

Yakumi

Yakumi by Norimasa Kosaka

REGULAR SET MENU

First Course

Pre-Starter (For Business Class and First Class Only)

Raw marinated Hokkaido scallops, osietra caviar, yuzu

Spring kaiseki

Cold edamame soup

Prawn and uni dashi jelly

Toro tartar, sushi rice, soya

Atlantic cod soft roe with spicy ponzu

Small seasonal fish sashimi, freshly grated wasabi

Second Course

Yakumi signature Tsukiji fish market sushi platter

Main Course

“Kyoto style” steamed Chilean sea bass & Leek

Pickled shemiji mushrooms, green asparagus,

Rice cake, soya flavored mirin sauce

or

Grilled chicken, tofu and egg stuffing, pickled shemiji mushrooms,
green asparagus, rice cake, soya flavored mirin sauce

Dessert

Green tea cheese cake

VEGETARIAN MENU

First Course

Spring kaiseki

Cold edamame soup

Silky tofu, seaweed, spicy ponzu

Avocado mousse, cucumber, soya caviar

Sesame coated teriyaki eggplant, fine cress

Miso tomato jelly, crispy lotus root

Second Course

Yakumi signature vegetarian sushi platter

Main Course

Baked Tofu steak, pickled shemiji mushrooms, green asparagus

Rice cake, teriyaki truffle sauce

Dessert

Green tea cheese cake