



KAPPO



KAZU

春懐石コース “さくら”  
KAISEKI DINNER COURSE “SAKURA”

RM598++

**WINE PAIRING RM250++ PER PERSON**

**先付 APPETIZER**

蛍烏賊 菜の花 辛子酢味噌

FIREFLY SQUID & NANO HANA BLOSSOM WITH MUSTARD MISO

**前菜 HORS D'OEUVRE**

海老芝煮 桜鯛手毬寿司 鮑肝和え

SIMMERED PRAWN, SEA BREAM SUSHI BALL & ABALONE WITH LIVER SAUCE

**U MES U CYGNUS ALBIREO BRUT, PENEDES**

**吸い物 SOUP**

蛤吸い物 うるい

CLEAR BROTH WITH HAMAGURI CLAM SERVED WITH SPRING VEGETABLES

**造り SASHIMI DISH**

本まぐろ 桜鯛 縞鯨 甘海老 帆立

BLUE FIN TUNA, SEA BREAM, STRIPED JACK, SWEET PRAWN & SCALLOP

**PAZO DE SAN MAURO ALBARINO, RIAS BAIXAS**

**煮物 SIMMERED DISH**

鯛道明寺蒸し 若竹煮

STEAMED SAKURA SEA BREAM WRAPPED WITH RICE FLOUR SERVED WITH BAMBOO SHOOT

**LUCIEN CROCHET'S "CUVEE PRESTIGE", SANCERRE**

**合肴 MIDDLE DISH**

そば海苔和え 雲丹

BUCKWHEAT NOODLE MIXED WITH SEAWEED SAUCE SERVED WITH SEA URCHIN

**焼き物 GRILLED DISH**

和牛昆布縮露味噌焼き

GRILLED WAGYU WITH SPRING VEGETABLE “FUKI” MISO

**VIVALDI AMARONE, VALPOLICELLA**

**食事 RICE**

鯛と竹の子釜炊きご飯

POT COOKED RICE WITH FISH HEAD & BAMBOO SHOOT “TAI GOHAN” SERVED WITH MISO SOUP

**デザート DESSERT**

白玉団子 柚子シャーベット 果物

SHIRATAMA DANGO, YUZU SORBET & JAPANESE FRUIT

All prices are subjected to 10% service charge and 6% SST.