

山里

YAMAZATO
JAPANESE FINE DINING

和食堂「山里」の歴史

山里は、1962年にホテルオークラ東京の開業と共に誕生しました。伝統をふまえた会席料理に加え、旬の素材を使用した豊富なア・ラ・カルトメニューをご用意し、お客様のお好みやシチュエーションにあわせてご提供するなど、国内外の多くのお客様から愛されてまいりました。

2010年に横浜で開催されたAPEC首脳晩餐会では「海外のお客様にも好まれる正統な日本料理」をコンセプトに料理とサービスを担当、2010年には上海万博で「日本館」の日本料理レストランとして山里を出店する等、味覚とおもてなしを通じて世界のお客様に日本料理の魅力を伝えてまいりました。

山里は現在、日本に5店舗、海外に5店舗、展開しております。

海外で初の店舗となる1971年に開業したホテルオークラアムステルダムの山里は、長年にわたりオランダ及びヨーロッパへの和食文化の伝承と日蘭食文化の架け橋として一躍を担ってまいりました。

2002年には欧州では初めて、伝統的な和食レストランとしてミシュランガイドオランダ版にて1つ星を獲得しております。また、現在展開している上海、マカオ、バンコク、台北の他、今後海外で開業予定のオークラブランドのホテルにも出店を予定しており、おもてなしの心を料理に託し、世界のお客様に届けてまいります。

History of Yamazato

Yamazato's history spans more than a half century, beginning with the opening of its first location at Hotel Okura Tokyo in 1962. Over the years, Yamazato has become highly regarded for its authentic Japanese cuisine tailored to international guests. Yamazato also boasts a long history of catering major international events, including APEC JAPAN 2010 and Shanghai World Expo's Japan Pavilion.

Five Yamazato restaurants currently operate in Japan, and another five overseas. The first Yamazato restaurant outside Japan opened at Hotel Okura Amsterdam in 1971. For nearly half a century, this has been a widely-loved venue that has brought together Japanese and European culture. In 2002, the restaurant proudly became the first Japanese restaurant in Europe to earn a Michelin star.

Following Amsterdam, additional Yamazato venues have since opened in Shanghai, Macau, Bangkok and Taipei. To continue bringing Japanese hospitality and cuisine overseas, Yamazato plans to unveil more restaurants in new Okura brand properties opening outside Japan.

アラカルト A La Carte

突き出し Starters

枝豆(茶豆) Edamame Boiled young soy beans	170
松前漬け Matsumae Zhuke Pickled dried squid, herring roe, and kelp	400
煎り銀杏 Iri Ginnan Roasted ginkgo nuts	400
子持ち昆布 Komochi Kombu Kelp with hatched herring roe and bonito flakes	450
胡麻豆腐 蟹 Gomatofu Kani Hand-made sesame tofu topped with crabmeat	500
茶碗蒸し Chawanmushi Japanese steamed egg custard	250
いくら醤油漬け Ikura shoyuzuke Salmon roe pickled in soy sauce	550
鯖燻製 黄味酢 Sabakunsei Kimizu Smoked mackerel with egg yolk sauce	400
いか塩辛 Ika Shiokara Salted squid	250

Guest Advisory

Our cuisine highlights seasonal ingredients, some of which may be raw, lightly cooked, or fermented.
While prepared with the utmost care, these dishes may carry an increased risk of foodborne illness for certain individuals.
Guests with dietary restrictions or health concerns are kindly requested to inform our team in advance so we may accommodate accordingly.

 Vegetarian  Gluten free  Pork contain  Nut contain

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吸物 Soups

味噌椀 Misowan Miso soup	150
野菜椀 Yasaiwan Clear vegetable soup	250
季節の真丈椀 Kisetsu No Shinjowan Special seasonal soup with dumpling	380
海鮮土瓶蒸し Kaisen Dobinmushi (海老 浅蜆 ムール 白身魚 若布 鰻 白木耳 三つ葉) Seafood soup served in a pot with shrimp, asari, musel, white fish, wakame seaweed, eel, snow fungus	500
蛤スープ鍋 Hamaguri Soup Nabe Hamaguri clam soup hotpot style	800

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お造り Sashimi

お造り盛り合わせ7種 Otsukuri Moriawase 7 Kinds Today's selection of 7 kinds of sashimi	2,700
お造り盛り合わせ5種 Otsukuri Moriawase 5 Kinds Today's selection of 5 kinds of sashimi	2,200
お造り盛り合わせ3種 Otsukuri Moriawase 3 Kinds Today's selection of 3 kinds of sashimi	1,700
本鮪三種盛り Honmaguro Sanshu Moriawase Blue fin tuna sashimi selection - o-toro, chutoro and akami	1,800
本鮪大とろ Honmaguro O-Toro Blue fin fatty tuna belly	2,600
本鮪中とろ Honmaguro Chu Toro Blue fin tuna belly	2,400
本鮪赤身 Honmaguro Akami Blue fin tuna	1,100
みかん鯛 Mikandai Mikan sea bream	600
みかん鯛うす造り Mikandai Usuzukuri Thinly sliced mikan sea bream	700
勘八 Kanpachi Amberjack	650
縞鯵 Shima Aji Striped jack	700
甘海老 Ama Ebi Sweet shrimp	750
サーモン Salmon Salmon	500
北寄貝 Hokkigai Surf clam	350
つぶ貝 Tsubugai Sea snail	350

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牡丹海老 Botan Ebi Botan prawn	1,200
帆立貝 Hotategai Scallop	750
鰯 Shimesaba Marinated mackerel	650
生雲丹 Nama Uni Fresh sea urchin	2,000

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焼物 Grilled Dishes

鰻蒲焼き Unagi Kabayaki Grilled eel with thick sweet soy sauce	1,100
銀陸西京焼き Ginmutsu Saikyouyaki Grilled snow fish with white miso sauce	800
銀陸照り焼き又は塩焼き Ginmutsu Teriyaki or Shioyaki Grilled snow fish with teriyaki sauce or with salt	750
サーモン西京焼き Salmon Saikyouyaki Grilled salmon with white miso sauce	500
サーモン照り焼き又は塩焼き Salmon Teriyaki or Shioyaki Grilled salmon with teriyaki sauce or with salt	450
勘八照り焼き又は塩焼き Kanpachi Teriyaki or Shioyaki Grilled amberjack with teriyaki sauce or with salt	550
鯖照焼き又は塩焼き Saba Teriyaki or Shioyaki Grilled mackerel with teriyaki sauce or with salt	400
和牛陶板焼き (テンダーロイン100g 又はサーロイン150g) Wagyu Toubanyaki Grilled Wagyu beef tenderloin 100g or Wagyu beef sirloin 150g	3,000
鶏照焼き又は塩焼き Tori Teriyaki or Shioyaki Grilled chicken with teriyaki sauce or with salt	400
焼き野菜 山里特製味噌ソース Yaki Yasai Yamazato Tokusei Miso Sauce Grilled vegetables with chef special miso sauce	350
米茄子田楽 海老 Nasu Dengaku Ebi Grilled eggplant topped with miso paste and shrimps	250

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煮物 Simmered Dishes

銀陸煮つけ Ginmutsu Nitsuke Simmered snow fish in sweet soy sauce	800
鯖味噌煮 Saba Misoni Simmered mackerel in miso sauce	450
豚角煮山里風 Buta Kakuni Yamazato Fu Chef's original simmered pork belly in sweet soy sauce	400
烏賊シューマイ蟹野菜あんかけ Ika Syumai Kani Yasai Ankake Japanese style squid dim sum topped with creamy crabmeat sauce	450
野菜炊き合わせ Yasai Takiawase Assortment of simmered vegetables	350
鰻柳川 Unagi Yanagawa Simmered grilled eel with egg, Yanagawa style	550

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揚げ物 Fried Dishes

海老と帆立のかき揚げ Ebi to Hotate no Kakiage Mixed tempura of dice cut shrimp and scallop	500
天ぷら盛り合わせ Tempura Moriawase Deep-fried shrimp, white fish and vegetables tempura	600
鶏立田揚げ Tori Karaage Japanese style deep-fried chicken	350
海老天ぷら Ebi Tempura Shrimps tempura	400
精進揚げ Shoujinage Vegetables tempura	350
ずわい蟹天ぷら Zuwai Gani Tempura Snow crab tempura	1,200
とんかつ Ton Katsu Deep-fried pork cutlet	450
ひれかつ Hire Katsu Deep-fried pork tenderloin cutlet	500
牛かつ Gyu Katsu Deep-fried Hokkaido F1 beef cutlet	1,500
白魚から揚げ Shirauo Karaage Deep-fried ice fish	350
牛メンチかつ Gyu Menchi Katsu Deep-fried minced beef cutlet	550
牡蠣フライ Kaki Fry Deep-fried oysters with breadcrumbs	400
鱈フライ Aji Fry Deep-fried horse mackerel with salad	400
海老クリームコロッケ Ebi Cream Korokke Deep-fried shrimps cream croquette	350

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酢物 Vinegared Dishes

しらす 若布 胡瓜酢 Shirasu Wakame Kyuri Su	250
Shirasu fish and wakame seaweed in vinaigrette	
鰻ざく Uzaku	600
Grilled eel with cucumber in vinaigrette	
蛸酢 Tako Su	350
Octopus with cucumber in vinaigrette	
蟹酢 Kani Su	650
Crab with cucumber in vinaigrette	

サラダ Salads

ずわい蟹サラダ Zuwai Kani Salad	600
Mixed vegetables salad topped with snow crabmeat	
海月 海藻サラダ Kaiso Salad	550
Seaweed salad with jellyfish	
山里サラダ Yamazato Salad	300
Shredded lettuce salad topped with jelly fish	
お刺身サラダ Osashimi Salad	600
Mixed vegetables salad topped with sashimi	
アボガドサラダ Avocado Salad	350
Mixed vegetables salad topped with avocado	
白魚サラダ Shirauo Salad	350
Mixed vegetables salad with deep-fried ice fish	
豚しゃぶサラダ Pork Shabu Salad	450
Mixed vegetables salad topped with boiled pork belly	

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お食事 Rice Dishes

握り鮨盛り合わせ(野菜椀付) Nigiri Sushi Moriawase	2,500
Selected 9 pieces of sushi and sushi rolls with vegetables soup	
かき揚げ丼(香の物、味噌椀、サラダ付) Kakiage Don	550
Kakiage tempura served on rice with salad, miso soup and pickles	
サーモンいくら丼(味噌椀付) Salmon Ikura Don	650
Salmon and salmon roe served on rice with miso soup	
鉄火丼(味噌椀付) Tekka Don	1,500
Seasoned tuna served on rice with miso soup	
ばらちらし丼(味噌椀付) Barachirashi Don	600
Assortment of dice cut sashimi on rice with miso soup	
うな重(香の物、野菜椀、サラダ付) Unajyu	1,300
Grilled eel served on rice, with salad, vegetables soup and pickles	
海鮮重(味噌椀付) Kaisenjyu	1,300
Fresh seafood served on rice with miso soup	
天重(香の物、味噌椀、サラダ付) Tenjyu	550
Assorted tempura served on rice, with salad, miso soup and pickles	
ひれかつ重(香の物、味噌椀、サラダ付) Hire Katsujyu	600
Simmered deep-fried pork tenderloin cutlet with mixed egg served on rice with salad, miso soup and pickles	
親子重(香の物、味噌椀、サラダ付) Oyakoju	500
Simmered chicken with mixed egg served on rice, with salad, miso soup and pickles	

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雑炊	Zousui	Japanese rice porridge served with pickles	
	いくら	Ikura with salmon roe	400
	蟹	Kani with crab meat	450
	鶏	Tori with chicken	250
	野菜	Yasai with vegetables	200
お茶漬	Ochazuke	Rice with dashi broth to pour served with pickles	
	明太子	Mentaiko with salted cod roe	400
	鮭	Sake with salmon	250
	梅	Ume with sour plums	250
	海苔	Nori with dried seaweed	150
おにぎり(味噌椀付)	Onigiri	Rice ball served with miso soup	
	梅	Ume with sour plums	250
	鮭	Sake with salmon	250
	おかか	Okaka with soy sauce flavored bonito flakes	250
	昆布	Konbu with soy sauce marinated kelp	250
	いくら	Ikura with salmon roe	350
	明太子	Mentaiko with salted cod roe	350

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麺類 Noodles

鯉蕎麦 Nishin Soba Hot soba noodles with herring fish	550
鍋焼きうどん Nabeyaki Udon Hot udon noodles simmered with vegetables and shrimps tempura in a pot	500
氷見うどん Himi Udon Hot or cold Himi udon noodles	400
鶏そば又はうどん Tori Soba or Tori Udon Hot soba noodles or udon noodles with chicken and vegetables in soup	400
肉そば又はうどん Niku Soba or Niku Udon Hot soba noodles or udon noodles with pork and vegetables in soup	450
野菜そば又はうどん Yasai Soba or Yasai Udon Hot soba noodles or udon noodles with vegetables in soup	350
冷やしそば又はうどん Hiyashi Soba or Hiyashi udon Chilled soba noodles or udon noodles	270
かけそば又はうどん Kake Soba or Kake Udon Hot soba noodles or udon noodles in soup	270
天ざるそば又はうどん Tenzaru soba or Tenzaru udon Chilled soba noodles or udon noodles served with assorted tempura	470
天ぷらそば又はうどん Tempura Soba or Tempura Udon Hot soba noodles or udon noodles in soup served with assorted tempura	470

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握り寿司 Nigiri Sushi

	(1貫) per piece
本鮪大とろ Honmaguro O-Toro Blue fin fatty tuna belly	550
本鮪中とろ Honmaguro Chu Toro Blue fin tuna belly	500
本鮪赤身 Honmaguro Akami Blue fin tuna	350
雲丹 Uni Sea urchin	1,000
帆立貝 Hotategai Scallop	350
甘海老 Ama Ebi Sweet shrimp	320
牡丹海老 Botan Ebi Botan prawn	600
海老 Ebi Shrimp	150
いくら Ikura Salmon roe	350
みかん鯛 Mikandai Mikan sea bream	270
勘八 Kanpachi Amberjack	300
縞鯧 Shima Aji Striped jack	300
えんがわ Engawa Flounder fin	250

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サーモン Salmon Salmon	(1貫) per piece 250
炙鯖 Shime Saba Marinated mackerel	350
穴子 Anago Conger eel	350
つぶ貝 Tsubugai Sea snail	170
とびこ Tobiko Flying fish roe	250
ほっき貝 Hokkigai Surf clam	170
玉子 Tamago Japanese omelette	150
鰻 Unagi Grilled eel	250

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巻き物 Sushi Rolls

	per roll
ねぎとろ巻き Negitoro Maki Tuna belly with spring onion roll (6 pcs)	550
とろたく巻き Torotaku Maki Tuna belly with takuan roll (6 pcs)	550
海鮮太巻き Kaisen Futomaki Thick roll with tuna, white fish, salmon, boiled shrimp, takuan, shiitake mushroom, dried gourd shavings, shrimp oboro, Japanese omelette and cucumber (8 pcs)	550
鉄火巻き Tekka Maki Tuna roll (6 pcs)	350
河童巻き Kappa Maki Cucumber roll (6 pcs)	180
干瓢巻き Kanpyou Maki Kanpyo roll (6 pcs)	180
新香巻き Shinko Maki Takuan roll (6 pcs)	180
梅しそ巻き Umeshiso Maki Shiso plum roll (6 pcs)	200
納豆巻き Natto Maki Natto roll (6 pcs)	180
カリフォルニア巻き California Maki California roll (8 pcs)	480
海老天巻き Ebiten Maki Shrimps tempura roll (8 pcs)	400
スパイシーツナ巻き Spicy Tuna Maki Spicy tuna roll (6 pcs)	370

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スパイシーサーモン巻き Spicy Salmon Maki Spicy salmon roll (6 pcs)	300
ベジタリアン巻き Vegetarian Maki Vegetarian roll (8 pcs)	270
うなきゅう巻き Unakyu Maki Grilled eel with cucumber roll (8 pcs)	370

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甘味 Desserts

葛きり Kuzukiri Kuzu starch noodles with rich black sugar syrup	350
フルーツ白玉あんみつ Fruits Shiratama Anmitsu Assorted cut fruit with mochi and sweet red beans	370
抹茶わらび餅 Matcha Warabimochi Matcha bracken mochi with kinako powder	300
フルーツ盛合せ Fruits Moriawase Assorted seasonal fruit	350
白玉小倉かけ Shiratama Ogurakake Mochi with sweet red bean paste	250
どら焼き Dorayaki Pancake with sweet red beans	250
おしるこ Oshiruko Hot mochi in sweet red bean soup	250
アイスクリーム Ice cream 抹茶 Green tea バニラ Vanilla 苺 Strawberry	200
小倉かけ add sweet red beans	150

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