

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

## 吸物 Soups

味噌椀 <b>Misowan</b> Miso soup	150
野菜椀 <b>Yasaiwan</b> Clear vegetable soup	250
季節の真丈椀 <b>Kisetsu No Shinjowan</b> Special seasonal soup with dumpling	380
海鮮土瓶蒸し <b>Kaisen Dobinmushi</b> (海老 浅蜷 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 <b>Hamaguri Soup Nabe</b> Hamaguri clam soup hotpot style	800

## お造り Sashimi

<b>お造り盛り合わせ7種 Otsukuri Moriawase 7 Kinds</b> Today's selection of 7 kinds of sashimi	2,700
<b>お造り盛り合わせ5種 Otsukuri Moriawase 5 Kinds</b> Today's selection of 5 kinds of sashimi	2,200
<b>お造り盛り合わせ3種 Otsukuri Moriawase 3 Kinds</b> Today's selection of 3 kinds of sashimi	1,700
<b>本鮪三種盛り Honmaguro Sanshu Moriawase</b> Blue fin tuna sashimi selection - o-toro, chutoro and akami	1,800
<b>本鮪大とろ Honmaguro O-Toro</b> Blue fin fatty tuna belly	2,600
<b>本鮪中とろ Honmaguro Chu Toro</b> Blue fin tuna belly	2,400
<b>本鮪赤身 Honmaguro Akami</b> Blue fin tuna	1,100
<b>真鯛 Madai</b> Sea bream	600
<b>真鯛薄造り Madai Usuzukuri</b> Thinly sliced sea bream	700
<b>鰹 Buri</b> Yellowtail	600
<b>縞鯨 Shima Aji</b> Striped jack	700
<b>甘海老 Ama Ebi</b> Sweet shrimp	750
<b>サーモン Salmon</b> Salmon	500
<b>北寄貝 Hokkigai</b> Surf clam	350
<b>つぶ貝 Tsubugai</b> Sea snail	350

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

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## 焼物 Grilled Dishes

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

## 煮物 Simmered Dishes

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



## 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 beef cutlet	1,100
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
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	

## お食事 Rice Dishes

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

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

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## 麺類 Noodles

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

## 握り寿司 Nigiri Sushi

(1貫) per piece

本鮪大とろ Honmaguro O-Toro	550
Blue fin fatty tuna belly	
本鮪中とろ Honmaguro Chu Toro	500
Blue fin tuna belly	
本鮪赤身 Honmaguro Akami	350
Blue fin tuna	
雲丹 Uni	1,000
Sea urchin	
帆立貝 Hotategai	350
Scallop	
甘海老 Ama Ebi	320
Sweet shrimp	
牡丹海老 Botan Ebi	600
Botan prawn	
海老 Ebi	150
Shrimp	
いくら Ikura	350
Salmon roe	
真鯛 Madai	270
Sea bream	
鰯 Buri	270
Yellowtail	
縞鯊 Shima Aji	300
Striped jack	
えんがわ Engawa	250
Flounder fin	

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

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## 巻き物 Sushi Rolls

	per roll
<b>ねぎとろ巻き Negitoro Maki</b> Tuna belly with spring onion roll (6 pcs)	550
<b>とろたく巻き Torotaku Maki</b> Tuna belly with takuan roll (6 pcs)	550
<b>海鮮太巻き Kaisen Futomaki</b> Thick roll with tuna, white fish, salmon, shrimp, takuan shiitake mushroom, dried gourd shavings and cucumber (8 pcs)	550
<b>鉄火巻き Tekka Maki</b> Tuna roll (6 pcs)	350
<b>河童巻き Kappa Maki</b> Cucumber roll (6 pcs)	180
<b>干瓢巻き Kanpyou Maki</b> Kanpyo roll (6 pcs)	180
<b>新香巻き Shinko Maki</b> Takuan roll (6 pcs)	180
<b>梅しそ巻き Umeshiso Maki</b> Shiso plum roll (6 pcs)	200
<b>納豆巻き Natto Maki</b> Natto roll (6 pcs)	180
<b>カリフォルニア巻き California Maki</b> California roll (8 pcs)	480
<b>海老天巻き Ebiten Maki</b> Shrimps tempura roll (8 pcs)	400
<b>スパイシーツナ巻き Spicy Tuna Maki</b> Spicy tuna roll (6 pcs)	370
<b>スパイシーサーモン巻き Spicy Salmon Maki</b> Spicy salmon roll (6 pcs)	300
<b>ベジタリアン巻き Vegetarian Maki</b> Vegetarian roll (8 pcs)	270
<b>うなぎゅう巻き Unakyu Maki</b> Grilled eel with cucumber roll (8 pcs)	370

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## 甘味 Desserts

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

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