

# YARA

## CHEF'S MENU

### APPETIZERS

Crispy Nori with Miyazaki Wagyu Tartare and Caviar

Crispy Prawn with Yuzu and Thai Basil

Apple and Lime Sake Sour

### SUSHI

Hamachi Roll with Green Shiso,  
Avocado and Yuzu Kosho

Sashimi Selection

*Add: Fresh Wasabi +16€*

### STARTERS

Salmon tataki with mango leche de tigre

White asparagus with Asian hollandaise sauce

*Upgrade: Lobster Tempura +20€*

### ROBATA

Sea Bass with Celery, Dashi Beurre Blanc and Seaweed

*Upgrade: Half Lobster +24€ /*

*Lobster (700g) +60€ p.p. (2 people min.)*

OR

Beef Tenderloin with Périgueux Sauce,  
Sweet Potato and Shiitake

*Upgrade: Wagyu Mudejar +59€ /*

*Wagyu Miyazaki A5 +69€ /*

*Simmental Entrecôte 300g +36€*

Potatoes cooked three ways with truffle

Broccoli with sesame and peanut sauce

### DESSERTS

*Add: Truffled Cheese Plate with Nut Bread +16€*

Yara Tiramisu with Matcha Tea, Yuzu, Fuji Apple

Cookie with Caramel, Chocolate

**130€**

*The menus are subject to changes due to the availability of fresh produce.*