

The genuine taste of JAPAN

LUNCH MENU

Ohiru teishoku	290 CZK
Japanese main dish, rice, miso soup, salad, dessert, green tea	
Sakana teishoku	420 CZK
Grilled fish, rice, miso soup, salad, pickled vegetables, dessert, green tea	
Sushi teishoku	490 CZK
Nigiri zushi 3pcs, uramaki 3 pcs, hosu maki 3 pcs, miso soup, dessert, green tea	
Kaisen don	550 CZK
Pieces of raw and boiled fish and vegetables served on sushi rice, miso soup, dessert, green tea	
Sashimi to tempura teishoku	430 CZK
Sashimi moriwase, tempura moriwase, rice, salad, miso soup, dessert, green tea	
Toriniku to tempura teishoku	420 CZK
Chicken (with teriyaki or wasabi sauce or mustard miso), tempura moriwase, rice, salad, miso soup, dessert, green tea	
Gyuniku to tempura teishoku	480 CZK
Beef (with teriyaki or wasabi sauce or mustard miso), tempura moriwase, rice, salad, miso soup, dessert, green tea	
Toriniku to sashimi teishoku	470 CZK
Chicken (with teriyaki or wasabi sauce or mustard miso), sashimi moriwase, rice, salad, miso soup, dessert, green tea	
Gyuniku to sashimi teishoku	530 CZK
Beef (with teriyaki or wasabi sauce or mustard miso), sashimi moriwase, rice, salad, miso soup, dessert, green tea	

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SASHIMI - 50g

Pieces of raw fish served with thin sliced white radish and wasabi

Sake – salmon	260 CZK
Sake new style – salmon with hot oil and pondzu sauce	290 CZK
Maguro – tuna	370 CZK
Saba – marinated mackerel	230 CZK
Hotate – St. Jacob scallops	360 CZK
Tai – marinated seabream	240 CZK
Suzuki – seabass	270 CZK
Suzuki new style – seabass with hot oil and pondzu sauce	290 CZK
Hamachi – yellowtail	310 CZK
Hamachi sarada - yellowtail with umeboshi dressing and truffe oil	380 CZK
Ika – squid	210 CZK
Sashimi moriawase – Chef's selection	750 CZK

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NIGIRI ZUSHI - 1ks

Maguro – tuna	130 CZK
Beeru maguro zuke 2ks – tuna marinated in black beer and soy sauce	240 CZK
Ebi – boiled shrimp	90 CZK
Sake – salmon	100 CZK
Suzuki – seabass	120 CZK
Saba – marinated mackerel	85 CZK
Ika – squid	80 CZK
Unagi – grilled eel	150 CZK
Hotate – St. Jacobs scallops	170 CZK
Hamachi – yellowtail	160 CZK
Tai – marinated seabream	110 CZK
Ikura – salmon roe	180 CZK
Wagyunkan – japanese Kobe beef and quail egg	290 CZK
Kani – crab meat	170 CZK
Tamago – egg roll	60 CZK
Shiitake – shiitake mushrooms	60 CZK
Avokádo – avocado	60 CZK

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HOSO MAKI - 6ks

Kappa maki – with cucumber	100 CZK
Oshinko maki – with pickled japanese radish	120 CZK
Kani maki – with crab meat	270 CZK
Avokado maki – with avocado	120 CZK
Sake maki – with salmon	190 CZK
Tekka maki – with tuna	280 CZK
Ika-shiso maki – with squid and shiso leaves	230 CZK
Saba-kyu - with marinated mackerel and spring onion	220 CZK
Unakyu maki – with eel and cucumber	280 CZK
Hama-negi maki – with yellowtail and spring onion	280 CZK
New style sashimi maki – with seabass , hot oil and pondzu sauce	290 CZK
Shiitake maki 4ks – with boiled shiitake mushrooms	140 CZK
Kampyo maki 4ks – with boiled japanese gourd	140 CZK
Futomaki 8ks – Kampyo, takuan, tamago, cucumber, shiitake	490 CZK

URAMAKI - 6ks

Kalifornia maki – avocado, crab meat, St. Jacob scallops, wrapped in tobikko,	650 CZK
Midori maki – fried avocado wrapped in thin sliced tuna	680 CZK
Yamato maki – eel, avocado, cucumber, spicy mayonnaise wrapped in aonori	650 CZK

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YAMATO A LA CARTE 1/2

Tempura ebi 3ks – fried shrimps in light batter	360 CZK
Tempura moriwase – fried shrimps, fish and vegetables in light batter	390 CZK
Tempura yasai – fried vegetables in light batter	190 CZK
Tempura kani – fried soft shell crab and spring onion in light batter	450 CZK
Buta no kaku-ni – boiled belly pork japanese style	260 CZK
Yaki sakana – grilled filet fish of the day	460 CZK
Unadon – Grilled eel, served on boiled rice, miso soup	650 CZK
Kani no oogon yaki – grilled crab meat with japanese mayonnaise	560 CZK
Kamo no yuzu miso yaki – roasted duck breast with yuzu miso	350 CZK
Kobe steak – original japanese beef, ask your service staf	M.P.
Gyuniku no sansho yaki – roasted beef (Black Angus) with japanese pepper	580 CZK
Toriniku no teriyaki – roasted chicken legs with teriyaki sauce	250 CZK
Hotate no ume miso yaki – scallops with japanese plum miso	430 CZK
Shiitake no bata yaki – shiitake roasted in butter and soy sauce	150 CZK
Edamame – boiled soy beans	95 CZK
Hijiki no nimono – boiled seaweed with carrot	140 CZK
Kaiso sarada – salad of fresh seaweed	210 CZK
Agedashi tofu – fried tofu	80 CZK

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YAMATO A LA CARTE 2/2

Horenso no goma ae – boiled spinach with sesame dressing	80 CZK
Tsukemono – pickled vegetables	60 CZK
Misoshiru – japanese miso soup	90 CZK
Gohan – japanese rice	60 CZK
Dessert of the day	95 CZK

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DINNER MENU

price for 1 pax / minimum order for 2 pax

V ceně 1490 CZK

Zensai
Small meal

Otsukuri
Selection of raw fish with thin sliced
white radish

Yakimono
Grilled meal

Agemono
Fried meal

Sushi
Hoso maki 6pcs, nigiri zushi 3 pcs

Misoshiru

V ceně 1590 CZK

Zensai
Small meal

Otsukuri
Selection of raw fish with thin sliced
white radish

Yakimono
Grilled meal

Agemono
Fried meal

Nimono
Boiled meal

Sushi
Hoso maki 6pcs, nigiri zushi 3 pcs

Misoshiru

Sake - Degustation set available for menu, price for two pax

990 CZK

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THE LIST OF ALL CONTAINED ALLERGENS IS AVAILABLE UPON REQUEST.

Please note we charge 10% of service charge.

We charge 30 CZK for take away, no charge over 2000 CZK order

For a group of 6 people or more we offer dinner menu only

Confirmed reservations are held for 15 minutes only

Last order at 9 p.m.

Operated by: Yamato REST s.r.o., Internacionální 1225/19, 165 00 Praha 6
IČO: 05306345, DIČ: CZ05306345, Responsible person: Marek Hora, 02. 10. 2017

