HAZAMA

Autumn Kaiseki Menu 2025

1. Sakizuke

Small appetizer that should entertain the palate and make it curious to enter the world of Kaiseki tradition. (懐石) Kaiseki, meaning 'stone in the fold of the robe', from an ancient tradition of Buddhist monks who held back hunger pangs by inserting hot stones into the inner folds of their robe).

A small autumn vegetable garden represented by vegetables such as lightly fried Eggplant and Pumpkin, boiled Cavolo nero. Paired with Pioppini mushrooms and steamed Squid. Adding color are Pomegranate kernels that will captivate you first. Finally, the warmth of the Ankake sauce made from Soy Sauce, Dashi and Mirin will gently envelop every element present.

2. Otsukuri

Elaborate sashimi where the care in the search for the highest quality raw materials and my passionate relationship with knives (they are really a part of myself) is manifested in the technical mastery of cutting each component, from the star fish to the very fine vegetables (ken) in combination. Such mastery becomes an essential ingredient of the dish.

Tataki of Palamita, Amberjack and Scallop, in the company of seasonal vegetables Radicchio and Daikon, all served on a Shiso leaf that gives fragrance to the dish and fresh Wasabi.
In combination we find two Sauces : "Tsukuri-jouyu" composed of Soy Sauce, Shaded Mirin and Konbu Seaweed, steeping for at least 7 days at a controlled temperature, with a smooth flavor
"Ponzu" composed of Soy Sauce, Rice Vinegar, Yuzu juice, Katsuobushi and konbu Seaweed all macerating for at least 15 days at controlled temperature.

3. Hassun

Composition where my vision of the current season: Autumn. Through these elements I would like your senses to be metaphorically surrounded by the Autumnal atmosphere.

Suki-ni: Thin slices of Piedmontese beef, boiled vegetables with Warishita sauce (Mirin, Akazake, Soy sauce)

Shiraae: Raw pear and Chestnut cooked with tofu cream and toasted almonds. Finished with a drizzle of Modena PGI balsamic vinegar aged at least 25 years.

Kaki-age: A crispy tempura batter made with Sweet potato, Eggplant and Anchovies.

Unagi Bozushi: Sushi rice roll and grilled eel fillets, steamed and grilled in a salamander where they are gently lacquered with a reduction obtained by slowly cooking the skeleton combined with soy sauce and Mirin

130€ * Please note that our Kaiseki menu varies according to seasonality and raw material supply. 01

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4. Agemono

Fillet of Reef mullet in a crispy crust of Panko (Japanese breadcrumbs) laid on a carefully prepared toasted white Sesame sauce.

5. Oshinogi

Udon or Soba (Upon daily availability)

Sanuki Udon, Wheat flour noodles, served in a hot broth prepared with Dashi, Soy sauce, Sake, and Mirin, are tasty and have a penetrating flavor. Served with raw spring onions.

Teuchi-Soba, Handmade buckwheat flour noodles, with cold “Soba Dashi” sauce, raw Spring onion, and seaweed Nori.

6. Oshokuji

Rice steamed in “Hagama” (ancient traditional Japanese copper pot) scented with Mirin and Soy Sauce.
The fillets of Grilled Mackerel, Porcini Mushrooms and the scent of the suave chives will be blended with the Rice before your eyes.

Next we find "Otsukemono"Fennel marinated and Miso Soup. This dish ends the menu as it has digestive properties.

7. Mizugashi

Kyoto Matcha Tea Ice Cream and Seasonal Fruit complete the dish.

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