



## **Chef de Cuisine Yasuji Sasaki**

He represented Japan at Bocuse d'Or, one of the world's most prestigious cooking competitions, with French cuisine.

Chef Sasaki reached beyond national frontiers to win 1st place in Asia, leaving his mark on French cuisine in Japan. He aims to create a fusion between the rich taste of Japan's four seasons and French cuisine, making the most of organic vegetables and local Kansai ingredients.

He has refined his culinary skills in Japan and Europe.

Winner of the 2008 Bocuse d'Or Asia.

Represented Japan at the 2009 Bocuse d'Or international final competition in Lyon, France.

\*Chef Sasaki was a head chef in Restaurant Alain Chapel and La Mère Brazier in Kobe.

- InterContinental Luxembourg Hotel
- InterContinental Amsterdam
- Hôtel de Crillon (France Paris)
- Restaurant Alain Chapel (France Miyone, Japan Kobe)
- La Mère Brazier (France Lyon ,Japan Kobe)

### **【Members List】**

Toques blanches Japan.

Association des Disciples d'Auguste Escoffier du Japon .Bocuse d'or Japan Academy.



不易流行 (*fuekiriyuko*) - the unchanging and the ever-changing Taking on new ideas while still preserving tradition is no easy task.

The putative founder of haiku, Matsuo Basho left a famous adage that serves as the philosophy behind Japanese linked-verse poetry: 不易流行 (*fu-eki-ryu-ko*). Here, *fueki* represents the unchanging spirit of tradition and arts, while *ryuko* refers to things that change with time in a constant seek for the new. Two concepts that seem to collide, yet, they both are rooted in the same source.

This is how every time I hold in my hands the food nature gifts us with, inspiration stirs in me - sometimes classic, sometimes modern -, but always paying respect to the tradition left behind by our ancestors.

The most important elements in cooking are quality ingredients, heat, jus (sauce), texture, flavor, and soul. My cooking delicately reflects Japan's changing seasons with the esprit of my beloved Lyon carved at the core. We invite you to enjoy a variety of dishes displaying the unwavering French technique refined with Japanese soul and sensitivity.

We also take great pride in our wines coming from Japan's oldest existing winery, *Maruki*. We treat food with respect, are grateful to the land, and treasure the hands of those who made it.

It is precisely the blending of our food and wine that makes us fully confident we can offer our guests a genuine heartfelt experience with the finest French cuisine and best service.



## Course Menu

### 【Premium Lunch&Dinner Course】

- A ... ¥12.000
- B ... ¥16.000
- C ... ¥20.000

Changes to Wagyu beef are charged an extra fee of ¥2000

### 【Lunch time-limited Course】

- D ... ¥ 5.500
- E ... ¥7.500

Changes to Wagyu beef are charged an extra fee of ¥2500

### 【Course specially for children】

- Petit Lyon...¥3.800

### 【Anniversary】

※Special anniversary cake made by our patisserie.

Please make a reservation at least one day in advance of your booking day.

(Size: 9cm in diameter.....¥2.000)

(Size: 12cm in diameter....¥3.500)



## **Information**

Please note that guests under age 10 are not allowed in the main dining room at either lunch or dinner time. This does not apply to private rooms.

We also take bookings for private parties. Please feel free to contact us.

## **Private Room**

Whether it's a special meal with important guests, a business meeting, or a gathering with family and friends, we offer private dining accommodations to meet your needs.

Capacity: max. 8 persons/room

\*Children are also allowed in private rooms.

## **Dress code: Smart casual**

Gentlemen are kindly asked to refrain from wearing casual items such as T-shirts, shorts, and flip-flops.

## **News**

All seats are non-smoking.

Consumption tax of 8% and a service charge of 10% will be charged separately in the display fee.

Seats are subject to availability.

Please let us know in advance if you have any food allergies or dietary restrictions, and we will do our best to accommodate you.

Depending on the availability of ingredients, menu items and prices are subject to change without prior notice.

## **Our cancellation policy**

If you wish to cancel your reservation, please be reminded that you will be charged a cancellation fee as follows.

\* On the day of your reservation date notice we will charge 100% of course rate for per person.

\* A day before notice we will charge 50% of course rate for per person.

\* On 3days before notice we will charge 30% of course rate for per person.

You can cancel without paying any cancellation fee until 4days before the reservation date.

\* If you didn't decide the menu on your reservation, we will charge you below, as your estimated price.

Lunch ¥5.500 /per person

Dinner ¥12.000 /per person



## Access & Reservation

**Yodoyabashi odond Bldg. 2F**

**4-1-1 Imabashi Chuo-ku Osaka-City Japan 541-0042**

 TEL +81 6 75 06 91 47

Lunch 11:30-15:00 (LO 14:00)

Dinner 17:30-22:30 (LO 21:00)

\*We close only on December 31st and January 1st.

### **By train**

Yodoyabashi Station, directly connected to (Exit 10-M17 ) on Subway Midosuji Line, or 1-min walk from (Exit 3-KH01 ) on Keihan Main Line or 8-min walk from Kitahama Station (Exit 2-K14) on Subway Sakaisuji Line

\* Easy to access from Yodoyabashi Station via a direct passage to Odon Bldg. 2F

### **From Kansai International Airport**

Take Nankai Airport Line from Kansai Airport Station. Get off at Namba Station and transfer to Subway Midosuji Line. Get off at Yodoyabashi Station. (Exit 10-M17 )

or

Take JR Airport Line from Kansai Airport Station. Get off at Tennoji Station and transfer to Subway Midosuji Line. Get off at Yodoyabashi Station. (Exit 10-M17 )

approx. 80-min ride

### **From Itami Airport**

Take Osaka Monorail bound for Kadoma-shi Station from Osaka Airport Station. Get off at Hotarugaik Station and transfer to Hankyu Takarazuka Line. Get off at Umeda Station.

Transfer to Subway Midosuji Line at Umeda Station, and get off at Yodoyabashi Station. (Exit 10-M17 ) approx. 60-min ride

### **From Shinkansen terminal**

Take Subway Midosuji Line at Shin-Osaka Station and get off at Yodoyabashi Station. (Exit 10-M17 ) approx. 15-min ride