

# Spring Seasonal Menu by

## Chef Kazuki

1 April 2024 – 12 June 2024

### Tai - Fukuoka

Sea Bream | Salted Lemon Confit | Dashi Jelly | Cucumber |  
Caviar | Rice Chips

### Hassun

Spring Onion | Wagyu Rillettes | Whipping Cream | Pippali |  
Parmesan Cheese

Squid | Monaka Pastry | Dried Mullet Roe | Radish | Chive's Flower

Barbajuan | Green Peas | Cream Cheese

### Sakura Trout - Hokkaido

Trout | White Asparagus | Shiro Miso Sauce | Spring Roll Chips |  
Capers Fries

### Hamaguri - Chiba

Japanese Clam | Chawanmushi | Wild Vegetable | Wasabi

### Amadai - Nagasaki

Tilefish | Cream Sauce | Chicken Jus | Broad Beans | Seaweed

### Wagyu Katsu - Saga

Wagyu Cutlet | Homemade Beef Sauce | Japanese Mustard

### Chef's Signature Donabe of the Day - Niigata

### Dekopon Orange - Kumamoto

Dekopon Orange | Orange Sherbet | Honey Ginger Jelly |  
Ginger Pickles | Meringue

### Strawberry - Fukuoka

Strawberry | Chocolate Mousse | Cacao Chips |  
Kuroshichimi Powder

**\$280++**

*6 course - Exclude menu dishes highlighted in red*

**\$333++**

9 course



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