

Summer Menu by Chef Kazuki

Shima-Aji Namerou - Ehime

Striped Jack | Bean Paste | Japanese Ginger | Oscietra Caviar |
Winter Melon | Salted Egg Yolk | Monaka Pastry

Hassun - Kagoshima | Saga | Saitama

Tuna | Shoyu Jelly | Perilla Leaf | Seaweed Chips
Wagyu Rillettes | Burdock | Egg Yolk Puree | Whipping Cream
Corn Puree | Curry Mayonnaise | Spring Roll Tart | Corn Flower

Hanasaki - Hokkaido

Hanasaki Crab | Sweet Prawn | Amelia Tomato Consommé |
Inaniwa Udon

Hotate - Aomori

Scallop | Sea Urchin | Seasonal Vegetables | Green Yuzu

Kinmedai - Chiba

Golden Eye Snapper | Bouillabaisse | Rouille | Basil Oil

Wagyu Katsu - Miyazaki

Wagyu Cutlet | Truffle | Garlic Paste | Perigueux Sauce |
Potato Confit | Stuffed Cabbage

Seasonal Donabe - Niigata

Mango - Miyazaki

Mango | Sudachi | Caviar Lime | Coconut Mousse

\$280++

6 course - Exclude menu dishes highlighted in red

\$333++

8 course



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OMAKASE
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