

**Autumn Seasonal Menu by
Chef Shu & Chef Kazuki**
15 September - 14 December

Tsukihigai - Kagoshima

Goma Tofu | Tsukihigai | Ago Dashi Jelly | Uni | Seasonal
Mushrooms | Pumpkin & Carrot Pickles

Hassun - Hokkaido | Nagasaki | Italy

Filo Pastry | Ikura | Pumpkin Spherification | Sour Cream
Crispy Rice Cake with Nori Powder | Negi Toro | Gari | Fresh Wasabi
Nasu | Oscietra Caviar | Daikon | Kiku Flower

Katsuo Waraibushi - Miyagi

Bonito | Figs | Fourme d' Ambert Cheese Sauce |
Balsamic Shallot Vinegar | Walnut Oil

Crabmeats Chawanmushi - Hokkaido

Chawanmushi | Crabmeats | White Fungus | Black Vinegar

Hamo Hiyashi Somen - Hyogo

Hamo | Somen | Mushrooms & Dashi | Sudachi | Extra Virgin Olive Oil

Amadai Matsugasa-Yaki - Yamaguchi

Amadai | Hamaguri & Dashi | Iwa-Nori | Yuzu Zest

Wagyu Sumibiyaki - Saga

Wagyu | Okahijiki | Mushrooms | Potato Puree | Madeira Wine Sauce

Dessert - Budou or Kuri

Nagano Purple | Shine Muscat | Blanc-Manger | Gin's Jelly |
Mint Oil | Lime Sherbet - Nagano & Yamanashi

Or

Chestnuts | Whipping Cream | Chef's Special Paste |
Meringue | Wasanbon | Macadamia Nuts - Ibaraki

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おまかせ
OMAKASE
@STEVENS



TEL +65 6735 8282
EMAIL INFO@OMAKASE.COM.SG
WWW OMAKASE.COM.SG