

Spring Seasonal Menu by Chef Shu & Chef Kazuki

16 March 2023 - 14 June 2023

Amaebi - Hokkaido

Sweet Prawn | Green Peas | Salted Cedrat Lemon |
Oscietra Caviar | Shiso Flower | Rice Chips

Hassun - Hokkaido | Kagoshima | Hyogo

Sea Urchin | Potato Pancake | Seaweed Butter | Fried Potato

'Kobujime' Noble Scallop | Dashi Jelly |
Finger Lime | Sakura's Powder

Spring Onion | Stewed Wagyu | Egg Yolk Puree | Milk Foam

Sakura Masu - Aomori

Smoked Cherry Trout | White Asparagus | Sorrel | Croutons |
Trout's Roe | Sour Cream | Herbs Oil

Awabi - Wando Island

Abalone | Puff Pastry | Fish Cake | Morel Mushrooms |
Kijoshu Sake Butter Sauce | Abalone's Liver Sauce

Hotaru Ika - Toyama

Firefly Squid | Wild Vegetables | Barley | Green Olive |
Ishiri & Tomato Stock Jelly | Karashi Miso Sauce

Kue - Kagoshima

Grouper | Clam & Clam's Dashi | Bamboo Shoot |
Kinome Leave

Keisan Wagyu - Miyazaki

Special Selected Wagyu | Broad Beans | Beansprouts |
Beancurd Puree | Red Wine Sauce

Dessert: Fukinoto or Musk Melon - Nagano | Shizuoka

Fukinoto Meringue | Buckwheat Tea Sauce & Ice Cream |
Fukinoto's Oil | Rice Puff | Buntan Citrus

Or

Fried Musk Melon Wrapped with Mochi & Spring roll Skin |
Mugwort Ice Cream

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