

# Winter Seasonal Menu by Chef Shu & Chef Kazuki

15 December 2022 - 15 March 2023

## Keigani - Hokkaido

Hairy Crabmeats | Cauliflower Puree | Cucumber & Apple Pickles | Dashi Jelly Mousse | Oscietra Caviar

## Hassun - France | Kagoshima | Hokkaido

Fresh Oyster | Extra Virgin Olive Oil | Green Tabasco  
Wagyu Tartare | Beetroot Chips | Cassis Sauce  
Amaebi | Filo Pastry | Prawn Stock Jelly | Finger Lime

## Aburi Shime Saba - Nagasaki

Torched Mackerel | Fukaya Leek | Shogoin Radish | Red Miso | Olive & Cookie Crumbled | Sour Cream | Herbs Oil

## Shirako - Hokkaido

Cod Milt | Puff Pastry | Seaweed Powder | Choron Sauce

## Ika - Yamaguchi

Squid | Shungiku Puree | Hassaku Orange | Lemon Sauce |  
Monaka Pastry | Salted Egg Yolk

## Samegarei - Hokkaido

Rough Scale Flounder | Turnip | Fish Sauce Vinaigrette |  
Buddha Hand Citrus Paste

## Matusaka Wagyu - Mie

Sliced Wagyu | Beef Consommé | Onsen Tamago | Leek | Burdock

## Dessert: Yaki Imo or Ichigo - Kagoshima | Shizuoka

Roasted Sweet Potato | Tahiti Vanilla Ice Cream |  
Croutons | Meringue | Imo Sochu | Milk Foam

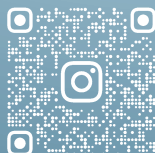
Or

Strawberry | Plum Syrup, Jelly & Sherbet |  
Lotus Root Mochi | Shiso Flowers

\$333++



おまかせ  
OMAKASE  
@STEVENS



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