

Season of Love

Special Menu | 13 & 14 February

SHINSHUN

\$258

Amuse-Bouche

Japanese Canola Flower cooked with Dashi
Soy Sauce topped with Japanese Snow
Crab Meat

Appetiser

House-Marinated Japanese Fresh Bluefin
Tuna and Cream Cheese topped with Kaviari
Kristal Caviar

Osuimono

Cooked with Japanese Splendid Alfonsino,
Bamboo Shoots in clear dashi broth
topped with Kinome Leaf (Japanese Pepper Leaf)

Tempura

10 Pieces of Tempura

2 Live Shrimps and 1 Live Shrimp with Shiso Leaf,
Assorted Seafood, Assorted Vegetables, Shrimp Toast,
Scallop stuffed with Black Truffle Tempura, Sea Urchin
topped with Kaviari Kristal Caviar Tempura

Kakiage

Tenbara Rice topped with Ikura (Japanese
Salmon Roe) Serve with miso soup and pickles

Dessert

Japanese Shizuoka Musk Melon and
Homemade Japanese Red Bean Monaka
Daifuku with Japanese Seasonal Strawberry

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