

Spring Menu by Chef Kazuki Arimoto

Hassun

Tuna | Caviar | Wasabi
Foie Gras | Rhubarb | Myoga
Wagyu | Shintamanegi | Nire Cheese

Kuruma Ebi

Japanese Tiger Prawn | Green Pea | Finger Lime

Sakura Masu

Cherry Blossom Trout | Ikura | Asparagus

Amadai

Tilefish | Hamaguri | Nagaimo

Wagyu

Beef Cutlet | Hatcho Miso | Madeira

Seasonal Donabe

Koshihikari Rice | Kuro-Shichimi | Kinoko

Melon

Akaniku Melon | Musk Melon | Okinawa Tea

Dekopon

Sumo Citrus | Candy Soufflé | Apanage 1874

\$333++

8-course

\$238++

5-course Exclude Dishes highlighted in red



おまかせ
OMAKASE
@STEVENS