

# Spring Menu

## by Chef Kazuki Arimoto

### Hassun

Maguro | Wasabi | Nori  
Amaebi | Green Peas | Tomato  
Wagyu | Shintamanegi | Egg

### Hotaru Ika - Hyougo

Firefly Squid | Canola Blossom | Karashimiso

### Lobster - France

Lobster | Snap Pea | Rouille

### Sakura Masu - Hokkaido

Cherry blossom Trout | Caviar & Ikura | Mille-feuille

### Wagyu - Kyoto

Beef Cutlet | Japanese Mustard | Madeira

### Seasonal Donabe - Niigata

Add on Truffle for \$18++

### Melon - Ibaraki

Seasonal Melon | Lemon Confit | Coconut

### Setoka Orange - Aichi

Orange | Gyokuro | Dacquoise

### Petit Four

**\$333++**

9-course

**\$238++**

6-course

*6-course excludes menu highlighted in red.*



おまかせ  
OMAKASE  
@STEVENS