

H A R U I R O S E T

Haru Iro Set is our seasonal set menu that features fresh seasonal Japanese produce. It displays Chef Asai Masashi's resourcefulness to bring the best seasonal ingredients and putting together a hearty meal with luxurious dishes that will only end with a great night of indulgence.

Menu

Appetizer

Sashimi Platter

3 types

Grilled Mie Oyster

in butter sauce

Live Ark Shell

with Mustard Vinegar Sauce

Japan Leek Pancake & Lotus Root Kurobuta Roll

Foil-Grilled Kichiji fish

Chan-chan style

Sakura Shrimp Tempura

with Japanese Dashi Chazuke

Salted Egg Yolk Sakura Mochi

\$110++

**Menu is for reference only, items are subject to availability.*

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