

H A R U I R O S E T

Haru Iro Set is a 7-course 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.

Appetizer

Seabream Carpaccio

Grilled Asparagus & Kurobuta Roll

Grilled Bamboo Shoot with Kinome Miso

Steamed Japan Spring Vegetable

Sakura Shrimps & Japanese Onion Kakiage

Homemade Japanese Clam Fishcake Soup & Grilled Onigiri

Amaô Strawberry with Coco Mochi & Matcha Ice Cream

\$140++

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