

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

KAPPO SHUNSUI 

Dinner Omakase Menu

先付 | **Sakizuke**

Assorted Seasonal Appetizer

お椀 | **Owan**

Seasonal Soup of the Day

お造り | **Otsukuri**

Assorted 4 kinds Seasonal Sashimi

揚げ物 | **Agemono**

Deep Fried Dishes

メイン | **Main Dish**

A4 Japanese Beef

土鍋 | **Donabe**

Seasonal Claypot Rice with Soup

デザート | **Dessert**

Dessert of the Day



MICHELIN Guide's Point of View

It's not just about reserving a table if you want to sample its authentic omakase menu and its wonderful selection of over 80 different sakes, you also need to find this restaurant - its secretive entrance has no sign, just a frosted glass door and a bell. The chef is serious about every detail - even the dashi is made daily with kombu from Shiretoko and mineral water. A luxury menu is available upon pre-order five days ahead.

Address

5 Koek Rd, Level 04-02 Cuppage Plaza, Singapore 228796

TERMS & CONDITIONS:

1. Only diners with a valid confirmation email will be entitled to the GastroMonth dining experience at the stated date and time 2. Payment must be completed to secure your seats 3. For changes in reservation, please email info@gastromonth.com 4. No change in reservation can be made less than 72 hours prior to dining 5. No exchanges or refunds on GastroMonth tickets will be made under any circumstances 6. Seats will be allocated at the restaurant's discretion and may be subjected to change without prior notice 7. All transactions are subjected to charges, conversions and fees imposed by your card issuing bank. The local currency rate indicated is approximate at the time of publishing 8. Any additional food or beverages beyond the GastroMonth menu and that are consumed at the restaurant will be charged by the restaurant directly