

MEDIA RELEASE
FOR IMMEDIATE RELEASE



This Father's Day, Shinzo is delighted to announce a heartfelt tribute to all fathers with a special Omakase menu crafted by our very own Executive Chef Ho, a proud father himself. From **June 12th to June 17th**, Shinzo will be offering an exquisite special omakase set priced at ***\$200++** (available during lunch and dinner). To make the celebration even more memorable, Shinzo will be offering a **complimentary bottle of sake** for dads who dine on our *Omakase with us during the Father's Day period.

The meal starts with appetizers - **Sweet Corn, Iso Tsubugai (Japanese Snail) and Shiro Uri (White melon)**. The sweetness of the corn, juxtaposed with the savory taste of the Iso Tsubugai and the pristine white flesh of the Shiro Uri, creates an artistic display on the plate. The melon's crisp texture provides the perfect canvas for the house-special sauce that cascades over its surface. To complete this indulgent experience, jewel-like orbs of Ikura, bursting with briny goodness, are delicately placed atop the melon, adding a pop of vibrant color and an exquisite burst of flavor with each bite.

The second showcases the delicate and exquisite flavors of **Flounder with Truffle Carpaccio**. The tender and succulent flounder, sourced for its pristine quality, takes center stage. The fish is expertly sliced into thin, translucent pieces that delicately melt in the mouth. To elevate the flavor profile, a decadent truffle carpaccio is delicately placed atop the flounder. The earthy aroma and

distinctive taste of truffle infuse the dish with a luxurious touch, complementing the natural sweetness of the flounder.

The third dish is a celebration of a premium sashimi trio featuring **Chu-toro, Hotate (Scallops), and Kampachi (Amberjack)**. The Chu-toro, prized for its rich marbling, offers a buttery and melt-in-your-mouth texture that indulges the palate. The Hotate, carefully selected for its plumpness and sweet flavor, provides a delicate and tender bite. Finally, the Kampachi, also known as Amberjack, delivers a succulent and firm texture with a distinct umami taste.

Prepare to be enchanted by the fourth course which features the exquisite **Gindara Saikyo (Patagonian Toothfish)**. The Gindara is artfully grilled to perfection, imparting a smoky aroma and a lightly charred exterior that adds depth to each bite. The marinade, made with a secret blend of Saikyo miso, infuses the fish with a delectable balance of sweetness and umami. The result is a culinary symphony, with the tender flesh of the Gindara known for its delicate and buttery flesh harmonizing flawlessly with the complex flavors of the miso marinade.

The fifth course is **Kagoshima A5 Wagyu Nikomi** served with an onsen tamago. This dish showcases the pinnacle of Japanese beef, Kagoshima A5 Wagyu, in a slow-cooked and intensely flavorful preparation. The Wagyu is meticulously braised to perfection and melts in your mouth. The beef is immersed in a rich and savory broth, allowing it to absorb the flavors and become tender and succulent. With each succulent piece of Wagyu dipped in the creamy egg yolk, the flavors meld harmoniously on the palate.

The sixth course is a quintet of sushi that showcases Shinzo's exceptional sushi-making skills. First on the platter is the **O-toro**, the crème de la crème of sushi. Derived from the fattiest part of the tuna belly, O-toro boasts a luxurious melt-in-your-mouth texture and a rich, buttery flavor. Next up is the **Uni (Sea Urchin)** renowned for its delicate sweetness and custard-like texture. The **Shimaaji (Striped Jack)** makes its appearance with its firm yet tender flesh, complemented by its beautiful white and pink striped appearance. Joining the ensemble is the **Botan Ebi (Spotted Shrimp)** a delicacy known for its sweet and succulent meat. The Botanebi's natural sweetness is enhanced by its perfectly tender texture, creating a delightful burst of flavor with every bite.

The seventh dish is an exquisite **Chef's Special Mini Don**. This masterpiece showcases a trio of luxurious ingredients - **O-toro, Uni, and Salmon Ikura** - nestled atop a bed of perfectly seasoned sushi rice. The buttery taste of the O-toro, the creamy indulgence of the Uni, and the delightful pop of brininess from the Salmon Ikura combine to create a perfect bite that glides across the palate, leaving behind a lingering umami sensation with each spoonful.

The eighth course is a comforting clear broth made with **Oysters, Seaweed and Dancing Mushroom from Hiroshima**. The clear broth offers a gentle and soothing backdrop for these exceptional ingredients to shine. As the fragrant broth warms the heart, the combination of the

plump Oysters, the subtle umami of the Seaweed, and the earthy notes of the Dancing Mushroom creates a comforting and well-rounded taste experience.

To end the meal on a sweet note, the final course of Shinzo's Father's Day Omakase menu presents a delightful and refreshing dessert featuring premium **Japanese fruits Muskmelon, Muscat Grape, and Umeshu Jelly**. Ume Shu is a traditional Japanese liqueur made from plum. The Umeshu jelly adds a touch of tanginess and subtle complexity to the dessert, balancing the sweetness of the melon and grapes to create a harmonious symphony of flavors.

"Through this specially designed Omakase menu, I aim to evoke emotions, memories, and appreciation for the incredible role fathers play in our lives," said Chef Ho. Don't miss this opportunity to treat your father to an unforgettable and heartfelt dining experience. Shinzo's Father's Day omakase set is available from June 12 to 17th, priced at *\$200. Reservations are highly recommended to secure a table.

- END -

Notes to the Editor

High-resolution images are available [here](#): (Photo credits: Shinzo)

*Price subject to service charge and GST.

*Father's Day Special Set cannot be combined with other promotions.

Location: 17 Carpenter St, Singapore 059906

Opening hours: Monday - Saturday, Lunch: 12pm - 3pm, Dinner: 6:00pm - 10:30pm

W: <https://www.shinzo.com.sg>

T: +65 6438 2921/ +65 9815 7186 (Whatsapp)

FB: <https://www.facebook.com/shinzosingapore>

IG: <https://www.instagram.com/shinzosg>

About Shinzo

Shinzo specializes in Omakase (お任せ o-makase), which is a Japanese phrase that means 'I'll leave it to you'. The word is derived from 'makaseru' 任せる, which means 'to entrust'. To honor the trust that our customers place in us, we use only the season's best ingredients sourced directly from Japan's markets. But it doesn't end there. The word 'shinzo' translates to heart, reflecting the love and passion we imbue in our dishes. We strongly believe that the hallmark of a great Omakase experience not only stems from the quality of food, but also from an ambiance of inexplicable hospitality that reminds one of home. People often come to Shinzo as strangers but leave as friends as they share food and sake, and have a good time together.

About Executive Chef

(*Executive Chef Kevin Ho is available for interviews on request)

Head Chef Kevin Ho trained under the revered Chef Yoshio Nogawa. He was Head Chef at the renowned Sushi Kaiseki Nogawa at Orchard for two decades. Chef Ho is deeply passionate about Japanese cuisine, elevating it to the next level and cultivating the next generation of Singapore's homegrown sushi shokunin (sushi artisan). He takes great pride in his sushi craft and maintains an intimate setting in Shinzo's 26-seater counter.

For media enquiries, please contact:

Amanda Lim
PR Manager
+65 88221448
shinzojc@gmail.com