

LUNCH

KAISEKI BENTO 会席弁当 250

Please select **one** item from each of the following categories:

Mains メイン

miso black cod | saikyo miso | black garlic | kikka daikon

wagyu yakiniku | tare | shiokoji | mirin

sashimi | tuna | salmon | white fish

tempura prawn | king prawn | ohba leaf | red wine salt

vegetable tempura | eggplant | baby corn | green bean
onion | enoki | kabocha | shiso 🌱

Rice 飯

steamed japanese rice | furikake 🌱

tuna & cucumber hosomaki | tuna | cucumber | sesame

inari sushi | tofu | rice | vinegar 🌱

green tea soba | soba | soy-mirin | wasabi

Starter 前菜

seasonal carpaccio | white-ponzu | leek

kimchi tofu | silken tofu | kimchi | vermicelli

sashimi | tuna or salmon

tori-char siu | slowcooked chicken | leek | umami tare

Salad サラダ

takumi house salad | tomato | lettuce | sesame 🌱

tofu & seaweed salad | shiso | tomato 🌱

potato salad | smoked daikon | kewpie 🌱

confit tuna salad | yuzu | onion

Dessert 甘味

osaka purin | a classic japanese caramel flan
chef's childhood memories 🌱

daifuku | mochi with fruits & white bean paste 🌱

matcha ice cream | homemade matcha 🌱

SUSHI 寿司ロール

double salmon | ikura | spring onion | cucumber
kimizushi 230

king prawn | shiso | kimchi mayo | sesame
avocado | cucumber | ito-togarashi 160

eggplant dragon roll | eggplant unagi | asparagus | carrot
cucumber | soy mayo | sesame | sansho 140 🌱

smoked hamachi | crab & apple slaw | yuzu caviar
crispy leek | avocado 210

SANDO サンド

A5 wagyu katsu | katsu sauce | pickled jalapeno
renkon | Balinese sea salt 370

tamago | dashi omelet | aurora sauce | aonori
Japanese mustard | okonomi sauce 160 🌱

ebi katsu | prawn | aurora sauce
cabbage | prawn mayo 190

DONBURI 丼

una-jyu | char grilled eel | tare | dashi omelet 230

wagyu dark curry | slow cooked wagyu | tamago
black garlic | za'atar | rice 190

tori char siu jyu | chicken thigh | lemon
leek | umami tare 120

zuke maguro | tuna | nori | wasabi | gari | rice 180

salmon-oyako | salmon sashimi | ikura | gari | wasabi | sesame | rice 390

chirashi-zushi | tuna | salmon | hotate | squid | ikura | shitake
egg | edamame | rice 280

veggie chirashi-zushi | shitake | inari | capsicum | asparagus
kabura | cucumber | nori | egg 170 🌱

STEAK ステーキ

250g MB5 wagyu oyster blade | 550

200g MB7 wagyu rump cap | 780

200g MB9 wagyu striploin | 1200

Miyazaki A5 (JPN) wagyu sirloin | 990/100gr

*all served w/ tea cup condiments & japanese salad

SIDES 副菜

japanese potato salad 75 🌱

house salad 50 🌱

char-grilled broccoli gomae 60 🌱

wagyu-fat fried baby potatoes 55

japanese rice 40 🌱

🌱 Vegetarian 🌱 Vegan

Menu is subject to change without notice due to seasonal availability.
For any dietary requirements, please consult our waiters for alternative menu options.
Price are subject to 10% Tax & 8% Service Fee