

# 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

### 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

### Starter 前菜

**seasonal carpaccio** | white-ponzu | leek

**kimchi tofu** | silken tofu | kimchi | vermicelli

**sashimi** | tuna or salmon

**tori-char siu** | slow-cooked chicken | leek | umami tare

### 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

## 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 | gariwasabi | 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 

## SANDO サンド

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

**tamago** | dashi omelet | aurora sauce | donori  
Japanese mustard | okonomi sauce 160 

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

## SIDES 副菜

**japanese potato salad** 75 

**house salad** 50 

**char-grilled broccoli gomae** 60 

**wagyu-fat fried baby potatoes** 55

**japanese rice** 40 

## STEAK ステーキ

**250g MB5 wagyu oyster blade** | 550

**200g MB5 wagyu rump cap** | 780

**200g MB9 wagyu striploin** | 1200

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

\*all served w/ tea cup condiments & japanese salad

 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