

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 | slow-cooked 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 MB5 tajima rump cap | 780

200g MB9 tajima 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