



6 Course Chef Experience

Sakizuke Sashimi Selection

Hamachi crudo, Salmon sashimi,
Hokkaido scallop, Toro tartare

Wanmono

Duck soup, Green tea soba

Nigiri

Toro, Tuna, Salmon, White fish, Kuruma ebi

Agemono

King prawn tempura, Tentsuyu, Lemon,
Matcha and Black pepper salt

Main Course

Miso black cod (80g)
or
MB9 wagyu steak (80g)

Amami

Yuzu cheesecake & Matcha ice cream

IDR 1.300.000++/person

Prices are Subject to 10% Tax & 8% Service

We strive to use only the freshest and highest quality ingredients in our dishes. In order to provide the best possible dining experience, we hand-select and hand-carry many ingredients directly from Japan. As a result, our menu may change daily to reflect the seasons and availability of these ingredients.

Takumi offers an exclusive Japanese fine dining and omakase experience in Bali, centered on the timeless art of omotenashi—thoughtful & personalized hospitality.

Led by **Chef Daijiro Horikoshi**, whose culinary foundation was shaped in his family's renowned restaurant in Osaka, **Takumi** blends Japanese tradition through refined techniques, artistry, and culinary storytelling.

The menu changes daily, pairing responsibly sourced local produce with premium ingredients brought directly from Japan. Each dish celebrates seasonality, peak quality, and **Takumi's** commitment to sustainability.

Japanese Terms

先付け **Sakizuke**: Traditional Japanese appetizer course

刺身 **Sashimi**: Fresh raw sliced fish

鰯 **Hamachi**: Japanese Yellowtail fish

椀物 **Wanmono**: Soup course served in a covered bowl

握り **Nigiri**: Hand-pressed sushi rice topped with fish

トロ **Toro**: Fatty tuna belly

車海老 **Kuruma Ebi**: Tiger Prawn

揚げ物 **Agemono**: Deep-fried dish / tempura course

天つゆ **Tentsuyu**: Classic tempura dipping sauce

味噌 **Miso**: Fermented soybean paste

和牛 **Wagyu**: Premium Japanese beef

甘味 **Amami**: Sweet course / dessert

柚子 **Yuzu**: Japanese citrus fruit

抹茶 **Matcha**: Finely ground green tea powder