

DINNER MENU

JAPANESE CLAMS

Bamboo shoot / Spring vegetables

BABY AYU FISH

Butterbur / Cucumber

OTSUKURI

Seasonal fishes from Japan

MONAKA

Foie Gras / Yuzu

IAPANESE SPINY LOBSTER

Sakura / White miso

MIYAZAKI WAGYU

Young onion / Myoga

DONABE RICE

Nodoguro / Ginger flower

JAPANESE STRAWBERRY

Honey/ Milk

FINANCIER

Matcha / Hojicha

\$350

takayama.com.sg



Dinner Tasting Menu

JAPANESE CLAMS

Bamboo shoot / Spring vegetables

BABY AYU FISH

Butterbur / Cucumber

OTSUKURI

Seasonal fishes from Japan

MONAKA

Foie Gras / Yuzu

CHERRY TROUT

(Upgrade to MIYAZAKI WAGYU BEEF +\$30)
Seasonal Condiments

DONABE RICE

Donabe of the day

JAPANESE STRAWBERRY

Honey/ Milk

FINANCIER

Hojicha / Matcha

\$280

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