

# ようこそ WELCOME TO TAKAYAMA

江戸時代に“天下の台所”と言われたおおさか、  
そしてその地で育まれた“割烹”文化。  
カウンター越しに感じる肉の焼ける音、魚の揚げる音、  
シェフ達の息遣いを五感を通じて感じて頂き、  
日本中から集められた豊かな食材を元に“高山”なりの柔  
軟な発想を加えた“高山”らしい料理を楽しんで頂ければ  
幸いです。

The culinary culture of our menu originates from Osaka, which came to be known during the Edo period as "the kitchen of the world". Across the kappo counter, your senses will be awakened to the rich ingredients gathered from around Japan, to the sound of meat grilling, fish frying, and the exuberance of our chefs as they lavish attention on perfecting each creation.

Inspired by the changing seasons of Japan, our menu is dictated by seasonal ingredients and cooking methods.

Enjoy your lunch

## DRINKS SELECTION

Suntory Premium Malt Draft (240ML)	\$11
Sake of the day	\$15
White or Red Wine of the day	\$18
Japanese Highball with Suntory Whisky	\$18
FRUIT LIQUERES	\$15
Tsuruume Yuzu	
Tsuruume Plum	
BOTTLED WATER (330ML)	\$8
Evian Spring Water	
Badoit Sparkling Water	
SOFTDRINKS	\$8
Coke	
Coke Light	
Sprite	
Homemade Ginger Ale	
JUICES	\$6
Apple	
Orange	

Kindly inform us if you would like to view the full range of beverages.

*All prices are in Singapore dollars, and subject to 10% service charge and prevailing 7% GST.*

お会計の際には、10%のサービス料と、7%のGSTを頂戴いたします。

季節のお任せランチ  
SEASONAL LUNCH OMAKASE

**WHITE ASPARAGUS**

Broad Bean/ Uni

**SAKURA MASU**

Spring Cabbage/ Bamboo Shoot

**OTSUKURI**

Seasonal Japanese Fish

**MONAKA**

Foie Gras/ Blueberry

**YOUNG ONION**

Jyunsai/ Noresore

**MAIN**

Seasonal Fish

**OR**

Wagyu Beef (additional \$30)

**DONABE RICE**

Baby Sardine/ Pickled Plum

**STRAWBERRY**

Shiro-an/ Mochi

**CONFECTION**

Matcha

\$150

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