

FEAST from TOTTORI

鳥取

DINNER

FEMALE SNOW CRAB

Served with Tottori Pear and Carrot

SHIRAKO

Served with Nori Seaweed and Ginger

OTSUKURI

Sashimi of seasonal Japanese fishes

MONAKA

Japanese rice cracker with foie gras mousse, yuzu and blueberry jam, and pickled watermelon rind

TOTTORI "NEBARIKKO" YAM

Served with Hokkaido abalone and uni

MIYAZAKI WAGYU

Cooked in shabu-shabu style with white miso broth

DONABE RICE

Japanese rice cooked in a pot with Tottori male snow crab and ikura

FRUIT

Seasonal Japanese fruit

FINANCIER

Homemade financier in Matcha & Hojicha

\$350

takayama.com.sg

*All prices are subject to service charge and GST.
Menu items are subject to seasonal availability and may be changed without notice.*

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DINNER

Tasting Menu

FEMALE SNOW CRAB

Served with Tottori Pear and Carrot

OTSUKURI

Sashimi of seasonal Japanese fishes

MONAKA

Japanese rice cracker with foie gras mousse, yuzu and blueberry jam, and pickled watermelon rind

TOTTORI "NEBARIKKO" YAM

Served with Hokkaido abalone and uni

JAPANESE GROUPER

Served with seasonal condiments

DONABE RICE

Japanese rice cooked in a pot with Tottori salmon and ikura

MATCHA

Served with red bean and shiratama

FINANCIER

Homemade financier in Matcha & Hojicha

\$280

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