

DINNER

KYOTO ROUND EGGPLANT

Served with steamed Hokkaido abalone and Hokkaido uni.

ANAGO

Baked with Japanese yam souffle, ginkgo, Matsutake mushroom and candied chestnut

OTSUKURI

Sashimi of seasonal Japanese fishes

MONAKA

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

LOTUS ROOT

Salt baked Kanazawa lotus root with uni sauce and dried mullet roe

MIYAZAKI WAGYU

Charcoal grilled Miyazaki A5 wagyu sirloin with marinated Japanese egg yolk and maitake mushroom

DONABE RICE

Japanese rice cooked in a pot with grilled sanma fish and shiso leaf

JAPANESE SHINE MUSCAT

White bean paste and mochi skin

HOJICHA

Homemade financier in Hojicha flavor

\$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.*

DINNER

Tasting Menu

KYOTO ROUND EGGPLANT

Served with steamed Hokkaido abalone and Hokkaido uni.

OTSUKURI

Sashimi of seasonal Japanese fishes

MONAKA

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

KINMEDAI

Charcoal grilled golden eye snapper with marinated Japanese egg yolk and maitake mushroom

DONABE RICE

Japanese rice cooked in a pot with grilled sanma fish and shiso leaf

JAPANESE SHINE MUSCAT

White bean paste and mochi skin

HOJICHA

Homemade financier in Hojicha flavor

\$280

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