

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

ランチセット SEASONAL LUNCH SETS

ランチセットに含まれるもの：
LUNCH SET INCLUDES:

自家製 豆腐

Homemade tofu

季節の御造り

Seasonal otsukuri

主菜

Main (choose 1)

デザート

Dessert

メイン (下記より1つお選びください)

MAIN DISH (CHOOSE 1)

魚 FISH / 肉 MEAT

銀鱈 西京焼き

Saikyo miso black cod \$68

鹿児島黒豚 角煮

Stewed Kagoshima pork \$68

鰯 塩焼き

Grilled "HIMI" \$78

Yellowtail

熊本和牛"和王" 炭火焼き

Grilled Kumamoto \$98

wagyu beef "WAOH"

鰻 蒲焼き

Grilled \$98

"Shimanto River"

Unagi

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

\$130

シェフおまかせ 7 皿コース
7COURSE OMAKASE

COLD APPETIZER
Chef's choice seasonal
appetizer

HOT APPETIZER
Homemade tofu

SIGNATURE OTSUKURI
PLATTER
Seasonal fish from japan

MONAKA
Foie gras

MAIN
"Stewed kagoshima pork"
or
"Fish of the day"

OSHOKUJI
Japanese rice & Miso soup

DESSERT
Seasonal dessert

\$150

おまかせプレミアム 7 皿コース
7COURSE PREMIUM OMAKASE

COLD APPETIZER
Chef's choice seasonal
appetizer

HOT APPETIZER
Homemade tofu

SIGNATURE OTSUKURI
PLATTER
Seasonal fish from japan

MONAKA
Foie gras

MAIN
"Grilled kumamoto wagyu beef"
or
"Special seasonal fish of the day"

OSHOKUJI
Japanese rice & Miso soup

FRUITS
Seasonal fruits

季節のお任せディナー
SEASONAL KAISEKI DINNER

テイスティング
Tasting menu

8-course meal which offers guest a chance to experience
the Takayama cuisine concept \$190

月替わり
Monthly menu

11-course meal which allow guests to have a taste of the
ingredients from various parts of Japan \$280

高山
Takayama menu

11-course set meal which consists of the premium
seasonal ingredients available in Japan \$380

*Kindly note that two days advance notice is required
for this menu.