

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!

LUNCH OMAKASE

APPETIZER

Abalone/ Turnip

HOT APPETIZER

Sea Cucumber/ Hairy Crab

OTSUKURI

Seasonal Japanese Fish

MONAKA

Foie Gras/ Persimmon

SEASONAL VEGETABLE

Pumpkin/ Miso

MAIN COURSE

Kinmedai

OR

Kumamoto Wagyu

additional \$30

DONABE RICE

Chestnut/ Maitake

FRUITS

Japanese Pear

CONFECTION

Matcha/ Red Bean

\$150

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。