

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 dinner!

# KANNAZUKI DINNER 10 COURSE OMAKASE

## APPETIZER

Hokkaido Uni  
eggplant espuma

## HOT APPETIZER

Japanese-style Buddha jumps over the wall  
sea cucumber/ abalone/ shark's fin

## OTSUKURI

Fresh seasonal fish

## SIGNATURE FOIE GRAS MONAKA

Foie Gras ice cream wafer sandwich  
pomegranate

## DEEP FRIED

Hairy Crab  
matsutake mushroom

## REFRESHMENT

Somen  
home-marinated ikura

## MAIN COURSE

Charcoal grilled Kumamoto Wagyu Beef  
autumn truffle

## DONABE RICE

Sanma  
baby yam

## FRUIT

Japanese Pear and Sudachi ice cream

## CONFECTION

Red Bean and Chestnut Monaka

**\$280**

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