

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!

# NAGAZUKI DINNER 10 COURSE OMAKASE

## APPETIZER

Hamaguri Clam served with deep fried Eggplant  
Hamaguri Espuma

## HOT APPETIZER

Ayu confit  
japanese cucumber/ apple

## OTSUKURI

fresh seasonal fish

## SIGNATURE FOIE GRAS MONAKA

Foie Gras ice cream wafer sandwich  
narazuke/ apple/ kinome

## SIGNATURE

Steamed Japanese Abalone and liver sauce  
abalone stock

## REFRESHMENT

Japanese Pear  
somen

## MAIN COURSE

Charocal grilled Kumamoto Wagyu Beef  
manganji bell pepper

## DONABE RICE

Grilled Salmon  
ikura

## FRUIT

Caramelised Japanese Fig  
honey truffle

## CONFECTION

Homemade Matcha Terrine

**\$280**

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