

Dessert

Azuki ice

sweet red bean ice cream 5.8

Maccha ice

green tea ice cream 5.8

Goma ice

black sesame ice cream 5.8

Maccha pudding

green tea pudding and ice cream 5.8

Goma pudding

black sesame pudding and ice cream 5.8

Japanese parfait 8.5

Japanese sweet plate 8.5

Coffee 3.5

cappucino, cafe latte, flat white, long black, short black

Set courses

(minimum 2 sets)

SET A \$55 (per person)

Edamame 枝豆 (boiled soy bean)
Kimuchi キムチ (Korean style pickled vegetable)

Signature dish

Takumi's special 和牛タタキ

3 wagyu beef cuts for grille

Karubi カルビ (bolar blade) 50g

(David Blackmore-marble score 9+)

Harami ハラミ (tender meat) 50g

Jo rosu 上ロース (premium porterhouse) 50g

Seasonal cut vegetables 焼き野菜

Miso soup, steamed rice みそ汁、ご飯

Ice cream & pudding デザート

Green tea 緑茶



SET B \$70 (per person)

Edamame 枝豆 (boiled soy bean)
Kimuchi キムチ (Korean style pickled vegetable)

Signature dishes

Takumi's special 和牛タタキ

Salmon carpaccio サーモンカルパッチョ

Seafoods and 3 wagyu premium beef cuts for grille

Abalone あわび and scallops 帆立

Jo-Karubi 上カルビ (Rib eye cap) 50g

(David Blackmore-marble score 9+)

Jo tan 上タン (premium ox tongue) 50g

Jo rosu 上ロース (premium porterhouse) 50g

Seasonal cut vegetables 焼き野菜

Miso soup, steamed rice みそ汁、ご飯

Ice cream & pudding デザート

Green tea 緑茶

SET C \$85 (per person)

Edamame 枝豆 (boiled soy bean)
Kimuchi キムチ (Korean style pickled vegetable)

Signature dishes

Takumi's special 和牛タタキ

Salmon carpaccio サーモンカルパッチョ

Scallop sashimi 帆立刺身

Seafoods and 3 wagyu premium beef cuts for grille

Abalone あわび

Prawn エビ

Jo-Hire Steak 上ヒレステーキ 60g

(The best part of premium eye fillet steak)

Short Ribs ショートリブ 50g

(David Blackmore-marble score 9+)

Jo tan 上タン (premium ox tongue) 50g

Seasonal cut vegetables 焼き野菜

Miso soup, steamed rice みそ汁、ご飯

Japanese sweet plate

Green tea 緑茶



Side Dishes

Gyoza Deep fried dumplings	6.8
Ebi Fry Deep fried prawns	6.8
Kakiage Battered prawns and vegetables	6.8
Edamame Boiled soy bean	4.8
Kimuchi Korean style pickled vegetables	4.8
Mentai Ika Pickled cod's roe and squid	4.8
Hotate wasabi Boiled scallops and wasabi	4.8
Tsubugai kimuchi Whelk (sea snail) with kimuchi sauce	4.8

Lunch Menu

1. **Takumi Wagyu Grille Burger** 15.8
Served with salad and chips
2. **Wagyu Beef Pattie Bento Box** 15.8
Beef pattie, salad, salmon & scallop sashimi, steamed rice and miso soup
3. **Wagyu Beef Sukiyaki Bento Box** 15.8
Thinly sliced wagyu beef and onion in Sukiyaki sauce, salad, salmon & scallop sashimi, steamed rice and miso soup
4. **Wagyu Beef Yakiniku Bento Box** 15.8
Charcoal grille Wagyu beef, salad, salmon & scallop sashimi, steamed rice and miso soup
5. **Ebi Fry Bento Box** 15.8
Deep fried prawns, salad, salmon & scallop sashimi, steamed rice and miso soup
6. **Unagi Bento Box** 17.8
Smoked grilled eel, salad, salmon & scallop sashimi, steamed rice and miso soup
7. **Gyoza Bento Box** 15.8
Japanese deep fried dumpling, salad, salmon & scallop sashimi, steamed rice and miso soup
8. **Wagyu Beef Curry** 14.8
Chunky wagyu beef and vegetables in Japanese curry on rice, served with salad and miso soup
9. **Vegetarian Bento Box** 15.8
Vegetarian dish of the day, salad, steamed rice and miso soup
10. **Deluxe Bento Box** - wagyu beef pattie / yakiniku beef / sukiyaki beef 22.8
Your choice of one of the above, salmon & scallop sashimi, ebi fry, wagyu beef curry, salad, steamed rice and miso soup
11. **Wagyu Yakiniku Lunch Set per person** (minimum 2 persons) 27.8
Fresh wagyu beef and vegetables to cook on the smokeless Grille table, served with steamed rice and miso soup.
Includes a glass of house wine or carlton draught beer

All lunch meals include Japanese green tea