

Desserts

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 persons)

SET A \$48 (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 \$68 (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 \$88 (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

Tiger 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 parfait

Green tea 緑茶



Side Dishes

Gyoza Pan fried dumpling	6.8
Ebi Fry Deep fried prawns and fish	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. **Wagyu Grille Burger** 13.8
2. **Wagyu Beef pattie Bento Box*** 13.8
Beef pattie, salad, salmon & scallop sashimi and steamed rice
3. **Wagyu Beef Sukiyaki Bento Box*** 13.8
Thinly sliced wagyu beef and onion in Sukiyaki sauce, salad, salmon & scallop sashimi and steamed rice
4. **Wagyu Beef Yakiniku Bento Box*** 13.8
Charcoal grille Wagyu beef, salad, salmon & scallop sashimi and steamed rice
5. **Ebi Fry Bento Box*** 13.8
Deep fried prawns and fish, salad, salmon & scallop sashimi and steamed rice
6. **Unagi Bento Box*** 15.8
Smoked grilled eel, salad, salmon & scallop sashimi and steamed rice
7. **Gyoza Bento Box*** 13.8
Japanese pan fried dumpling, salad, salmon & scallop sashimi and steamed rice
8. **Wagyu Beef Curry*** 12.8
Wagyu beef and vegetables in Japanese curry on rice
9. **Vegetarian Bento Box*** 12.8
Vegetarian dish of the day, salad and steam rice
10. **Wagyu Yakiniku Lunch Set*** per person (minimum 2 persons) 23.8
Wagyu beef and vegetables cooked at the table Includes glass of wine/beer

* includes miso soup

Limited to availability on the day . Phone orders welcome.