

HANARE
BY TAKAYAMA

DINNER MENU

宮崎和牛



Seasonal Specials

A4 Wagyu beef from Miyazaki prefecture



宮崎 特集 Seasonal Specials

宮崎和牛 釜めし Miyazaki Wagyu Kamameshi

A4 Wagyu beef slices from Miyazaki prefecture served *with* koshihikari rice
(20 mins cooking time)

52

宮崎和牛 すき焼き Miyazaki Wagyu Sukiyaki

A4 Wagyu beef slices from Miyazaki prefecture serves *with* leek, silken
tofu, cabbage, enoki *and* shiitake mushroom in sweet, savoury broth

62

宮崎和牛 うどん Miyazaki Wagyu Udon

A4 Wagyu beef slices from Miyazaki prefecture serves *with* udon noodle in dashi broth *and*
topped *with* fish cake, cabbage, leek, enoki, *and* shiitake mushroom, comes *with* onsen egg

48

宮崎和牛ステーキ Miyazaki Wagyu Beef Steak

Grilled Miyazaki A4 Wagyu (200g), served *with* wasabi, fried garlic,
salt *and* pepper on the side

98

宮崎和牛 サラダ Miyazaki Wagyu Beef Salad

Aburi Miyazaki beef slices served *with* spicy sesame dressing *and* deep fried potato

38

宮崎和牛 たたき Miyazaki Wagyu Beef Tataki

Aburi Miyazaki beef slices served *with* wasabi *and* ponzu sauce

32



DINNER SET FOR TWO

SALAD

Choice of one

Silken Tofu *and* Whitebait Salad
Served *with* plum dressing

Aburi Miyazaki A4 Wagyu Slices Salad
Served *with* spicy sesame dressing

Additional \$22

SASHIMI PLATTER

Seasonal sashimi of 3 kinds

SNOW CRAB CHAWANMUSHI

Individual serving

Steamed egg *with* snow crab, ikura *and* kani-miso (crab innards),
served *with* dashi sauce

GRILLED PROTEIN

Choice of one, served with vegetable tempura

Grilled Miyazaki A4
Wagyu Beef Steak

Grilled Seasonal Fish

Grilled Miso
Marinated Cod Fish

Additional \$76 (200g)

Additional \$13

SIGNATURE KAMAMESHI

Choice of One

Unagi
Grilled freshwater eel
served *with* nori

Salmon *and* Ikura
Grilled salmon *with*
Hokkaido ikura

Chicken
Marinated in teriyaki sauce
served *with* flavoured sesame

Miyazaki A4 Wagyu Beef
Sliced wagyu served *with*
pickled red ginger

Additional \$24

Pork Belly
Braised pork belly served
with pickled ginger *and*
onsen egg on the side

Served *with* Miso Soup *and* Pickles

DESSERT

Japanese strawberry ice cream served *with* mochi skin *and* white bean paste

\$150++

Add on 180ml house pour Sake at \$30++



冷前菜

Cold Appetisers

- たこわさび 7
Tako Wasabi
Raw octopus, marinated in wasabi
- 炙り明太子 9
Aburi Mentaiko
Torched fish roe
- 豆腐とシラスのサラダ 16
Tofu *and* Deep Fried Whitebait Salad
Served *with* plum dressing
- かつおたたきサラダ 26
Bonito Tataki Salad
Seared bonito slices, served *with* orange supreme, *and* ginger citrus dressing



だし巻

Dashimaki

- プレーン 10
Original Dashimaki
Fluffy Japanese rolled egg omelette served *with* dashi broth
- 明太子 14
Mentaiko Dashimaki
Fluffy Japanese egg omelette rolled *with* mentaiko, served *with* dashi broth
- 鰻 18
Unagi Dashimaki
Fluffy Japanese egg omelette rolled *with* unagi, served *with* dashi broth



温かい前菜

Warm Appetisers

焼きトウモロコシ Sweet Corn	5
Grilled Japanese corn marinated in miso, honey, and butter	
枝豆 Edamame	7
Boiled young soybeans	
揚げ出し豆腐 Agedashi Tofu	8
Deep-fried tofu served in dashi soy sauce and bonito flakes	
茶碗蒸し Chawanmushi	8
Steamed egg with chicken, served with dashi sauce	
えいひれ Eihire	10
Dried stingray fin	
揚げたこ焼き Takoyaki	12
Bite-sized octopus balls drizzled with okonomiyaki sauce and mayonnaise and bonito flakes (6 pieces)	
ハマグリのお酒蒸し Hamaguri Clam Soup	16
Orient clam clear soup	
松葉蟹茶碗蒸し Snow Crab Chawanmushi	16
Steamed egg with snow crab, ikura, and kani miso (crab innards) served with dashi sauce (15 mins wait time)	
松葉グラタン Snow Crab Gratin	28
Snow crab and kani miso (crab innards) topped with mentaiko mayonnaise	

お造り盛り合せ



Assorted Sashimi

Comes with Maguro, Kampachi, Hotate and Salmon (9 pieces)

 刺身
Sashimi

お造り盛り合わせ 42
Assorted Sashimi

Comes with Maguro, Kampachi, Hotate and Salmon (9 pieces)

+ 帆立 Add Hotate 2 slices	9	+ サーモン Add Salmon 2 slices	6
+ 鮪 Add Maguro 2 slices	19	+ イクラ Add Ikura 10g	10

鮪 48
Maguro

Bluefin tuna

トロ 58
Toro

Seasonal fatty bluefin tuna belly

勘八 24
Kampachi

Amberjack

帆立 26
Hotate

Scallop

サーモン 15
Salmon

海老
の
天
婦
羅



Tiger Prawn Tempura
Battered tiger prawns



主菜

Sharing Plates

軟骨入りつくねと、温泉卵 Tsukune with Onsen Egg	16
Chicken meatball (4 pieces) served <i>with</i> onsen egg <i>and</i> shredded cabbage	
サーモンはらす Salmon Belly	18
Salt-grilled	
鯯カマ Yellowtail Cheek	36
Salt-grilled	
鰻蒲焼 Unagi	32
Freshwater eel, grilled <i>with</i> kabayaki sauce	
鱈の西京焼き Miso Cod Fish	35
Miso marinated cod fish	
豚の角煮と温泉卵 Braised Pork Belly with Onsen Egg	32
Braised pork belly, <i>with</i> onsen egg	



主菜

Sharing Plates

若鶏唐揚げ Crispy Fried Chicken Karaage House marinated chicken	12
フライドポテト 七味風味 French Fries With black shichimi pepper	8
フライドポテト 明太子マヨネーズ French Fries With mentaiko mayonnaise	12
手羽先の唐揚げ Chicken Wings House marinated chicken wings	3 pcs 5 pcs 11 17
カキフライ Breaded Oyster Served with tonkatsu sauce (5 pieces)	15



天ぷら

Tempura

天婦羅盛り合わせ Assorted Tempura Tiger prawn tempura (2 pieces), and assorted vegetable tempura	16
海老の天婦羅 Tiger Prawn Tempura Battered tiger prawns (4 pieces)	20
野菜の天婦羅 Vegetable Tempura Battered assorted vegetables	8





釜メニュー

Mains

Signature À La Carte Kamameshi

Hanare by Takayama's Kamameshi uses Japan's best Koshihikari rice cooked in an iron pot *with* seasonal vegetables *and* harvests from the sea *and* the land, cooked *with* Chef Taro Takayama's dashi stock

鰻

Unagi

38

Grilled freshwater eel, served *with* nori

鮑

Abalone

58

Slow cooked Ezo Awabi served *with* abalone's liver sauce

サーモンとイクラ

Salmon *and* Ikura

38

Grilled salmon, *with* salmon roe
(Additional ikura: \$10 per 10gm)

鶏

Chicken

28

Aburi chicken thigh marinated *with* teriyaki sauce,
served *with* flavoured sesame seeds

桜海老

Sakura Ebi

32

Deep fried sakura shrimp served *with* shiso salt

豚の角煮

Braised Pork Belly

38

Braised pork belly, served *with* onsen egg

トウモロコシ

Corn

18

Sweet corn, served *with* butter

Add ons

+\$6 for 2 pieces Chicken Karaage *and* Agedashi Tofu

+\$6 for salad of the day

+\$3 for ice cream of the day

サーモンとイクラ



Salmon and Ikura Kamameshi
Grilled salmon, with salmon roe



釜メニュー

Mains

桜エビ パスタ 18
Sakura Ebi Pasta

Spaghetti tossed in sakura ebi oil *and* salted kombu, topped *with* deep fried crispy sakura ebi

Kitsune うどん 16
Kitsune Udon

Udon noodle featuring seasoned fried tofu in dashi broth *and* topped *with* fish cake, cabbage, leek, enoki *and* shitake mushroom, *with* onsen egg on the side

天婦羅 うどん 25
Tempura Udon

Udon noodle in dashi broth and topped *with* fish cake, cabbage, leek, enoki, shitake mushroom, comes *with* onsen egg *and* tiger prawn tempura (2 pieces)

黒豚のすき焼き 38
Sukiyaki Kurobuta Pork

Kurobuta pork slices served *with* leek, silken tofu, cabbage, enoki *and* shitake mushroom in sweet, savoury broth

Additional white rice: \$4

Additional udon: \$3

Additional pork: 50gm \$10, 100gm \$20

おでん 18
Oden

Warm dashi soup served *with* daikon, boiled egg *and* assorted fish cakes, mustard on the side

Add ons

+\$6 for 2 pieces Chicken Karaage *and* Agedashi Tofu

+\$6 for salad of the day

+\$3 for ice cream of the day

天婦羅

うどん



Tempura Udon

Tiger prawn tempura with chewy thick udon noodles

お子様用メニュー
KID'S MENU

RICE SET

RICE

Prawn *and* Vegetable Tempura
Served with Miso soup

SIDES

Choice of One

Teriyaki Salmon

Teriyaki Chicken

DESSERTS

Choice of One

Yuzu

Hokkaido Milk

Green Tea

\$18

UDON SET

UDON

Cabbage, Enoki Mushroom *and* Fishcake

SIDES

Choice of Two

Chicken Meatball

Takoyaki

Chicken Karaage

DESSERTS

Choice of One

Green Tea

Hokkaido Milk

Yuzu

\$18

わ
ら
び
餅



Warabi Mochi

Mochi with soybean powder, served with Hokkaido milk ice cream and red bean paste

 甘味
Dessert

柚子のシャーベット Yuzu Sorbet	6
Served with yuzu jam	
ゆずのチーズケーキ Yuzu Cheesecake	12
Homemade Yuzu Cheesecake with cookie crust, served with Yuzu Jam	
抹茶アイスクリーム Matcha Ice Cream	6
Served with Monaka (Rice Cracker)	
抹茶のクレームブリュレ Matcha Crème Brûlée	9
Combination of Crème Brûlée's sweetness with a unique flavour that also contain health benefits from matcha	
わらび餅 Warabi Mochi	8
Mochi with soybean powder, served with Hokkaido milk ice cream and red bean paste	
抹茶フィナンシェ Homemade Matcha Financier	4 pcs 8 pcs
Freshly baked cakes made with almond flour and Japanese matcha.	
Recommend with Hokkaido Milk Ice cream (1 scoop) at \$3	

抹茶の
クレームブリュレ



Matcha Crème Brûlée

Combination of Crème Brûlée's sweetness *with* a unique flavour that also contain health benefits from matcha

 **ビール**
Beer

	Glass (360ml)
サントリープレミアムモルツ (生ビール) Suntory Premium Malt (Draft)	14
サントリー黒 (生ビール) Suntory Premium Malt “Black” (Draft)	16

 **ウイスキー**
Whisky

	Glass	Bottle (700ml)
Suntory 角瓶 ウイスキー Suntory Kakubin Whisky Highball Japanese whisky <i>with</i> soda	12	188

 **焼酎**
Shochu

	Glass	Bottle (700ml)
角玉 芋焼酎 Kakutama Imo Sochu Sweet Potato Sochu	12	118
百助 麥焼酎 Shodai Momosuke Mugi Sochu Barley Sochu	12	118

Surcharges for mixers with purchase by bottle; Water or Ice (\$3), Soda (\$5)

 **その他のお酒**
Other Liqueurs

	Glass (90ml)	Bottle (720ml)
鶴梅柚子酒 Tsuruume Yuzu Recommended <i>with</i> soda <i>and</i> ice	18	108
鶴梅完熟梅酒 Tsuruume Kanjyuku Umeshu Recommended <i>with</i> soda <i>and</i> ice	16	98

 **純米吟醸**
Junmai Ginjo

	Carafe (360ml)	Bottle (720ml)
真澄 YAWARAKA TYPE-1 純米吟醸 Masumi Yawaraka SMV: -4, NAGANO Well-balanced junmai ginjo at a milder 12% alcohol content. Fruit blend fragrance, light mouthfeel <i>with</i> faint taste of wild plum.	62	110
刈穂 翠鳥 純米吟醸 Kariho Kawasemi SMV: +5, AKITA Soft fruit scents, smooth <i>and</i> mellow taste, <i>with</i> a palate clear like natural spring water.	70	128

 **純米**
Junmai

	Carafe (360ml)	Bottle (720ml)
常山 超辛口 純米 Jozan Chokara SMV: +9, FUKUI A refreshing mineral taste at the front, rich rice flavours in the middle <i>with</i> a crisp body ending <i>with</i> a clean <i>and</i> dry finish.	62	110
紀土 辛口 特別純米 KID Karakuchi SMV: +6, WAKAYAMA Soft flavours <i>with</i> hints of rice notes, <i>and</i> a crisp finish.	65	118





純米大吟釀

Junmai Daiginjo

Carafe
(360ml) Bottle
(720ml)

紀土 純米大吟釀

KID Junmai Daiginjo

70 128

SMV: +2, WAKAYAMA
Robust *and* fruity flavour, *with* a clean *and* balanced finish.

楯野川 本流辛口 純米大吟釀

Tatenokawa Honryu Karakuchi

85 150

SMV:+8, YAMAGATA
Made *with* Dewasansan sake rice,
well balanced *with* dry finish.

麒麟山 藍樽 純米大吟釀

Kirinzan Blue

98 178

SMV: +3, NIIGATA
Clear *and* smooth flavour *with* a sharp initial fragrance
and dry taste.

紀土 純米大吟釀 Sparkling 生酒

KID Sparkling

80

SMV: +0, WAKAYAMA
A fresh *and* textural style *with* a fine mousse *and* lingering
palate. Green apple, white flowers *and* melon.



大吟釀

Daiginjo

Carafe
(360ml) Bottle
(720ml)

紀土 大吟釀

KID Daiginjō

88 158






SMV: +4, WAKAYAMA
Complex yet subtle aromas, Fruit-driven palate, rounded
and layered with a generous mouth-feel *and* long
mouth-watering finish.











 葡萄酒
Wine

	Glass	Bottle (700ml)
Billaud-Simon Chablis 2020	26	125
<p>Origin: France Citrus <i>and</i> quinine nose along <i>with</i> whiffs of iodine. Vibrant medium weight flavours possess both delineation <i>and</i> minerality while offering an appealing texture on the bone-dry but not a heavy austere finish.</p>		
Faiveley Bourgogne Pinot Noir 2020	26	125
<p>Origin: France Pleasant, fresh, red-fruit aroma on the nose, which appear again on the palate. It has a rich <i>and</i> ripe substance, <i>with</i> fine round tannins.</p>		

 コーヒー
Coffee
By Nespresso

	Hot	Iced
 エスプレッソコーヒー Espresso	6	
 アメリカーノ Americano (Additional shot: \$2)	7	8
 ロングブラック Long Black (Additional shot: \$2)	7	8
コーヒー Coffee	7	8
 Caffè Latte Cappuccino Flat White (Additional shot: \$2)		
 Caffè Latte Cappuccino Flat White <i>with</i> soy milk (Additional shot: \$2)		

 ソフトドリンク
Non-alcoholic

	Glass
 自家製ジンジャーエール Homemade Ginger Ale	6
 ミネラルウォーター Mineral Water Still Sparkling	6
 温かいお茶 Hot Tea (Refillable) Green Tea Hojicha	5
 冷たいお茶 Cold Tea (Refillable) Green Tea Hojicha	5
缶ソフトドリンク Canned Drinks	5
 Coca-Cola Sprite	
 Coca-Cola Zero	
 リンゴジュース Apple Juice	5
 オレンジジュース Orange Juice	5