

HANARE  
BY TAKAYAMA

LUNCH 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)

À la carte | Lunch Set

52

62

### 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

À la carte | Lunch Set

62

72

### 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

All lunch sets include salad, chawanmushi, seasonal sashimi, miso soup, pickles and dessert.  
(Available daily from 11:30AM to 3PM)



鰻  
の  
釜  
め  
し



Unagi Kamameshi

Grilled freshwater eel, served with nori





## Kamameshi Lunch Set

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

52

Grilled freshwater eel, served *with* nori

鮑

Abalone

72

Japanese Ezo Awabi slow cooked in sake *and* kelp, served *with* abalone's liver sauce

サーモンとイクラ

Salmon *and* Ikura

48

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

鶏

Chicken

38

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

桜海老

Sakura Ebi

45

Deep fried sakura shrimp served *with* shiso salt

豚の角煮

Braised Pork Belly

48

Braised pork belly, served *with* onsen egg

トウモロコシ

Corn

28

Sweet corn, served *with* butter

All Kamameshi lunch sets include salad, chawanmushi, seasonal sashimi, miso soup, pickles and dessert.

All prices are subject to service charge and GST

## Sukiyaki Lunch Set

黒豚のすき焼き

48

### Sukiyaki Kurobuta Pork

Kurobuta pork slices served *with* leek, silken tofu, cabbage, enoki *and* shitake mushroom in sweet, savoury broth (Choice of white rice or udon)

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

All Sukiyaki lunch sets include salad, chawanmushi, seasonal sashimi, miso soup, pickles and dessert.

## Donburi Lunch Set

海鮮ちらし丼

58

### Chirashi Don

Sushi rice served *with* salmon, maguro, kampachi, scallop, amaebi, tobiko, ikura, *and* anago

炙りサーモンとイクラ丼

38

### Aburi Salmon *and* Ikura Don

Sushi rice served *with* aburi salmon, ikura *and* onsen egg

All Donburi lunch sets include salad, chawanmushi, miso soup, pickles and dessert.





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

お造り盛り合わせ



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 9 + サーモン 6  
Add Hotate Add Salmon  
2 slices 2 slices

+ 鮪 19 + イクラ 10  
Add Maguro Add Ikura  
2 slices 10g

---

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	
鰯カマ 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 38  
Unagi

Grilled freshwater eel, served *with* nori

鮑 58  
Abalone

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

サーモンとイクラ 38  
Salmon *and* Ikura

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

鶏 28  
Chicken

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

桜海老 32  
Sakura Ebi

Deep fried sakura shrimp served *with* shiso salt

豚の角煮 38  
Braised Pork Belly

Braised pork belly, served *with* onsen egg

トウモロコシ 18  
Corn

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

## 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 6  
Yuzu Sorbet

Served with yuzu jam

ゆずのチーズケーキ 12  
Yuzu Cheesecake

Homemade Yuzu Cheesecake with cookie crust, served with Yuzu Jam

抹茶アイスクリーム 6  
Matcha Ice Cream

Served with Monaka (Rice Cracker)

抹茶のクレームブリュレ 9  
Matcha Crème Brûlée

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

わらび餅 8  
Warabi Mochi

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

抹茶フィナンシェ 4 pcs 8 pcs  
Homemade Matcha Financier 12 20

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 with 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

70      128

### KID Junmai Daiginjo

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

85      150

### Tatenokawa Honryu Karakuchi

SMV:+8, YAMAGATA

Made with Dewasansan sake rice, well balanced with dry finish.

麒麟山 藍樽 純米大吟釀

98      178

### Kirinzan Blue

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

80

### KID Sparkling

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

88      158

### KID Daiginjō

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)
<p><b>Billaud-Simon Chablis 2020</b></p> <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>	26	125
<p><b>Faiveley Bourgogne Pinot Noir 2020</b></p> <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>	26	125

 コーヒー  
Coffee  
By Nespresso

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



 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