

HANARE
BY TAKAYAMA

LUNCH MENU

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 52
Unagi

Grilled freshwater eel, served *with* nori

鮑 72
Abalone

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

和牛 58
Wagyu

A4 Kagoshima Wagyu beef slices

サーモンとイクラ 48
Salmon *and* Ikura

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

鶏 38
Chicken

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

桜海老 45
Sakura Ebi

Deep fried sakura shrimp served *with* shiso salt

豚の角煮 48
Braised Pork Belly

Braised pork belly, served *with* onsen egg

トウモロコシ 28
Corn

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)

和牛 すき焼き 68

Wagyu Sukiyaki

A4 Wagyu beef slices served *with* leek, silken tofu, cabbage, enoki *and* shiitake mushroom in sweet, savoury broth
(Choice of white rice or udon)

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

和牛 サラダ 36
Wagyu Beef Salad

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

 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	
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)

プレミアム刺身の盛り合わせ 64
Premium Assorted Sashimi

Comes with Hokkaido Bara Uni, Kampachi, Hokkaido Hotate, Otoro, Ama Ebi 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 16
Tsukune with Onsen Egg
Chicken meatball (4 pieces) served *with* onsen egg
and shredded cabbage
- サーモンはらす 18
Salmon Belly
Salt-grilled
- 鰯カマ 36
Yellowtail Cheek
Salt-grilled
- 鰻蒲焼 32
Unagi
Freshwater eel, grilled *with* kabayaki sauce
- 鱈の西京焼き 35
Miso Cod Fish
Miso marinated cod fish
- 豚の角煮と温泉卵 32
Braised Pork Belly with Onsen Egg
Braised pork belly, *with* 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

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

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Salmon *and* Ikura

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

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Deep fried sakura shrimp served *with* shiso salt

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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

グリル鹿児島A4和牛ステーキ 88
Grilled Kagoshima A4 Wagyu Beef Steak

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

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)

和牛 すき焼き 58
Sukiyaki Wagyu

A4 Wagyu beef slices served *with* leek, silken tofu, cabbage, enoki *and* shitake mushroom in sweet, savoury broth

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

Salad, Chicken Meatball, Takoyaki and Chicken Karaage
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

Prawn and Vegetable Tempura
Cabbage, Enoki Mushroom with Fishcake

DESSERTS

Choice of One

Green Tea

Hokkaido Milk

Yuzu

\$18

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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
千代むすび 強力50 Chiyomushubi Junmai Ginjo Goriki SMV: +5 TOTTORI Made from "Goriki" rice. Noticeable fresh aroma that harmonizes acidity and sweetness. Smooth taste and tangy. Comforting and very refreshing flavour.	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
越後鶴亀 Echigo Tsurukame SMV: +3 NIIGATA Smooth and with good amount of umami. Refreshing aroma from Niigata's rice and a gentle sweetness in the palate.	62	110



❁ 純米大吟醸

Junmai Daiginjo

Carafe (360ml) Bottle (720ml)

シュウホ オーサム 唐口
Shuho Awesome Karakuchi

65 118

SMV: +10 YAMAGATA
A super-dry junmai daiginjo that feels familiar and rare all at once. Enjoy a strong flavour that spreads across your tongue.

紀土 純米大吟醸
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 純米大吟醸
Hakurakusei

80 140

SMV: +5 MIYAGI
The pleasant aroma of bananas and melons followed by a pineapple-like freshness. The finish is gently sweet with a refreshing acidity.

楯野川 本流辛口 純米大吟醸
Tatenokawa Honryu Karakuchi

85 150

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

麒麟山 藍樽 純米大吟醸
Kirinzan Blue

98 178

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

紀土 純米大吟醸 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.

❁ 大吟醸

Daiginjo

Carafe (360ml) Bottle (720ml)

紀土 大吟醸
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.

❁ 本醸造

Honjozo

Carafe (360ml) Bottle (720ml)

雪の茅舎 山麩
Yukinobousha Yamahai

60 98






SMV: +2 AKITA
Rich and fragrant with a strong umami flavour from the rice. Excellent balance of acidity and tartness with fruit tones. Perfect to serve either warm or cold.



 葡萄酒
Wine

	Glass	Bottle (700ml)
<p>Billaud-Simon Chablis 2021</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>Faiveley Bourgogne Pinot Noir 2021</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