



HANARE
BY TAKAYAMA

DINNER MENU



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Hanare stems from the Japanese word for a structure that stands as an extension of a building or house. This structure is commonly used to entertain, a small living quarter for guests, and hobby spaces or studios.

Chef Taro Takayama welcomes you to Hanare by Takayama - his newest concept after his award-winning eponymous concept, Takayama. In his second home, Chef Taro features traditional and homey dishes that highlight seasonality-driven and exquisite ingredients in a welcoming and contemporary approach.

At the forefront of the menu are Kamameshis, a speciality mixed rice cooked in a “kama”- traditional individual iron pot. Chef Taro carefully curates and prepares each of his kamameshi dishes with seasonal produce from the land and sea, bringing a myriad of flavours together in a vibrant, flavourful and nutritious meal for your enjoyment.

はなれとは一般的に、母屋に対し同じ敷地内に離れ建つ家を称し、お客様へのおもてなし、また趣味などのスペースとして使用されます。

はなれby Takayama は、数々の賞に輝く日本料理レストラン高山の高山太郎料理長のセカンドホーム、新たなコンセプトレストランです。高山料理長とチームが作り出す季節の食材を中心とした、伝統に根差した家庭的でコンテンツポラリーな料理の数々をお楽しみください。

はなれby Takayama のスペリアリテの釜めしは、高山太郎料理長、オリジナルの出汁とコシヒカリ米に季節の海の恵み、大地の恵みを合わせ一釜一釜、焚き上げます。香り高く、風味豊かな釜めしをお楽しみください。

はなれby Takayamaへようこそ。

Welcome to
Hanare *by* Takayama.

はなれby Takayamaへようこそ。



DINNER SET FOR TWO

Tofu *and* Deep Fried Whitebait Salad

Served *with* plum dressing

Sashimi Platter

Seasonal Sashimi of 3 kinds

Tottori Crab Chawanmushi

Steamed egg *with* snow crab from Tottori, topped *with* Ikura

Grilled Salmon Belly

Served *with* Vegetable Tempura
Sauce-grilled Unagi | Additional \$14**
Salt-grilled Yellowtail | Additional \$16**

Signature Kamameshi

(Choice of One)

Chicken

Marinated *with* Teriyaki sauce served
with flavoured sesame seeds

Kinmedai

Golden Eye Snapper, served *with* pickled cucumber

Unagi

Sauce grilled freshwater eel, served *with* nori

Kagoshima Wagyu Beef

Kagoshima Wagyu beef slices served with pickled red ginger
Additional \$20**

Tottori Snow Crab

Steamed snow crab from Tottori
Additional \$20**

Served *with* Miso Soup *and* Pickles

Dessert of the day

\$150**

Add on 180ml House Pour Sake at \$30**





鳥取 特集 Seasonal Specials

Located in the west of Honshu Island in Japan, the Tottori Prefecture is famous for the harvest of snow crabs that are plump, and packed with natural sweetness.

蟹釜飯

Tottori Snow Crab Kamameshi

Steamed snow crab from Tottori

55

蟹 グラタン

Tottori Snow Crab Gratin

Gratin topped *with* snow crab from Tottori

28

ズワイガニといくら茶碗蒸し

Tottori Snow Crab Chawanmushi

Steamed egg *with* snow crab from Tottori, topped *with* Ikura

14



前菜

Appetisers

茶碗蒸し Chicken Chawanmushi	8
Steamed egg <i>with</i> chicken, served <i>with</i> dashi sauce	
たこわさび Tako Wasabi	7
Raw octopus, marinated in wasabi	
えいひれ Eihire	9
Dried stingray fin	
炙り明太子 Aburi Mentaiko	9
Torched fish roe	
枝豆 Edamame	6
Boiled young soybeans	
揚げたこ焼き Takoyaki	12
Bite-sized Octopus balls drizzled <i>with</i> Okonomiyaki sauce <i>and</i> mayonnaise <i>and</i> bonito flakes (6 pieces)	
ハマグリの酒蒸し Hamaguri Soup	16
Orient clam clear soup	

 刺身
Sashimi

お造り盛り合わせ 38
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 15 + イクラ 10
Add Maguro Add Ikura
2 slices 10g

鮪 38
Maguro

Bluefin tuna

トロ seasonal
Toro

Fatty Bluefin tuna belly

勘八 24
Kampachi

Amberjack

帆立 26
Hotate

Scallop

サーモン 15
Salmon

 サラダ
Salad

サーモンと温泉卵のサラダ 32
Salmon Tartare

Served with citrus ponzu dressing

豆腐とシラスのサラダ 18
Tofu and Deep Fried Whitebait

Served with plum dressing

 だし巻き

Dashimaki

Japanese-style Egg Omelette infused with
Chef Taro Takayama's Dashi Stock

プレーン 8
Original

Traditional style

明太子 12
Mentaiko

Fish roe

鰻 12
Unagi

Freshwater eel

 焼き物
Grilled

軟骨入りつくねと、温泉卵 Tsukune with Onsen Egg Chicken Meatball served with onsen egg (4 pieces)	16
焼きトウモロコシ Sweet Corn Grilled <i>with</i> miso	6
サーモンはらす Salmon Salmon belly	22
鰯カマ Yellowtail Yellowtail cheek	38
鰻蒲焼 Unagi Freshwater eel, grilled <i>with</i> kabayaki sauce	36
ノドグロ一夜干し Nodoguro Ichiyaboshi Cured black throat sea perch	58
鱈の西京焼き Miso Cod Fish Miso marinated Cod Fish	35
ホッケ Hokke Atka mackerel	32
豚の角煮と温泉卵 Braised Pork Belly with Onsen Egg Braised pork belly, <i>with</i> onsen egg	32

海老の天婦羅



Tiger Prawn Tempura
Battered tiger prawns

 揚げ物
Deep Fried

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
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
揚げ出し豆腐 Agedashi Tofu Deep-fried tofu served in dashi soy sauce and bonito flakes	8
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





Signature Ala 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

本日の釜めし 55
Seasonal

Kindly approach our staff for more information

鰻 38
Unagi

Grilled freshwater eel, served *with* nori

サーモンとイクラ 38
Salmon *and* Ikura

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

和牛 45
Kagoshima Wagyu

Kagoshima Wagyu beef slices served *with* pickled red ginger
(Additional beef: \$14 per slice)

鶏 32
Chicken

Chicken with teriyaki sauce served *with* flavoured
sesame seeds

桜海老 38
Sakura Ebi

Deep Fried Japanese Shrimp served *with* Shiso Salt

豚の角煮 52
Braised Pork Belly

Braised Pork Belly, served *with* Onsen egg

トウモロコシ 32
Corn

Sweet corn, served *with* butter

天婦羅

うどん



Tempura Udon

Tiger prawn tempura with chewy thick
udon noodles



麺

Noodles

桜エビ パスタ 26
Sakura Ebi Pasta

Pasta *with* sakura shrimp, tossed in kombu oil

キツネ うどん 22
Kitsune Udon

Seasoned fried tofu *with* udon noodles

天婦羅 うどん 32
Tempura Udon

Tiger prawn tempura (2 pieces) *with* udon noodles



すき焼き

Sukiyaki

和牛のすき焼き 58
Sukiyaki Kagoshima Wagyu

Flavourful sweet *and* savoury soy based broth
with Kagoshima Wagyu Beef Slices

黒豚のすき焼き 42
Sukiyaki Kurobuta Pork

Flavourful sweet *and* savoury soy based broth
with Kurobuta Pork slices

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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

Yuzu Sorbet

Served *with* yuzu jam

6

抹茶アイスクリーム

Matcha Ice Cream

Served *with* Monaka (Rice Cracker)

6

ティラミス

Tiramisu

Coffee-infused layer cake, *with* mascarpone cream

7

自家製プリン

Homemade pudding

Egg custard, *with* Okinawa sugar | Contains milk

7

わらび餅

Warabi Mochi

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

8

抹茶フィナンシェ

Homemade Matcha Financier

Freshly baked cakes made *with* almond flour *and* Japanese matcha.

4 pcs 8 pcs

12 20

Recommend *with* Hokkaido Milk Ice cream (1 scoop) at \$3