



TAKUMI

BY DAISUKE MORI

Autumn Tasting Menu 2020

AUTHENTIC SAKE & WINE PAIRING

4 GLASSES AT \$880 / 6 GLASSES AT \$1,180


*WHITE TRUFFLE \$300/EACH



FACEBOOK: TAKUMI BY DAISUKE MORI
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INSTAGRAM: CHEF DAISUKE

TASTING MENU

AMUSE BOUCHE



SAMMA ABURI, COUSCOUS, SWEET BITTER SAUCE

HOKKAIDO SCALLOP CHESTNUT JUS POULET

* **BLACK ABALONE** HOMEMADE TAGLIOLINI, KIMO SAUCE



AKAMUTSU CHARCOAL, FRENCH BARLEY RISOTTO

* **BLUE LOBSTER** GIROLLES, FRICASSE, LEMONGRASS

HIDA WAGYU BEEF 2WAYS

-SHABU SHABU RIBEYE

-CHARCOAL TENDERLOIN



KINMEDAI ICHIBAN DASHI, CONSOMME



* **CRÈME BRULEE** TONKA FLAVOUR, HOMEMADE ICE-CREAM

