

TAKETORI

FUSION JAPANESE FOOD

*Fusion Japanese-inspired meals to share with
family and friends*

Eat well and be healthy and happy

Items identified with the (GF)(V) can be
modified to suite dietary requirements.
Please advise staff if you have dietary needs.



GOURMET BANQUET

套餐

\$89/ pp 每人\$89, 2人起点 Minimum 2 persons

Seafood Cheddar Miso Soup

シーフードチャウダースープ

海鲜味噌增奶酪汤

Cheddar miso soup with seafood selected by chef

White Fish Carpaccio

白身魚の刺身

甜辣白鱼西式刺身

white fish with sweet chilli lemon ginger sauce

Grilled Pork Belly

炙り角煮

日式烤猪肉

Roast pork belly with yuzu miso sauce

Grilled Scallop

ホタテのグリル

香烤扇贝

Sashimi grade scallop grilled with sweet mayo sauce

Assorted Sushi

寿司盛り合わせ

寿司拼盘

Assorted sushi selected by chef

Gyuniku No Teriyaki

牛肉の照り焼き

照烧牛排

Pan fried eye fillet steak with homemade teriyaki sauce

Salmon Chahan (GF)

シャケチャーハン

三文鱼炒饭

Chopped salmon, egg and seasonal vegetables fried rice

Dessert

本日のデザート

甜点

Selected dessert by chef



SASHIMI

刺身



Chef's Special

32片刺身拼盘

32 pcs sashimi selected by chef

\$ 88

Hotate Spcs

ホタテ

扇贝

Scallop Sashimi

\$ 26



Sake Spcs

サケ

三文鱼

King Salmon | Please check with floor staff for salmon belly

\$ 22/28

Hiramasa Spcs

ヒラマサ

鲷鱼

King Fish | Please check with floor staff for king fish belly

\$ 22/28

5 Kinds Sashimi

刺身5種盛り

18片刺身拼盘

18 pcs assorted sashimi selected by chef

\$ 45

Maguro Spcs

マグロ

金枪鱼

Tuna Sashimi

\$ 26

Hokkigai Spcs

ホッキガイ

北极贝

Surf Clam Sashimi

\$ 22



Oyster With Uni
 ウニとカキ
 生蚝海胆
 Oyster uni with ponzu asparagus sauce
 \$ 30/3pcs



White Fish Sashimi \$ 24
 白身魚の刺身
 甜辣白鱼刺身
 White fish with sweat chilli lemon ginger sauce



Maguro Tataki \$ 28
 マグロたたき
 金枪鱼西式刺身
 Tuna carpaccio style with ponzu sauce



Uni Sashimi \$ 38/50g
 うに刺身
 海胆刺身
 (seasonal limited)



Wagyu Beef foie gras don
 松露和牛鹅肝饭
 Wagyu beef and foie gras with
 Truffle served on top of rice
 \$ 60



Wagyu Beef Tataki \$ 28
 和牛たたき
 和牛刺身
 Wagyu beef carpaccio with beef gravy &
 asparagus sauce



Salmon & Scallop Carpaccio
 サーモンとホタテのカルパッチョ
 三文鱼, 扇贝西式刺身
 Salmon & scallop with wasabi dressing
 \$ 28



Buri Carpaccio
 ヒラマサ刺身
 鲷鱼西式刺身
 King fish with yuzu dressing
 \$ 26



King Salmon Uni Don
 鮭うに丼
 三文鱼海胆饭
 King salmon and sea unchin
 served with rice
 \$ 49



Salmon Uni Unagi Don
 鮭うなぎ丼
 三文鱼, 海胆, 鰻鱼饭
 King salmon, sea unchin, eel
 served with rice
 \$ 55

Chirashi Don チラシ/鱼生饭
Omakase sashimi on a bed of sushi rice
 チラシ
 鱼生饭丼
 15 Pcs Chef's Omakase sashimi on a bed of sushi rice
 \$ 45

SUSHI-NIGIRI

寿司手握



King Salmon Aburi Sushi 12 pcs
あぶりサーモン
三文魚寿司 | 微烤
Salmon nigiri lightly torched
\$ 12



Toro Uni Sushi 11 pcs
うこころ寿司
海胆金槍魚寿司
Bluefin toro with sea urchin
sushi (seasonal)
\$ 18



Wagyu Beef Sushi 14 pcs
和牛巻き寿司
和牛寿司
Grilled wagyu beef sushi with
truffle tapenade & uni
\$ 38



foie gras Wagyu Beef Sushi 12 pcs
和牛鵝肝寿司
Wagyu beef sushi with foie gras
\$ 28



Uni caviar Sushi 12 pcs
海胆魚子醬寿司
Uni sushi top with french caviar
\$ 48



Corn warship
トウモロコシの軍艦
玉米軍艦
\$ 12



Tuna salad Sushi
魚のサラダ寿司
吞拿魚沙拉寿司
\$ 12



Salmon roe sushi
サーモンシード寿司
三文魚籽寿司
\$ 12



Dried meat Sushi
肉松軍艦寿司
肉松軍艦寿司
\$ 12



Anagi Zushi
かに寿司
蟹柳寿司
\$ 12



Ark shell sushi
赤貝寿司
赤貝寿司
\$ 12



Eel Sushi
うなぎ寿司
鰻魚寿司
\$ 12



Salmon sirloin Sushi
サーモン
三文魚腩寿司
\$ 12



Red dace Sushi
赤希の魚の寿司
紅希鯪魚寿司
\$ 12



California rolled sushi with fried crab and willow
カニと柳加州巻き寿司
炙蟹柳加州卷寿司
\$ 12



Eel California Sushi
鰻加州寿司
鰻魚加州寿司
\$ 12



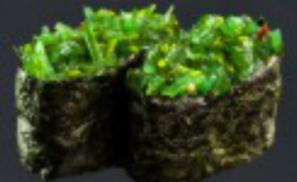
Cheese prawn Sushi
海老のチーズ
芝士熟蝦寿司
\$ 12



Tuna sushi
まぐろ寿司
金槍魚寿司
\$ 12



Arctic shellfish sushi
北極貝寿司
北極貝寿司
\$ 12



Seaweed Sushi
海草寿司
海草寿司
\$ 12

SUSHI MAKI

寿司卷

* All Maki served in 8pcs



Spider Roll スパイダーロール 软壳蟹寿司卷

Tempura soft shell crab sushi roll with avocado, cucumber, spicy mayo
\$ 30



Volcano Maki 火山巻き 火山卷

Tempura prawns, crab sticks, avocado with yuzu mayo topping with tobiko and crispy tempura batter
\$ 30



Tori Teri Roll (GF) 照り焼きチキン巻き 照烧鸡卷

Crispy chicken, cucumber, avocado lettuce, with mayo & teriyaki sauce
\$ 28



Salmon California Maki 8pcs 白身魚の刺身 三文鱼加州卷

Crab stick, king salmon, cucumber, avocado, with sweet mayo sauce
\$ 30



Spicy Tuna roll (GF) スパイシーツナ 辣金枪鱼卷

Raw tuna, avocado & cucumber with spicy sauce/ ask floor staff for option of cooked tuna
\$ 28



Taketori Lobster Maki 8pcs 竹取ロブスター巻き 竹取龙虾寿司卷

Inside out sushi roll with lobster meat, egg, covered with torched king salmon
\$ 30



Saimon Lovers (GF) サーモンラバー 特色三文鱼卷

Salmon avocado cucumber roll wrapped with cheese lightly grilled
\$ 30

ENTRÉE

前菜



Grilled Scallop/2 pcs (V)

焼きホタテ

香烤扇贝

Sashimi grade scallop grilled with sweet mayo sauce

\$ 18



Gyoza 15pcs (V)

餃子野菜

素煎饺

Vegetable dumpling

\$ 9

Tori Kara Age

鳥の唐揚げ

炸鸡块

Lightly marinated crispy chicken with fresh mint leaf sauce

\$ 18

Gyoza Pork or Prawn 15pcs

餃子豚/エビ

煎饺猪肉或虾

Pork or prawn dumpling

\$ 11



Crispy School Prawn

サクサクのエビ

酥脆虾

Crispy School prawns with salt of the sea

\$ 19



Crispy Calamari Rings

サクサクのイカリング

酥脆鱿鱼圈

Crispy calamari with wasabi mayo sauce

\$ 19



Gyu Tongue

焼き牛タン
烤牛舌

Thinly sliced ox tongue grilled on the teppan with yuzu soy sauce

\$ 20



Potato Croquettes

Potato Croquettes

あさり味噌
芝士土豆

Crispy cheese Potato shots

\$ 17



Seafood Spring Roll

海鮮春巻き
海鮮春卷

Homemade seafood spring roll with yuzu mayo sauce

\$ 16

Fish Karaage

魚のから揚げ
酥脆鱼块

Crispy fish with wasabi mayo sauce

\$ 22



Takoyaki

たこ焼き
章鱼小丸子

Octopus ball with shaved bonito

\$ 12



Oyster Trio 16pcs

オイスター trio
生蚝三吃 | 6只

Oyster tempura with asparagus puree/fresh oyster shot with wasabi ponzu sauce/ grilled oyster with mayo

\$ 36



Age Dashi Tofu (V)

揚げだし豆腐
日本香煎豆腐

Deep fried bean curd with dashi sauce

\$ 16

Grilled Pork Belly

角煮の炙り焼き
日式烤猪肉

Roast pork belly with yuzu miso dressing

\$ 22



Kaisa Salad (V)

海藻サラダ
海藻色拉

Japanese green seaweed salad

\$ 16



Edamame (V) (GF)

枝豆
毛豆

Steamed seasoning soy beans

\$ 12



Ebi Mayo 15pcs

エビマヨ
苹果酱天妇罗虾

Tempura prawn topping with apple mayo sauce

\$ 22



Horenso No Goma ae (V)(GF)

ほうれん草のごま和え
凉拌菠菜

Blanched spinach with sesame dressing

\$ 15

MAIN

主菜

Grilled Mackerel Pike

焼きサバパイク
盐烤秋刀鱼

Grilled mackerel pike with sea salt
\$ 28

Hamachi Kama

はまちかま焼き
香烤国王鱼下巴(可选三文鱼下巴)
Grilled miso marinated king fish collar
(king salmon collar optional)

\$ 24



Unagi 3 Ways

ひつまぶし定食
鳗鱼饭三步曲

Three steps Nagoya
style unagi & rice

\$ 36

名古屋鳗鱼三吃步骤:

Step 1: Taste 1/4 the original eel rice without adding any seasoning

第一碗: 舀出1/4, 不添加任何佐料品尝原味鳗鱼饭

Step 2: Taste the second 1/4 by adding half of the s' easoning (spring onion, wasabi, sesame, nori)

第二碗: 舀出1/4, 加上一半的佐料(葱, 芥末, 海苔, 芝麻) 品尝

Step 3: Taste the third 1/4 by adding seasoning (spring onion, wasabi, sesame, nori) and dashi soup

第三碗: 舀出1/4, 加上余下的佐料(葱, 芥末, 海苔, 芝麻)和壶里的高汤品尝泡饭

Unagi Kabayaki

うなぎの蒲焼
烤鳗鱼

Grilled eel with traditional eel sauce
\$ 30

Miso Eggplant (V)

ナス田楽
味噌烤茄子

Grilled eggplant with miso sauce
\$ 26/2pcs

Tempura Soft Shell Crab

天ぷらソフトシェルクラブ
天妇罗软壳蟹

Tempura soft shell crab with ponzu sauce
\$ 30



Wagyu Steak (GF)

和牛ステーキ
和牛牛排

Japanese wayyu steak with teriyaki sauce
\$ 48



Miso Black Cod

銀ダラの西京焼き
味噌银鳕鱼

Grilled miso marinated black cod
\$ 36



Gyuniku no Teppanyaki

牛肉の鉄板焼き
铁板牛柳

Stir fried beef with sizzling soy gravy with
vegetable

\$ 34 (Wagyu beef optional 可选和牛\$48)



Uni Okonomiyaki

お好み焼き
海胆大阪焼

Japanese style pancake with sea urchin, assorted seafood, lightly grilled with cheese

\$ 45

Wakadori No Teriyaki

若鳥の照り焼き
照烧鸡

Pan fried chicken with teriyaki sauce

\$ 30



Buta Kakuni

ブタの角煮
日式炖猪肉

Slow cooked pork belly served with seasoned vegetable

\$ 34

Tofu Teriyaki (V) (GF)

豆腐の照り焼き
照烧豆腐

Pan fried tofu with vegetable with homemade teriyaki sauce

\$ 26



Shake Teriyaki I (GF)

照り焼きサーモン
照烧汁三文鱼

King salmon grilled with teriyaki sauce

\$ 36



Chicken Katsu

鳥カツ
炸鸡排

Breaded chicken with tonkatsu sauce and wasabi mayo / Curry sauce optional \$6

\$ 32



Ebi & Eel Tempura

エビ天ぷら
鰻鱼, 海老天妇罗

Tempura prawns and eel served with homemade tempura sauce

\$ 36

NABE & HOTPOT

热汤锅



Sukiyaki

すき焼き
和牛火锅

Japanese hotpot with sliced wayyu beef, mushroom, cabbage, tofu, onion, assorted veg etc.

\$ 69

Tomato Beef Hotpot \$49

トマトビーフの鍋
番茄牛肉锅

Slow cooked beef with veg, rice cake, tomato, mushroom etc. in beef broth soup



Pork Nabe (GF)

豚の辛みそ鍋
猪肉火锅

Sliced pork meat with vegetables, mushroom stew in pork borth soup (Spicy Miso Flavor Optional)

\$ 59

Seafood nabe (GF)

海鮮鍋
海鲜锅

Miso fish soup base seafood claypot with prawn, scallop, mussel, blue crab etc. and vegetables

\$ 55

Vegetable Hotpot (V)

ベジタブル昆布鍋
昆布蔬菜火锅

Vegetable combination cook in Japanese Khumbu soup

\$ 36



Miso Black cod Claypot

たら鍋
银鳕鱼热锅

Miso marinated black cod stew in fish stock with assorted vegetables

\$ 49

HOTPOT & NABE EXTRA ORDER

火锅单点菜品

Wagyu Beef Plate

和牛牛肉盘

Pork plate

豚肉
猪肉盘

\$ 30

Veg plate

野菜ミックス
蔬菜拼盘

\$ 28

Mushrooms plate

キノコミックス
菌菇拼盘

\$ 20

Konjac noodle

白滝
魔芋粉

\$ 12

Udon

うどん | 一人前
乌冬面

\$ 10

Potato noodle

ポテトヌードル
红薯粉

\$ 10

Garland chrysanthemum

春菊
茼蒿

\$ 12

Spinach

ほうれん草
菠菜

\$ 12

Rice cake

トッポギ
年糕

\$ 10

Tofu

豆腐
豆腐

\$ 10

NOODLE & RICE

面饭



Kyushu Tonkotsu Ramen \$22
豚骨ラーメン黒/赤
豚骨拉面, 可选辣
Pork bone broth ramen noodle with sesame oil or chilli oil

Salmon Chahan (GF) \$26
シャケチャーハン
三文鱼炒饭
Chopped salmon, egg and seasonal vegetables fried rice

Kimchi Chahan (GF) \$24
チャーハン
泡菜炒饭
Mixed chicken, prawn with kimchi fry rice

Tempura Udon \$24
天ぷらうどん
天妇罗乌冬汤面
Udon noodle in soup served with tempura prawn (Vegetarian optional)

Unagi Chahan (GF) \$32
イールフライドライス
鳗鱼炒饭
Chopped unagi, egg and veg fried rice

Yaki Udon \$26
焼きうどん
炒乌冬
Pan fried udon with chicken, prawn, veg topped with wasabi mayo, tonkatsu sauce (Vegetarian optional)

Gohan \$4
ご飯
蒸米饭
Steamed rice



Wagyu Sukiyaki Ramen \$28
すき焼きラーメン
和牛拉面
Noodle with sukiyaki soup with wayyu sliced beef & veg

Chahan (GF) \$24
チャーハン
鸡肉虾肉炒饭
Mixed meat (chicken, prawn) and vegetable fried rice



Kimichi Udon \$26
キムチ焼きうどん
泡菜乌冬
Pan fried with udon, chicken, prawns, kimchi and vegetables (Japanese curry flavor optional)

SALAD

色拉

Salmon Salad (GF) \$26
ツナサラダ
三文鱼色拉
Raw Salmon with wasabi dressing

Tuna Salad (GF) \$26
ツナサラダ
金枪鱼色拉
Raw tuna with ponzu, sesame dressing

Salmon Prawn Avocado Salad (GF) \$28
白身魚の刺身
三文鱼大虾色拉
Salmon, prawn, avocado salad with sesame mayo sauce

Surf Clam Salad \$24
北寄貝と春菊のサラダ
北极贝色拉
Surf clam salad in vinegar walnut miso sauce

Wagyu Shabushabu Salad \$28
和牛サラダ
和牛色拉
Sliced wayyu beef salad with ponzu sesame dressing

SOUP

汤



Seafood Cheddar Shiru \$ 18

シーフードチャウダースープ

海鲜味噌奶酪汤

Miso cheddar soup with seafood selected
by chef

Miso Shiru (V) (GF) \$ 4

味噌汁

日式传统味噌汤

Traditional soybean soup

Vege miso Shiru (V) (GF) \$ 10

野菜味噌汁

素味噌汤

Soybean soup with mixed vegetable