

## Taketori Specialty 竹取特色

- White Fish Sashimi / 白身魚の刺身** \$18  
甜辣白鱼刺身  
*Fresh white fish with homemade sweat chilli lemon ginger sauce topping with tobiko, etc.*
- Spider Roll / スパイダーロール** \$28  
软壳蟹寿司卷  
*Tempura soft shell crab sushi roll with avocado, cucumber, spicy mayo*
- Taketori Lobster Maki / 竹取ロブスター巻き** \$28  
竹取龙虾寿司卷  
*Inside out sushi roll with lobster meat, egg, covered with torched salmon*
- Ebi Mayo (6pcs) / エビマヨ** \$18  
苹果酱天妇罗虾  
*Tempura prawn topping with homemade apple mayonnaise and tobiko*
- Grilled Moreton Bay Bug 1pcs / 焼きセミエビ**  
香烤莫顿湾小龙虾 (Check the price with staff)  
*Moreton bay bug grilled in teriyaki and mayo sauce topped with tobiko*
- Grilled Scallop (2pcs) / 焼きホタテ** \$16  
香煎扇贝  
*Sashimi grade scallop grilled with sweet mayo sauce*
- Black Cod Claypot / たら鍋** \$40  
鳕鱼热锅  
*Black cod stew in original fish stock with vegetable, tofu and mushroom*
- Oyster Trio (6pcs) / オイスター・トリオ** \$26  
生蚝三吃 6只  
*Oyster tempura with asparagus puree/fresh oyster shot with Japanese wasabi ponzu sauce/ grilled oyster with mayo sauce, 6 pcs*
- Kyushu Tonkotsu Ramen Black or Red**  
豚骨ラーメン 黑 / 赤 \$18  
豚骨拉面, 可选辣  
*Pork bone broth ramen noodle with sesame oil or chilli oil*

**SASHIMI** 刺身 (Gluten free soy sauce available for your choice)

<b>Maguro</b> マグロ 金枪鱼	(8pcs)	Tuna	\$18
<b>Sake</b> サケ 三文鱼	(8pcs)	Salmon <i>Please check with floor staff for salmon belly</i>	\$17
<b>Hotate</b> ホタテ 扇贝	(8pcs)	Scallop	\$18
<b>Hiramasa</b> ヒラマサ 石首鱼	(8pcs)	King fish	\$18
<b>Hokkigai</b> ホッキガイ 北极贝	(8pcs)	Surf clam	\$18
<b>Scampi</b> エビ 螯虾	(1pc)	Jumbo Scampi (include one serve scampi head miso soup) 特大号南极深海小龙虾刺身 (含虾头味噌汤)	\$22
<b>5 Kinds Sashimi</b> 刺身5種盛り 18片刺身拼盘		18pcs assorted sashimi by chef	\$34
<b>Chef's Special</b> シェフのお勧め 28枚 28片刺身拼盘		28pcs assorted sashimi by chef	\$46

**SUSHI-NIGIRI** 握りすし/寿司手握 (Gluten free soy sauce available for your choice)

<b>Salmon Aburi Sushi</b> あぶりサーモン 三文鱼寿司(微烤)	4pcs	Salmon nigiri torched with mayo, teriyaki sauce.	\$17
<b>Scampi Sushi</b> えび 螯虾寿司	1pcs	Jumbo Scampi (include scampi head miso soup) 特大号南极深海小龙虾寿司 (含虾头味噌汤)	\$22
<b>Wagyu Beef Sushi</b> 和牛寿司 和牛寿司	4pcs	grilled sliced wagyu beef sushi	\$25

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

**SUSHI MAKI** 巻き一すし/寿司卷 (GF With Gluten Free Soy Sauce)

<b>Vege Maki</b> (V) 野菜巻き 素卷	Tofu, carrot ,mushroom, avocado, lettuce & cucumber with miso sauce	\$18
<b>Salmon Lovers</b> サーモンラバー 特色三文魚卷	Salmon avocado cucumber roll covered with salmon torched with spicy mayo	\$24
<b>Spicy Tuna</b> スパイシーツナ 辣金枪鱼卷	Raw tuna, avocado & cucumber with special spicy sauce	\$24
<b>Tori Teri Roll</b> 照り焼きチキン巻き 照烧鸡卷	Chicken teriyaki, cucumber, avocado with mayo & teriyaki sauce	\$20
<b>Volcano Maki</b> 火山巻き 火山卷	Tempura prawns, crab sticks, sesame, avocado with yuzu mayo topping with tobiko and crispy tempura batter	\$26
<b>Crazy Maki</b> クレイジー巻き 疯狂寿司卷	Tempura crab stick, salmon, avocado with homemade spicy mayo topping with crispy tempura batter	\$26
<b>Una Q</b> うなQ 鰻鱼卷	Grilled eel roll with cucumber and avocado, sesame, dressing with eel sauce	\$26

**ENTRÉE** 前菜

<b>Tori Kara Age</b> 鳥の唐揚げ 香炸鸡块	Lightly marinated crispy chicken with fresh mint leaf sauce	\$13
<b>Seafood Spring Roll</b> 海鮮春巻き 海鮮春卷	Homemade seafood spring roll dipping with ponzu sauce	\$14
<b>Maguro Tataki (cold)</b> マグロたたき 金枪鱼刺身(微烤)	Tuna carpaccio style with ponzu source and sweet mayo	\$19
<b>Wagyu Beef Tataki</b> 和牛たたき 和牛刺身	Wagyu beef carpaccio style with beef gravy source and asparagus source	\$19
<b>Flounder Kara Age</b> クリスフライフライダー 酥脆比目鱼	crispy flounder fish with mayo sauce	\$14

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<b>Gyu Tongue</b> 焼き牛タン 烤牛舌	Thinly sliced ox tongue grilled on the teppan with beef sauce	\$17
<b>Juicy Squid Pocket</b> 焼きイカのチーズ詰め 烤鱿鱼福袋	Grilled juicy squid lucky pocket filled with cheese & veg	\$19
<b>Age Dashi Tofu</b> 揚げだし豆腐 日本香煎豆腐	Deep fried bean curd with dashi source	\$10
<b>Kimchi</b> キムチ 韩国辣泡菜	Korean style cabbage	\$8
<b>Okonomiyaki</b> お好み焼き 日式大阪烧	Japanese style pancake make with assorted seafood & veg	\$17
<b>Salmon &amp; Scallop Carpaccio</b> サーモンとホタテの カルパッチョ	Salmon & scallop with wasabi dressing and ponzu jelly 三文鱼, 扇贝西式刺身	\$20
<b>Gyoza (V) 5pc</b> 餃子(野菜) 素煎饺	Vegetable dumpling	\$8
<b>Gyoza (Pork or Prawn)</b> 餃子(豚/エビ) 5pc 煎饺(猪肉或虾)	Pork or prawn dumpling	\$9
<b>Edamame (V)</b> 枝豆 毛豆	Steamed seasoning soy beans	\$9
<b>Horenso no Gomaee</b> ほうれん草の胡麻和え 凉拌菠菜	Blanched spinach with sesame dressing	\$12
<b>Takoyaki</b> たこ焼き 章鱼小丸子	Octopus ball served with shaved bonito	\$9
<b>Miso Eggplant (V)</b> ナス田楽 味噌煎茄子	Grilled eggplant with miso sauce	\$15
<b>Crispy Sardine</b> 鰯の唐揚げ 煎沙丁鱼	Crispy sardine with homemade coriander sauce	\$14

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**MAIN** メイン / 主菜

<b>Shake Teriyaki</b> 照り焼きサーモン 照焼汁三文魚	Grilled salmon with homemade teriyaki sauce	\$28
<b>Unagi Kabayaki</b> うなぎの蒲焼 烤鰻魚	Grilled eel with traditional eel sauce	\$24
<b>Ebi Tempura</b> エビ天ぷら 天妇罗虾	Tempura prawns served with homemade tempura sauce	\$29
<b>Ebi Teppanyaki</b> (GF) 海老の鉄板焼き 煎鉄板大虾	2pcs teppanyaki tiger prawn with butter teriyaki sauce Please check with floor staff for the choice of gluten free	\$22
<b>Soft Shell Crab</b> ソフトシェルクラブ 炸软壳蟹	Battered tempura soft shell crab served with ponzu sauce	\$24
<b>Wagyu Beef Skewers</b> 和牛の串焼き 和牛串	Japanese wagyu beef wrapped with asparagus	\$28
<b>Miso Black Cod</b> 銀ダラの西京焼き 味増銀鱈魚	Grilled black cod marinated in miso	\$30
<b>Buta Kakuni</b> (GF) ブタの角煮 日式炖猪肉	Slow cooked pork belly served with seasoned vegetable Please check with floor staff for the choice of gluten free	\$29
<b>Wakadori No Teriyaki</b> 若鳥の照り焼き 照烧鸡	Pan fried chicken with homemade teriyaki sauce	\$25
<b>Chicken Katsu</b> 鳥カツ 炸鸡排	Breaded chicken with tonkatsu sauce and wasabi mayo	\$25
<b>Gyuniku No Teriyaki</b> 牛肉の照り焼きステーキ 照烧牛肉	Pan fried eye fillet steak with homemade teriyaki sauce	\$30
<b>Gyuniku no Teppanyaki</b> 牛肉の鉄板焼き 鉄板牛柳	Stir fried beef with sizzling soy gravy with vegetable <i>Please check with floor staff for the choice of gluten free</i>	\$30

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<b>Wagyu Steak</b> (GF) 和牛ステーキ 和牛牛排	Japanese wagyu steak with teriyaki sauce <i>Please check with floor staff for the choice of gluten free</i>	\$45
<b>Unagi 3 Ways</b> ウナギ定食 鰻魚三吃	Three steps Nagoya style unagi & rice	\$32
<b>Yasai Iteme</b> (V) (GF) 野菜炒め 炒蔬菜	Pan fried seasonable vegetables <i>Please check with floor staff for the choice of vegetarian and gluten free</i>	\$19
<b>Tofu Teriyaki</b> (V) 豆腐の照り焼き 照烧豆腐	Pan fried tofu with vegetable with homemade teriyaki sauce <i>Please check with floor staff for the choice of vegetarian</i>	\$19

## NABE & HOTPOT 热汤锅

<b>Pork Nabe</b> 豚鍋 猪肉火锅	Sliced pork meat with vegetables, mushroom stew in pork bone soup	\$40
<b>Sukiyaki</b> すき焼き 和牛火锅	Japanese hotpot with sliced wagyu beef, mushroom, cabbage, tofu, onion etc.	\$45
<b>Seafood Hotpot</b> 海鮮鍋 海鲜锅	Miso base seafood claypot with prawn, scallop, fish and vegetables	\$40

## NOODLE & RICE 面物、飯物

<b>Yaki Udon</b> (V) 焼きうどん 炒乌冬	Pan fried udon, mixed meat (chicken, prawn) and vegetables topping wasabi mayo and tonkatsu sauce <i>Please check with floor staff for the choice of vegetarian</i>	\$19
<b>Tempura Udon</b> (V) 天ぷらうどん 天妇罗乌冬汤面	Udon noodle in soup served with batter fried prawn <i>Please check with floor staff for the choice of vegetarian</i>	\$18
<b>Wagyu Sukiyaki Ramen</b> すき焼きラーメン 和牛拉面	Noodle with sukiyaki soup with wagyu sliced beef & veg	\$18

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<b>Gohan</b> ご飯 蒸米饭	Steamed rice	\$3
<b>Yasai Chahan(V)(GF)</b> 野菜チャーハン 蔬菜炒饭	Vegetable fried rice <i>Please check with floor staff for the choice of vegetarian and gluten free</i>	\$16
<b>Chahan (GF)</b> チャーハン 鸡肉虾肉炒饭	Mixed meat (chicken, prawn) and vegetable fried rice <i>Please check with floor staff for the choice of gluten free</i>	\$18
<b>Salmon Chahan (GF)</b> シャケチャーハン 三文鱼炒饭	Salmon, egg and vegetable fried rice <i>Please check with floor staff for the choice of gluten free</i>	\$22

**SALAD** サラダ/色拉

<b>Seaweed Salad (V)</b> 海藻サラダ 海藻色拉	Japanese green seaweed with green salad	\$14
<b>Wagyu Shabushabu Salad</b> 和牛しゃぶしゃぶサラダ 和牛色拉	Wagyu sliced beef on salad with homemade dressing	\$22
<b>Tuna Salad</b> ツナサラダ 金枪鱼色拉	Sliced raw tuna with homemade wasabi dressing	\$22

**SOUP** スープ/汤

<b>Miso Shiru</b> 味噌汁 日式传统味噌汤	Simple traditional soybean soup	\$3
<b>Seafood Miso Soup</b> 海鮮味噌汁 海鲜味噌汤	Selected seafood prawn, mussel, scallop in soybean soup	\$14
<b>Vege Miso Soup</b> 野菜味噌汁 素味噌汤	Soybean soup with mixed vegetable	\$10
<b>Seafood Cheddar Soup</b> シーフードチャウダースープ 海鲜味噌奶酪汤	Chowder soup with seafood selected by chef	\$15

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**DESSERT デザート/甜品**

<b>Ice Cream</b> アイスクリーム 冰淇淋 (黑芝麻, 香草, 抹茶任选一)	One scoop of ice cream with selected flavour of vanilla, green tea, black sesame	\$6
<b>3 kinds Ice Cream</b> アイスクリームプレート 三色冰淇淋	3 kinds of flavour consist of vanilla, green tea, black sesame	\$15
<b>Cheese Cake</b> チーズケーキ 芝士蛋糕	Cheese cake with yuzu jam	\$13
<b>Pear Pie</b> 洋梨パイ 梨派	Homemade pear pie with vanilla ice cream	\$15
<b>Sesame Pudding</b> 黒ゴマプリン 黑芝麻布丁	Homemade sesame pudding with fruit compote	\$13
<b>Matcha Mille Crepes</b> 抹茶ミルフィーユ 抹茶千层蛋糕	Homemade matcha mille crepes with ice cream	\$15
<b>Cream Brulee</b> カラメルプディング 焦糖布丁	Homemade cream brulee with ice cream	\$15

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