

TAKARA

**FOOD
MENU**

TAKARA TEPPAN SET

SAVOUR OF TEPPANYAKI ON YOUR PLATE
COMES WITH SEAFOOD, VEGETABLES AND MEAT
WHERE EACH CUT OF MEAT MEETS WAGYU MB-7

(The Wagyu cattle are born and raised naturally on pristine
outback properties. Raised to world class standards, to
produce the high quality beef)

STARTER

Field Green Salad
Miso Soup
White Fish Jalapeño Sashimi
Shiromi Aburi Nigiri

MAIN COURSE

Mixed Vegetables
Prawn 4pcs.
Scallop 2pcs.
White Fish
Wagyu Beef Grade MB-7 (Striploin 100 gm)
Garlic Fried Rice or Steamed Rice

DESSERT

Assorted fruit plate

OMR 39.000

All prices are in Omani Rials subject to 8% service charge,
5% Municipality Tax & 5% Value-Added Tax

SUMIRE TEPPAN SET

A TEPPANYAKI FOOD LOVER CAN ENJOY THE
VARIETY OF FLAVORSOME SEAFOOD IN ONE
PLATE TOGETHER WITH VEGETABLES COOKED
IN TEPPANYAKI STYLE.

STARTER

Field Green Salad
Miso Soup
Salmon and Yellowfin Tuna
Sashimi
Shiromi Aburi Nigiri

MAIN COURSE

Mixed Vegetables
Prawn 4pcs.
Scallop 2pcs.
White Fish
Lobster
Garlic Fried Rice or Steamed Rice

DESSERT

Assorted fruit plate

OMR 30.000

All prices are in Omani Rials subject to 8% service charge,
5% Municipality Tax & 5% Value-Added Tax

MIYAKO TEPPAN SET

A SET OF MEAL SERVED WITH MEAT,
VEGETABLES AND SEAFOOD COOKED IN
TEPPANYAKI STYLE WITH THE CHOICE OF FRIED
OR STEAMED RICE.

STARTER

Field Green Salad
Miso Soup
Shiromi Aburi Nigiri

MAIN COURSE

Mixed Vegetables
Prawn 4pcs.
Salmon 100 gm
Black Angus Beef Tenderloin (100 gm)
Garlic Fried Rice or Steamed Rice

DESSERT

Assorted fruit plate

OMR 30.000

A LA CARTE TEPPANKYAKI

Wagyu Striploin
Teppanyaki 30.000

Beef Tenderloin
Teppanyaki 19.500
(US Angus 150g)

Chicken Teppanyaki 8.000

Lobster Teppanyaki 22.000
(300g)

Prawn Teppanyaki 9.000
(300g)

Salmon Teppanyaki 11.000
(150g)

Steamed Rice 1.500

OTSUMAMI APPETIZER

EDAMAME 2.600

Steamed green soybeans with a choice
of sea salt or homemade spicy sauce

Takara Signature Gyosa 5.600
(Dumping) Chef's Signature

Homemade pan fried dumplings filled
with mixture of chicken, prawn and
vegetables with soy vinegar as dipping
sauce

Tacos (2 pieces)

Homemade crispy tacos shell filled with iceberg lettuce, coriander and takara salsa with the choice of:

Tenderloin	6.000
Chicken	4.100
Salmon	4.600

KUSHIYAKI GRILLED SKEWERS

(Glazed with Teriyaki Sauce)

Gyu Kushi 6.500

Beef Tenderloin

Jidori 3.200

Boneless Chicken Thigh

Ebi Kushi 4.000

Prawns

SUIMONO SOUP

Takara Spicy Seafood 3.000

Chef's Signature Soup

Mixed seafood, spring onion with soy based spicy soup

Miso Shiru 2.000

Request for Vegetarian

Traditional Japanese soybean soup with tofu, seaweed and spring onion

GREENS & SALADS

Field Green Salad 3.000

Mixed fresh leaves, onion, cucumber, cherry tomato, radish and beetroot with apple ginger dressing

Add On: Tuna Tataki 1.000

Kani Salad 4.800

Crab stick, Iceberg lettuce, cucumber, Tobiko, tanauki, goma dressing, corriander

AGEMONO DEEP FRIED DISHES

Ebi Tempura 6.000

Deep fried prawns coated with crispy tempura and accompanied with tempura sauce

Rock Shrimp Tempura 7.000

Chef's Signature

Deep fried shrimp tempura with choice of Takara Spicy Mayonnaise or Takara Wasabi Mayonnaise and tobiko dressing

YAKIMONO GRILLED DISHES

Tenderloin Teriyaki 18.000

Grilled beef tenderloin with homemade traditional teriyaki sauce

Salmon Teriyaki or Shioyaki 10.000

Grilled salmon with a choice of homemade traditional teriyaki sauce or seasoned with sea salt

Braised Short Ribs 16.000

Chef's Signature Maki

Slow cook for 6 hours and braised with broth of traditional Japanese soy and mirin. Served with shitake mushroom, asparagus cherry tomato and wasabi salsa.

JAPANESE GOURMET

Wagyu and Foie Gras 30.000

(Reservation required prior to 24 hours)

Pan grilled MB-7 Wagyu with truffle oil, Foie gras, Wasabi mashed potato, grilled vegetables and Teriyaki sauce

Miso Yaki Gindara 19.000

Marinated black cod fish in homemade miso sauce, fried ginger, mushrooms and truffle oil

Wagyu Katsu Sando 16.000

Breaded crunchy wagyu striploin, Toasted Bread, Tonkatsu sauce, Salad and wasabi salsa

OMANI AND JAPANESE FUSION

– By Chef Abdullah Al Lawati

Shuwa Gyoza 8.000

Pan seared gyoza of Omani braised lamb meat, minced and mixed with Japanese spices with yuzu tamarind sauce

Udon and Lobster 13.000

Japanese thick wheat noodles, soy base omani zatar flavored broth and soya-butter glazed Lobster

Onegiri and Loomi prawn Salona 10.000

Japanese onegiri stuffed loomi prawn served with Omani prawn salona

SASHIMI

(5 slices, Sliced Fresh Raw Fish)

Sake Sashimi 5.000

Salmon

Hamachi Sashimi 8.500

Japanese Yellowtail Fish

Maguro Sashimi 3.800

Tuna

Tako Sashimi 5.000

Octopus

Hamachi Jalapeño 7.600

Sashimi

Slices of Japanese Yellowtail with jalapeno, coriander, garlic puree and yuzu soy

Salmon Usuzukuri 7.000

Chef's Signature Sashimi

Salmon slice, garlic, jalapeño, ponzu sauce, sesame oil, fried ginger and spring onion

Sashimi Moriawase 10.000

Platter of 16 slices of assorted sashimi

NIGIRI SUSHI

(2 pieces, Fresh Raw Fish on Sushi Rice with Wasabi)

Sake Sushi 4.100

Salmon

Hamachi Sushi 4.500

Japanese Yellowtail Fish

Maguro Sushi 2.900

Tuna

Unagi Sushi 3.600

Braised Eel

Shiromi Aburi Sushi 3.100

Whitefish

Sushi Moriawase 8.500

Assorted Nigiri 7 pcs. and 6 pcs. of Tuna Maki

MAKIMONO SUSHI ROLLS

Hamachi Jalapeño Maki 7.800

Chef's Signature Maki

Garlic, coriander, jalapeno pepper, avocado, sesame seed topped with Japanese yellow tail fish, jalapeño and drizzled with yuzu soy

Salmon Aburi 6.000

Chef's Signature Maki

Crabstick, mayonnaise, cucumber topped with flame seared salmon fish with teriyaki sauce, spicy mayonnaise, tempura flakes and tobiko

Spicy Tuna Maki 4.500

Yellow fin tuna marinated with chilli garlic sauce and spring onion topped with sesame seeds and tempura flakes

California Maki 5.200

Crabstick, mayonnaise, avocado, lettuce and cucumber, topped with tobiko

Crispy California Maki 5.500

Chef's Signature Maki

Crabstick, mayonnaise, avocado, lettuce and cucumber, topped with tobiko

Ebi Tempura Maki 5.400

Deep-fried tempura prawns, spicy mayonnaise, asparagus topped with sesame seeds

Unagi Maki 8.000

Prawn tempura and cucumber roll topped with unagi kabayaki and drizzled with homemade kabayaki sauce

Ebi Katsu Maki 5.400

Chef's Signature Maki

Crumbed fried Prawn, cucumber roll topped with crabstick and avocado, drizzled with homemade spicy goma sauce and kabayaki sauce

OSHOKUJI RICE DISHES

Gyudon 9.400

Bowl of steamed Japanese rice, sautéed beef with scallion and white onions in teriyaki sauce accompanied with miso soup and pickle

Tori Katsu Curry 6.500

Deep fried breaded chicken with Japanese curry sauce served with salad, steamed rice and pickle

Beef Fried Rice 6.000

Teppanyaki style fried rice with beef tenderloin, egg, mixed vegetables, soya and garlic butter topped with homemade crispy garlic chips

Garlic Fried Rice 2.000

Teppanyaki style fried rice with egg, soya and garlic butter topped with homemade crispy garlic chips

MEN RUI NOODLES

Niku Yaki Udon 8.500

Stir fried thick wheat noodles with beef, mixed vegetables, sesame oil, teriyaki and tonkatsu sauce

Chicken Yakisoba 5.500

Stir fried white ramen noodles with mixed vegetables, chicken, garlic-butter, sesame oil and tonkatsu sauce

Gyu Ramen 10.500

Chef's Signature

Soy based Japanese soup broth, ramen noodles, sautéed beef, shitake mushroom, onions and leeks

DESSERT

Ice Cream Scoop 2.500

Vanilla, Chocolate (*), Strawberry, Homemade Green Tea (*), Mango

Tempura Ice Cream 4.200

Deep fried ice cream topped with sweet red beans, garnished with assorted fruits and mango puree. Choice of:

Vanilla, Chocolate(*), Strawberry, Homemade Green Tea(*)

Banana Tempura Maki 4.200

Tempura style deep fried banana garnished with strawberry, orange and mint leaves

Mochi Ice Cream 3.600

Sweet rice dough (glutinous rice) filled with ice cream. Served with red beans and seasonal fruits. Choice of:

Chocolate(*), Mango, Green Tea(*), Vanilla(*)