



Situated in the pulsating heart of Singapore, Takahashi stands as a culinary beacon. This establishment, the vision of Jun Takahashi, embodies the pure art of Omakase dining. It strikes a harmonious balance, capturing the depth of traditional Japanese dining in an ambiance that exudes an understated sophistication.

Takahashi distinguishes itself from the rest. It is not simply an upscale restaurant; it is a sanctuary where authenticity blends with expertise. Here, every guest finds both the warmth of home and the allure of exceptional culinary artistry.

At the core of Takahashi is its Omakase menu. It is a journey, charting the rich traditions of Japanese culinary art, a concept initially brought to life by Jun Takahashi. In Singapore, it is Rinto Sasagawa, Jun's esteemed protégé, who guides the experience. Having honed his skills amidst Tokyo's vibrant culinary backdrop under Jun's attentive eye, Sasagawa introduces dishes that seamlessly merge the time-honoured traditions of Japan with the modern essence of Singapore.

Takahashi promises more than meals. It offers moments — unparalleled experiences steeped in genuine quality, unparalleled craftsmanship, and a comforting touch that appeals to those with refined tastes.



takahashi

l u n c h

紅葉
K O Y O

Seasonal Appetiser
Seasonal Chawanmushi
8 kinds of nigiri
Palate Cleanser
Finishing Dish
Soup
Dessert

180

秋麗
S H U R E I

Seasonal Appetiser
Karesansui
Premium Dish
Seasonal Chawanmushi
6 kinds of Nigiri
Palate Cleanser
Chef Finishing Dish
Soup
Dessert

250



takahashi

dinner

神無月

OMAKASE KAMINATSUKI

Available upon request
(Advance booking required)

長月

SIGNATURE

OMAKASE NAGATSUKI

Seasonal Appetiser

Karesansui

Premium Dish (2 kinds)

Seasonal Chawanmushi

8 kinds of Nigiri

Palate Cleanser

Signature Chef Finishing Dishes

Signature Soup

Dessert

Tea Ceremony

480

初秋

SHOSHU

Seasonal Appetiser

Karesansui

Premium Grilled Dish

Seasonal Chawanmushi

7 kinds of Nigiri

Palate Cleanser

Chef Finishing Dish

Signature Soup

Dessert

Tea Ceremony

320