

PIZZA.

at Ristorante Takada

Pizza Margherita

\$25

Pizza Parma

\$27

Pizza Smoke duck

\$28

Pizza Quattro Formaggio

\$30

Pizza Seafood mix "Frutti di mare"

\$38

Pizza Japanese A5 Wagyu

\$62

All pizza size : 8inch (20cm)



ALA CARTE

Alacarte menu available
Lunch and Dinner

APPETIZER

WHOLE WHEAT BAGUETTE (1 Plate, 2 pieces)	6
MUSHROOM SOUP	14
BURRATA CHEESE	
100g with Tomato	30
100g with Parma ham and Tomato	38
SWEET CORN MOUSSE	20
with Hokkaido Sea Urchin	32
OMI A5 WAGYU CARPACCIO	60

PASTA

Vegetable

SPAGHETTI AGLIO OLIO PEPERONCINO	28
with Vegetables	30
SPAGHETTI PESTO SAUCE	32
SPAGHETTI POMODORO TOMATO SAUCE	30
SPAGHETTI ARRABIATA SPICY TOMATO SAUCE	31

Seafood

SPAGHETTI AGLIO OLIO WITH VEGETABLES AND HOKKAIDO SEA URCHIN	42
SPAGHETTI VONGOLE BIANCO	32
SPAGHETTI VONGOLE ROSSO TOMATO SAUCE	32
SPAGHETTI PESTO WITH PRAWN	36
SPAGHETTI PESTO WITH HOKKAIDO SCALLOP	40
CAPPELLINI LOBSTER IN AMALFI STYLE	50

Pork

SPAGHETTI CARBONARA	34
SPAGHETTI AMATRICIANA	34

Beef

SPAGHETTI BOLOGNESE	34
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Duck

SPAGHETTI AGLIO OLIO WITH SMOKED DUCK AND MINI TOMATO	34
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MAIN

SEABASS IN "ACQUA PAZZA" NAPLES STYLE	42
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SAUTEED SPANISH CHESTNUT PORK WITH FIG AND BALSAMIC SAUCE	42
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BRAISED BEEF CHEEK WITH MASHED POTATOES	46
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OMI WAGYU A5 TENDERLOIN STEAK WITH RED WINE SAUCE

120g	96
150g	120
180g	144

DESSERT

TIRAMISU TAKADA	18
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TAKADA BURNT CHEESE CAKE	18
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GELATO 2 SCOOP : VANILLA, CHOCOLATE, RASPBERRY, YUZU, MANGO	12
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MONT BLANC TAKADA	26
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The White Truffle

FROM ALBA, ITALY



White Truffle Menu 2025

- **Omi A5 Wagyu carpaccio with White truffle \$98**
A5近江和牛のカルパッチョ 白トリュフがけ
- **Tagliolini Langhe sauce with White truffle from Alba \$58**
卵黄を練り込んだパスタ"タヤリン" ランゲ風ソース 白トリュフがけ

***included 4g slice of White truffle in the price**

Autumn Seasonal à la carte



▶ *Appetiser*

-Black Cod and Shirako with Pizzaiola Sauce \$42

銀鱈と白子のピッツァイオーラソース

-Sauteéd Lobster and Hokkaido Scallop in Bisque Sauce \$54

ロブスターと北海道帆立のビスクソース

▶ *Pasta*

-Porcini and Foie Gras Risotto with Raspberry Foam \$44

ポルチーニ茸とフォアグラのリゾット 木苺の泡

-Spaghettini Aglio e Olio with Scampi and Vegetables \$42

スパゲッティ スカンピと野菜のペペロンチーノ

▶ *Main*

-Kagoshima Sea Bream and Scampi, Mediterranean Style \$50

鹿児島産 真鯛とスカンピの地中海風

-Lamb Rump Steak with Caper Sauce \$46

仔羊ランプ肉のステーキ ケイパーソース

-Roasted Venison with Red Wine and Blueberry Sauce \$47

鹿ロースのグリル 赤ワインとブルーベリーのソース

