



TAKARA

MENU

日本語



Celebrating the Awesomeness of Japanese Cuisine

Japanese cuisine is often referred to as the 'cuisine of water' because of its geography that is surrounded by ocean, slipped of mountainous islands and lined rivers that make the region abundant in seafood. Their food is about impeccable presentation and fresh ingredients that is prepared carefully using seasonal ingredients and flavors.

Oftentimes, Sushi automatically comes to mind when people think of Japanese food. Sushi was first introduced from South-East Asia as a smelly concoction of fish sandwiched between rice and left to ferment for a month. At this point in time, making a sushi has evolved and still evolving over time. Talking about varieties, Japanese Cuisine has many other types of dishes to offer such as udon, gyoza, teriyaki and more.

Here at Takara, we have a broad selection of Japanese Cuisine to choose from. We stick to our philosophy: 'freshness and delicious handmade food' is the cornerstone of our restaurant. We are passionate about bringing you the sweet and savoury taste yet fiery and always flavorful food we serve. Allow us to offer you new experiences with our contemporary Japanese food by ordering something unfamiliar.

We welcome you to our table and hope when you come away from Takara, you take with you a handful enjoyment from our tasty dishes.

SOUP

新 Takara Miso Soup

Soybean soup served with seaweed and
tofu scallion

38sar | 56cal

SALAD

Crispy Salad

Assorted lettuce, carrot, avocado, sweet potato,
beets, Kani, Takara signature sauce

98sar | 211cal

🍱 Signature salad

Edamame, Kani, spring onion, tobiko,
green apple, black sesame, signature sauce

84sar | 249cal

Takara salad

Assorted lettuce, carrot, rocket leaves, avocado,
shoestring potato, harumaki and home-made
goma dressing

88sar | 261cal

🍱 Takara Signature Dish 新 New Dish

Calorie calculations are approximate and will vary
depending on ingredient and weight.

All prices are VAT inclusive.

STARTERS

Traditional Edamame

Steamed Edamame beans with Maldon sea salt

45sar | 94cal

Spicy Za'atar Edamame

Steamed Edamame beans mixed with home-made spicy za'atar garlic sauce

45sar | 103cal

Spicy Edamame

Steamed Edamame beans mixed with Takara spicy sauce

45sar | 110cal

🍣 Negimaki

Pan-Fried beef rolled with spring onions with Takara special teriyaki sauce

98sar | 140cal

GYOZA

Seafood Gyoza

Japanese dumplings served with Takara ponzu sauce

55sar | 95cal

Beef Gyoza

Japanese dumplings served with Takara wagyu sauce

65sar | 185cal

Chicken Gyoza

Japanese dumplings served with Takara wagyu sauce

50sar | 95cal

Takara Mix Gyoza

Selection of 3 kinds of Japanese dumplings with Takara ponzu sauce & Takara wagyu sauce

93sar | 195cal

🍣 Takara Signature Dish 新 New Dish

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TACOS

Tempura Tacos

Prawn tempura with Japanese guacamole sauce

62sar | 160cal

Wagyu Tacos

Wagyu with Japanese guacamole sauce
and teriyaki

85sar | 182cal

Spicy Tuna Tacos

Tuna, Kani with Takara spicy sauce and
topped with tobiko

68sar | 130cal

TEMPURA

Tempura Rock Shrimp

Scallions, Takara signature yuzu mayo dressing

95sar | 241cal

Kunafa Shrimp Tempura

Shrimps rolled with kunafa and served with
Takara signature sauce

98sar | 257cal

Ika (Calamari) Tempuras

Served with green chilly & Takara signature sauce

85sar | 328cal

Traditional Prawns Tempura

Scallions, ginger oroshi, and served with
Takara signature sauce

98sar | 487cal

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depending on ingredient and weight.

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RICE

Steamed Rice

Japanese steamed rice

33sar | 354cal

Vegetable fried rice

Served with mixed vegetables

55sar | 384cal

Garlic Fried Rice

Served with crispy garlic, scallions

55sar | 408cal

Seafood Fried Rice

Served with shrimp, cuttlefish, and mix vegetables

93sar | 460cal

Japanese Mushroom Rice

Japanese hotpot rice Served with mushrooms and truffle butter

188sar | 340cal

NOODLES

Vegetable Yaki Udon Noodles

Japanese noodles stir-fried in Takara home sauce with vegetables

68sar | 284cal

Seafood Yaki Udon noodles

Japanese noodles stir-fried with assorted seafood and mix vegetable

99sar | 370cal

*Add chicken 23sar | Beef 35sar | Prawn 29sar

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SEAFOOD

Grilled lobster

Grilled whole Lobster topped with home-made shiso-butter

266sar | 233cal

Prawn Teppanyaki

Served with mix vegetables in Takara Teppanyaki sauce

170sar | 378cal

Creamy Lobster

Pan-Fried lobster served with mushrooms and Takara creamy sauce

268sar | 241cal

Black code Miso

Marinated with home-made miso sauce

239sar | 301cal

Salmon Teriyaki

Grilled salmon served with teriyaki sauce

158sar | 288cal

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MEAT & POULTRY

Chicken Teriyaki

Served with mixed vegetables, white sesame,
Takara teriyaki sauce

138sar | 318cal

🍷 Black Angus Beef Teppanyaki

Served with mixed vegetables and
Takara teppanyaki sauce

268sar | 377cal

Miso Wagyu

Served with Takara miso creamy mushroom sauce

298sar | 478cal

🍷 Wagyu on stone

Served with grilled asparagus and
Takara special sauce

448sar | 450cal

Truffle Wagyu Steak

Served with baby potato, grilled asparagus and
truffle wagyu sauce

338sar | 384cal

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TRADITIONAL MAKI

California Maki

Kani, tobiko, cucumber, avocado

78sar | 253cal

Tempura Maki

Crispy tempura flakes , prawn tempura, avocado, cucumber, Takara signature sweet & spicy sauce

83sar | 242cal

Dragon Maki

Prawn tempura, unagi, cucumber, ikura, chili, signature wasabi sauce & Eel sauce

89sar | 289cal

Spicy Tuna Maki

Tuna and avocado with our Takara signature spicy sauce

88sar | 244cal

Spicy Saki Maki

Salmon, crispy tempura flakes, togarashi scallions, Takara signature spicy sauce.

85sar | 251cal

Vegan Maki

Exotic vegetables, crispy beetroot, sweet potato

73sar | 222cal

Crazy Maki

Prawn tempura, Kani, salmon, avocado, olive oil, flakes

89sar | 339cal

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TAKARA SIGNATURE MAKI

Fuji Mame Maki

Kunafa crispy tempura , Kani, mix with Takara spicy sauce.

93sar | 337cal

Wagyu Maki

Torch flame wagyu, tempura, avocado, Takara special wagyu sauce with smoke

118sar | 253cal

Dream Maki

Crispy Kani, tempura, avocado, scallions, Takara special sauce

93sar | 258cal

Toma Maki

Prawn tempura, Kani, cucumber, Takara signature sweet & spicy sauce.

95sar | 241cal

Reema Maki

Prawn tempura, crispy Kani, avocado, Takara signature sweet & spicy sauce.

98sar | 250cal

Nora Maki

Prawn crispy tempura, avocado, kani, served with Takara special sauce

98sar | 271cal

Haifa Maki

Kani, tobiko, cucumber, ebi, cheese, and avocado, served with homemade Takara sauce

95sar | 283cal

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TAKARA SIGNATURE MAKI

Khobar Maki

Kani, tobiko, cucumber, avocado,
Takara spicy sauce

93sar | 258cal

Wave Maki

Grilled chicken mixed with crispy tempura flakes,
served with Takara signature sweet & spicy sauce.

88sar | 273cal

新 Philly Sake Maki

Kani, torched salmon, cream cheese, avocado,
wasabi sauce, olive oil & japanese flakes.

95sar | 261cal

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NIGIRI SUSHI

Nigiri means “hand-pressed”.
This type of sushi is traditionally made of a thin
slice of raw fish pressed on rice.

Salmon

53sar | 80cal

Tuna

64sar | 70cal

Unagi

58sar | 93cal

Kani

58sar | 80cal

Octopus-Tako

68sar | 107cal

Ikura

55sar | 82cal

SASHIMI

Sashimi is a dish of traditional Japanese Cuisine,
attested from the 15th century and consisting
of sliced raw fish. Sashimi is a Japanese term for
french-fried meaning literally “carved body”.

Salmon Sashimi

88sar | 64cal

Tuna Sashimi

98sar | 82cal

Kani

76sar | 98cal

Octopus

88sar | 70cal

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SPECIAL NIGIRI SUSHI

Wagyu Special Nigiri

Torched wagyu nigiri topped with black tobiko and wasabi dressing

188sar | 173cal

Salmon Wasabi Sauce

Torch salmon, Midori rice topped with kizami wasabi sauce and Ikora

98sar | 191cal

Takara Special Nigiri Platter

Takara selection of hand-pressed traditionally made nigiri (chef's selected mix of five kinds of nigiris)

288sar | 388cal

SPECIAL SASHIMI

Tuna tataki

Tuna, micro herbs served with special tataki dressing

93sar | 82cal

🍣 Special Octopus

Sliced octopus served with spicy ponzu dressing

95sar | 66cal

NY Salmon

Sliced salmon served with special ponzu dressing

98sar | 69cal

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DESSERT

新 La Japanese Meringue

Hand-whipped meringue filled with home-made Madagascar vanilla ice cream and homemade strawberry syrup served with your choice of coffee

115sar | 639cal

Fried ice cream

A deep-fried crispy scoop of vanilla ice cream

85sar | 358cal

🍷 Takara chocolate lave cake

Chocolate lava cake served with homemade vanilla ice cream

95sar | 366cal

HOT BEVERAGES

Matcha Tea

48sar | 5cal

Espresso

36sar | 9cal

Doppio

46sar | 18cal

Americano

40sar | 15cal

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COLD BEVERAGES

The Signature

Made with apple cider, Caribbean lime, caramel, homemade maple and topped with beer

45sar | 98cal

Sakura Oasis

Freshly squeezed orange infused with mint & lemongrass stirred up with Brazilian passion fruit.

40sar | 193cal

Detox

Crisp pineapple & green apple juice with herbal notes of lemongrass & coriander.

40sar | 137cal

Takara Mojito

Flavors : mix-berries, strawberry, passion fruit, classic

40sar | 85cal

Long Island

Homemade Japanese tea infused with our selection of premium herbs, lime and topped with cola

38sar | 84cal

Tima - Colada

Fresh pineapple with Caribbean lime juice, strawberry, and fresh coconut

40sar | 85cal

Premium Japanese Beer Asahi

High-quality dry but refreshing barley flavour and crisp aftertaste

32sar

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COLD BEVERAGES

Soft Drinks


16sar | 43cal

Still Water

30sar

Sparkling Water

38sar

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