



Chef Takagi Kazuo presents Kinu by Takagi's premier Bento Box.

This hand-crafted Bento Box is perfect for both lunch and dinner and features the finest combination of meat and seafood items, including Kinu by Takagi's signature dish – abalone and steamed sea urchin with abalone liver sauce, all cooked with various traditional cooking techniques ensuring that you will be delighted with every bite.

Kinu by Takagi offers not only dining experience but also a journey to discover Japanese culture. Every super premium bento box is elegantly wrapped by “Furoshiki” wrapping technique. Hand-made Japanese shibori silk fabric designed by passionate Thai artisan Boonyanuch Wangkitchinda is used as a wrapping fabric featuring four-leaf clover pattern which is traditionally symbolised “good luck”.

To elevate your gastronomic desire before opening the box, please scan this QR Code to enjoy a VDO of the making of Kinu by Takagi's Bento Box.



Thank you for choosing Kinu by Takagi's Bento Box for your sophisticated Japanese dining at home.

出し巻き卵  
Japanese dashi omelette

お勧め魚の炭火焼  
Grilled catch of the day

たらば蟹と柚子ゼリーの甘酢かぶら巻き  
King crab and yuzu jelly rolled with pickled Japanese turnip

南瓜の自家製フォアグラ射込み  
Home-made foie gras terrine in Japanese pumpkin ball

帆立の塩麹漬け焼  
Pan-fried marinated Koji scallop

金目鯛の磯辺揚げ  
Deep-fried kinmedai with aonori

車海老みじんこ揚げ  
Deep-fried Kuruma prawn with mizinko

カキフライ  
Crumbed Hokkaido oyster

低温調理スコットランドサーモンといくらのちらし寿司  
Slow-cooked salmon and Ikura rice

蒸しあわびと蒸しウニのあわび肝あえ  
Abalone and steamed sea urchin with abalone liver sauce  
*The abalone liver sauce is in the bottle. Kindly pour the sauce generously over the abalone.*

静岡産ロブスターとアスパラガスの炭火焼き。  
木の芽味噌添え  
Grilled Japanese Shizuoka lobster with green asparagus and Japanese pepper miso

豚トロのロースト、  
うすいまめとタイ産の赤玉葱とネギ添え  
Japanese style roasted pork neck served with green peas and Thai shallot and leek

デザート  
Dessert of the day

