

TAKUMI ROBATA & SUSHI

Right on Par



THE PRESTIGIOUS SENAYAN NATIONAL GOLF CLUB, WHICH IS LOCATED IN SOUTH JAKARTA, IS A PREMIUM LOCATION AND CONSIDERED A CONVENIENT MEETING POINT FOR BUSINESS AND ENTERTAINMENT. BESIDES OFFERING A PEAK CONDITION EIGHTEEN HOLE GOLF COURSE - THE VENUE ALSO SPORTS 'TAKUMI ROBATA & SUSHI' COMPLETELY ON PAR WITH THE VICINITY OFFERING MANY MORE COURSES OF JAPANESE CUISINE WHILE ENJOYING THE GREEN GOLF COURSE VISTA DURING LUNCH AND DINNER.

STORY BY Dewald Haynes PHOTO BY Bagus Tri Laksono & Takumi Doc.



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uilt in 1968 as part of the Gelora Bung Karno sports complex, Senayan National Golf Club is one of the oldest and most established golf clubs in the country. The serene tree lined 30-hectare grounds nestles a calm oasis far removed from Jakarta's megapolitan hustle and bustle. Takumi is part of the clubs latest upgrades, along with a new clubhouse that features a bar & lounge and exclusive meeting rooms. Tastefully designed by the Japanese architect Araki Sasaki, Takumi is reminiscent of Northern Japan depicting its simplicity, yet providing an elegant ambiance utilizing the subtle luxury of wooden materials in the decor.

The windowed ceiling to floor exterior walls of the restaurant takes full advantage of the view, while the natural and neutral colored interior almost makes the green panorama seem illuminant. At night the view does not disappear - as the Golf Course is completely lit by LED spot lights - while the interior becomes even more intriguing than during its crisp and calming daylight setting. The sum total of the refined decor details, that would include the wooden fenced interior walls, batik materials, grandiloquent lighting, centralized grilling hub and sushi counter-all transports patrons directly to the heart and soul of Japanese culture.

Takumi recreates a traditional experience nightly at its lively Robata grill counter. Robatayaki cuisine originated from the coastal



RIGHT ON PAR
CLOCKWISE FROM TOP
— Shiratama Cream Anmitsu
— GM of Senayan National Golf Club, Jamie Hawkes
— A neutral and natural interior lets the green Golf course view almost seem illuminant
— The entrance to Takumi Robata and Sushi
— Takumi Medama Tsukune
— Yasai Kakiage



RIGHT ON PAR
CLOCKWISE FROM RIGHT

— Wooden slatted partition walls inside the restaurant

— Various table settings and styles are available for small or large groups

— TAKUMI BAR where patrons can sip on drinks in style

— Robatayaki cuisine cooked with Binchotan charcoal in age old Japanese tradition



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Project Data

Project Name

Takumi Robata and Sushi

Location

Senayan National Golf Club

Floor Area

426 sqm

Client/Owner

PT GAL

Interior Design

Inovasi

Completed

February 2013



villages of Sendai, in the Miyagi prefecture of Japan where fishermen from neighboring fishing ports like Kesennuma, Ishinomaki and Shiogama regularly gather round charcoal hearths to feast in celebration of a bountiful catch and a safe return. Being immersed in the mirth and spirit of the night from the moment you step inside the restaurant hearing the chef chant the Japanese expression “Wasshoi!” which signifies the connection between the guest and chef when an order is received, will create a memorable experience: The ever animated chefs will call out the order and prepare the selection before your eyes, grilling them to perfection using the premium grade Binchotan charcoal that infuses your food with a unique flavor which cannot be replicated. The luscious charcoal-grilled seafood and vegetables will then be served to you right off a traditional wooden paddle called the Shamoji. As the sounds stir your soul and the ingredients stimulate your senses it is reassuring to know that the seafood are flown directly from the renowned Tsukiji market in Japan.

Tsukiji is the biggest wholesale fish and seafood market in the world and is part of the Tsukiji Central Wholesale Market in Tokyo. At Takumi, the seafood is imported directly from this great market to make sure that the selection, and quality you enjoy is authentic and world class. Besides the seafood, the sake is also imported directly from Japan. The sake list at Takumi is extensive and exclusive as it is personally selected by the management. As such, the sake list is exciting and dynamic – it features seasonal sake to match the ingredients of each season, promising the most authentic Japanese experience in town!

Those whom have had a long and tiring day and would prefer to simply enjoy a quiet drink can sample one from the TAKUMI BAR. But be sure not to miss out on the flavorful, healthy and always entertaining restaurant. Takumi actually means ‘artisan’ in Japanese - therefore patrons can expect the finest gourmet ingredients imported from across Japan combined with the expert skills of its artisan chefs to always be on par with excellence. 