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TAKUMI ROBATA & SUSHI







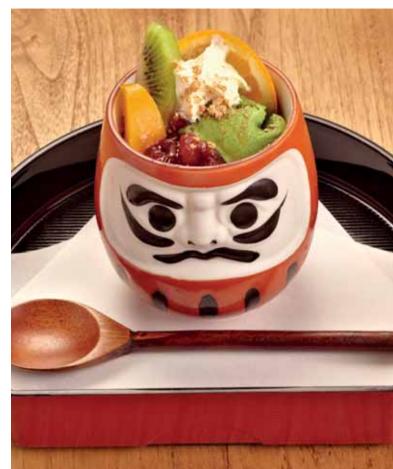


grounds nestles a calm oasis far removed from Jakarta's megapolitan hustle and bustle. Takumi is part of the clubs latest upgrades, along with a new clubhouse that features a bar & lounge and exclusive meeting rooms. Tastefully designed by the Japanese architect Araki Sasaki, Takumi is reminiscent of 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

— 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

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RIGHT ON PAR CLOCKWISE FROM RIGHT

Wooden slabbed 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

TAKUMI ROBATA & SUSHI

Senayan National Golf Club Jl. Asia Afrika Pintu IX **t.** +6221 - 5710 181 +6221 - 9380 7642 www.takumiindonesia. com







Golf Club Floor Area 426 sqm Client/Owner PT GAL **Interior Design**

Project Data

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 charcoalgrilled 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. 🗓

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