

## APPETIZERS | ZENSAI

Edamame | **80**

Flamed green soybean, sea salt

Miso Shiru | **90**

Soybean soup

Maguro Tataki Salad | **130**

Seared tuna, Japanese seven spice  
chili pepper, ponzu dressing

Chawan mushi | **100**

Steam egg custard with seafood

Wagyu Karubi Salad | **295**  
Grilled US wagyu short ribs,  
sesame dressing, vegetables

## AGEMONO | DEEP-FRIED

Tori Kara Age | **100**

Chicken deep-fried in bread crumbs

Ebi Tempura | **160**

Prawn tempura

Tempura Moriawase | **190**

Assorted prawn, fish and  
vegetable tempura

Yasai Kaki Age | **100**

Deep-fried mixed seasonal  
vegetables

## SUSHI | 2 PCS

Salmon | **90**

Tuna | **85**

Catch of the day | **80**

King prawns | **95**

Grilled eel | **95**

Tamago | **80**

## SASHIMI

Sashimi Sanshu Mori | **150**

Chef's choice of assorted sashimi,  
three kinds (serves one person)

Sashimi Moriawase | **260**

Chef's choice of assorted sashimi  
(served for 2-3 person)

## MAKIMONO | SUSHI ROLLS

Futomaki | **100**  
Mixed vegetables, omelet, seafood

California Maki | **120**  
Avocado, mixed vegetables, fish eggs

Aburi Salmon Maki | **130**  
Flame-torched fresh salmon, avocado, cucumber, miso aioli

Ebi Tempura Maki | **130**  
Deep-fried prawns, fish eggs

Unagi Bou Sushi | **145**  
Grilled eel, prawn, egg, cucumber

Spicy Tuna Maki | **130**  
Fresh tuna, chili, soybean paste

## OSHOKUJI | RICE BOWLS

Ten Don | **160**  
Deep-fried prawns on the rice

Wagyu Karubi Don | **295**  
Marinated grilled wagyu beef short ribs on the rice

Unagi Don | **170**  
Grilled eel on the rice

## SUMIYAKI / CHARCOAL GRILLED

Tebasaki Kishi Yaki | **85**  
Salted chicken wings

Jidori Kushi Yaki | **85**  
Chicken leg with teriyaki sauce

**WAGYU SPECIAL | 295**  
 Wagyu beef sirloin, MB 4-5, Australia

Sake Teriyaki | **150**  
Salmon fillet

Unagi Kabayaki | **160**  
Eel with teriyaki sauce

Grilled Salmon Head | **130**

Gindara Teriyaki | **150**  
Cod fish fillet

Yaki Yasai | **120**  
Mixed vegetables

## MEN RUI / NOODLES

Tempura Udon | **160**  
Hot udon noodle soup with deep-fried prawn

Kare Udon | **150**  
Japanese curry noodle, chicken

Kamo Tsuke Udon | **160**  
Cold thin noodle, dipped in hot duck soup

Soba | **140**  
Green tea noodles on ice with nori, sesame seed

## DESSERTS

Brown Sugar and Soya Milk Pudding | **60**  
Lychee compote, black sesame ice cream

Tofu Cheesecake | **60**  
Maple-coffee sauce, green tea ice cream, sesame crust

Green Tea Sundae | **60**  
Green tea custard, red bean, sticky rice dumpling, brown sugar ice cream

Tropical Fruits on Crushed Ice | **60**

House-made Ice Cream and Sorbetto | **30**  
Chocolate / vanilla / green tea / brown sugar  
Mango sorbet / lime sorbet

# BEVERAGE LIST

## WATER

AQUA Reflections still & Equil sparkling, 380ml 29

AQUA Reflections still & Equil sparkling, 750ml 39

## SOFT DRINKS | 35

Coke / Diet Coke / Sprite / Fanta /  
Ginger Ale / Soda Water / Tonic Water

## FRESH FRUIT JUICE | 55

Orange / Pineapple / Watermelon / Honeydew

## YOUNG COCONUT | 50

## MILKSHAKE & SMOOTHIE | 50

Banana / Strawberry / Chocolate / Vanilla

## TEA

### JAPANESE | 42

Genmai - Cha / Sencha

### CLASSIC 30

Green Tea / Oolong / Jasmine /

Chamomile / Earl Grey / English breakfast

## COFFEE

### REGULAR BLACK | 35

### ESPRESSO | 35

### CAPPUCCINO | 35

### CAFFE LATTE | 35

### DOUBLE ESPRESSO | 38

## ICED COFFEE & TEA | 45

LEMON ICED TEA / LEMONGRASS ICED TEA

/LYCHEE ICED TEA / ICED LATTE /

ICED CAPPUCCINO / ICED COFFEE

## JAPANESE INSPIRED COCKTAIL | 110

### SAKEPOLITAN

Sake, Triple Sec, Cranberry Juice

### GENMAICHATINI

Genmaicha, Vodka, Triple Sec

### SHOCHU MELONTINI

Shochu, Melon liqueur, Lemon

### SHOCHU PINEAPPLETINI

Shochu, Pineapple liqueur, Pineapple

### SHOCHU KURANTINI

Shochu, Blackcurrant liqueur, Cranberry

## SPARKLING WINE

SABABAY MOSCAROSA ROSE, INDONESIA

SABABAY ASCARO BRUT, INDONESIA

CHARLES DFERRE BRUT, FRANCE

## ROSÉ WINE

\*TWO ISLAND ROSÉ, INDONESIA

ISOLA ROSÉ, INDONESIA

## DESERT WINE

PORT STYLE MASCETTI, SABABAY, INDONESIA

## WHITE WINE

\*CHARDONNAY, TWO ISLANDS, INDONESIA

\*PINOT GRIGIO, TWO ISLANDS, INDONESIA

\*SAUVIGNON BLANC, TWO ISLANDS, INDONESIA

BIANCO, ISOLA, INDONESIA

MOSCATO, ISOLA, INDONESIA

CHARDONNAY, SACRED HILL, AUSTRALIA

TORRONTES, BODEGA NORTON, ARGENTINA

PLANETA LA SEGRETA BIANCO, ITALI

SAUVIGNON BLANC, G7, CHILE

## RED WINE

\*SHIRAZ, TWO ISLANDS, INDONESIA

\*PINOT NOIR, TWO ISLANDS, INDONESIA

ROSSO, ISOLA, INDONESIA

CABERNET SAUV, TIERRA DEL FUEGO, CHILE

MERLOT, TIERRA DEL FUEGO, CHILE

CARMENERE, TIERRA DEL FUEGO, CHILE

CABERNET-MERLOT, SACRED HILL, AUSTRALIA

PLANETA LA SEGRETA ROSSO, ITALI

MERLOT, WOLF BLASS, EAGLE HAWK, AUSTRALIA

\*Grapes are sourced from Australia, vinified in Indonesia

A more extensive wine selections are available, please ask one of our wait staf

## COCKTAILS

### CLASSIC COCKTAIL | 110

#### DAIQUIRI

Rum, lime, sugar

#### MOJITO

Rum, mint leaves, sugar, soda water

#### PINA COLADA

Rum, pineapple juice, coconut milk

#### CAIPIROSKA

Vodka, lime juice, sugar

#### MARGARITA

Tequila, triple sec, fresh lime juice

## BEERS

### SINGARAJA | 30

### BINTANG | 60

### HEINEKEN | 65

### KONIG LUGWIG WEISSBIER | 80

### HAPPY HOUR

3 SINGARAJA PILSNER | 75

4 SINGARAJA PILSNER | 94

3 PROST | 100

4 PROST | 120

3 HEINEKEN | 180

4 HEINEKEN | 220

### HAPPY SOJU - 360 ML | 160

Original / Strawberry / Mango / Lychee

### SAKE BY CARAFE - 180 ML

OHYAMA TOKUBETSU JUNMAI | 325

SHIRATAKI JOSEN MIZUNOGOTOSHI | 535

### SHOCHU BY CARAFE - 180 ML

SHIRANAMI IMO | 385

ICHIKO MUGI | 445

CHOYA UMESHU | 488

KAMNOKO MUGI | 545

### SAKE BY BOTTLE - 300 ML

TOKUBETSU HONJOZO YAMADA | 535

OHYAMA TOKUBETSU JUNMAI | 645

ICHINOKURA TOKUBETSU KARAKUCHI | 830

OZEKI DAIGINJO OSAKAYA CHOBEI | 880

### BY GLS / BY BTL

110 / 550

110 / 550

650

90 / 450

95 / 472

143 / 715

90 / 450

90 / 450

90 / 450

90 / 450

95 / 472

112 / 558

117 / 582

120 / 600

125 / 610

90 / 450

90 / 450

95 / 472

104 / 517

104 / 517

104 / 517

112 / 558

120 / 600

123 / 615

All prices are in thousand Indonesian rupiah and subject to 21% tax and service charge.