

STARTER

前菜

EDAMAME (VE)(GF) Steamed / grilled, rock salt, teriyaki glazed, lime	40
POPCORN SHRIMP Rock shrimp tempura, honey spicy mayo, sesame seed	95
WAGYU GYOZA (L) Steamed gyoza, mushroom, spring onion, lime ginger dressing, Kewpie mayo	120
TACOS 3 WAY Tuna, salmon and crab, sesame soy sauce, avocado, crispy nori	105
GLAZED CHICKEN Chicken karaage, sweet chili margination, sesame seed, micro cress	85
CRAB STICK SALAD Crab tempura, mango, avocado, cucumber, micro cress, citrus ginger dressing	95
CORN POMEGRANATE (V) Sweet grilled corn, pomegranate, cucumber, mint leave, feta cheese, citrus yuzu dressing	95
KALE SALAD (VE) Apple, avocado, micro cress, goma dressing	85

MAKI ROLLS

巻き寿司

CALIFORNIA Snow crab, avocado, cucumber, tobiko, harissa mayo	135
VOLCANO Avocado, cucumber, tempura flake, torch snow crab, tobiko, Japanese mayo	125
SHRIMP TEMPURA Avocado, harissa mayo, tobiko, micro cress	145
SALMON AVOCADO Avocado, mango coulis, sweet chili sauce, eel sauce, crispy kale, micro cress	155
VEGGIE (VE) Avocado, cabbage, asparagus, carrot, quinoa, shiso leaf, yuzu mayo	85
SALMON TEMPURA Avocado, cream cheese, truffle mayo, salmon pomelo coulis, au nori, ell sauce	155

COMFORT

コンフォート・フード

WAGYU BEEF BURGER (L) Manchego cheese, pickles, camote ketchup, milk bun	185
CHICKEN KATSU SANDWICH (L) Slaw, Japanese mayo, brioche	165
WAGYU SANDO (L) Onion chutney, Japanese mayo, ton katsu sauce, milk bread	195
RED MISO CHICKEN FLATBREAD (L) Smoked feta, whipped avocado, huacatay	125
CHEESE FLATBREAD (V)(L) Fresh tomato sauce, Brie, parmesan, feta	115
EGGPLANT FLATBREAD (V)(L) Pickled chayote, mozzarella, yellow peppers	105
BEEF YAKITORI Baby leeks, smoked bbq sauce, sesame seed	170
CHICKEN YAKITORI Baby leeks, sweet yakitori sauce, sesame seed	125

All prices are quoted in thousands of Indonesian Rupiah and subject to 10% service charge and 11% prevailing government tax.

MORE SERIOUS

メインメニュー

BABY CHICKEN (L) Herbs marination, yoghurt dip, micro cress	180
US PRIME GRAIN FED SIRLOIN 250 gram, charred baby kailan, eryngii mushroom	490
YAKISOBA Squid, prawn and crab, seasonal vegetable, Japanese sauce, rice crackers	145
KIWAMI WAGYU BOLLAR BLADE marbling 9+ 250 gram, charred baby kailan, eryngii mushroom	295
STANBROKE 100 DAYS GRAIN FED RIB EYE 250 gram, charred baby kailan, eryngii mushroom	530
YAKIMESHI Beef, cabbage, shimeji mushroom, corn, edamame, crisply garlic, rice crackers	145
KING PRAWN (GF)(L) Mango salsa, yuzu koshō, corn purée	210

PICK YOUR SAUCE

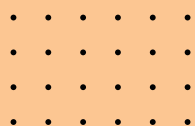
ソースをお選びください

Chimichurri (VE)
House bbq
Teriyaki
Wafu (V)

SIDES

サイドメニュー

Charred baby carrot (VE)	50
Sweet Potato strip (VE)	55
Charred broccoli (GF)(VE)	55
Japanese rice (GF)(VE)	50
Miso soup (GF)	75
Spicy seafood soup	75



SWEET ENDING

デザート

MATCHA SUNDAE (L)(N) Matcha ice cream, homemade matcha marshmallow, mix berries compote	85
YUZU CHEESE TART (L)(N) Yuzu cheese tart, mango passion sauce, coconut sorbet, yuzu curd, dehydrated zest meringue	95
DARK (L)(N) Taro charcoal soil, croquant choux, light taro charcoal cream, dehydrated taro tuille	85
FRESH BERRIES SHORT CAKE (L) Light vanilla sponge, vanilla Chantilly cream, mix berries, and yoghurt berries ice cream	85
SAKANTI CHOCO mille-feuille (L) 68% dark chocolate ganache, caramelized puff, choco soil and chocolate ice cream	95
FRUIT PLATTER (GF)(VE) Selection of seasonal fruits	85

(VE) VEGAN

(V) VEGETARIAN

(GF) GLUTEN FREE

(P) CONTAINS PORK

(N) CONTAINS NUTS

(L) CONTAINS LACTOSE

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