

SUGARSAND BREAKFAST

HOT

Breakfast Toast Three Ways , smash avocado sauté mushrooms, corn salsa, heirloom tomatoes, sumac & salmon	110
Bacon & Egg Roll , sunny sideup, bacon, avocado salsa, camote ketchup, milk bun (P)	85
Fried Quinoa , tofu, kale, pickles, yucca crisps (VE)	85
Chifa Fried Rice , chicken, pork belly, sunny egg, pickle, soya bean crackers (P)	110
Omelette , tomato, roasted peppers, goat's cheese & herbs w/ roast tomato & toast (V)	80
Eggs on Toast , poach egg, smash avocado, bacon, pumpkin seed, tomato & corn salsa (N)	85
Healthy Breakfast , asparagus, avocado, egg white, tomato & corn (V)	90
Eggs Your Way , poached, omelette scrambled or fried eggs with bacon, potatoes, sausage, roasted tomato, baked bean, mushroom & toast (P)	110
Florentine , poached eggs, kale, hollandaise (V)	75
Benedict , poached eggs, bacon, kale, hollandaise (P)	75
Bak Mi Goreng , egg noodle, chicken, pork charsiw, bean sprouts, crackers (P)	105
Bubur Ayam , cahkwe, boiled egg & chicken broth	75

SIDE

Bacon Pork or Beef	55
Sausage Beef or Chicken	45
Hash Brawn	35
Sautéed Mushroom	40
Sautéed Asparagus	55

(VE) VEGAN

(V) VEGETARIAN

(GF) GLUTEN FREE

(P) CONTAINS PORK

(N) CONTAINS NUTS

COLD

Fruit Salad & Plain Yogurt (V) (GF)	70
Fruit Plater slice of water melon, melon, pineapple & strawberry	55
Baker's Basket , danish pastries & croissants (V)	70
Granola , yogurt, seasonal fruits (V) (N)	80
Bircher Muesli , almond nuts, berries, caramel sauce, chia seed & banana (V)	75
Pitaya Bowl , pineapple, almonds, coconut, maca powder, roasted almond & berries (V) (N)	80
Breakfast Bowl , edamame, cucumber, tomato, corn, avocado, quinoa seed & sesame dressing (GF)	75

SWEET

Brioche French Toast , berries compote, caramelized banana (V) (D)	75
Waffle , classic Belgian waffle with honey, strawberry compote & caramel sauce (V)	75
Pancakes , caramel sauce, fresh berries, seasonal fruits & nuts (V) (N)	75

All prices are subject to 10% service charge & 11% government tax.
Should you have any dietary requirements please inform your waiter.

Lunch Menu

STARTER

前菜

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

SUSHI ROLLS

巻き寿司

CALIFORNIA (GF) Snow crab, avocado, cucumber, tobiko, harissa mayo	135
VOLCANO (GF) Avocado, cucumber, tempura flake, torch snow crab, tobiko, Japanese mayo	125
SHRIMP TEMPURA (GF) Avocado, harissa mayo, tobiko, cresses	145
SALMON AVOCADO (GF) Avocado, mango coulis, sweet chili sauce, eel sauce, crispy kale	155
VEGGIE ROLL (V) Avocado, cabbage, asparagus, carrot, quinoa, shiso leaf, wasabi mayo	85
SALMON TEMPURA (GF) Avocado, cream cheese, truffle mayo, salmon pomelo coulis, au nori	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) (GF) Slaw, Japanese mayo, brioche	165
WAGYU SANDO (L) (GF) 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

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MORE SERIOUS

メインメニュー

BABY CHICKEN (GF)(L) Herbs marination, yoghurt dip, micro salad	180
US PRIME GRAIN FED SIRLOIN (GF) 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+ (GF) 250 gram, charred baby kailan, eryngii mushroom	295
STANBROKE 100 DAYS GRAIN FED RIB EYE (GF) 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 kosho, 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)(VE)	75
Spicy seafood soup	75

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SWEET ENDING

デザート

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

STARTER

スタター

- 40 EDAMAME (VE)
Steamed / grilled, rock salt, teriyaki glazed, lime
- 95 POPCORN SHRIMP
Rock shrimp tempura, honey spicy mayo, sesame seed
- 140 CRISPY BEEF (L)
Purple sweet potato, sweet ginger soy, sesame seed, micro cress
- 120 WAGYU GYOZA (L)
Steamed gyoza, mushroom, spring onion, lime ginger dressing, Kewpie mayo
- 105 TACOS 3 WAY
Tuna, salmon and crab, sesame soy sauce, avocado, crispy nori
- 110 PRAWN COD GYOZA (L)
Gindara, prawn, saikyo miso, mushroom, lime ginger dressing, wasabi mayo
- 85 GLAZED CHICKEN
Chicken karaage, sweet chili marination, sesame seed, micro cress
- 90 CRISPY SQUID
Green chili, rock salt, lime zest
- 75 CHAR GRILLED ASPARAGUS (VE)
Wafu sauce, sesame seed
- 65 CHAR GRILLED EGGPLANT (VE)
Dengaku miso, sesame seed
- 85 CHAR GRILLED SWEET CORN (VE)(L)(GF)
Shiso butter sauce
- 105 PRAWN TEMPURA
Crispy prawn, harissa mayo, ten soyu

SUSHI SPECIAL

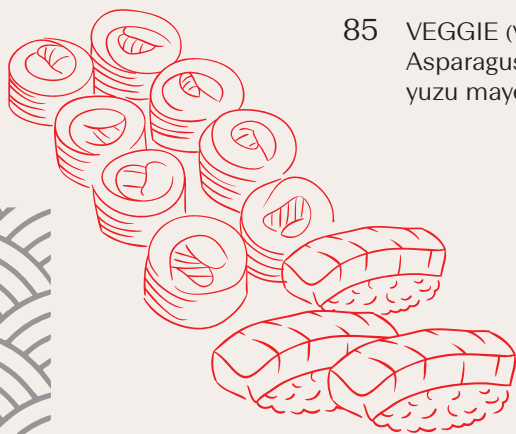
特別な寿司

- 115 SALMON NEWSTYLE
Thin sliced, ginger, garlic, sesame yuzu soy
- 115 TUNA TATAKI
Yellow fin, braised onion, crispy garlic, truffle ponzu
- 125 SPICY TUNA
Tuna chunky, honey spicy mayo, sesame oil, negi, spring onion, tongarashi, leek fried, black tobiko, mix sesame seed, avocado, kyuri
- 400 CHEF SELECTION
Taste today's best selection of 4 sushi rolls, served on an insta friendly presentation.

MAKI ROLLS

巻き寿司

- 145 SHRIMP TEMPURA
Avocado, harissa mayo, tobiko, micro cress
- 135 CALIFORNIA
Crab, avocado, cucumber, tobiko, harissa mayo, crispy crab
- 125 VOLCANO
Avocado, cucumber, tempura flake, torch crab, tobiko, Japanese mayo
- 155 SALMON AVOCADO
Avocado, mango coulis, sweet chili sauce, eel sauce, crispy kale, micro cress
- 175 KIWAMI
Asparagus, wagyu beef, chipotle mayo, sesame ginger dressing, micro cress
- 135 SHRIMP MANGGO WRAP
Crab, avocado, spicy honey mayo, mango coulis, eel sauce
- 85 VEGGIE (VE)
Asparagus, carrot, cabbage, avocado, quinoa, yuzu mayo



SIGNATURE シグネチャーメニュー

- 85 WAKAME SALAD (V)(GF)
Seaweed, daikon, baby gem, pear, tomato cherry, goma wafu dressing
- 85 CORN POMEGRANATE (V)
Sweet grilled corn, pomegranate, cucumber, mint leaf, feta cheese, citrus yuzu dressing
- 95 CRAB STICK SALAD
Crab tempura, mango, avocado, cucumber, micro cress, citrus ginger dressing
- 245 GINDARA MISO (L)
Saikyo marination, charred baby kailan, eryngii mushroom, yuzu miso
- 210 KING PRAWN (GF)(L)
Mango salsa, yuzu kosho, corn purée
- 180 BABY CHICKEN (L)
Herbs marination, yoghurt dip, micro cress
- 245 SALMON
House teriyaki, charred baby kailan, eryngii mushroom and pickled shimeji
- 245 SEABASS
Burnt herbs tomato, charred baby kailan, shiso miso sauce
- 490 US PRIME GRAIN FED SIRLOIN
250 gram, charred baby kailan, eryngii mushroom
- 530 STANBROKE 100 DAYS GRAIN FED RIB EYE
250 gram, charred baby kailan, eryngii mushroom
- 295 KIWAMI WAGYU BOLLAR BLADE marbling 9+ (GF)
250 gram, charred baby kailan, eryngii mushroom
- 1,400 US PRIME T BONE 1 kilogram
Suitable to be shared, served with sweet potato strips & 2 sauces selection

OUR STEAKS ARE SERVED WITH CHIMICHURRI & HOUSE BBQ SAUCE

WOK AND KUSHIYAKI 中華鍋と串焼き

- 170 BEEF YAKITORI
Baby leeks, smoked bbq sauce, sesame seed
- 125 CHICKEN YAKITORI
Baby leeks, sweet yakitori sauce, sesame seed
- 145 YAKISOBA
Squid, prawn and scallop, seasonal vegetable, Japanese sauce, rice crackers
- 145 YAKIMESHI
Beef, cabbage, shimeji mushroom, corn, edamame, crispy garlic, teriyaki, rice crackers

SIDE DISH 惣菜

- 60 POTATO MASHED (V)
55 SWEET POTATO STRIP (V)
50 JAPANESE RICE (V)
50 GRILLED BABY CARROT (GF)(V)
55 CHARRED BROCCOLI (GF)(V)
75 MISO SOUP (GF)



SWEET ENDING デザート

- 85 MATCHA SUNDAE (L)(N)
Matcha ice cream, homemade matcha marshmallow, mix berries compote
- 95 YUZU CHEESE TART (L)(N)
Yuzu cheese tart, mango passion sauce, coconut sorbet, yuzu curd, dehydrated zest meringue
- 85 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
- 95 SAKANTI CHOCO MILLE-FEUILLE (L)
68% dark chocolate ganache, caramelized puff, choco soil and chocolate ice cream
- 85 FRUIT PLATTER (GF)(VE)
Selection of seasonal fruits



Beverage Menu



KANPAI! HOMMAGE TO JAPANESE COCKTAIL CULTURE

CHA-NO-YU 160

Tenjaku Blended Whisky, pandan leave, pineapple, coconut milk, matcha foam
Milk punch style
Sweet & refreshing

THE RI-KISHI 160

Sauza Reposado, plum wine, pickled kyuri, lime, yuzu kochi yosho syrup, spices
Served cold & neat
Bright & spicy

GEIKO & MAIKO 145

Ketel One SV Plum, sake, homemade strawberry jam raspberry, homemade lemon fragrance
Shaken & served up
All day refresher

HANA-ME 160

Tenjaku Gin, Italian bitter, sakura, yuzu, Angostura orange bitter, tonic water
Shaken & carbonated
Crisp afternoon refresher

A-OJIRU 145

Havana Club 3 Star, plum wine, anise, pickled ginger, kyuri & kale, homemade lemon fragrance
Shaken & served up
Bright & spicy

AOJI-SHOW 150

Nusa Cana SV Shitake, shiso cordial, yuzu liqueur, sparkling wine
Build & carbonated
All day refresher

WABI – SABI 145

Ketel One SV plum, lemongrass shochu, wasabi, sesame, shoyu, pineapple, red orange
Shaken & served over crushed ice
Bright & umami

UME-GRONI 160

Gordon Dry Gin, Rosso Vermouth plum wine, Campari
Stirred up on the rock
Boozy sipper

UMAI SOUR 150

Jim Beam White, yuzu liqueur, matcha ginger lemon, Angostura bitters
Shaken & served on the rock
All day refresher

NIHON BIRD 140

Spiced Rum, Campari, pineapple, lime, shoyu, shiso
Shaken & served over ice
All day refresher



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BEST OF SUGARSAND

SUGARSAND SIGNATURE COCKTAILS
SINCE 2018

TROPIKALIA 140

Spiced rum, falernum, grilled pineapple, banana water, Angostura bitters
Blended & served over crushed ice
All day refresher

YIN & YANG 135

Vodka, muddled chili, elderflower, lemon, vanilla
Double shaken & with a kick
Late afternoon aperitif

LYCHEE JULEP 130

Spiced rum, lychee, lemongrass cordial, basil, tonic water
Churned & served over crushed ice
Zesty pick me up

SOUL QUENCHER 140

Vodka, watermelon, lemon, ginger, vanilla.
Blended & served frozen
Bright & zingy

STRAWBERRY SPRITZ 140

Italian bitter, strawberry, butterscotch, sparkling wine.
Built & carbonated
Crisp afternoon refresher

KIWI COOLER 130

White rum infused pandan leaf, kiwi, cucumber, lime, Angostura orange bitters.
Swizzled & served tall over crushed ice
Zesty & refreshing

ELEVATION 140

Vodka, coconut liqueur, tangerine, honey, mango, homemade "white chocolate"
Shaken & served with chocolate foam
Fruity & creamy

PINEAPPLE PASSION 130

White rum, pineapple, lime, orange spices, Angostura bitters
Served up ice cold
Pick me up

TEQUILA SUNSET 150

Sauza Tequila, tangerine liqueur, lime, orange marmalade, red capsicum
Served up cold or on the rocks
All day refresher

WAKE ME UP 135

Vodka, coffee liqueur, butterscotch, Kintamani espresso, nutmeg
Shaken & served with homemade "white chocolate"
Pick me up

SHARING IS CARING

RED SPICE SANGRIA 550

House Red Wine, spiced rum, tangerine, mulled spiced, lemon, orange, soda water

ROSE SPLASH SANGRIA 550

House Rose Wine, tangerine liqueur, vodka, honey, guava, apple, Sprite

WHITE BREEZE SANGRIA 550

House White Wine, lychee liqueur, vodka, citrus, elderflower, sunkist, apple, mint, Sprite

SLOW COOKED INFUSED G&T

RED APPLE + CINNAMON 115

Slow-infused dehydrated apple and gin topped with cinnamon and tonic

LEMONGRASS + LEMON 115

Slow-infused lemongrass and gin topped with lemon peel and tonic

BASIL + LYCHEE 115

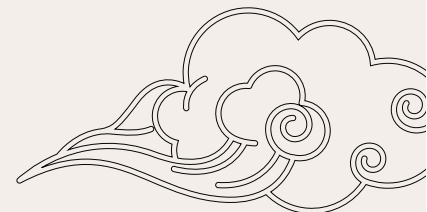
Slow-infused basil and gin topped with fresh lychee and tonic

CUCUMBER + SHISO 115

Slow-infused cucumber and gin topped with shiso and tonic

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SAKE & SHOCHU

	Shot	Bottle
Choya Umeshu	135	1550
Ozeki Hana Awaka (Sparkling sake) 250mls		675
Ozeki Hana Fuga Yuzu (Sparkling sake) 250mls		615
Shiokawa Cowboy Junmai Ginjo Genshu 300 mls		900
Ozeki Honjozo Kara Tamba 300mls		850
Gekkeikan Nigori Sake 300ml		750

GIN

Beefeater	120	2300
Gordon's	100	2150
Roku Suntory	145	3000
Bombay Sapphire	130	2650
Bulldog	160	3500
London No. 1	140	2900
Boodles	140	2950
Citadelle	130	2650
Tanqueray	135	2500
Tanqueray 10	180	3800
Opihr Oriental Spiced	160	3500
Hendrick's	200	4000
Monkey 47	250	3700
Brockmans	140	2900
Bobby's Schiedam Gin	130	2650
Tenjaku Gin	120	2200

TEQUILA

El Jimador Reposado	120	2300
Patron XO Café	135	2700
Patron Anejo	220	4000
Don Julio Blanco	170	3700
Don Julio Reposado	200	4000
Don Julio Anejo	220	4300
1800 Repasado	155	3200

RUM

	Shot	Bottle
Plantation 3 Star	115	1800
Plantation Dark	120	2300
Captain Morgan White	100	1500
Captain Morgan Spiced	100	1500
Brugal Anejo	130	2650
Bacardi Superior	110	1700
Myers Dark	120	2300
Saint James Royal Ambre Agricole	130	2650
Havana Club 3	120	2300
Kraken Spiced	150	3000
Ron Zacapa 23	250	5500
Ron Zacapa XO	350	7800
Cacacha Sagatiba Cristalina	130	2650
Cacacha Sagatiba Velha	180	3800

IRISH WHISKY

Bushmills	120	2300
Jameson	120	2300

SCOTCH WHISKY

BLENDED MALT

Johnnie Walker Red Label	120	2300
Johnnie Walker Black Label	140	2950
Monkey Shoulder	160	3500
Chivas Regal 12	140	2950
Chivas Regal 18	270	5800

SINGLE MALT

Glen Turner Heritage Double Cask	155	3300
Talisker 10	225	5000
Singleton 12	200	4000
Bowmore 12	260	5500
Auchentoshan 12	270	5800
Auchentoshan Three Wood	380	9000
Macallan 12	380	9000

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BOURBON / RYE SOUR MASH WHISKEY

	Shot	Bottle
Bulleit Bourbon	135	2800
Bulleit Rye	140	2950
Jim Beam White	120	2300
Jack Daniel No. 7	145	3100
Jack Daniel Single Barrel	230	4500
Makers Mark	140	2950

OTHER WHISKY

Canadian Club	120	2300
Mars Iwai Tradition	130	2650
Mars Maltage Cosmo	250	5500
Suntory Whisky	160	3500
Tenjaku Blended Whisky	120	2200

AMAR / LIQUEUR

Fernet Branca	115
Campari	115
Antica Formula	115
Luxardo Maraschino	115
Amaretto Disaronno	125
Jägermeister Ice Cold Shot	120
St. Germain	135
Baileys	115
Malibu	115
Drumbuie	115
Pernod	115
Cointreau	125
Frangelico	155
Vermouth	115
Kahlua	115
Benedictine D.O.M	180
Midori	115
Vaccari Sambuca	135

VODKA

	Shot	Bottle
Smirnoff Red	100	1500
Stolichnaya	130	2600
Tito's Handmade	130	2650
Ketel One	130	2650
Ciroc	160	3500
Belvedere	160	3500
Beluga	160	3350
Grey Goose	170	3600
Haku Vodka	160	3350

GRAPPA

Amarone Grappa	150	3000
Saba Grappa	110	1700

COGNAC / BRANDY

Remy Martin V.S.O. P	320	6500
St. Remy V.S.O. P	130	2650

BEERS

Bintang	65
Bintang Radler Lemon	65
Heineken	75
Corona	120
San Miguel Light	80
Albens Apple Cider	90



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MOCKTAILS 65

STRAWBERRIES & CREAM

Strawberry, banana, vanilla, coconut cream

PINEAPPLE PALM

Pineapple, basil, palm sugar, lemon soda

GET FRESH

Cucumber, mint, elderflower, tonic

YOU-ZU

Strawberry jam, pineapple, yuzu, lemon nectar

SIZUKA

Watermelon, mint, lime, shiso, wasabi

FRESH JUICE 65

Choose up to 3 fruits

WATERMELON, ORANGE,
DRAGON FRUIT, APPLE, LEMON,
LIME, BEETROOT, CARROT,
CUCUMBER

YOUNG COCONUT

CHILLED JUICE 55

GUAVA

LIME

LEMON

STRAWBERRY

CRANBERRY

HEALTHY TONICS 65

A traditional Indonesian concoction with healing properties that has been passed from our ancestor down through the generation as an elixir of life, served chilled, we add our twist to it

WE'VE GOT 2 FLAVORS:

HONEY GINGER

TAMARIND & TURMERIC

COFFEE & TEA

COFFEE

ESPRESSO 40

LONG BLACK 50

CAPPUCCINO 55

LATTE 55

HOT CHOCOLATE 55

TEA

EARL GREY 40

ENGLISH BREAKFAST 40

GREEN TEA 40

PEPPERMINT TEA 40

JASMINE 40

CHAMOMILE 40

WATER 330ml 750ml

Balian Still Water 50 75

Balian Sparkling Water 50 75

SODA / SOFT DRINK

Coca Cola 45

Coca Cola Zero 45

Sprite 45

Tonic water 45

Soda water 45

Red Bull 70

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