



FOOD MENU

THE TACOS (1 PIECE)

LOS DE SASHIMI..... 50K

Citrus-marinated prawns/salmon/scallops/tuna. Rice.
Romaine lettuce. Avocado. Shallots. Seaweed.
Cucumber. Wasabi aioli.

LOS DE WAYAN..... 50K

Tempe tempura. Romaine lettuce. Onion. Paprika.
Salsa Mexicana. Sayan House sauce.

LOS DE ORIENTE..... 50K

Teriyaki chicken. Romaine lettuce. Japanese peppers.
Seaweed. Chili aioli. Salsa Mexicana.



ALITAS DE POLLO TEMPURA..... 60K

Fried chicken wing marinated by chili mayonnaise
and soy sauce. Chimichurri sauce.

SAKANA AND CHIPS..... 60K

Spiced Mahi Mahi tempura and fried potato. Shichimi.
Jalapeno. Thousand island.

POTATO ENSALADA..... 45K

Potato. Egg. Coriander. Red onion. Mayonnaise.
Mustard. Lime juice.

JAPON FRENCH FRIES..... 45K

Soy sauce marinated fried potato. Shichimi tartar sauce.

GUACAMOLE..... 55K

Homemade guacamole. Salsa. Parmesan powder.
Tortilla chips.

ARROZ A LA MEXICANA..... 55K

Corn rice. Pork slice. Guacamole. Garlic. Sower cream.
Coliander. Jalapeno. Cabbage. Red onion.
Spicy BBQ sauce.

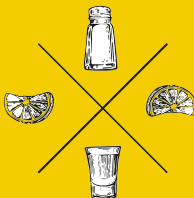
ELOTE..... 35K

Parmesan-chili corn.



*Prices are displayed in thousands of Rupiahs (×1000)
and subject to government tax(10%) and service charge(6%)

DRINKS MENU



LAS CERVEZAS

BINTANG	38K
SAN MIGUEL LIGHT	48K

SAKE

YOSHINOAWA ECHIGO JUNMAI	98K
NAKANO UMESHU (Sweet)	70K

HOUSE WINE

TWO ISLANDS, BALI Chardonnay	75K
TWO ISLANDS BALI Shiraz	75K
HOMEMADE SANGRIA	60K

LOS COCKTELES

98K

SANGRIA TROPICAL

(Rum, White wine, Watermelon juice, Lime, Club soda.)

SAYAN SQUASH

(Gin, Coriander, Cucumber, Lime Ginger Ale.)

MACHU MATHILDA

(Vodka, Basil, Tamarillo, Lime, Ginger Ale.)

YU-YAKE

(Vodka, Pineapple, Grenadine, Soda)



Our Bartender would be happy to make your own favorite cocktail.

HAPPY KOMBUCHA

50K

JOY BERRIES

HAWAIIAN MOJITO

WATERMELON ROSE

SOUR GINGER

SOFT DRINKS

30K

The Sayan House

JAPANESE-LATIN
FUSION

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