



ENTRÉE

SEAFOOD TAR-TAR COCKTAIL	65	TUNA AVOCADO TATAKI	75
<i>Tuna and butterfish tar-tar with wasabi shoyu and baguette</i>		<i>Seared tuna and avocado with tataki dressing and mayonnaise</i>	
TRIO CARPACCIO	85	SMOKED SALMON CREAM CHEESE	105
<i>Trio seasonal fish carpaccio with seaweed salad, olive oil and garlic soy dressing</i>		<i>Smoked Salmon, yuzu dill cream cheese, avocado, caviar served on top of garlic butter baguette</i>	
MELTIQUE BEEF TATAKI	90	SCALLOP NORIMAKI	135
<i>Seared meltique beef with tataki dressing</i>		<i>Scallop, avocado, crab stick, wrapped in nori (seaweed), topped with seared motoyaki sauce</i>	

ROLL SUSHI

SALMON SPECIAL ABURI ROLL	110	PRAWN TEMPURA MAKI	85
<i>Prawn, salmon skin, avocado topped with salmon mayo aburi and caviar</i>		<i>Prawn tempura, avocado, cucumber and tobiko</i>	
SMOKED SALMON CREAM CHEESE ROLL	110	KOREAN SAM GYOP SALL ROLL	75
<i>Smoked salmon, chopped tuna and butterfish, red onion, avocado, cucumber with cream cheese roll</i>		<i>Korean style pork belly with garlic, lettuce kimchi and spicy miso</i>	
SOFT SHELL CRAB ROLL	115	BEEF TERIYAKI ROLL	98
<i>Soft shell crab tempura, Japanese tar-tar sauce, avocado & cucumber</i>		<i>Asparagus, carrot, enoki, topped with seared fillet beef teriyaki</i>	
SEAFOOD KAISEN ROLL	90	CALIFORNIA ROLL	75
<i>Chopped tuna and butterfish, avocado, cucumber, topped with seafood sashimi slices</i>		<i>Sesame, prawn, cucumber, avocado, aburage tofu, tobiko mayo, carrot puree</i>	
UNAGI ROLL	110	CHICKEN TERIYAKI ROLL	65
<i>Unagi (eel) with kabayaki sauce, spicy salmon, salmon skin and cucumber</i>		<i>Chicken teriyaki, avocado, asparagus and carrot</i>	

SUSHI & SASHIMI

SUSHI ABURICIUOS	70	SASHIMI SET	98
<i>Tuna, salmon, prawn, beef and gindara seared sushi nigiri</i>		<i>Assorted fresh sashimi of tuna, salmon, snapper and prawn</i>	
SUSHI ABURICIUOS DELUXE	110	BOAT SASHIMI SET	198
<i>Meltique beef, salmon caviar, prawn tobiko, scallop and unagi seared sushi nigiri</i>		<i>Assorted fresh sashimi set served on japanese sushi boat</i>	
SUSHI NIGIRI CLASSIC	60	SUSHI SASHIMI COMBO	125
<i>Tuna, salmon, snapper, prawn, tamago nigiri</i>		<i>Combination of tuna, salmon and snapper with assorted nigiri and temaki sushi</i>	
SUSHI NIGIRI COMBO	75	BOAT SUSHI SASHIMI COMBO	235
<i>A mix of nigiri tuna & calamari with seared beef, scallop and tobiko</i>		<i>Combination of tuna, salmon and snapper with assorted nigiri, aburi and temaki sushi on japanese sushi boat</i>	

BISTRO & RICE BOWL

PRAWN TEMPURA MAYO	110	SOFT SHELL CRAB TEMPURA	120
<i>Deep fried prawn tempura coated with pepper mayo</i>		<i>Deep fried soft shell crab tempura with Japanese tar-tar sauce</i>	
CALAMARI BUTTER YAKI	65	ABURI CHIRASHI RICE BOWL	140
<i>Stir fried calamari with spicy butter shoyu</i>		<i>Sushi rice bowl topped with salmon, butterfish, meltique aburi beef and tuna negitoro hamachi sashimi</i>	
CHICKEN KARAGE	55	STEAK TERIYAKI RICE BOWL	155
<i>Japanese style deep fried chicken wings</i>		<i>Meltique steak served with 63°C egg (ontama) with teriyaki sauce</i>	
BUTTER FISH MISOZUKE	65		
<i>Grilled miso marinated gindara</i>			
CALAMARI TEMPURA	50		
<i>Deep fried calamari tentacle tempura and onion</i>			

A LA CARTE

	<i>SASHIMI</i>	<i>NIGIRI</i>	<i>ABURI</i>		<i>SASHIMI</i>	<i>NIGIRI</i>	<i>ABURI</i>
TUNA	40	30	35	HAMACHI	35	20	25
SALMON	80	40	45	TOBIKO	-	40	-
UNAGI	135	55	-	TAMAGO	25	20	-
PRAWN	55	30	35	IKA	30	20	25
BUTTER FISH	30	20	25	SCALLOP	80	40	45
SNAPPER	35	20	25	MELTIQUE	75	35	40

SALADS & SMALL BITES

EDAMAME <i>Boiled green soy beans</i>	15	SEAWEED SALAD <i>Lightly tossed green vegetable with seaweed</i>	40
MISO SOUP <i>Miso soup with seafood broth</i>	20	AGEDASHI TOFU SALAD <i>Lightly tossed green vegetable with fried tofu</i>	45
KIMCHI <i>Korean spicy fermented vegetables</i>	18	SEAFOOD SASHIMI SALAD <i>Lightly tossed green vegetable with seafood</i>	45

DESSERT

VERRY BERRY CHEESE CAKE <i>Rare cheese cake with cookie crumble and mix berries sauce served in a martini glass</i>	45	SHIRATAMA ICE CREAM <i>Choices of black sesame or green tea ice cream served with mochi and red bean paste</i>	35
MOCHI MANGO MOUSSE <i>Mochi stuffed with mango mousse served with mango sauce</i>	45		

NOTICE

- Prices are in thousands rupiah.
- Prices are subject to 16% government tax & service charge.
- Rp. 200.000 corkage charge for outside alcohol & liquor.
- Rp. 100.000 corkage charge for wines/bottle from outside.
- Pets are not allowed.
- Not allowed to bring outside foods/drinks in.
- Breakage and accidents caused by customers are to be compensated by the customers themselves.
- Please take good care of your child.