

BITES

GYOZA | 75

(6 PCS)

TRADITIONAL HOMEMADE CRISPY SKIN GYOZA FILLED WITH MINCED PORK, CHINESE CHIVES, CABBAGE, GREEN ONIONS & GARLIC.

NASU DENGAKU | 45

VEGAN GF

CHOICE OF DEEP FRIED EGGPLANT OR POACHED TOFU WITH DENGAKU-MISO TOPPED WITH GROUND WHITE SESAME.

YAKITORI | 75

GRILLED CHICKEN AND SPRING ONION SKEWERS WITH HOMEMADE TERIYAKI SAUCE & A SPRINKLING OF ICHIMI.

TEMPURA | 115 VEGETABLE ONLY | 75

PRAWNS, COD, PUMPKIN, PURPLE SWEET POTATO, EGGPLANT AND GREEN BEAN TEMPURA, WITH GRATED DAIKON RADISH & SERVED WITH A SOY GINGER DIPPING SAUCE.

BUTA NO YASAI MAKI | 68

SAUTÉED PORK BELLY ROLLS FILLED WITH SPRING VEGETABLES & ENOKI MUSHROOMS WITH A TERIYAKI GLAZE.

AGEDASHI TOFU | 75

GF OPTION

SHALLOW FRIED SILKEN JAPANESE TOFU IN A MENTSUYU SAUCE TOPED WITH GRATED DAIKON RADISH, GINGER & SLICED NORI.

AGENASU NO EBI ANAKE | 68

LOCAL PRAWNS (3PCS) WITH EGGPLANT IN A SOY DASHI SAUCE.

SASHIMI | 85

GF OPTION

CHILLED SLICED BUTTERFISH ON A DAIKON SALAD, WITH PICKLED GINGER & TOPPED WITH MICRO HERBS. SERVED WITH A WASABI SOY SAUCE.

V vegetarian GF gluten free VEGAN

All prices are in thousands of rupiah "000" and are subject to 5% service charge and 10% government tax

BOWLS

HIYASI SOMEN | 95

COLD SOMEN NOODLES & CRISPY VEGETABLES IN ICED WATER SERVED WITH DIPPING SAUCE. REFRESHING AND LIGHT!

NABEYAKI UDON | 115

UDON NOODLE SOUP, EGG, SPRING ONION & A MIXED VEGETABLE PRAWN TEMPURA, COOKED IN A CERAMIC POT, SERVED WITH ICHIMI & GINGER.

MISO SOMEN | 100



SOMEN NOODLES IN A HOT MISO SOUP WITH TOFU, WAKAME & SPINACH. SERVED WITH ICHIMI & SESAME SEEDS.

BIBIMBA | 125



OPTION | 100

CHEF EMIKO'S TAKE ON THE KOREAN CLASSIC 'BIBIMBAP', SEASONED BEEF SLICES, SPINACH, DAIKON RADISH, CARROTS, CUCUMBER, SHIITAKE MUSHROOMS, BABY GREEN BEANS, WITH A SUNNY SIDE UP EGG & TOPPED WITH NORI AND A SIDE OF KOCHUJIAN SAUCE.

KATSU CURRY | 120

FRIED CHICKEN FILLET COATED IN PANKO BREAD CRUMBS, IN A CURRY SAUCE WITH CARROT & POTATO. SERVED WITH RICE & TSUKEMONO KYŪRI (PICKLE).

SALADS

CHA SOBA SALAD | 95



TOSSED JAPANESE GREEN TEA NOODLES, SHIITAKE MUSHROOM, INARI AJITSUKE (MARINATED TOFU), CRISPY SALAD WITH SESAME DRESSING.

SHABU-SHABU SALAD | 75

QUICK POACHED SLICED BEEF WITH CRISPY SALAD TOSSED IN A SESAME DRESSING.

SIDES

WHITE RICE | 10, 3 GRAIN RICE | 20, WASABI MASH POTATO | 30
SWEET POTATO MASH | 30, SIDE SALAD | 35, MISO SOUP | 25,
POTATO SALAD | 30, FRENCH FRIES | 25

LUNCH

HIYASI SOMEN | 95

COLD SOMEN NOODLES & CRISPY VEGETABLES IN ICED WATER SERVED WITH DIPPING SAUCE. REFRESHING AND LIGHT!

CHA SOBA SALAD | 95



TOSSED JAPANESE GREEN TEA NOODLES, SHIITAKE MUSHROOM, INARI AJITSUKE (MARINATED TOFU), CRISPY SALAD WITH SESAME DRESSING.

BIBIMBA | 125

OPTION | 100

CHEF EMIKO'S TAKE ON THE KOREAN CLASSIC 'BIBIMBAP', SEASONED BEEF SLICES, SPINACH, DAIKON RADISH, CARROTS, CUCUMBER, SHIITAKE MUSHROOMS, BABY GREEN BEANS, WITH A SUNNY SIDE UP EGG AND TOPPED WITH NORI AND A SIDE OF KOCHUJIAN SAUCE.

KATSU CURRY | 120

FRIED CHICKEN FILLET COATED IN PANKO BREAD CRUMBS, IN A CURRY SAUCE WITH CARROT & POTATO. SERVED WITH RICE & TSUKEMONO KYŪRI (PICKLE).

CHICKEN TERIYAKI BURGER | 95

CHICKEN TERIYAKI GLAZED FILLET WITH CHEDDAR CHEESE, MUSTARD MAYONNAISE COLESLAW, SERVED IN A SEEDED BUN WITH FRENCH FRIES AND MAYONNAISE.

SOFT SHELL CRAB BURGER | 135

TEMPURA SOFT SHELL CRAB WITH PICKLED CUCUMBER & SALAD SERVED IN A SEEDED BUN WITH FRENCH FRIES AND WASABI MAYONNAISE.

FISH BURGER | 110

LIGHTLY BATTERED COD FILLET WITH CHEDDAR CHEESE, SALAD & COLESLAW. SERVED IN A SEEDED BUN WITH FRENCH FRIES AND WASABI MAYONNAISE.



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SUSHI & SASHIMI

CALIFORNIA ROLL | 65

URAMAKI ROLL FILLED WITH CRAB, AVOCADO & CUCUMBER, TOPPED WITH TOBIKO.

TUNA ROLL | 68

URAMAKI ROLL FILLED WITH TERIYAKI MARINATED TUNA, AVOCADO & CUCUMBER.

CRISPY TEMPURA CHICKEN ROLL | 65

URAMAKI ROLL FILLED WITH CRISPY TEMPURA CHICKEN, AVOCADO & CUCUMBER.

VEGGIE ROLL | 50



URAMAKI ROLL FILLED WITH CRISPY VEGETABLES & TOPPED WITH TOFU.

SASHIMI | 85



OPTION

CHILLED SLICED BUTTERFISH ON A DAIKON SALAD, WITH PICKLED GINGER & TOPPED WITH MICRO HERBS. SERVED WITH A WASABI SOY SAUCE.

SESAME CRUSTED TUNA TATAKI | 95

WITH PONZU PICKED MUSHROOMS, DAIKON RADISH, LEAKS & MAYONNAISE.

BURGERS

CHICKEN TERIYAKI BURGER | 95

CHICKEN TERIYAKI GLAZED FILLET WITH CHEDDAR CHEESE, MUSTARD MAYONNAISE COLESLAW, SERVED IN A SEEDED BUN WITH FRENCH FRIES & MAYONNAISE.

SOFT SHELL CRAB BURGER | 135

TEMPURA SOFT SHELL CRAB WITH PICKLED CUCUMBER & SALAD SERVED IN A SEEDED BUN WITH FRENCH FRIES & WASABI MAYONNAISE.

FISH BURGER | 110

LIGHTLY BATTERED COD FILLET WITH CHEDDAR CHEESE, SALAD & COLESLAW. SERVED IN A SEEDED BUN WITH FRENCH FRIES & WASABI MAYONNAISE.



vegetarian



gluten free

VEGAN

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DESSERTS

BITTER CHOCOLATE BRULEE | 65

BAKED CHOCOLATE CREAM AND TORCHED SUGAR TOPPED WITH VANILLA ICE CREAM
AND CANDIED ORANGE ZEST.

GREEN TEA MATCHA OR BLACK SESAME GELATO | 30

FROM 'GELATO SECRETS'

 vegetarian  gluten free  VEGAN

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