



## PLANT BASE

- TERIYAKI BUDDHA POKE** 95  
Charred broccoli, shredded carrot, bok choy, mushroom, red rice, avocado, mango, pickled onions
- ROASTED PUMPKIN BALADO SPICED SALAD** 100  
Kemangi, rocket, pickled pineapple, lemon vinaigrette and coconut chips
- ASIAN KALE SALAD BOWL** 105  
Sliced almonds, Kintamani orange, soy bean, yuzu-honey dressing
- BEDUGUL ROOTS SLAW** 80  
Golden beet, radishes, mustard frill leaf, candied cashew, pomelo, sunflower seeds
- YOUNG COCONUT ANCIENT GRAIN BOWL** 110  
Miso sesame glazed sweet potato, charred onion, snow pea, grilled portobello, avocado, flax seed
- CILANTRO LIME QUINOA POKE** 80  
Glazed crispy tempeh, avocado, kale, red bean
- CRUNCHY RAW KIMCHI SALAD WRAPPERS** 90  
Chinese cabbage, carrot, local pomelo, kimchi dip

## SUSHI & NIGIRI PLATTER

**STARFISH BLOO PLATTER** 400  
Nigiri (6 pieces), Sashimi (6 pieces), Maki (one roll) of your choice

**NIGIRI** 155  
Sliced raw fish over hand-pressed rice

- Prawn** King prawn
- Sake** Norwegian salmon
- Akami** Yellow fin tuna
- Mekajiki** Swordfish
- Torched Wagyu Top Sirloin** Egg snow, pickled ginger, ponzu gel
- Yellow Fin Tuna Tataki** Sea urchin, black caviar
- Inari** Asparagus, sweet corn, seaweed (V)

- SASHIMI** 150  
**Sake** Norwegian salmon, cured egg yolk, kefir crème fraîche, puffed rice, coriander soy  
**Akami** Yellow fin tuna, green apple, Kintamani ponzu, chili oil  
**Sake Belly** Salmon belly, yuzu gel, bonito, charred onion broth, crispy shallots  
**Mekajiki** Swordfish, passionfruit vinaigrette, infused watermelon, pickled squash  
**Kanji** Coral trout, buttermilk, pickled cucamelon, kemangi oil

**SUSHI ROLLS - MAKI** 155  
Modern Japanese roll

- Tofu Beet Roll** Asparagus, crispy tempeh, yellow pearl sago
- Prawn Tempura** Korean chili, cucumber
- Chicken Teriyaki** Red cabbage, kemangi, pickled chili
- Swordfish** Roasted garlic aioli, pickled daikon, crunchy onion
- Spicy Tuna** Cucumber, avocado, sprouts, jalapeno
- Salmon Avocado "Sushiritto"** 210  
Golden radish, tanuki, tom yam aioli
- Sambal Tuna "Sushiritto"** 210  
Avocado, pickled cucumber, sprouts, sriracha aioli

## BY MY SIDE

- Organic red rice miso 45
- Sweet potato wedges, tomato sambal dip 70
- Crispy fried kale, taro hummus dip 70
- Biryani basmati rice 35
- Sea salt edamame 65
- Balinese spring rolls, suckling pig, sambal Bangkok 80

## GREENS & MORE

- GF SESAME SALMON NICOISE** 170  
Quail eggs, summer tomatoes, Kenya beans, chat potatoes, bonito
- GF VIETNAMESE STYLE AROMATIC CHICKEN SALAD** 130  
Puffed rice, local grapefruit, fresh herbs, lime-garlic vinaigrette
- GF BLUE SWIMMER CRAB SALAD** 160  
Candy beetroot, radishes, baby cress, mixed herbs, horseradish dressing
- THAI BEEF STEAK & GREENS** 145  
Vermicelli, cucumber, crushed peanut, Thai herbs
- GF ROASTED ROOTS & SPICED TANDOORI CHICKEN SALAD** 130  
Red quinoa, paneer, pickled onion, cilantro, cumin-yoghurt
- YELLOW FIN TUNA NOODLE BOWL** 165  
Tomato jam, red chili, vermicelli, bean sprout, pickled vegetables
- HERBS MARINATED LAMB & TEMPEH FALAFEL GYRO** 160  
Tempeh hummus, crisp romaine, cucumber, tomato, pickled onion, garlic-mayo sauce, pita bread

**DELUXE SEAFOOD PLATTER FOR 2** 1500  
A chilled selection of the islands finest seafood:  
Rock lobster (500g), King prawn (4), Papua mud crab (1),  
Asari clams (500g), Squid (200g), Norwegian salmon sashimi (40g),  
Tuna sashimi (40g), Sumbawa oysters (10pc)

## SIGNATURE HOT ROCKS

*Served & seared table side*

- K STOCKYARDS WAGYU BEEF HOT ROCK** 220  
Chili ponzu, pickled vegetables
- GF NORWEGIAN SALMON HOT ROCK** 190  
Tamarind & palm sugar dipping sauce

## THIS & THAT

- GF WHOLE GRILLED BARRAMUNDI 500G** 255  
Charred tomatoes dabu-dabu salsa, ginger flower, coconut crème
- MARINATED CHICKEN AND SALMON YAKITORI (3 EACH)** 160  
Yakitori glazed, ginger-citrus mayo
- ROASTED STUFFED MORINGA SPRING CHICKEN BREAST** 220  
Creamy taro mash, blackened root vegetables, kalasan sauce
- K STEAMED WHOLE GROUPE 500G** 250  
Miso, shitake broth and crispy kale
- GF GRILLED CURRIED CAULIFLOWER "STEAK" (V)** 165  
Red quinoa, asparagus, charred onion, raita
- SEAFOOD CAMPANELLE PASTA** 175  
Mix squashes, fern tips, kemangi green pesto
- PRAWN & SWEET CORN GYOZA** 170  
Chili soy vinegar, sesame, miso aioli
- CHIRASHI BOWL** 210  
Ahi tuna, Norwegian salmon, vegetables soba, fish roe, crispy nori, yuzu-ponzu
- GF KOREAN BIBIMBAP** 170  
Charred marinated beef, enoki, kimchi, cracked egg, mixed grain rice, gochujang sauce
- SWORDFISH MORINGA SPAGHETTI PASTA** 175  
Snow peas, edamame, tofu, broccoli, shitake, sesame, soy-mirin sauce

Any food allergies or intolerance? Please inform us  
All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax

