



SASHIMI & SUSHI PLATTER

 **Lombok Oysters** 50/Oyster

 **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 fraiche, 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



Healthy



Contains Pork



Vegetarian



Vegan



Gluten Free

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