



Teppanyaki Set Menus 鉄板焼きセットメニュー

<p>Fuji 富士 795</p> <p>Prawns, salmon <i>Udang, salmon</i> エビ、鮭</p> <p>Enoki mushrooms, asparagus, onion, bean sprouts <i>Jamur enoki, asparagus, bawang bombay, tauge</i> えのぎ、アスパラ、たまねぎ、もやし</p> <p>Mixed salad, yuzu dressing <i>Selada segar, saus yuzu</i> ミックスサラダ、ゆずドレッシング</p> <p>US prime beef tenderloin (120 gr) <i>Daging sapi has dalam Amerika (120gr)</i> 米牛ヒレ肉 (120 gr)</p> <p>Fried or steamed rice <i>Nasi goreng atau nasi putih</i> 焼き飯 又は 白飯</p> <p>Miso soup <i>Sop miso</i> 味噌汁</p> <p>Seasonal sliced fruits <i>Irisan aneka buah segar</i> 季節の果物</p>	<p>Tosa 土佐 835</p> <p>Prawn, white fish <i>Udang, ikan kod</i> エビ、ハタ</p> <p>Enoki mushrooms, asparagus, onion, bean sprouts <i>Jamur enoki, asparagus, bawang bombay, tauge</i> えのぎ、アスパラ、たまねぎ、もやし</p> <p>Mixed salad, yuzu dressing <i>Selada segar, saus yuzu</i> ミックスサラダ、ゆずドレッシング</p> <p>US prime beef rib eye (200gr) <i>Daging sapi Amerika (200gr)</i> 米牛リブロース肉 (200gr)</p> <p>Fried or steamed rice <i>Nasi goreng atau nasi putih</i> 焼き飯 又は 白飯</p> <p>Miso soup <i>Sop miso</i> 味噌汁</p> <p>Seasonal sliced fruits <i>Irisan aneka buah segar</i> 季節の果物</p>
<p>Ise 伊勢 1,250</p> <p>Tuna and salmon sashimi <i>Irisan ikan tuna dan salmon</i> マグロ、サーモン刺身</p> <p>Alaskan cod, scallops, squid <i>Ikan kod Alaska, kerang batu, cumi-cumi</i> ギンダラ、ホタテ、イカ</p> <p>Enoki and shimeji mushrooms, asparagus, bean sprouts <i>Jamur enoki, shimeji, asparagus, tauge</i> えのぎ、しめじ、アスパラ、もやし</p> <p>Mixed salad, yuzu dressing <i>Selada segar, saus yuzu</i> ミックスサラダ、ゆずドレッシング</p> <p>Live lobster <i>Lobster hidup</i> 伊勢エビ</p> <p>Fried udon, vegetables <i>Udon goreng, sayuran</i> 野菜焼きうどん</p> <p>Miso soup, Japanese pickles <i>Sop miso, acar Jepang</i> 味噌汁、漬物</p> <p>Seasonal sliced fruits <i>Irisan aneka buah segar</i> 季節の果物</p>	<p>Rokko 六甲 1,685</p> <p>Yellow tail and sweet shrimp sashimi <i>Irisan ikan ekor kuning segar, udang manis</i> ハマチ、甘エビの刺身</p> <p>Alaskan cod, oyster, prawn <i>Ikan kod Alaska, tiram, udang</i> エビ、牡蠣、ギンダラ</p> <p>Enoki mushrooms, asparagus, onion, bean sprouts <i>Jamur enoki, asparagus, bawang bombay, tauge</i> えのぎ、アスパラ、たまねぎ、もやし</p> <p>Mixed salad, yuzu dressing <i>Selada segar, saus yuzu</i> ミックスサラダ、ゆずドレッシング</p> <p>Australian wagyu tenderloin grade 9 (120gr) <i>Daging wagyu Australia has dalam (120gr)</i> 豪産和牛ヒレ肉 (120gr)</p> <p>Fried udon noodles, vegetables <i>Udon goreng, sayuran</i> 野菜焼きうどん</p> <p>Miso soup <i>Sop miso</i> 味噌汁</p> <p>Seasonal sliced fruits <i>Irisan aneka buah segar</i> 季節の果物</p>

S - Signature Dish • V - Vegetarian • GF - Gluten-Free

All prices in thousand Rupiah and subject to 10% service charge and applicable government tax.

Harga dalam ribu Rupiah dan belum termasuk 10% jasa pelayanan dan pajak pemerintah.

We commit that our Food & Beverage venues are ISO 22000 certified, internationally recognised as the highest food safety management system.

Kami berkomitmen bahwa restoran kami bersertifikasi ISO 22000, diakui secara internasional sebagai sistem manajemen keamanan pangan tertinggi.





T Teppanyaki a la carte 鉄板焼きアラカルト

Meat 牛肉		Seafood 海鮮	
US prime beef tenderloin (150gr) GF	475	Oysters (6 piece) GF	185
<i>Daging sapi has dalam Amerika (150gr)</i>		Tiram	
米牛ヒレ肉 (150gr)		牡蠣 (6個)	
US prime beef rib eye (220gr) GF	475	Scallops (3 piece) GF	195
<i>Daging sapi Amerika (220gr)</i>		Kerang kipas	
米牛リブロース肉 (220gr)		ホタテ (3個)	
Australian Wagyu tenderloin GF	1,200	King prawns (2 piece) GF	215
grade 9 (150 gr)		Udang	
<i>Daging Wagyu Australia (150 gr)</i>		エビ	
豪産和牛ヒレ肉 (150gr) グレード9		Salmon GF	275
Australian wagyu rib eye GF	1,200	Salmon	
grade 9 (220gr)		サーモン	
<i>Daging Wagyu Australia (220gr)</i>		Alaskan cod GF	425
豪産和牛リブロース肉 (220gr)		<i>Ikan kod Alaska</i>	
Hokkaido wagyu grade A5 (220gr) GF	2,250	銀鱈	
<i>Daging wagyu hokaido</i>		Live lobster	market price
北海道和牛 グレードA5 (220gr)		<i>Lobster hidup</i>	
Vegetables 野菜類		時価	新鮮伊勢エビ
Japanese bean curd GF	75	Specials スペシャル	
<i>Tahu Jepang</i>		Seafood gyoza (3 piece) ponzu	75
豆腐		<i>Pangsit ikan, saus ponzu</i>	
Asparagus GF	125	海鮮餃子 (3個) ポン酢ソース	
<i>Asparagus</i>		Okonomiyaki お好み焼き	210
アスパラ		Scallops, prawns, squid, sliced US beef rib eye, vegetables	
Assorted vegetables GF	125	<i>Penekuk hidangan laut, mi, irisan daging, sayuran, tepung</i>	
<i>Aneka sayuran</i>		ホタテ、エビ、イカ、牛薄切り肉、野菜、	
野菜盛り合わせ		Modanyaki もだん焼き	235
Assorted mushrooms GF	125	Scallops, squid, prawns, noodle, sliced US beef rib eye, vegetables	
<i>Aneka jamur</i>		<i>Panekuk dengan kerang batu, cumi cumi, udang, mie, irisan daging Amerika, sayuran</i>	
きのこ盛り合わせ		ホタテ、イカ、エビ、麺、牛薄切り肉、野菜	
Rice 焼き飯		Burger ビーフバーガー	
Vegetable or garlic fried rice GF	75	Japanese beef burger, toast, fried egg	
野菜 又は にんにくチャーハン		<i>Burger sapi ala Jepang, roti bakar, telur mata sapi</i>	
Beef and vegetable fried rice GF	175	ビーフバーガー、トースト、目玉焼き	
<i>Nasi goreng daging sapi, sayuran</i>		US prime beef 120 gr	315
牛肉と野菜のチャーハン		米プライムビーフバーガー	
Udon 焼うどん		Hokkaido wagyu 120 gr	1,050
Udon, vegetables, tonkatsu sauce	125	北海道和牛(120gr)	
<i>Udon, sayuran segar, saus tonkatsu</i>			
うどん、野菜、とんかつソース			

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Sake

- Ozeki Yamadanishiki Tokubetsu, Junmai 300MI (Smv +3)**
Made using 100% "Yamada-Nishiki" premium rice, subtle yet rich with a delicate smooth texture.
- Ozeki Osakaya Chobei, Daiginjo 300MI (Smv +4)**
Full flavored on the palate with rich, fruity smoothness.
- Tenzan Shicida, Junmai 720MI (Smv +2)**
An elegant, fruity sake with delicate, flower aroma.
- Dassai 39, Junmai Daiginjo 720MI (Smv +4)**
Fruity, dry, fresh and fragrant with mild acidity.
- Hakuryu 'White Dragon', Daiginjo 720MI (Smv +5)**
Smooth and creamy with fruity aromas and white pepper finish.
- Ozeki Josen Kikan, Karakuchi 1,8Lt (Smv +5)**
Perfectly balanced with mellow aroma and refreshing aftertaste.
- Ozeki Karatamba, Honjoso 1,8Lt (Smv +7)**
A crisp dry taste with lingering finish.
- Ozeki Judan Jikomi, Junmai Daiginjo 700MI (Smv -30)**
A fruity bouquet with sweet rich taste and velvety texture.
- Dassai 23, Junmai Daiginjo 720MI (Smv +4)**
A sake with refined elegance, delicate flavors and subtle aromas.

	Dobin (180 ml)	Bottle
		618
		875
	588	2,180
	710	2,750
	725	2,900
	315	3,100
	380	3,500
	1,200	4,700
	1,180	4,600

Shochu

- Takara Kurokame - Imo Shochu 720MI (Non Smv)**
Spicy, rich and sweet shochu.
- Takara Shirashinken - Mugi Shochu 720MI (Non Smv)**
Rich barley flavors, light and fragrant.
- Takara Ikkomon - Imo Shochu 720MI (Non Smv)**
Clear, smooth, sweet

	600	2,350
	615	2,400
	700	2,750



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