



ENTRÉE & SALADS

EDAMAME <i>Salted steamed soybeans in the pod</i>	20	SEAWEED SALAD <i>Lightly tossed green vegetable with seaweed</i>	45
MISO SOUP <i>Fermented soybean paste with seafood broth, tofu and seaweed</i>	28	AGEDASHI TOFU SALAD <i>Lightly tossed green vegetable with fried tofu</i>	45
KIMCHI <i>Korean spicy fermented vegetables</i>	25		

SMALL BITES

PORK GYOZA (4pcs) <i>Pan-fried pork and vegetable dumplings</i>	50	TUNA AVOCADO TATAKI <i>Seared tuna and avocado with tataki dressing and mayonnaise</i>	75
SMOKED SALMON BITES <i>Smoked salmon, yuzu cream cheese and avocado served on top of a burnt butter crisps</i>	50	SALMON NORI TACO <i>Crispy nori, soy marinated salmon, sushi rice, miso onion jam, spicy mayo, avocado and tobiko</i>	75
SEAFOOD NORI TACO (2pcs) <i>Crispy nori, chopped seafood mix, sushi rice, miso onion jam, spicy mayo, avocado and tobiko</i>	55		95
CHICKEN KARAAGE <i>Japanese style deep fried chicken wings</i>	60	TRIO CARPACCIO <i>Trio seasonal fish carpaccio with seaweed salad, olive oil and garlic soy dressing</i>	
TUNA BELLY BOTTARGA NORI TACO <i>Crispy nori, soy marinated tuna belly, sushi rice, miso onion jam, avocado, yuzu cream cheese and bottarga</i>	65	MELTIQUE BEEF TATAKI <i>Seared meltique beef slices with tataki dressing</i>	120
		SCALLOP NORIMAKI <i>Scallop, avocado, crab sticks, wrapped in nori(seaweed), topped with seared motoyaki sauce and tobiko</i>	135

ROLL SUSHI

CHICKEN TERIYAKI ROLL 69

Chicken teriyaki, avocado, green string bean, carrot, mayonnaise and tobiko

CALIFORNIA ROLL 75

Prawn, cucumber, avocado, aburage tofu, tobiko, mayonnaise, red radish and chives

SPICY TUNA ROLL 79

Tuna, avocado, cucumber with spicy mayo and chilli flake

PRAWN TEMPURA MAKI 85

Prawn tempura, avocado, cucumber and tobiko

SEAFOOD KAISEN ROLL 110

Chopped tuna and butterfish, avocado, cucumber, topped with seafood sashimi slices

BEEF TERIYAKI ROLL 120

Green string bean, carrots, enoki, topped with seared fillet beef teriyaki

SALMON ABURI ROLL 129

Prawn, salmon skin, avocado, topped with salmon mayo aburi and caviar

SOFT SHELL CRAB ROLL 129

Soft shell crab tempura, avocado, cucumber topped with japanese tar tar sauce and tobiko

SMOKED SALMON CREAM CHEESE ROLL 145

Smoked salmon, chopped tuna and butterfish, red onion, avocado, cucumber with cream cheese and caviar

UNAGI KABAYAKI ROLL 165

Unagi (eel) with kabayaki sauce, spicy salmon, salmon skin and cucumber

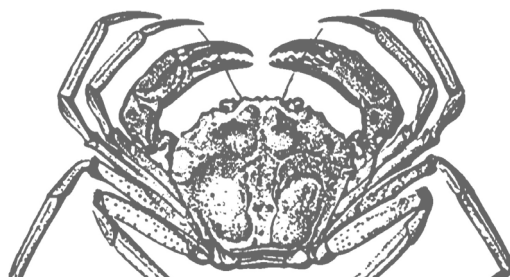


SUSHI & SASHIMI

SUSHI NIGIRI CLASSIC	70	SALMON COMBO	150
<i>Tuna, salmon, snapper, prawn, tamago nigiri</i>		<i>Salmon aburi, salmon nigiri, salmon sashimi (2 pcs), salmon maki</i>	
SUSHI ABURICIUOS	80	SUSHI SASHIMI COMBO	195
<i>Tuna, salmon, prawn, beef and gindara seared sushi nigiri</i>		<i>Combination of tuna, salmon and snapper with assorted nigiri and temaki sushi</i>	
SUSHI ABURICIUOS DELUXE	115	BOAT SASHIMI SET	235
<i>Meltique beef, salmon, prawn tobiko, scallop and unagi seared sushi nigiri</i>		<i>Assorted fresh sashimi set served on Japanese sushi boat</i>	
TUNA COMBO	125	BOAT SUSHI SASHIMI COMBO	285
<i>Tuna aburi, tuna sashimi (2 pcs), otoro nigiri, negitoro maki</i>		<i>Assorted fresh sashimi & sushi set served on a Japanese sushi boat</i>	
SASHIMI SET	135		
<i>Assorted fresh sashimi of tuna, salmon, snapper and prawn</i>			

BISTRO & RICE BOWL

BUTTER FISH MISOZUKE	65	SEAFOOD KAISEN BOWL	155
<i>Grilled miso marinated gindara</i>		<i>Sushi rice bowl topped with mixed sashimi of the day</i>	
CALAMARI BUTTER YAKI	75	BEEF TERIYAKI STEAK	235
<i>Stir fried calamari with spicy butter shoyu</i>		<i>Diced meltique beef steak with teriyaki sauce and assorted vegetables</i>	
PRAWN TEMPURA MAYO	130		
<i>Deep fried prawn tempura coated with pepper mayo</i>			
ABURI CHIRASHI RICE BOWL	140		
<i>Sushi rice bowl topped with salmon, butterfish, meltique aburi beef and tuna negitoro snapper sashimi</i>			



MAKI

CUCUMBER MAKI	35	SPICY TUNA MAKI	65
AVOCADO MAKI	40	SALMON MAKI	85
TUNA MAKI	60		

A LA CARTE

	SASHIMI 5PCS	NIGIRI 2PCS	ABURI 2PCS		SASHIMI 5PCS	NIGIRI 2PCS	ABURI 2PCS
BUTTER FISH	38	25	30	BEEF	90	50	55
TAMAGO	30	25	-	SALMON	90	55	60
SQUID	38	30	35	SCALLOP	125	60	65
SNAPPER	45	30	35	UNAGI	160	70	-
PRAWN	70	40	45	TUNA BELLY	150	75	80
TUNA	55	40	45	TOBIKO	-	40	-

DESSERT

GREEN TEA ICE CREAM	35	MATCHA TIRAMISU	60
<i>Green tea ice cream served with mochi and red bean paste</i>		<i>Japanese green tea flavored tiramisu</i>	
VERY BERRY CHEESE CAKE	45		
<i>Rare cheese cake with cookie crumble and mix berries sauce served in a martini glass</i>			

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 inside the premises.