

APPETIZER

SEASONAL KAHYANGAN SALAD Fresh seasonal salad	70	SPICY PRAWN TERIYAKI Chilled prawn with fresh vegetables	80
SAMBAL EDAMAME Steamed edamame with spicy flavour	60	OMISOSHIRU Akadashi red miso soup	45
TRUFFLE CAPRESE Mozzarella and cherry tomatoes seasoned with truffle dressing	70	LUXURY CHAWANMUSHI Silky steamed egg custard with lobster	125
MENTAIKO CAPELLINI Capellini with mentaiko cream sauce	125	CRISPY NASI GORENG HOSOMAKI Deep fried Japanese fried rice with foie gras	180

SHABU-SHABU & SUKIYAKI

SHABU-SHABU SET

Daily appetizer
Fresh Asian vegetables
Choice of udon, rice or Japanese style porridge
Signature ponzu

SUKIYAKI SET

Daily appetizer
Original Sukiyaki with rice
or
Spicy tomato Sukiyaki with cheese rice
Fresh Asian vegetables, tofu, mushrooms and egg

SIGNATURE SELECTIONS

HOKKAIDO RIB EYE A5 800GR	1,570
OMI HIME RIB EYE A5 800GR	1,170
KAGOSHIMA RIB EYE A5 800GR	920
AUSTRALIAN STOCKYARD STRIPLOIN 8+ 800GR	720
AUSTRALIAN SHER WAGYU RIB EYE 8+ 800GR	620
SEAFOOD SET Green lip mussel, king prawn, Alaskan king crab, US scallop, kamaboko and market fresh salmon	865

TEPPANYAKI

TEPPANYAKI SET

Daily appetizer
Choice of Main
Pickles, miso soup and garlic fried rice
Supplement of lobster add. 995,000
Chef's Omakase is available upon request

SIGNATURE SELECTIONS

HOKKAIDO RIB EYE A5 1200GR	1,995	US SCALLOPS 1200GR	595
OMI HIME RIB EYE A5 1200GR	1,595	GROUPER FILLET 1800GR	495
KAGOSHIMA RIB EYE A5 1200GR	1,295	KING PRAWNS 1800GR	495
AUSTRALIAN STOCKYARD SIRLOIN 8+ 1200GR	850	SALMON FILLET 1800GR	455
AUSTRALIAN SHER WAGYU RIB EYE 8+ 1200GR	795		
US PRIME BEEF TENDERLOIN 1200GR	595		

BAR FOOD

PAN FRIED FOIE GRAS Pan fried foie gras with vegetables	195	WAGYU FRIED RICE Premium beef fried rice with garlic and egg	195	CHICKEN TERIYAKI Charcoal grilled chicken with stir fried vegetables	165
WAGYU BURGER STEAK 200GR Minced beef steak with vegetables	420	ULTIMATE STEAK SANDWICH Beef steak on white bread with steak sauce		UNAGI KABAYAKI Grilled unagi with foie gras mayonnaise	180
EBI TEMPURA Deep fried king prawns and vegetable tempura served with tentsuyu sauce	145	U.S PRIME RIB EYE	550		
		KAGOSHIMA RIB EYE A5	1,895		

SUSHI & SASHIMI

SASHIMI MORIAWASE Daily selection of seasonal sashimi 8/9/12 pcs	95/120/145
ABURI SASHIMI Slightly cooked sashimi with hot sesame oil 6/9/12 pcs	100/125/150
CLASSIC URAMAKI Tuna or salmon sushi roll with cucumber and oba	145
DRAGON URAMAKI Sushi roll tempura prawn and unagi	210
SALMON SASHIMI Fresh salmon sashimi	85

A LA CARTE

HOKKAIDO RIB EYE A5 800GR	1,350
OMI HIME RIB EYE A5 800GR	950
KAGOSHIMA RIB EYE A5 800GR	695
AUSTRALIAN STOCKYARD STRIPLOIN 8+ 800GR	520
AUSTRALIAN SHER WAGYU RIB EYE 8+ 800GR	420
US PRIME BEEF RIB EYE 800GR	300
LOBSTER 500GR	995
SNOW CRAB	550
SEAFOOD PLATTER	690
FOIE GRAS 120GR	495
US SCALLOPS 150GR	280
KAHYANGAN PONZU SAUCE 500ML	250
GOMADARE SAUCE 500ML	160
REMPEYEK 1KG	175
KING PRAWNS 1800GR	130
FRESH SALMON 120GR	120
FRESH ASIAN VEGETABLES	95
REMPEYEK 0.5KG	90
HOUSEMADE WAGYU BAKSO	55
KAHYANGAN ORIGINAL UDON	45
REMPEYEK	40
EGG	20

SIDES

FOIE GRAS	495
JAKO FRIED RICE	110
ASPARAGUS WITH CRISPY GARLIC	65
TRUFFLED POTATO PUREE	50
WILD MUSHROOMS WITH ROAST GARLIC BUTTER	45
BEAN SPROUTS WITH SESAME AND MIRIN	45