

MENU

• SHABU SHABU •

USA (Sirloin / Rib Eye)
Wagyu Grade 9+ (Sirloin)
Kobe (Sirloin)
Australia (Sirloin / Rib Eye)
Seafood

• DRY SUKIYAKI •

USA (Sirloin / Rib Eye)
Wagyu Grade 9+ (Sirloin / Rib Eye)
Kobe (Sirloin)
Australia (Sirloin / Rib Eye)

• HOUSE SIGNATURE DISHES •

Sweet Corn Ball Tempura
Unagi Gyuniku Maki (Crispy Eel on top of beef roll)
Tendon (Tempura on rice with special sauce)
Spesial Gyu Enoki Maki (Rolled Beef with Enoki Mushroom)
Kaki Age Tempura (Ebi and vegetables Tempura with Sweet and Sour Sauce)
Spicy Beef Tenderloin (with sesame and sweet sauce) Kobe, Wagyu, USA
Fresh Crab Salad (Crab Meat and Tofu with Sesame Dressing)
Special Fresh Crab Hand Roll (Crab Meat and Tuna Wrapped in Soy Paper)
Unagi Sake Maki (Rolled Unagi, Chopped Salmon and Vegetables Wrapped in Soya paper)
Special Seafood Fried Rice
Gyuniku Potato Chips USA, Wagyu
Sake Shishito Nigiri (2 pcs) • Salmon Mental Yaki (2 pcs)
Crunchy Hotate Roll (Fried Scallop and Crab Roll with Sweet Sauce)
Crunchy Spicy Salmon Roll (Rolled Spicy Salmon and Fried of Salmon's Skin)
Sake to Mame Maki (Rolled Salmon with Crab Meat and Spicy Cashew Nut Sauce)
Sake Inari Sushi (Chopped Salmon with Japanese Beancurd)
Ishiyaki Beef (Beef on Hot Stone served with Homemade Sauce) Wagyu 975, Kobe 1.450
Truffle Beef Bowl (Sliced beef with truffle sauce served with rice) USA 325, Wagyu 550

All prices are in thousand Rupiah and subject to 17,5% government tax and service charge

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• SASHIMI •

Sashimi Moriawase (Assorted of Sliced Raw Fish)
Sashimi Matsu (Assorted of Sliced Raw Fish: Salmon, Hamachi, Toro, Ama ebi, Octopus and Ikura)
Ikura Sashimi (Salmon Roe)
Toro Sashimi (Belly of Tuna)

• SUSHI •

Nigiri Sushi Moriawase (Assorted Raw Fish on Sushi Rice)
Sushi and Sashimi Moriawase (Variety of Sliced Raw Fish and Sushi Rice)
Chirashi Sushi (Assorted of Sliced Raw Fish on Rice Served with Miso Soup)

• NIGIRI SUSHI •

(Slice of raw fish on sushi rice, 2 pieces/portion)

Salmon	Hamachi	Tuna
Toro	Ama Ebi	Unagi
Tobiko	Ikura	Tamago

• LUNCH BENTO • (Except on Saturday & Sunday)

(Served with Miso Soup, Steamed Rice, Chawan Musi and Pickles)
Tomodachi Bento (Grilled Salmon, Chicken Teriyaki, Omelet and Sashimi)
Dry Sukiyaki Bento (Sirloin beef and vegetables with scramble egg)
Unagi Bento (Wakame Salad, Unagi Sushi, Eel on Rice and Nimono)
Sushi Bento (Nigiri sushi, California handroll, Sakana furay and Nimono)
Vegetarian Bento (Wakame Salad, Yasai Tempura, Grilled Mushroom Gyaza and Aburage Enoki Maki)

• LUNCH / DINNER BENTO • (Except on Saturday & Sunday)

Sakura Bento (Gindara, Salmon, Tenderloin Beef Steak and Wakame Salad)
Shokado Bento (Salmon Skin Maki, Sashimi, Crab Meat Salad and Tenderloin Beef Steak)

• JYU BOX •

Sake Soboro Jyu (Salmon with Special Sauce on Rice)
Sukiyaki Jyu (Sukiyaki on Rice)
Gyu Katsu Jyu (Pan-Fried Beef with Bread Crumb on rice)
Oyako Jyu (Pan-Fried Cooked Chicken & Vegetables on Rice)
Unajyu (Grilled Eel with Special Sauce on Rice)

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• FUSION SUSHI •

Kintamani Maki (Rolled King Prawn, Vegetables and Avocado on Top)
Earthquake Rolls (Rolled Crab Meat, Green Asparagus and Avocado with Special Sauce)
Sweet Dragon Maki (Rolled gindara, crab, avocado and vegetables)
Special Spicy Tuna Maki (Rolled Tuna with Spicy Mayonnaise)
Soft Shell Crab Maki (Rolled Soft Shell Crab with Grilled Special Cheese)
Wagyu Gyuniku Maki (Rolled Wagyu Beef with Enoki Mushroom)
Telaga Warna Maki (Rolled Prawn, Avocado and Vegetables)
Special Little Dragon Maki (Rolled Unagi and Mixed Vegetables with Shredded Beef)
Crispy Rice Hotate (Crispy Rice with Scallop on Top)
Roppongi Hand Roll (Chopped Salmon and Seaweed Wrapped in Soy Paper)
Crunchy Inari Sushi (Rolled Skin Salmon with Japanese Bean Curd)
Sake Yaki Maki (Rolled Crab Meat and Salmon on Top)
Spider Maki (Rolled of Deep Fried Soft Shell Crab and Avocado with Seaweed)
Salmon Skin Maki (Rolled of Fried Salmon Skin and Vegetables)
California Maki (Rolled Crab and Vegetables)
Ebiten Maki (Rolled Prawn, Crab and Vegetables)
Ichiban Sake Maki (Rolled Fried Salmon and Cheese Rolls)
Kani Moto Maki (Rolled Prawn, Crab Meat and Vegetables)
Goose Liver Maki (Rolled of Mixed Mushroom Rolls topped with Foie Gras)
Foie Gras Canape (Goose Liver, Avocado and Three Kinds of Tobiko)
Dynamite (Grilled Scallop with Special Mayonnaise)
Kani Kora Foil Yaki (Grilled crab and mushroom with Special Mayonnaise)
Unagi Koromo Maki (Rolled Unagi Tempura and Cheese with Fried of Tobiko)
Maguro Eel Maki (Rolled Soft Shell Crab Rolls topped with Tuna and Unagi)
Green Healthy Rolls (Rolled Enoki Mushroom, Pickles and Green Vegetables)
Spicy Scallop Maki (Rolled Scallop with Spicy Mayonnaise)

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ROBATAYAKI (Japanese Barbeque)

• BEEF AND CHICKEN •

Kobe Steak (Grilled Sirloin Kobe Beef served on Hot Plate)
Wagyu Steak (Grilled Sirloin or Rib Eye served on Hot Plate)
Gyu Namban (Grilled Beef Rolls)
Yakitori (Chicken Skewers)
Gyoza (Deep Fried or Grilled Chicken Gyoza)

• SEAFOOD •

Gindara (Grilled Cod Fish)
Ise Ebi Yaki (Grilled Lobster)
Barramundi (Grilled Barramundi Fish)
Gindara Foil Yaki (Steamed Cod Fish and Enoki Mushroom Wrapped in Aluminium Foil)
Shisamo (Famous Pregnant Fish)
Sake Shioyaki (Grilled Salmon Fish)
Sake Harasu (Grilled Salmon Belly)
Sanma/Saba (Grilled Mackerel Fish)
Hamachi Kama (Grilled Neck of Hamachi Fish)
Unagi (Grilled Eel)
Ika Dango (Grilled Squid Ball)
Satsuma Age (Grilled Fish Cake and Vegetable)

• VEGETABLES •

Atsu Age (Grilled Bean Curd)
Mixed Mushroom
Ninniku (Garlic Skewers)
Tomorokoshi (Grilled Corn)
Yaki Onigiri (Steamed Rice Ball)

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• OZEN •

(Served with Miso Soup, Steamed Rice, Chawan Musi and Pickles)

Chicken Teriyaki / Chicken Steak (Deep Fried or Grilled Chicken)
Beef Teriyaki (Deep Fried Beef Teriyaki with Salad)
US Tenderloin Steak (Grilled US Tenderloin Beef)
Tempura (Assorted Prawn and Vegetables Tempura)
Jyu Jyu Steak (Sliced Sirloin Steak and Vegetables on Hot Iron Plate)
Jyu Jyu Steak U.S. Beef, Jyu Jyu Steak Wagyu Beef
Gyu Yakiniku (Yakiniku Beef)
Seafood Spicy Yaki (Grilled Mixed Seafood on Hot Iron Plate)
Salmon Teriyaki / Robatayaki (Fried / Grilled Salmon Fish with Special Sauce and Mashed Potatoes)
Salmon Steak (Steamed Salmon Fish with Special Sauce)
Gindara Teriyaki / Robatayaki (Fried / Grilled Cod Fish with Special Sauce and Mashed Potatoes)
Teppanyaki (Tenderloin Beef, Seafood and Mixed Salad served with Homemade Sauce)

• UDON / SOBA / RAMEN •

Hot Udon / Soba (Tempura, Gyuniku, Tori, Kitsune, Tsukimi) 1
Wagyu Himi Udon (Special Wheat Noodles with Sirloin Beef and Vegetables)
Gyu Himi Udon (Special Wheat Noodles with Wagyu Beef and Vegetables)
Kaisen Himi Udon (Special Wheat Noodles with Seafood and Vegetables)
Nabeyaki Udon (Noodles in Soup topped with Vegetables and Prawn)
Soyu / Miso Ramen (Tori, Gyuniku) 2
Yaki Udon (Japanese Fried Udon)
Zaru Soba / Cha Soba (Cold Japanese Buckwheat Noodles)
Spaghetti with Mentalko and Mushroom

• A LA CARTE •

Tempura Moriawase (Assorted of Prawn and Vegetables Tempura)
Ebi Furai (Fried Prawn with Bread Crumb)
Salmon Furai (Fried Salmon with Bread Crumb)
Chicken Katsu (Fried Chicken with Bread Crumb)
Age Dashi Tofu (Fried Bean Curd with Soy Sauce)
Jako Tofu (Japanese Tofu with Chirimen Jaku)
Edamame (Green Peanut)
Chawan Mushi (Egg Custard)

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• KAMAMESHI •

Tori (Steamed Rice Pot with Chicken and Scramble Egg)
Sake (Steamed Rice Pot with Salmon Fish)
Gyuniku (Steamed Rice Pot with Sliced Sirloin Beef)
Hotate (Steamed Rice Pot with Scallop)
Gomoku (Steamed Rice Pot with Seafood)
Unagi (Steamed Rice Pot with Grilled Unagi)
Sansai (Steamed Rice Pot with Vegetables)

• ZOSUI AND CHASUKE •

Tori / Tamago / Yasai Zosui (Japanese Porridge with vegetables)
Chasuke (Sake, Nori, Ume)
Onigiri (Steamed Rice Ball)
Yakimeshi / Garlic Rice (Japanese Fried Rice)
Tendon (Vegetables and Tempura on Rice served with Special Sauce)

• SALAD •

Kani Salad (Crab Meat and Vegetables Salad)
Tobiko Salad (Vegetables, skin salmon and tobiko salad)
Popcorn Salad (Vegetables and shrimp popcorn with spicy mayonnaise)
Chicken Crispy Salad (Chicken Meat and Wanton Skin)
Tomato Salad (Tomatoes and Vegetables Salad with Special Dressing)
Tokusen Salad (Lettuce and Fried Garlic with Sesame Dressing)
Chuka Wakame Salad (Fresh Seaweed and Vegetables served with Sweet and Sour Sauce)
Tuna Goma Dressing Salad (Mixed Vegetables and boiled tuna with sesame seed dressing)
Sashimi Salad (Mixed Vegetables and Slice of Raw Fish with Japanese Dressing)

• SOUP •

Dojin Mushi (Clear Soup with Prawn, Chicken and Shitake Mushroom)
Osuimono (Clear Soup with Wakame and Crab Meat / Prawn / Fish)
Miso Shiru (White Miso Soup with Wakame and Tofu)

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