

HENSHIN / W BALI - SEMINYAK

ALL DAY MENU

SET MENU

BEVERAGE MENU

MASTER CLASS

AQUA
REFLECTIONS

BELVEDERE
VODKA





ALL DAY MENU

ALL DAY MENU

FRIOS

Cold Starters

CEBICHES

CLASICO 140

white fish, onion, sweet potato, leche de tigre

TUNA 140

tuna tataki, yuzu sauce, crispy quinoa

CALLAO 140

white fish, deep fried sea food, sweet potato, leche de tigre

TIRADITOS

SALMON CARPASSION 150

salmon, passion fruit, avocado, crispy phyllo

TUNA NIKKEI 150

tuna, wasabi sauce, coriander, chili

TRUFA 140

white fish, parmesan cheese, basil truffle oil

ROLLOS NIKKEI

ACEBICHADO 140

fried shrimp, tuna, avocado, tiger's milk cream

HENSHIN 210

unagi, fried shrimp, spicy lump crab meat

FRITO 140

salmon, cream cheese, avocado, tare sauce

PARRILLERO 140

roasted vegetables, beef slices, spicy mayo, chalaquita 180

SUSHI FRITO

TUNA TATAKI UNAGI 150

crispy rice, tuna tataki, unagi, spicy teriyaki

CALIENTES

Hot Starter

EDAMAME 60

sea salt or spicy Nikkei

CONCHA 160

scallop, parmesan cheese, spicy butter

AL AJO 140

shrimp, garlic purée, katsuobushi crackers

ANTICUCHO 90

chicken skewer, corn potato salad anticucho sauce

FONDOS

Main Course

OJO DE BIFE 550

Australian rib eye, sautéed vegetables

SALMON AL MISO 280

pan fried salmon, miso puree, salmon skin

UDON CON CARNE 140

short rib, garlic, seasonal vegetables, kombu, onsen egg

ARROZ HENSHIN 100

fried rice, sautéed vegetables, oyster sauce, chicken thigh

HENSHIN WAGYU 800

wagyu beef, sweet potato puree, vegetables

LOMO SALTADO 240

beef tenderloin, tomato, coriander, potato

VEGETARIAN OPTION

The food preparation may contain these ingredients: Milk, Egg, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish. Should you have any food allergies or intolerances, please inform one of our waiting staff.

All prices are quoted in thousands of Indonesian rupiah and subject to 10% service charge and prevailing 11% government tax.

ALL DAY MENU

POSTRES

Dessert

CHIRIMOYA 70

soursop, dulce de leche, pineapple sorbet
cacao crumble

CACAO 70

dark chocolate mousse, caramel ice cream
compressed strawberry in yuzu

YUZU PIE 70

yuzu cream, honeydew and blue cheese
ice cream, cacao crumble

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NIKKEI SET MENU

AQUA
REFLECTIONS

BELVEDERE
VODKA


HENSHIN


BALI
SEMINYAK

NIKKEI SET MENU

CLASSICO

white fish, onion, sweet potato, leche de tigre

LOMO SALTADO

beef tenderloin, tomato, coriander, potato

SERVED WITH

ARROZ HENSHIN

fried rice, sautéed vegetables, oyster sauce, shimeji

CHIRIMOYA

soursop, dulce de leche, cacao crumble,
pineapple sorbet

580



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NIKKEI SET MENU

TUNA CEVICHE

tuna tataki, cucumber, yuzu sauce,
quinoa pop

CARPASSION

salmon slices, passion fruit sauce,
crispy phyllo

KING PRAWN

king prawn, anticucho sauce, potato
izhiyaki, chimichurri

TENDERLOIN

miso puree, Australian beef, tenderloin,
balsamic glaze, shimeji

CHIRIMOYA

soursop, dulce de leche, cacao crumble,
pineapple sorbet

990



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BEVERAGE MENU

HENSHIN BEVERAGE

COCKTAILS

EDEN OF KYOTO 160
Belvedere Vodka, Lychee Juice, Fresh Lime Juice,
Black Grape, Rose syrup and Soda water

TIGERS MILK 160
Olmeca Resposado, Gekkeikan Sake, Chili,
Coriander, Lime, Coconut Milk, Pineapple juice

NIKKEI SOUR 160
Saba Mace Vodka, Agave Syrup, Fresh Yuzu Juice,
Pasteurized Egg White, Nusantara Bitter

HANAMI 160
Tenjaku Japanese Whisky, Citrus Cordial,
Grapes, Sparkling Sake

SAKURA MARU 185
Geisha Blossom Tea Infused London No 1 Gin,
Yuzu Juice, Rose Syrup

MOCKTAILS

VIRGIN SAKURA MARU 125
Rose Syrup, Yuzu Juice, Lychee Juice

TIGER'S CHEERS 120
Pineapple, Coconut Milk, Lime Juice,
Coriander leaf, Habanero Chili

VIRGIN EDEN OF KYOTO 110
Lychee Juice, Fresh Lime Juice, Black Grape,
Rose Syrup, Soda Water

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SPARKLING

	Glass	Bottle
AUSTRALIA Domaine Chandon Brut	250	1,200

WHITE

ITALY Pinot Grigio, Attem Friuli-Venezia Giulia	225	1,100
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NEW ZEALAND Sauvignon Blanc, Ōhau Woven Stone, Single Vineyard	195	950
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AUSTRALIA Chardonnay, Wolfblass Bilyara	160	750
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RED

NEW ZEALAND Pinot Noir, Matua, Marlborough	205	1,000
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ARGENTINA Malbec, Kaiken Estate, Mendoza	190	900
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Cabernet Sauvignon, Mi Terruno Reserva	175	850
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ROSE

CHILE Pinot Noir Rose, Vina Morande Reserva, Casablanca Valley	175	850
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CHAMPAGNE**WHITE NON VINTAGE**

Moët & Chandon Brut Impérial, Epernay		2,900
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Veuve Clicquot, Yellow Label Brut, Epernay		3,400
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WHITE MILLESIME

Dom Pérignon Brut, Luminous, 2008/2009		9,800
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Louis Roederer Cristal Brut, Reims, 2009		12,500
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Palmes D'OR Brut, 2004		9,000
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ROSE

Moët & Chandon Rosé		4,000
Veuve Clicquot Yellow Label Rosé, NV		4,500
Dom Pérignon Rosé, 2006		18,000
Dom Pérignon Rosé, Epernay 1996		22,000

DEMI-SEC

Moët & Chandon Ice Impérial		3,600
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VODKA

	Glass	Bottle
Seagram	120	2,500
Belvedere	150	3,300

GIN

Bombay Sapphire	120	2,500
Hendrick's	150	3,300

RUM

Bacardi Gold	120	2,500
Diplomático Reserva	150	3,300

TEQUILA

Pepe Lopez	120	2,500
Don Julio Blanco	150	3,300

COGNAC

Hennessy VSOP	250	5,500
Hennessy XO		18,500
Hennessy Paradise Extra		35,000

WHISKEY

Glenmorangie Quinta Ruban	220	4,800
Glenmorangie Nectar D'Or	250	5,500
Glenmorangie 18 Year		8,400
Johnnie Walker Black Label	135	2,950
Chivas Regal 12 Years	170	3,600
Glenfiddich 12 Years	180	3,950
Macallan 18 Years		18,500

BEER

Bintang		65
Heineken		75
San Miguel		75

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale		50
Red Bull		70

WATER

AQUA Reflections Still 380ml / 750 ml		50 / 80
AQUA Reflections Sparkling 380ml / 750 ml		50 / 80

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MASTER CLASS W BALI-SEMINYAK

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MASTER CLASS W BALI-SEMINYAK

WELCOME SIGNATURE COCKTAIL

Sakura Maru

CEVICHE CLASICO

Iconic Peruvian dish, representing the freshness of our cuisine from the sea to the table.

Theoretical understanding as well as hands on practice will allow you to make tigers milk, clean and de-boned a fish, prepare the right mise en place for creating ceviche at your own.

TIRADITO DE AJI AMARILLO

Modern version of how to cut the fish after the arrival of Japanese in Peru we have the tiradito.

Discover how we transform sashimi into tiradito, from preparing to blending into our authentic Peruvian sauces.

ACEVICHADO ROLL

Traditional Nikkei roll in all Peru, acevichado roll.

Get the excitement to learn all the basics and important fundamentals of making sushi and steal the secret recipe from our Chef

650 / person



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