

Bento Box

Niwatori Momo Bento	95k
"Chicken leg bento with tempura, salad, tamagoyaki, steamed rice and miso soup"	
Sāmon Bento	110k
"Salmon bento with tempura, salad, tamagoyaki, steamed rice and miso soup"	
Gyūniku Bento	120k
"Sliced beef bento with tempura, salad, tamagoyaki, steamed rice and miso soup"	
Yasai Bento	80k
"Seasonal vegetables bento with tempura, salad, tamagoyaki, steamed rice and miso soup"	

Small Plates

Octopus Takoyaki	45k
"Ball-shaped appetizer with minced octopus and tempura batter"	
Goma Dofu	35k
"Sesame-scented tofu"	
Edamame	20k
"Steamed edamame beans, sea salt"	
Tako Su	35k
"Octopus, pickled cucumber & wakame salad"	
Rice	20k
"Koshihikari steamed rice"	



Sashimis

3 kinds sashimi	120k
"3 sorts of assorted sashimi"	
5 kinds sashimi	170k
"5 sorts of assorted sashimi"	
Individual:	
Salmon	60k
Snapper	40k
Pomfret	40k
Hokkaido scallop	120k
Octopus	45k
Tuna	60k
Tuna Belly	80k

Nigiris

6 pcs nigiris	90k
"6 sorts of assorted nigiri sushis"	
8 pcs nigiris	160k
"8 sorts of assorted nigiri sushis deluxe"	
By two pcs:	
Salmon	40k
Snapper	35k
Pomfret	35k
Hokkaido scallop	90k
Octopus	35k
Cuttlefish	35k
Unagi (eel)	60k
Ama Ebi shrimp	85k
Tamago (egg)	30k
Tuna	40k
Tuna Belly	55k
Torched Beef	50k
Foie Gras	120k

Gunkans

By two pcs:	
Tobiko	45k
"Flying fish roe"	
Akami	45k
"Lean tuna - diced"	
Toro	70k
"Fatty tuna - diced"	
Wakame	40k
"Chuka wakame seaweed"	
Ikura	120k
"Salmon roe"	

Makis

Abokado Maki	30k
"Avocado sushi roll"	
Kappa Maki	30k
"Cucumber sushi roll"	
Tsurai Maguro Maki	45k
"Spicy tuna sushi roll"	
Futomaki	65k
"Thick sushi roll"	

Uramakis

California Roll	85k
"Salmon, avocado & cucumber roll"	
Dragon Roll	95k
"Sweet prawn and avocado roll"	
Volcano Roll	85k
"Torched triangular spicy tuna roll"	
Kinoko Roll	70k
"Sautéed shitake & onion, cucumber"	

Noodles

Zaru Udon	70k
"Cold udon noodles"	
Zaru Soba	70k
"Cold soba noodles"	
Kake Udon	75k
"Hot udon noodles in broth"	
Kake Soba	75k
"Hot soba noodles in broth"	
Miso Ramen	95k
"Hot soba noodles in miso broth, condiments" - Choice of pork or chicken meat	
Miso Ramen Yasai	85k
"Hot soba noodles in vegetarian miso broth, condiments"	



Soups/Custards

Miso	25k
"Classic miso soup, dashi-based"	
Asari Miso	30k
"Miso soup with clams, dashi-based"	
Chawanmushi	35k
"Steamed egg custard"	
Yasai Chawanmushi	30k
"Vegetarian steamed egg custard"	



Chirashis

Maguro	110k
"Raw tuna and condiments over rice"	
Tako	110k
"Octopus and condiments over rice"	
Sāmon	120k
"Raw salmon and condiments over rice"	
Deluxe	150k
"Mixed seafood and condiments over rice"	
Yasai	95k
"Seasonal vegetables and condiments over rice"	

Donburis

Oyakodon	75k
"Chicken and egg over warm rice"	
Gyudon	95k
"Beef slices over warm rice"	
Gyūtondon	95k
"Braised beef tongue over warm rice"	
Unadon	110k
"Glazed eel over warm rice"	
Ikuradon	180k
"Salmon roe over warm rice"	

Desserts

Banana Maki	55k
"Caramelized banana & gianduja sushi roll"	
Ice Cream:	35k per scoop
Yuzu	
Matcha	
Sesame	
Wasabi	
Red Bean	
Peach	



Sake

Sake By Carafe (180 ml) & Bottle

OZEKI HAKOZAKE NOMONOMO

Nomo Nomo is a well balanced sake with richness and clarity (all dishes)

By Carafe: **185K**

SESSHU OTOKOYAMA TOKUBETSU JUNMAI

A superbly dry and light balanced classic style junmai with a smooth and creamy texture (all dishes)

By Carafe: **188K**

720 ml Bottle: **739K**

MATSUYUKI JUNMAI

This sake is made from rice, water and Koji yeast. It has a full bodied rich taste and a hint of rice sweetness (all dishes)

By Carafe: **199K**

720 ml Bottle: **783K**

OZEKI HONJOSO KARATANBA

Karatamba is a dry and crisp full-bodied sake, with a rich taste that feels smooth on the palate (spicy dishes, grilled salmon, tempura)

By Carafe: **235K**

1800 ml Bottle: **2,300K**

OZEKI TOKUBETSU JUNMAI YAMADANISHIKI

Full-bodied flavor sake, Yamadanishiki tastes clean and refreshing with a dry aftertaste (steak and teriyaki chicken)

By Carafe: **250K**

1800 ml Bottle: **2,450K**

KAMAIZUMI JUNMAI-GINJO SHUSEN HON-JIKOMI

Very deep sake starting soft and ending with a deep exhale of mushrooms and smoked wood (beef and donburi)

By Carafe: **230K**

1800 ml Bottle: **2,225K**

SHIRAKA BEGURA KIMOTO JUNMAI

Robust body and highly nuanced flavors, this Junmai sake offers a concentrated taste unique to this label (tuna belly, beef and donburi)

By Carafe: **290K**

1800 ml Bottle: **2,850K**

Japanese Spirits

(45 ml)

Japanese Gin

Roku Gin **160K**

Japanese Whisky

Tenjaku **120K**

Kakubin **130K**

Cocktails

105K

Shiso Boshi

Vodka, pineapple juice, lime juice shiso leaf, ume pickle, lime juice, shiso syrup

Elder Tataki

Light Rum, Pineapple Juice, tataki sauce, elder flower syrup, lime juice

Red Samurai

Gin, Pineapple jc, wasabi, genmaicha tea, shikimi syrup

Kafiaraimu

Sake, gin, lime wedges, sugar, Kafiaraimu leaf

Sakura

Sake, vodka, pickled ginger juice, lime juice

Wasabi Martini

Sake, gin, wasabi, pineapple juice, lime juice

Yuzu Margarita

Tequila, triple sec, lime juice, sugar, yuzu



Mocktails

60K

Shinsena

Shiso leaf, remongurasu, lime Juice and simple syrup

Shogun

Matcha, pineapple juice, cream, calamansi cordial, syrup

Berry Sudachi

Sudachi, cranberry, blue berry syrup, soda water

Momoyama

Momo syrup, ume boshi, tangerine juice, lime juice

Nori San

Lemon, soda water, nori syrup, angostura bitter

Beer

330ml

Prost

55K

Bintang

60K

Bintang Radler Lemon

60K

San Miguel Light

65K

Sapporo

110K

Mineral Water

Aqua Reflection, Still

380ml

32K

Aqua Reflection, Sparkling

380ml

36K

Equil Natural

700ml

60K

Equil Sparkling

700ml

60K

Soft Drinks

330ml

25K

Coca Cola

Fanta Strawberry

Sprite

Diet Coke

Soda Water

Tonic Water

Ginger Ale

Chilled Juices

60K

Orange, apple, guava

Freshly Squeezed

50K

Sanapis

Pineapple, spinach, and celery

Green hornet

Apple, ginger and celery

Basil cooler

Lime juice, basil, lemongrass

Maya passion

Dragon fruit, passion fruit, beetroot, ginger

Orange bomb

Tangerine, carrot, ginger

Mango Tango

Mango, tangerine, orange + *yogurt*

Balinese jamu

Turmeric based drink, local spices + *honey*

Teas

Loose-leaf tea

(please ask waiter/ess for our selection)



Small Plates

Octopus Takoyaki Ball-shaped appetizer with minced octopus and tempura batter	45k
Goma Dofu Sesame-scented tofu	35k
Edamame Steamed edamame beans, sea salt	20k
Tako Su Octopus and wakame salad	35k
Chicken Karrage Deep fried crispy chicken leg	40k
Rice Koshihikari steamed rice	20k

Sashimis

3 kinds sashimi 3 sorts of assorted sashimi	120k
5 kinds sashimi 5 sorts of assorted sashimi	170k
Individual:	
Salmon	60k
Snapper	40k
Pomfret	40k
Hokkaido scallop	120k
Octopus	45k
Tuna	60k
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Nigiris

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8 pcs nigiris 8 sorts of assorted nigiri sushis deluxe	160k
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Tamago (egg)	30k
Tuna	40k
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Torched Beef	50k
Foie Gras	120k

Gunkans

By two pcs:	
Tobiko "Flying fish roe"	45k
Akami "Lean tuna - diced"	45k
Toro "Fatty tuna - diced"	70k
Wakame "Chuka wakame seaweed"	40k
Ikura "Salmon roe"	120k

Makis

Abokado Maki Avocado sushi roll	30k
Kappa Maki Cucumber sushi roll	30k
Tsurai Maguro Maki Spicy tuna sushi roll	45k
Yaki Maki Fried crispy maki	65k
Futomaki Thick sushi roll	65k

Uramakis

California Roll "Salmon, avocado & cucumber roll"	85k
Ebiten Roll "Fried crispy prawn roll"	95k
Karaage Roll "Fried crispy chicken roll"	75k
Dragon Roll "Sweet prawn and avocado roll"	95k
Volcano Roll "Torched triangular spicy tuna roll"	85k
Kinoko Roll "Sautéed shitake & onion, cucumber"	70k

Noodles

Zaru Udon "Cold udon noodles"	70k
Zaru Soba "Cold soba noodles"	70k
Kake Udon "Hot udon noodles in broth"	75k
Kake Soba "Hot soba noodles in broth"	75k
Miso Ramen "Hot soba noodles in miso broth, condiments" - Choice of pork or chicken meat	95k
Miso Ramen Yasai "Hot soba noodles in vegetarian miso broth, condiments"	85k

Tempuras

Kakiage "Mixed vegetable tempura"	40k
Renkon "Lotus root tempura"	35k
Kinoko "Mushroom tempura"	35k
Burokkori "Broccoli tempura"	35k
Nasu "Eggplant tempura"	35k
Ebi "Sweet prawn tempura"	80k
Shisamo "Whole shisamo fish tempura"	75k

Soups/Custards

Miso "Classic miso soup, dashi-based"	25k
Asari Miso "Miso soup with clams, dashi-based"	30k
Chawanmushi "Steamed egg custard"	35k
Yasai Chawanmushi "Vegetarian steamed egg custard"	30k

Chirashis

Maguro "Raw tuna and condiments over rice"	110k
Tako "Octopus and condiments over rice"	110k
Sāmon "Raw salmon and condiments over rice"	120k
Deluxe "Mixed seafood and condiments over rice"	150k
Yasai "Seasonal vegetables and condiments over rice"	95k

Donburis

Katsudon "Pork cutlets over warm rice"	75k
Oyakodon "Chicken and egg over warm rice"	75k
Gyudon "Beef slices over warm rice"	95k
Gyūtondon "Braised beef tongue over warm rice"	95k
Unadon "Glazed eel over warm rice"	110k
Ikuradon "Salmon roe over warm rice"	180k

Robatayaki

Negima Yakitori "Chicken leg and leek skewer"	30k
Niwatori No Rebā "Chicken liver skewer"	20k
Tonbara Niku "Pork Belly skewer"	25k
Gyūtan "Beef tongue skewer"	40k
Tako "Grilled octopus skewers"	25k
Toumorokoshi "Grilled corn skewers"	20k
Tōfu "Grilled tofu skewers"	20k

Desserts

Strawberries "Meringue shell, lychee jelly and yuzu sorbet"	60k
Dragon fruit "Sorbet and freshly cut, shiso leaf"	60k
Black Sesame "Served hot as a soup, warm coconut custard"	60k
Banana Maki "Caramelized banana & gianduja sushi roll"	55k
Ice Cream:	35k per scoop
Yuzu	
Matcha	
Sesame	
Wasabi	
Red Bean	
Peach	

Omakase set

Omakase set	500K
"Omakase set with assortment of mixed sushis + chawanmushi, miso soup, tempuras, and dessert"	



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Tonic Water

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Freshly Squeezed

50K

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