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BREAKFAST MENU RP.75.000

FROM 7.30 AM TO 11.30 AM

1. CROISSANT SELECTION

THREE MINI CROISSANT: BUTTER, NUTELLA, ALMOND SERVED WITH JAM & BUTTER

2. HEALTHY

EXOTIC FRUIT SALAD, YOGURT, GRANOLA & HONEY

3. POACHED EGG

TOASTED BREAD WITH GUACAMOLE TOMATO CHERRY TOPPED WITH POACHED EGG AND CREAM CHEESE

4. SCRAMBLED TRUFFLE EGG

SCRAMBLED TRUFFLE EGG, CRISPY BACON, TOASTED SOURDOUGH BREAD, BABY GREEN BEANS, AND TOMATOES

5. NASI GORENG AYAM

INDONESIAN CHICKEN FRIED RICE WITH EGG

6. EGG BENEDICT

POACHED EGG, BACON, WATER SPINACH, HOLLANDAISE SAUCE & ENGLISH MUFFIN

7. EXOTIC FRUIT FRENCH TOAST

TOASTED BREAD SOAKED IN EGG & MILK TOPPING WITH TROPICAL FRUIT & COCONUT MILK SERVED WITH HONEY

8. MIE GORENG AYAM

INDONESIAN CHICKEN FRIED NOODLE WITH EGG

9. HAM AND CHEESE TOAST

TOASTED SOURDOUGH WITH MELTED MOZZARELLA, CHEDDAR CHEESE, HONEY HAM, BABY GREEN BEANS AND SWEET CARAMELIZED ONIONS.

10. BREAKFAST BURGER

BUN BREAD, WAGYU BEEF PATTY, CHEDDAR, SUNNY-SIDE-UP EGG, SWEET CARAMELIZED ONIONS, HOMEMADE SAUCE

11. OMELETTE

OMELETTE SERVED WITH SAUTÉED WATER SPINACH, GRILLED TOMATO, TOASTED SOURDOUGH BREAD

FRUIT SALAD AND YOUR FAVORITE COFFEE.

ONLY RP. 40.000 EXTRA

- KINDLY INFORM OUR STAFF FOR ANY FOOD ALLERGIES
- ALL Price ARE SUBJECT TO 7% SERVICE AND 10 % GOVERNAMENT TAX



ALL YOU CAN EAT

EVERY
DAY

145.000++

MISO SHIRO

soy soup with tofu, wakame

CHEESE CROQUETTE

5 PCS: Cheese Croquette

GREEN DAY

- 4 roll (rice, cucumber, yellow radish) avocado on the top
- 2 gunkan (slice cucumber, rice, wakame)
- 4 nigiri (cucumber, avocado, mango, yellow radish)

CALIFORNIA ROLL

8 PCS: rice, crab meat, avocado, cucumber, tobiko

MAGURO NIGIRI

2 PCS: tuna fish

GYOZA (PORK/ CHICKEN/VEGGIE)

5 PCS: japanese dumpling

SAKANA KOROKKE

3 PCS: seafood croquette

MEXICAN

8 PCS: rice, ebi furay, avocado, tomato slice, onion slice, crispy shallot, kimche, jouta sauce on top

MIX ROLL

12 PCS: ssorted roll

TAMAGO NIGIRI

2 PCS: egg and rice

VEGETARIAN SPRING ROLL

3 PCS: Deep Fried Vegetarian Roll

COXINHA

4 PCS: Chicken Croquette

UNAGI TEMAKI

rice, lettuce, unagi, avocado

WHITE FISH NIGIRI

2 PCS: Gindara Fish

UNAGI NIGIRI

2 PCS: unagi and rice

TUNA TATAKI

tuna mix, sesame paste, ginger dressing

MIX TEMPURA

sweet potato, carrot, asparagus, onion, ebi tempura

TOP TUNA

8 PCS: rice, tuna, avocado, tempura asparagus, crispy potato tuna, spicy mayo, sweet sauce on the top

EBI NIGIRI

2 PCS: rice and shrim

3 HOURS SEATING ONLY. TO AVOID FOOD WASTAGE THE LEFT OVER FOOD WILL BE CHARGE WITH 50% DISCOUNT FROM A LA CARTE MENU PRICE. LIMITED SEAT AVAILABLE MAKE A RESERVATION TO SECURE YOUR TABLE

UPGRADE WITH IMPORTED

SALMON ONLY 85.000++

TOP SALMON

8 PCS: rice, avocado, cucumber, spicy mayo, crispy potato salmon, and mixed tobiko spicy on top

AVOCADO TOP

8 PCS: rice, ebi furay, salmon, cucumber, avocado, and jouta sauce on the top

KANI ROLL

8 PCS: rice, salmon grill, cucumber, avocado, spicy crab, and tobiko on the top

DEVINE ROLL

8 PCS: rice, salmon grill, ebi furay, avocado, mango, jouta sauce on top

GRILL SALMON GUNKAN

2 PCS: slice salmon, rice, grill salmon tartare special, jouta sauce on the top

HOT PHILADELPHIA TEMPURA

4 PCS: rice, salmon, cream cheese, mango, avocado, cucumber, sweet sauce, spicy mayo, jouta sauce on top

TOKYO TEMAKI

rice, letuce, sqlmon grill mayo, avocado, cucumber

SAKE NIGIRI

2 PCS: salmon

SALMON TEMAKI

rice, lettuce, salmon, crispy potato

ART MIX

- 4 uramaki (california)
- 2 gunkan : 1 salmon, 1 tuna
- 4 mix nigiri (salmon, tuna, ebi, white fish)

THE SALMON UPGRADE **IS NOT A SEPERATE MENU**. IT CAN ONLY BE ORDERED AS AN ADD-ON TO THE ALL YOU CAN EAT PACKAGE. **CHARGES APPLY FOR BOTH**. THE ALL YOU CAN EAT IS **ONLY VALID FOR THE FULL TABLE**

APPETIZERS



VEGETARIAN SPRING ROLLS (6 PCS) 45K
deep fried vegetarian roll with dips



MIX TEMPURA 65K
sweet potato, carrot, asparagus, onion,ebi tempura



TARTAR SALMON 89K
cucumber, diced salmon, marinated special sauce with rice, crispy potato, spring onion on the top



SPICY EDAMAME 39K
edamame,butter,lemon juice,kimche,sasame,sesame oil

TARTAR TUNA 64K
rice, tuna tartar with spicy mayo and crispy potato



TUNA TATAKI 69K
tuna mix, sesame paste, ginger dressing



COXINHA (4 PCS) 52K
breaded chicken croquette served with dips



CHEESE CROQUETTE (5 PCS) 52K
cheese croquette ball served with dips



SPICY POTATO 33K
baby potato, Japanese special sauce, crispy shallot, spring onion



CRISPY RICE (3 PCS) 52K
rice, tuna tartar, wakame, orange zest, truffle oil



GYOZA (5 PCS) 52K
3 option :
• pork gyoza
• chicken gyoza
• vegetable gyoza



SAKANA KOROKE 49K
3 pcs seafood croquette



MISO SHIRO 35K
soy soup with tofu, wakame

SUSHI SPECIAL SELECTIONS



SUSHI CHEF (22 PCS) 145K
• 2 gunkan (1 maguro gunkan,1 sake gunkan)
• 2 sake nigiri
• 2 white fish nigiri
• 2 maguro nigiri
• 2 ebi nigiri
• 4 maguro sahsimi
• 4 california
• 4 teka maki



SUSHI LIGHT 88K (8 PCS)
• 4 maguro sashimi
• 4 nigiri mix



MIX ROLL (12 PCS) 88K
Assorted sushi roll



GREEN DAY 78K
• 4 roll (rice,cucumber,yellow radish) avocado on the top
• 2 gunkan (slice cucumber,rice,wakame)
• 4 nigiri (cucumber,avocado,manggo, yellow radish)



ART MIX 98K
• 4 uramaki (california)
• 2 gunkan : 1 salmon,1 tuna
• 4 mix nigiri (salmon,tuna,ebi,white fish)

POKE BOWL



EBI TEMPURA POKE BOWL

SMALL 54K

LARGE 78K

rice, ebi tempura, mango, avocado, cucumber, edamame, wakame, carrot, gari



VEGIE POKE BOWL

SMALL 39K

LARGE 58K

rice, avocado, mango, fried tofu, cucumber



TUNA TARTAR POKE BOWL

SMALL 48K

LARGE 69K

rice, tuna tartar, mango, cucumber, edamame, wakame, avocado, carrot, gari, tamago, small egg



SALMON TARTAR POKE BOWL

SMALL 80K

LARGE 115K

rice, salmon tartar, mango, cucumber, edamame, wakame, avocado, carrot, gari, tamago, small egg

TEISHOKU - SET MIX



EBI TEMPURA 85K



CHIKEN TERIYAKI 79K



VEGIE THEISHOKU 69K



Includes : rice, miso soup, salad, sauteed vegetables, uramaki

for veggie : hosomaki (instead of uramaki)



NIGIRI



WHITE FISH NIGIRI (2 PCS) 34K

white fish and rice



UNAGI NIGIRI 48K

2 pcs unagi and rice



MAGURO NIGIRI (2 PCS) 34K

tuna and rice



SALMON NIGIRI 44K

2 pcs salmon and rice



EBI NIGIRI (2 PCS) 34K

rice and shrim



TAMAGO NIGIRI 28K

2 pcs egg and rice

HOSOMAKI



MEXICAN (8 PCS) 65K

rice, ebi furay, avocado, tomato slice, onion slice, crispy shallot, kimche, jouta sauce on top



MAKI (8 PCS) 62K

TEKA : rice and tuna
KAPPA: rice and cucumber
SAKE: rice and salmon
AVOCADO: rice and avocado



SPICY TUNA (8 PCS) 69K

rice, tuna, kimche sauce, cucumber, sliced onion



HOT PHILADELPHIA 56K TEMPURA (4 PCS)

rice, salmon, cream cheese, mango, avocado, cucumber, sweet sauce, spicy mayo, jouta sauce on top



DEVINE ROLL (8 PCS) 69K

rice, salmon grill, ebi furay, avocado, mango, jouta sauce on top



HOT TUNA 56K TEMPURA (4 PCS)

rice, tuna, avocado, mango, kimche (fried with tempura flour), sweet sauce, spicy mayo, jouta sauce on top

URAMAKI



CALIFORNIA (8 PCS) 82K

rice, crab meat, avocado, cucumber, tobiko



TOP TUNA (8 PCS) 89K

rice, tuna, avocado, tempura asparagus, crispy potato tuna, spicy mayo, sweet sauce on the top



KANI ROLL (8 PCS) 78K

rice, salmon grill, cucumber, avocado, spicy crab, and tobiko on the top



AVOCADO TOP (8 PCS) 89K

rice, ebi furay, salmon, cucumber, avocado, and jouta sauce on the top



TOP SALMON (8 PCS) 98K

rice, avocado, cucumber, spicy mayo, crispy potato salmon, and mixed tobiko spicy on top

TEMAKI



EBI TEMPURA 64K

rice, lettuce, ebi tempura, avocado, crispy shallot

UNAGI TEMAKI 58K

rice, lettuce, unagi, avocado

TUNA TARTAR 79K TEMAKI

rice, lettuce, tuna tartar, avocado, crispy shallot

TOKYO TEMAKI 84K

rice, lettuce, salmon grill mayo, avocado, cucumber

SALMON TEMAKI 84K

rice, lettuce, salmon, crispy potato

GUNKAN



VEGIE GUNKAN (2PCS) 32K

slice cucumber, rice, wakame



GRILL SALMON GUNKAN (2PCS) 44K

slice salmon, rice, grill salmon tartare special, jouta sauce on the top



TUNA GUNKAN (2PCS) 38K

slice tuna, rice, tuna tartar, crispy potato, and jouta sauce on top



PASION GUNKAN (2PCS) 52K

of salmon, rice, cream cheese, cop strawberries, and spring onion on top

SASHIMI



SALMON 96K SASHIMI

8 slice of salmon



MAGURO 79K SASHIMI

8 slice of tuna



MIX 88K SASHIMI

4 slice tuna, 4 slice white fish, 4 slice salmon

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HOT KITCHEN



RAMEN

CHICKEN: Japanese yellow noodle soup with chicken 69K

PORK: Japanese yellow noodle soup with pork 79K

BEEF: Curry-style ramen with beef 89K



SALMON TERIYAKI 115K

salmon teriyaki, asparagus, mushroom, baby potato,



EBI YAKISOBA

74K
asparagus, carrot, onion, prawn, mushroom, purple cabbage, noodle



CHICKEN TERIYAKI 69K

chicken teriyaki, asparagus, mushrooms, baby potatoes



SALMON KATSU

115K
rice, salmon, and tonkatsu sauce



CHICKEN FURAY 69K

rice, chicken katsu, and tonkatsu sauce

DESSERT



CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM 58K



VANILLA ICE CREAM 29K



MANGO CHEESE CAKE 48K



CLASSIC TIRAMISU 52K

JUICE

PINEAPPLE	RP. 29.000
ORANGE	RP. 34.000
LIME	RP. 28.000
FRESH COCONUT	RP. 34.000
WATERMELON	RP. 28.000

SOFT DRINK

MINERAL WATER	RP. 21.000
SPARKLING WATER	RP. 21.000
COCA COLA	RP. 29.000
COKE ZERO	RP. 29.000
SPRITE	RP. 29.000
SODA WATER	RP. 29.000
TONIC WATER	RP. 29.000
LYCHEE ICED TEA	RP. 31.000

COFFEE

ESPRESSO	RP. 28.000
MACCHIATO	RP. 29.000
DOUBLE ESPRESSO	RP. 32.000
LONG BLACK	RP. 28.000
CAPPUCCINO	RP. 38.000
CAFFE LATTE	RP. 38.000
ICED COFFEE	RP. 28.000

OAT MILK AVAILABLE

TEA, INFUSION HOT / COLD RP. 26.000

- EARL GREY: BLACK TEA WITH BERGAMOT FLAVOR
- ENGLISH BREAKFAST: BLACK TEA
- WHITE TEA: 100% WHITE TEA FROM INDONESIA
- MANGO: BLACK TEA WITH MANGO FLAVOR
- PEPPERMINT: 100% PEPPERMINT LEAVES
- CHAMOMILE: 100% CHAMOMILE FLOWER
- JAPANESE TEA : 100% GREEN TEA

HERBAL TEA RP. 45.000

- PEPPERMINT LEMONGRASS TEA
A refreshing infusion of peppermint, fresh lemongrass, and lemon. Helps reduce bloating, support digestion, and promote relaxation. Rich in antioxidants that help strengthen the immune system.
- JASMINE HERBAL TEA
A calming blend of jasmine tea, ginger, clove, and kapulaga. Known for its anti-inflammatory and pain-relief benefits, it supports circulation and offers a naturally comforting aroma. Honey on the side adds a smooth, soothing finish.
- SECANG LEMONGRASS INFUSION
A warm and aromatic drink made from brewed secang wood and fresh lemongrass, with a touch of lemon. Naturally antioxidant and known for boosting the immune system, neutralizing free radicals, and aiding healthy blood circulation.

BEER BOTTLE

BINTANG (INDONESIA)	RP. 46.000
BINTANG RADDLER LEMON (INDONESIA)	RP. 46.000
BINTANG CRYSTAL (INDONESIA)	RP. 48.000
HEINEKEN (HOLLAND)	RP. 48.000
ISLAND BREWING, ICE COLD LAGER (INDONESIA)	RP. 55.000
BLACK SAND LAGER (INDONESIA)	RP. 58.000
GUINNESS LARGE (IRELAND)	RP. 98.000

INTERNATIONAL COCKTAILS RP. 155.000 ONLY

- LONG ISLAND ICED TEA (GIN, VODKA, RUM, TEQUILA, TRIPLE SEC, LIME JUICE, SUGAR, COKE)
- AMERICANO (CAMPARI, SWEET VERMOUTH, SODA, ORANGE)
- NEGRONI (GIN, CAMPARI, SWEET VERMOUTH)
- CLASSIC / FROZEN DAIQUIRI (RUM, TRIPLE SEC, LIME JUICE, SUGAR)
- CLASSIC / FROZEN MARGARITA (TEQUILA, TRIPLE SEC, AGAVE SYRUPS LIME JUICE)
- CAIPIROSKA (VODKA, SUGAR, LIME WEDGES)
- MOJITO (RUM, LIME JUICE, MINT LEAF, SUGAR, SODA WATER)
- APEROL SPRITZ (APEROL, WHITE WINE, SODA, ORANGE)
- WASABI MARTINI (VODKA, TRIPLE SEC, WASABI, LIME JUICE)
- ESPRESSO MARTINI (VODKA, COFFEE LIQUEUR, ESPRESSO)
- DRY MARTINI (GIN / VODKA & DRY VERMOUTH)
- LYCHEE MARTINI (VODKA, LYCHEE LIQUEUR, LIME JUICE)
- BLACK RUSSIAN (VODKA, KAHLUA)

SIGNATURE COCKTAILS - ONLY 160K EACH

- NATSU
a celebration of tropical fruit flavors, paired with warm, earthy oak notes, creating a highly aromatic and refreshing drink. Complex tropical-citrus flavors dominate, with a mellow oak background. It's crisp, deeply aromatic, and feels premium thanks to the interplay of fresh pineapple and Reposado.
- SUBARASHI HANA
combines a luxurious texture (frothy and velvety) with a refreshing flavor (crisp and zingy). Dominant Flavors: Citrus-forward with sweet stone fruit notes and an effervescent finish. Refreshing, bright, and sophisticated.
- SANTORYU
creates a luxurious, creamy, and frothy texture, the perfect canvas for this complex, umami-fruity flavor profile with an elegant, grassy finish. It's incredibly smooth, full-bodied and has a bold yet sophisticated character.
- I SEKAI
Blending Japanese character with tropical freshness, Fruity-Tangy with an elegant bittersweet background. Bold, bright, and highly appetizing, this cocktail is perfect as a pre-dinner drink or enjoyed in the afternoon.
- RIRAKUZENSHON
Combining the classic elements of an espresso martini with a modern twist on Japanese culture, sensory experience that plays with the contrast of temperature, texture, and depth of flavor, The dominant flavors of roasted coffee and creamy matcha are combined with savory accents from sake. Rich, luxurious, and balanced. Perfect dessert cocktail, as it's not too sweet thanks to the umami from sake and the earthiness of matcha
- GEISHA
This is clarified cocktails, clear, aromatic, and well balanced cocktail, the silky smoothness of which is greeted by the delicate floral aroma of elderflower and the restrained berry character of pink gin. Savory-floral with a soft, sensational fruity background. Very smooth, clean, and refreshing with a long, aromatic aftertaste.

LIQUORS

VODKA		GIN		WHISKY		RUM		TEQUILA		COGNAC & DIGESTIVE	
SMIRNOFF	RP. 145.000	GORDON LONDON DRY GIN	RP. 145.000	TENJAKU	RP. 145.000	BACARDI	RP. 145.000	JOSE CUERVO SILVER	RP. 145.000	LIMONCELLO	RP. 135.000
BELUGA	RP. 165.000	TENJAKU GIN	RP. 145.000	BUSHMILLS	RP. 145.000	BACARDI SPICED RUM	RP. 145.000	JOSE CUERVO REPOSADO	RP. 145.000	JAGERMEISTER	RP. 135.000
CIROC	RP. 165.000	TANQUERAY NO.10	RP. 145.000	JAMESON	RP. 145.000	RON FLOR DE CANA 18 YEAR	RP. 175.000	1800 SILVER	RP. 145.000	SAMBUCA	RP. 135.000
				JACK DANIEL NO.7	RP. 145.000			1800 REPOSADO	RP. 145.000	GRAPPA ALEXANDER	RP. 165.000
				CHIVAS REGAL 12 YRS	RP. 145.000			DON JULIO REPOSADO	RP. 165.000	GRAPPA POLI	RP. 165.000
				JOHNNIE WALKER BLACK	RP. 165.000					MARTELL VSOP	RP. 165.000
				JOHNNIE WALKER GAME OF THRONES	RP. 175.000						

WINE

SPARKLING AND ROSÉ WINE

DE BARTOLI, ROSÉ 2024 (AUSTRALIA)	BOTTLE	RP. 460.000
LA GIOIOSA, PROSECCO DI TREVISO (ITALY)	BOTTLE	RP. 660.000

WHITE WINE

	GLS 150ML	CARAFE 500ML	BOTTLE
VINA VENTISQUERO, SAUVIGNON BLANC 2024 (CHILE)	RP. 119.000	RP. 340.000	RP. 480.000
CAPE, MARGARET RIVER, CHARDONNAY (INDONESIA)			RP. 410.000
CAPE, MARGARET RIVER, SAUVIGNON BLANC (INDONESIA)			RP. 410.000
ANDREAW, MASTERPEACE, PINOT GRIGIO 2023 (AUSTRALIA)			RP. 510.000
ANDREAW, MASTERPEACE, CHARDONNAY 2023 (AUSTRALIA)			RP. 510.000
THE ELEMENT, SAUVIGNON BLANC 2023 (SOUTH AFRICA)			RP. 550.000

RED WINE

	GLS 150ML	CARAFE 500ML	BOTTLE
VINA VENTISQUERO, CABERNET SAUVIGNON 2023 (CHILE)	RP. 119.000	RP. 340.000	RP. 480.000
CAPE, MARGARET RIVER, SHIRAZ (INDONESIA)			RP. 410.000
CAPE, CABERNET MERLOT (INDONESIA)			RP. 410.000
VINA VENTISQUERO, MERLOT 2023 (CHILE)			RP. 510.000
ANDREW, MASTERPEACE, CABERNET SAUVIGNON 2023 (AUSTRALIA)			RP. 520.000
REMOLE, FRESCOBALDI, CHIANTI, SANGIOVESE 2022 (ITALY)			RP. 620.000

SAKE

	GLS 60ML	CARAFE 150ML	BOTTLE
HOUSE POURING SAKE (JAPAN)	RP. 99.000	RP. 210.000	
HAKKAISAN TOKUBETSU HONJOZO 300 ML (JAPAN)			RP. 240.000
OZE NO YUKIDOKO OHRAKUCHI JUNMAI 300 ML (JAPAN)			RP. 365.000

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