BREAKFAST MENU RP.95.000

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. 50.000 EXTRA

DRINKS

TEA, INFUSION HOT / COLD

• EARL GREY: BLACK TEA WITH BERGAMOT FLAVOR	RP. 35.000
• ENGLISH BREAKFAST: BLACK TEA	RP. 35.000
• MANGO: BLACK TEA WITH MANGO FLAVOR	RP. 35.000
• WHITE TEA: 100% WHITE TEA FROM INDONESIA	RP. 35.000
• PEPPERMINT: 100% PEPPERMINT LEAVES	RP. 35.000
• CHAMOMILE: 100% CHAMOMILE FLOWER	RP. 35.000
• JAPANESE TEA : 100% GREEN TEA	RP. 35.000
• LYCHEE ICED TEA	RP. 40.000

SOFT DRINK

MINERAL WATER	RP. 25.000
SPARKLING WATER	RP. 25.000
COCA COLA	RP. 35.000
COKE ZERO	RP. 35.000
SPRITE	RP. 35.000
SODA WATER	RP. 35.000
TONIC WATER	RP. 35.000

JUICE

LIME	RP. 35.000
FRESH COCONUT	RP. 40.000
WATERMELON	RP. 40.000
PINEAPPLE	RP. 40.000
ORANGE	RP. 45.000
MIX JUICE	RP. 50.000

COFFEE

ESPRESSO	RP. 35.000
MACCHIATO	RP. 35.000
DOUBLE ESPRESSO	RP. 40.000
LONG BLACK	RP. 40.000
CAPPUCCINO	RP. 45.000
CAFFE LATTE	RP. 45.000

OAT MILK AVAILABLE

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

+6287899535616
FOR PRE ORDER

APPETIZERS



VEGETARIAN SPRING ROLLS (6 PCS) 55K
deep fried vegetarian roll with dips



TARTAR SALMON 99K
cucumber, diced salmon, marinated special sauce with rice, crispy potato, spring onion on the top

TARTAR TUNA 74K
rice, tuna tartar with spicy mayo and crispy potato



COXINHA (4 PCS) 62K
breaded chicken croquette served with dips



CHESE CROQUETTE (5 PCS) 62K
cheese croquette ball served with dips



CRISPY RICE (3 PCS) 62K
rice, tuna tartar, wakame, orange zest, truffle oil



SAKANA KOROKE 59K
3 pcs seafood croquette



MIX TEMPURA 75K
sweet potato, carrot, asparagus, onion,ebi tempura



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



TUNA TATAKI 79K
tuna mix, sesame paste, ginger dressing



SPICY POTATO 38K
baby potato, Japanese special sauce, crispy shallot, spring onion



GYOZA (5 PCS) 62K
3 option :
- pork gyoza
- chiken gyoza
- vegetable gyoza



MISO SHIRO 39K
soy soup with tofu, wakame

SUSHI SPECIAL SELECTIONS



SUSHI CHEF (22 PCS) 155K
- 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 (8 PCS) 99K
- 4 maguro sashimi
- 4 nigiri mix



MIX ROLL (12 PCS) 98K
Assorted sushi roll



ART MIX 108K
- 4 uramaki (california)
- 2 gunkan : 1 salmon,1 tuna
- 4 mix nigiri (salmon,tuna,ebi,white fish)



GREEN DAY 88K
- 4 roll (rice,cucumber,yellow radish) avocado on the top
- 2 gunkan (slice cucumber,rice,wakame)
- 4 nigiri (cucumber,avocado,manggo, yellow radish)

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- PHOTOS ARE FOR DISPLAY PURPOSES ONLY. ACTUAL DISHES MAY VARY

POKE BOWL



EBI TEMPURA POKE BOWL
SMALL 59K
LARGE 88K
rice, ebi tempura, mango, avocado, cucumber, edamame, wakame, carrot, gari



VEGIE POKE BOWL
SMALL 49K
LARGE 68K
rice, avocado, mango, fried tofu, cucumber



TUNA TARTAR POKE BOWL
SMALL 55K
LARGE 79K
rice, tuna tartar, mango, cucumber, edamame, wakame, avocado, carrot, gari, tamago, small egg



SALMON TARTAR POKE BOWL
SMALL 90K
LARGE 125K
rice, salmon tartar, mango, cucumber, edamame, wakame, avocado, carrot, gari, tamago, small egg

TEISHOKU - SET MIX



EBI TEMPURA 95K



CHIKEN TERIYAKI 89K



VEGIE THEISHOKU 79K



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

for veggie : hosomaki (instead of uramaki)



NIGIRI



WHITE FISH NIGIRI (2 PCS) 38K
white fish and rice



UNAGI NIGIRI 52K
2 pcs unagi and rice



MAGURO NIGIRI (2 PCS) 38K
tuna and rice



SALMON NIGIRI 48K
2 pcs salmon and rice



EBI NIGIRI (2 PCS) 38K
rice and shrim



TAMAGO NIGIRI 32K
2 pcs egg and rice

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HOSOMAKI



MEXICAN (8 PCS) 75K
rice, ebi furay, avocado, tomato slice, onion slice, crispy shallot, kimche, jouta sauce on top



SPICY TUNA (8 PCS) 79K
rice, tuna,kimche sauce, cucumber, sliced onion



DEVINE ROLL (8 PCS) 79K
rice, salmon grill, ebi furay, avocado, mango, jouta sauce on top



MAKI (8 PCS) 72K
TEKA : rice and tuna
KAPPA: rice and cucumber
SAKE: rice and salmon
AVOCADO: rice and avocado

HOT PHILADELPIA TEMPURA (4 PCS) 86K
rice, salmon, cream cheese, mango, avocado, cucumber, sweet sauce, spicy mayo, jouta sauce on top



HOT TUNA TEMPURA (4 PCS) 66K
rice, tuna, avocado, mango,kimche (fried with tempura flour), sweet sauce, spicy mayo, jouta sauce on top

URAMAKI



CALIFORNIA (8 PCS) 92K
rice, crab meat, avocado, cucumber, tobiko



TOP TUNA (8 PCS) 99K
rice, tuna, avocado, tempura asparagus, crispy potato tuna, spicy mayo, sweet sauce on the top



KANI ROLL (8 PCS) 88K
rice, salmon grill, cucumber, avocado, spicy crab, and tobiko on the top



AVOCADO TOP (8 PCS) 99K
rice,ebi furay, salmon, cucumber, avocado, and jouta sauce on the top



TOP SALMON (8 PCS) 108K
rice, avocado, cucumber, spicy mayo, crispy potato salmon, and mixed tobiko spicy on top

TEMAKI



EBI TEMPURA 74K
rice, lettuce ,ebi tempura, avocado, crispy shallot

UNAGI TEMAKI 68K
rice, lettuce, unagi, avocado

TUNA TARTAR TEMAKI 89K
rice, lettuce ,tuna tartar, avocado, crispy shallot

TOKYO TEMAKI 94K
rice, letuce, salmon gril mayo, avocado, cucumber

SALMON TEMAKI 94K
rice, lettuce, salmon, crispy potato

GUNKAN



VEGIE GUNKAN (2PCS) 38K
slice cucumber, rice, wakame

GRILL SALMON GUNKAN (2PCS) 52K
slice salmon, rice, grill salmon tartare special, jouta sauce on the top

TUNA GUNKAN (2PCS) 46K
slice tuna, rice, tuna tartar, crispy potato, and jouta sauce on top

PASION GUNKAN (2PCS) 59K
of salmon, rice, cream cheese, cop strawberries, and spring onion on top

SASHIMI



SALMON SASHIMI 106K
8 slice of salmon



MAGURO SASHIMI 89K
8 slice of tuna



MIX SASHIMI 98K
4 slice tuna , 4 slice white fish, 4 slice salmon

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HOT KITCHEN



RAMEN

CHICKEN: Japanese yellow noodle soup with chiken — 74K

PORK: Japanese yellow noodle soup with pork — 89K

BEEF: Curry-style ramen with beef — 99K



EBI YAKISOBA — 84K

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



SALMON KATSU — 125K

rice, salmon, and tongkatsu sauce



SALMON TERIYAKI — 125K

salmon teriyaki, asparagus, mushroom, baby potato,



CHIKEN TERIYAKI — 79K

chicken teriyaki, asparagus, mushrooms, baby potatoes



CHICKEN FURAY — 79K

rice, chicken katsu, and tongkatsu sauce

DESSERT



CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM

64K



MANGO CHEESE CAKE

52K



VANILLA ICE CREAM

34K

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JUICE

LIME	RP. 35.000
FRESH COCONUT	RP. 40.000
WATERMELON	RP. 40.000
PINEAPPLE	RP. 40.000
ORANGE	RP. 45.000
MIX JUICE	RP. 50.000

SOFT DRINK

MINERAL WATER	RP. 25.000
SPARKLING WATER	RP. 25.000
COCA COLA	RP. 35.000
COKE ZERO	RP. 35.000
SPRITE	RP. 35.000
SODA WATER	RP. 35.000
TONIC WATER	RP. 35.000

COFFEE

ESPRESSO	RP. 35.000
MACCHIATO	RP. 35.000
DOUBLE ESPRESSO	RP. 40.000
LONG BLACK	RP. 40.000
CAPPUCCINO	RP. 45.000
CAFFE LATTE	RP. 45.000

OAT MILK AVAILABLE

TEA, INFUSION HOT / COLD

- EARL GREY: BLACK TEA WITH BERGAMOT FLAVOR — RP. 35.000
- ENGLISH BREAKFAST: BLACK TEA — RP. 35.000
- MANGO: BLACK TEA WITH MANGO FLAVOR — RP. 35.000
- PEPPERMINT: 100% PEPPERMINT LEAVES — RP. 35.000
- CHAMOMILE: 100% CHAMOMILE FLOWER — RP. 35.000
- JAPANESE TEA : 100% GREEN TEA — RP. 35.000
- LYCHEE ICED TEA — RP. 40.000

HERBAL TEA RP. 55.000

- 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
SMIRNOFF ICE ORIGINAL (ENGLAND)	RP. 50.000
HEINEKEN (HOLLAND)	RP. 60.000
ISLAND BREWING, ICE COLD LAGER (INDONESIA)	RP. 60.000
BLACK SAND LAGER (INDONESIA)	RP. 60.000
GUINNESS DRAUGHT (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, SIMPLE SYRUP)
- CLASSIC / FROZEN MARGARITA
  (TEQUILA, TRIPLE SEC, AGAVE SYRUP, LIME JUICE)
- CAIPIROSKA
  (VODKA, SUGAR, LIME WEDGES)
- MOJITO
  (RUM, LIME JUICE, MINT LEAVES, SIMPLE, 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.
- RIRAKUZÉNSHON
  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

SMIRNOFF	RP. 135.000
BELUGA	RP. 165.000
CIROC	RP. 175.000

GIN

GORDON LONDON DRY GIN	RP. 135.000
TENJAKU GIN	RP. 160.000
TANQUERAY NO.10	RP. 175.000

WHISKY

BUSHMILLS	RP. 135.000
JAMESON	RP. 145.000
JACK DANIEL NO.7	RP. 150.000
CHIVAS REGAL 12 YRS	RP. 150.000
JOHNNIE WALKER BLACK	RP. 150.000
JOHNNIE WALKER GAME OF THRONES	RP. 155.000
TENJAKU	RP. 175.000

RUM

BACARDI	RP. 135.000
BACARDI SPICED RUM	RP. 135.000
RON FLOR DE CANA 18 YEAR	RP. 175.000

TEQUILA

JOSE CUERVO SILVER	RP. 135.000
JOSE CUERVO REPOSADO	RP. 145.000
1800 SILVER	RP. 145.000
1800 REPOSADO	RP. 150.000
DON JULIO REPOSADO	RP. 175.000

COGNAC & DIGESTIVE

LIMONCELLO	RP. 135.000
JAGERMEISTER	RP. 135.000
SAMBUCA	RP. 135.000
GRAPPA ALEXANDER	RP. 165.000
GRAPPA POLI	RP. 165.000
MARTELL VSOP	RP. 175.000

WINE

SPARKLING AND ROSÉ WINE

	BOTTLE
DE BARTOLI, ROSÉ 2024 (AUSTRALIA)	RP. 460.000
LA GIOIOSA, PROSECCO DI TREVISO (ITALY)	RP. 660.000
PONTE BIO PROSECCO EXTRA DRY, GLERA (ITALY)	RP. 695.000

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
PONTE, PINOT GRIGIO 2024 (ITALY)			RP.630.000

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 YUKIDOKE OHRAKUCHI JUNMAI 300 ML (JAPAN)			RP. 365.000

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ALL YOU CAN EAT

EVERY DAY 145.000++

MISO SHIRO
soy soup with tofu, wakame

GYOZA (PORK/ CHICKEN/VEGGIE)
5 PCS: japanese dumpling

VEGETARIAN SPRING ROLL
3 PCS: Deep Fried Vegetarian Roll

TUNA TATAKI
tuna mix, sesame paste, ginger dressing

CHEESE CROQUETTE
5 PCS: Cheese Croquette

SAKANA KOROKKE
3 PCS: seafood croquette

COXINHA
4 PCS: Chicken Croquette

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

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)

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

UNAGI TEMAKI
rice, lettuce, unagi, avocado

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

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

MIX ROLL
12 PCS: sssorted roll

WHITE FISH NIGIRI
2 PCS: Gindara Fish

EBI NIGIRI
2 PCS: rice and shrim

MAGURO NIGIRI
2 PCS: tuna fish

TAMAGO NIGIRI
2 PCS: egg and rice

UNAGI NIGIRI
2 PCS: unagi and rice

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

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

TOKYO TEMAKI
rice, letuce, salmon gril mayo, avocado, cucumber

SALMON TEMAKI
rice, lettuce, salmon, crispy potato

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

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

SAKE NIGIRI
2 PCS: salmon

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

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

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

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