

JAPANESE MENU

we offer a Kaiseki dinner set menu - IDR 1.600.000++ / pax

FIRST COURSE irodori zen

butterhead mixed salad with mizuna, orange, seared foie gras with fig compote

SECOND COURSE

assorted sushi and sashimi

hiyashi bachi

cold somen

MAIN COURSE shyokuji

seared ohmi hime beef with asparagus, kofuki potatoes, shiitake with akamiso sauce

 \mathbf{or}

seared sea bass with green onion, mushroom and saikyo miso glaze, shichimi

with

japanese steamed rice

or

garlic rice

DESSERT

melon, strawberry and grape with anglaise sauce

^{*}the set menu is also available for a la carte

^{**} omakase available from Rp1,800,000 / Rp2,000,000 / Rp2,500,000 / pax and above by prior arrangement

JAPANESE A LA CARTE

STARTERS

salmon sashimi (5 slices) - 175 salmon sushi (2 pcs) - 135 kagoshima beef sushi (6 pcs) - 675 aburi salmon sushi (6 pcs) - 195

MAIN COURSE

seared sea bass with green onion, mushroom and saikyo miso glaze, shichimi - 695

SIDES

japanese steamed rice - 60 garlic rice - 95

gyunabe set (min. for 2 PAX) - 850

beef hotpot

wagyu sirloin with assorted vegetables, mushrooms and japanese steamed rice

shabu-shabu set (min. for 2 PAX)

american wagyu gold-grade striploin - 1.550 tofu, assorted vegetables & mushrooms with inaniwa udon

ohmi beef - 2.350

tofu, assorted vegetables $\boldsymbol{\&}$ mushrooms with inaniwa udon

additional beef:

100gr american wagyu gold-grade striploin - 625 100gr ohmi beef - 995

ADDITIONAL AMENITIES

take home favors

starting from Rpl80,000/pax

take home favors are the perfect treat to send home with your guests. petit desires, patisseries, chocolates or cookies are among the options available.

cakes

starting from Rp 585.000

a custom cake can be created to mark any celebration. our pastry expert, Huize van Wely, will be happy to consult with you.

