



LUNCH MENU



OMAKASE LUNCH

お通し Starter
Chawan Mushi & Salad

刺身 Sashimi
3 kinds of Sashimi

天ぷら Tempura
Shrimp & Vegetables

焼き物 Yakimono
Salmon Shioyaki

寿司 Sushi
5 kinds of Sushi

デザート Dessert
Vanilla Ice Cream

IDR 600⁺⁺



TEPPANYAKI

LUNCH SET



オーストラリア和牛
鉄板焼きセット

Aust. Wagyu Teppan Set

iron-plate grilled Australian wagyu
served with: rice, chawan mushi, salad, miso soup

480⁺⁺



TEPPANYAKI

LUNCH SET

海鮮鉄板焼きセット



Seafood Teppanyaki Set

320⁺⁺

iron-plate grilled assorted seafood

served with: rice, chawan mushi, salad, miso soup

Ebi Teppanyaki Set エビ鉄板焼きセット

300⁺⁺

iron-plate grilled ebi

served with: rice, chawan mushi, salad, miso soup

弁当BOX



点心弁当御膳

Tenshin Bento Gozen

sashimi & tempura omakase set

3 kinds of sashimi, small assorted of tempura, and grilled salmon
served with: rice, chawan mushi, salad, miso soup

345++

すき焼き又は、しゃぶしゃぶ御膳 SUKIYAKI / SHABU-SHABU SET

牛すき御膳

Gyu Suki Gozen

beef sukiyaki set

served with:

rice, chawan mushi, salad, miso soup

しゃぶしゃぶ御膳

Shabu - Shabu Gozen

shabu-shabu set

served with:

rice, chawan mushi, salad

Meat choice:

黒毛和牛

Japanese Kuroge Wagyu Beef 50gram

550

オーストラリア和牛

Australian Wagyu Beef 50gram

425

ミックス黒毛和牛

・オーストラリア和牛

Mix of Kuroge Wagyu (40g)

・ Aust. Wagyu (20g)

480

Additional

黒毛和牛

Japanese Kuroge Wagyu Beef 60gram 485

オーストラリア和牛

Australian Wagyu Beef 60gram 350

ミックスビーフ

Mix Beef 60gram 400



UNAGI SET



うな重御膳 Una Jyu Gozen

premium grilled tender eel
on top of rice

served with:
chawan mushi, salad,
miso soup

400



石焼きひつまぶし Ishiyaki Hitsumabushi Gozen

Premium grilled tender eel
on top of rice in hot stone bowl
served with savory broth

served with:
chawan mushi & salad

450

SUSHI & SASHIMI SET

*Menu will be made based on ingredients' availability



すし御膳
Sushi Gozen

selected assorted sushi
served with:
chawan mushi,
salad, miso soup

335



刺身御膳

Sashimi Gozen

assorted sashimi

served with

rice, chawan mushi, salad, miso soup

300



天刺御膳

Ten Sashi Gozen

assorted sashimi tempura

served with rice, chawan mushi,
salad, miso soup

230

SUSHI & SASHIMI SET

*Menu will be made based on ingredients' availability

サーモン丼御膳 Salmon Don Gozen

marinated fresh salmon
on top of rice
served with:
chawan mushi,
salad, miso soup

275



海鮮丼御膳 Kaisen Don Gozen

assorted seafood rice bowl
served with:
chawan mushi,
salad, miso soup

300



YAKIMONO SET



和牛
キノコ添え御膳
Wagyu
Kinoko Soe SET

120gram

sauteed Australian Wagyu
with assorted mushroom
served with: rice,
chawan mushi, salad,
miso soup

610



はまちカマ御膳
Hamachi Kama SET

grilled amberjack sickl
(fish head) with ponzu
served with rice,
chawan mushi, salad,
miso soup

365

YAKIMONO SET



ギンダラ勝
Gindara SET

grilled silver cod with teriyaki sauce or salt
served with rice, chawan mushi, salad,
miso soup

400



銀だら西京焼き
Gindara Saikyoyaki SET

grilled silver cod marinated with miso
served with rice, chawan mushi, salad,
miso soup

410



サーモン勝
Salmon SET

grilled salmon with teriyaki sauce or salt
served with: rice, chawan mushi, salad,
miso soup

190



サーモン西京焼き
Salmon Saikyoyaki SET

grilled salmon marinated with miso
served with: rice, chawan mushi, salad,
miso soup

200

YAKIMONO SET



サーモン
ハラス炭火焼き膳

Salmon Harasu SET
grilled salmon belly
served with rice,
chawan mushi, salad,
miso soup

250



鶏の照り焼き膳
Chicken Teriyaki SET

grilled chicken with
teriyaki sauce
served with rice,
chawan mushi, salad,
miso soup

175

AGEMONO SET



NOODLE^{SET}

Include : 1 small rice bowl

付けミニ丼

Rice Bowl choice:



Mini Ten Don

ミニ天丼

tempura
small rice bowl



Mini Bara Chirashi

ミニバラちらし

cubed
marinated sashimi
small rice bowl



Mini Teriyaki Don

ミニ照り焼き丼

chicken teriyaki
small rice bowl



麵御膳

NOODLE SET

Include : 1 small rice bowl



若芽そばうどん

Wakame Soba / Udon

(hot) seaweed soba/udon

served with:

choice of small rice bowl, chawan mushi and salad

190



天婦羅そばうどん

Tempura Soba / Udon

(hot) tempura soba/udon

served with:

choice of small rice bowl, chawan mushi and salad

220



牛肉そばうどん

Gyuniku Soba / Udon

(hot) beef soba/udon

served with:

choice of small rice bowl, chawan mushi and salad

232



鴨南蛮そばうどん

Kamo Nanban Soba / Udon

(hot) duck soba/udon

served with:

choice of small rice bowl, chawan mushi and salad

205

NOODLE SET

Include : 1 small rice bowl



ざるそばうどん
Zaru Soba / Udon

(cold) soba/udon

served with:
choice of small rice bowl, chawan mushi
and salad

190



つけ天そばうどん
Tsuketen Soba / Udon

(cold) tempura soba/udon with dipping soup

served with:
choice of small rice bowl, chawan mushi
and salad

220



とろろそばうどん
Tororo Soba / Udon

(cold) grated yam soba/udon

served with:
choice of small rice bowl, chawan mushi
and salad

200



鴨汁そばうどん
Kamojiru Soba / Udon

(cold) duck soup soba/udon

served with:
choice of small rice bowl, chawan mushi
and salad

205

弁当BOX

お任せ弁当



Omakase Lunch Box

beef sukiyaki, unagi kabayaki, sashimi, tempura, nimono
rice, chawan mushi, salad, miso soup, dessert

950++

弁当BOX



Beef Teriyaki Lunch Box

beef teriyaki, sashimi, agedashi tofu
tempura, rice, chawan mushi, salad, miso soup, dessert

480++

HONZEN JAKARTA



弁当BOX

すき焼き弁当



Sukiyaki Lunch Box

beef sukiyaki, sashimi, yakizakana,
tempura, rice, chawan mushi, salad, miso soup, dessert

420++

弁当BOX

幕の内弁当



Makunouchi Lunch Box

sashimi, nimono, yakizakana,
tempura, rice, chawan mushi, salad, miso soup, dessert

350++

弁当BOX



鮭弁当

Sushi Lunch Box

sushi, nimono, yakizakana,
tempura, chawan mushi, salad, miso soup, dessert

385++



DINNER MENU



OMAKASE COURSE

箸染め - サーモン手毬炙り飯蒸し サーモン煮こごり

Salmon Temari Aburi Imushi & Salmon Nikogori

mochi rice ball wrapped in steamed salmon & salmon jelly with meringue on top

お造り - 燗り烏賊 中トロ山葵卸し

Sashimi (2 kinds of sashimi)

焼き物 - 旬の魚柚庵焼きと丸茄子煮卸し

Shun no Sakana Yūan-yaki to Maru Nasu ni Oroshi

citron marinade grilled white fish in fried round eggplant with thick grated radish sauce

強肴 - 黒毛和牛炙り

Kuroge Wagyu Aburi (grilled Japanese wagyu)

揚げ物 - 梨、島辣韭、季節野菜揚げ

Tempura (deep fried pear, leek, seasonal vegetables)

留肴 - 蜜柑釜盛り

Mikan Kamamori

seared white fish, botan shrimp, fish stock jelly on top of fresh orange

食事 - 握りずしお好み

Nigiri Zushi Okonomi (recommended nigiri sushi)

水菓子 - パパイヤ釜金玉旬彩水菓子

Papaiya Gama Kingyoku Shunsai Mizugashi

seasonal vivid fruit cuts arrangement

IDR1.800⁺⁺

前日迄にご予約を承りたくお願い申し上げます

Due to the preparation time, please order 1 day prior



COURSE MENU A

前菜 **Appetizer**
2 kinds of appetizer

刺身 **Sashimi**
2 kinds of sashimi

煮物 **Nimono**
white fish nitsuke

揚げ物 **Agemono**
3 kinds of tempura

焼き物 **Yakimono**
grilled salmon

寿司 **Sushi**
5 kinds of sushi

デザート **Dessert**

IDR1.000⁺⁺



COURSE MENU B

前菜 Appetizer

3 kinds of appetizer

刺身 Sashimi

3 kinds of sashimi

揚げ物 Agemono

3 kinds of tempura
shrimp, nagaimo & ohba leaf

焼き物 Yakimono

gindara saikyoyaki

Shabu-Shabu or Sukiyaki

しゃぶしゃぶ・すきやき
kuroge shabu - shabu or sukiyaki

Additional Choice:
rice or udon

デザート Dessert

IDR1.100⁺⁺



COURSE MENU C

前菜 Appetizer

3 kinds of appetizer

刺身 Sashimi

3 kinds of sashimi

揚げ物 Agemono

3 kinds of tempura

焼き物 Yakimono

gindara saikyoyaki

蜜柑釜盛り Mikan Kamamori

seared white fish, botan shrimp,
fish stock jelly on top of fresh orange

煮物 Nimono

sliced beef in sweet sauce

寿司 Sushi

5 kinds of sushi

デザート Dessert

IDR1.300⁺⁺



COURSE MENU D

前菜 Appetizer

2 kinds of appetizer

サーモン煮ごり Salmon Nikogori

salmon set in a clear gelatin fish broth

刺身 Sashimi

3 kinds of sashimi

揚げ物 Agemono

assorted tempura

Shabu-Shabu

白身しゃぶしゃぶ

white fish shabu - shabu

蜜柑釜盛り Mikan Kamamori

seared white fish and botan ebi in fresh orange pot

寿司 Sushi

3 kinds of sushi

デザート Dessert

IDR1.500⁺⁺

**Excellent choice for ladies' group with ideal volume to be enjoyed
with our finest sake selection*



TEPPANYAKI COURSE MENU

前菜 Appetizer

3 kinds of small appetizer

サラダ Salad

small salad

本日の刺身二種 Sashimi

2 kinds of sashimi

フォアグラ Foie gras

foie gras

Kuroge Wagyu

黒毛和牛A5

100gram

Rp 1.800⁺⁺

with Seafood

Rp 2.100⁺⁺

ガーリックライス

Garlic Rice

赤出汁

Akadashi Miso Soup

デザート

Dessert



TEPPANYAKI COURSE MENU

前菜 Appetizer

3 kinds of small appetizer

サラダ Salad

small salad

本日の刺身二種 Sashimi

2 kinds of sashimi

フォアグラ Foie gras

foie gras

Australian Wagyu

オーストラリア和牛

100gram

Rp 1.500⁺⁺

with Seafood

Rp 1.800⁺⁺

ガーリックライス

Garlic Rice

赤出汁

Akadashi Miso Soup

デザート

Dessert



TEPPANYAKI COURSE MENU

前菜 Appetizer

3 kinds of small appetizer

サラダ Salad

small salad

本日の刺身二種 Sashimi

2 kinds of sashimi

フォアグラ Foie gras

foie gras

Seafood

海鮮

Rp 1.300⁺⁺

ガーリックライス

Garlic Rice

赤出汁

Akadashi Miso Soup

デザート

Dessert



EXCLUSIVE OFFER

OTSUMAMI ZEN

PACKAGE INCLUDE:

蛍イカ沖漬け
Pickled Firefly Squid

牛タタキ
Beef Tataki

鬼山椒煮
Fish Head with Japanese Pepper

マグロ酢味噌がけ
Tuna with Vinegar Miso

IDR
350
.000⁺⁺



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おつまみ OTSUMAMI

A la Carte



牛タタキ
Gyu Tataki 370
beef tataki



螢イカ沖漬け
Hotaru Ika Oki-dzuke 105
pickled firefly squid



鯛兜山椒煮
Tai Kabuto 155
sea bream helmet with Japanese pepper



マグロ酢味噌がけ
Maguro Sumiso 85
tuna with vinegar miso

APPETIZER



出汁巻き玉子
Dashimaki Tamago 85

Japanese rolled omelette



うな玉焼き
Una Tamago Yaki 275

*Japanese rolled omelet with
grilled eel*



だし巻き餅玉子
Dashimaki Mochi Tamago 100

*Japanese rolled omelette with
rice cake fillings*



エイヒレ
Eihire 195

dried stingray fin



揚げ餅
Age Mochi 85

*deep-fried rice cake served
in a soup*



揚げ出し豆腐
Agedashi Tofu (4 pcs) 85

*deep-fried tofu served in
a soup*

枝豆
Edamame 40

茶碗蒸し JAPANESE EGG CUSTARD

CHAWAN MUSHI

APPROX. ± 15 MINUTES



茶碗蒸し

45

Chawan Mushi

海鮮茶碗蒸し

Kaisen Chawan Mushi

100

seafood chawan mushi

SALAD サラダ

FULL SIZE / HALF SIZE



海鮮シーザーサラダ
Kaisen Caesar Salad

145 / 80

seafood caesar salad



キノコサラダ
Kinoko Salad

100 / 60

mushroom salad



すき焼きサラダ
Sukiyaki Salad

145 / 80

beef sukiyaki salad

JAPANESE SOUP スープ



鯖のねぎまスープ
Maguro no Negima Soup
tuna and Welsh onion soup

160



赤出汁
Akadashi 55
Akadashi soybean soup



吸い物
Suimono 50
Japanese clear soup



味噌汁
Miso Soup 35

SUSHI 鮓



おまかせ握り
Omakase Nigiri

570

Chef's selected assorted sushi

**Menu will be made based on ingredients' availability*



海鮮丼
Kaisei Don 400
Seafood sashimi rice bowl



バラちらし
Bara Chirashi 305
bowl of rice topped with tuna, salmon and avocado



サーモンちらし
Salmon Chirashi 370
bowl of rice topped with marinated fresh salmon

SUSHI 鮓

WESTERN SUSHI ROLL

サラダロール

Salad Roll

サラダロール

125000



カリフォルニアロール

California Roll

150



ソフトシェルクラブロール

Soft Shell Crab Roll

160



天婦羅ロール

Tempura Roll

150



ドラゴンロール

Dragon Roll

195



ツナロール・
スパイシーツナロール

Tuna Roll / Spicy Tuna Roll

150



サーモンロール

Salmon Roll

150

SUSHI 鮓

HAND ROLL SUSHI



ソフトシェル手巻き

Soft Shell Temaki

96

①.

hand-rolled sushi with crispy soft shell crab, fresh vegetables, and seasoned rice, wrapped in crisp seaweed

海老天婦羅手巻き

Ebi Tempura Temaki

90

②.

hand-rolled sushi with crispy shrimp tempura, fresh vegetables, and seasoned rice, wrapped in crisp seaweed

カリフォルニア手巻き

California Temaki

70

③.

hand-rolled sushi crab stick, creamy avocado, cucumber, tamago stick, fresh vegetables, and seasoned rice, wrapped in crisp seaweed

月

TSUKI



SASHIMI 刺身



雪

1人様

YUKI

450

1 Pax



月

2人様

TSUKI

620

2 pax



平目薄造り

Hirame Usuzukuri

399

thin-sliced olive flounder

(Imported from Japan)



サーモンカルパッチョ

Salmon Carpaccio

305

*thin sliced salmon in sweet
and sour citrus sauce*



鮪三昧

Maguro Zanmai

570

assorted tuna sashimi

本マグロ

Hon Maguro

490

bluefin tuna (Imported from Japan)

サーモン刺身

280

Salmon Sashimi (Imported from Norway)

本マグロ トロ

Hon Maguro Toro

700

bluefin tuna fatty cut (Imported from Japan)

メ鯖

Shime Saba

420

mackarel (Imported from Japan)

HONZEN JAKARTA

ZEN

SASHIMI 刺身



のどぐろ刺身
Nodoguro Sashimi

975

blackthroat seaperch sashimi

海胆刺身
Uni Sashimi

795

sea urchin sashimi - 25gram

いくら醤油漬け
Ikura Shoyudzuke

285

salmon roe - 50gram

ホタテ貝刺身
Hotate Sashimi

255

scallop

カンパチ 刺身
Kanpachi Sashimi

405

greater amberjack

JAPANESE SUSHI ROLL

かっぱ巻き 45

Kappamaki
cucumber sushi roll

鉄火巻き 85

Tekkamaki
tuna and seaweed sushi roll

葱とろ巻き 195

Negitoromaki
*minced tuna with Welsh onion
sushi roll*

太巻き 150

Futomaki
thick sushi roll



NIGIRI A LA CARTE 2pcs

マグロ 195

Maguro
tuna

とろ 255

Toro
fatty tuna

カンパチ 170

Kanpachi
greater amberjack

ホッキ貝 135

Hokkigai
surf clam

のどぐろ 340

Nodoguro
blackthroat seaperch

サーモン 86

Salmon

ヒラメ 160

Hirame
flat fish

タイ 150

Tai
red snapper

ホタテ貝 140

Hotate
scallop

生雲丹 320

Nama Uni
sea urchin

イクラ 170

Ikura
salmon roe

シマアジ 85

Shima Aji
horse mackerel

トビコ 105

Tobiko
flying fish roe



GRILLED 焼物

YAKIMONO



オーストラリア和牛 キノコ添え
Wagyu Kinoko Soe 120gram

*Sauteed Australian Wagyu
served with assorted mushroom*

580



はまちカマ炭火焼
Hamachi Kama Sumibiyaki

*grilled amberjack sickle
with ponzu*

330



ハマチ・かんぱち兜焼き
**Hamachi / Kanpachi
Kabuto Yaki**

*grilled amberjack head with
sweet soy sauce*

420



銀だら焼き <塩・照り焼き>
Gindara Yaki

*grilled silver cod with
salt / teriyaki sauce*

350



銀だら西京焼き
Gindara Saikyoyaki

*grilled silver cod marinated
with miso*

360



うなぎ蒲焼
Unagi Kabayaki

grilled eel with sweet sauce

380



サーモンハラス炭火焼き
Salmon Harashu Yaki

grilled salmon belly

210



サーモン焼き <塩・照り焼き>
Salmon Yaki

*grilled salmon with salt
/teriyaki sauce*

160



サーモン西京焼き
Salmon Saikyoyaki

*grilled salmon marinated
with miso*

170

FRIED SKEWER 串揚げ

KUSHI-AGE



串揚げコース料理
KUSHI-AGE COURSE MENU

空

KUH

10 sticks of skewer

前菜・刺身・揚げ物・揚げ締め

750

appetizer・sashimi・agemono・last dish

海

KAI

7 sticks of skewer

前菜・刺身・揚げ物・揚げ締め

700

appetizer・sashimi・agemono・last dish

串揚げ盛り

Kushiage Mori

130

assorted deep fried skewers

海鮮串盛り

Kaisen Kushi Mori

175

assorted deep fried seafood skewers

野菜串盛り

Yasai Kushi Mori

100

assorted deep fried vegetable skewers

A LA CARTE FRIED SKEWER串揚げ KUSHI-AGE



Ebi • 海老

30



Sakana • 魚

30



Gyu Kinoko • 牛きのこ

32



• Salmon Uzura Tamago
• サーモン鞠玉子

35



Gyurose • 牛ロール

35



Ginnan • 銀杏

25

Ika Shiitake • イカ椎茸 30

Tori Cheese • 鶏チーズ 30

Satsumaimo • さつまいも 25

Asparagus • アスパラガス 25

FRIED 揚物

AGEMONO



天婦羅盛り合わせ
Tempura Moriawase

135

assorted tempura



野菜天婦羅盛り合わせ
Yasai Tempura Moriawase

90

assorted vegetables tempura



海老天婦羅
Ebi Tempura

175

king prawn tempura



海老餃子
Ebi Gyoza

190

*pan-fried dumpling filled with
shrimp served with dipping sauce*

NOODLE 麵 **MENMONO**



鴨南蛮そばうどん
Kamo Nanban Soba / Udon
duck soba or udon

130



わかめ そば/うどん
Wakame soba / udon
seaweed soba or udon

105



牛肉 そば/うどん
Gyuniku Soba / udon
beef soba or udon

130



天婦羅 そば/うどん
Tempura soba / udon
assorted tempura soba or udon

120

NOODLE 麵

MENMONO

稲庭うどん

Wakame Inaniwa Udon..... 120

Tempura Inaniwa Udon..... 180

Gyuniku Inaniwa Udon..... 160

Akita style thin udon



茶そば
Chasoba 110
green tea soba

稲庭うどん 温冷
Inaniwa Udon 120
Akita style thin udon

鴨汁そばうどん
Kamojiru Soba / Udon 130
duck soup soba or udon

すきやき 又は しゃぶしゃぶ

SUKIYAKI / SHABU-SHABU



セットメニュー SET

黒毛和牛 Kuroge Wagyu (100g)	895
オーストラリア和牛 Aust. Wagyu (120g)	780
ミックス黒毛和牛・オーストラリア和牛 Mix of Kuroge Wagyu (50g)・Aust. Wagyu (70g)	855
海鮮 Kaisen (150g)	650

Set include: meat, vegetable, condiment (Choice: Rice or Udon)

単品 ALA CARTE

黒毛和牛		850	オーストラリア和牛		720
Japanese Kuroge Wagyu Beef (110g)			Australian Wagyu Beef (130g)		
ミックス黒毛和牛・オーストラリア和牛			790		
Mix of Kuroge Wagyu (50g)・Aust. Wagyu (70g)					
野菜盛り合わせ			きのこ盛り合わせ		
Yasai Moriawase		100	Kinoko Moriawase		80
assorted vegetables			assorted mushroom		
春雨			ゴマダレ		豆乳
Harusame	35		Goma Dare	55	Tonyu
glass noodle			sesame sauce		soy milk
うどん	60		豆腐	30	ごはん
Udon			Tofu		Rice

RICE ごはんもの GOHANMONO



和牛丼
Wagyu Don
*beef with egg served on top
of rice bowl*
530



うな重
Una Jyu
*premium grilled tender eel
on top of rice*
390



天井
Ten Don
*bowl of rice topped with
tempura*
175



鮭茶漬
Shake Chazuke
*salmon and rice with
tea broth*
105



梅茶漬
Ume Chazuke
plum and rice with tea broth
55



鮪茶漬
Maguro Chazuke
tuna and rice with tea broth
105



おにぎり 味噌汁付き
Onigiri
include miso soup

鮭	Salmon	60
梅干し	Umeboshi (plum)	55
おかか	Okaka (dried bonito)	50



DRINK MENU

Cocktail



Whiskey Sour

whiskey, lemon juice,
simple syrup

130



Mexican Fling

tequila, lime juice,
grenadine

115



Classic Margarita

tequila, triple sec,
lime, salt

115



Blue Margarita

tequila, lime juice,
blue curacao, salt

150



Kamikaze

vodka, triple sec,
lime

90



Margarita

tequila, triple sec,
lime, salt

130



Tequilla Sunrise

tequila, orange juice,
grenadine syrup

120



Blue Kamikaze

vodka, blue curacao,
lime

135



Vigin Mojito

mint syrup, lime juice,
simple syrup, light rum

125

Shochu Cocktail



Ko-ri
Lemon Sour
氷レモンのサワー
140



Rich Green Tea
High
濃厚緑茶ハイ
130



Rich Oolong Tea
High
煮だしウーロンハイ
135

Whisky Cocktail



Soba Cha Whiskey
蕎麦茶ウィスキー
115



Highball
ハイボール
130



Coke Highball
コークハイ
125

Mocktail



Lime Squash
ライムスカッシュ
65



Lemon Squash
レモン スカッシュ
65



Orange Squash
オレンジスカッシュ
65



Lychee Squash
レイシスカッシュ
65



Virgin Mojito
バージンモヒート
90

Soft Drink

Coca Cola 51
コカコーラ

Coca Cola Light 51
コカコーラ ・ ライト

Pristine 25
プリスティン

Equil Sparkling 55

Equil Natural 50

Juice



オレンジ
Orange Juice
65



メロン
Melon Juice
65



レモン
Lemon Juice
48



パパイア
Papaya Juice
65



キウイ
Kiwi Juice
85



スイカ
Watermelon
Juice
65



マンゴー
Mango Juice
85



ライム
Lime Juice
48



ミックスジュース
Mix Juice
85

Tea



レモンティー
Lemon Tea
48



抹茶グリーンティー
Matcha Green Tea
60



ウーロンティー
Oolong Tea
48



レイシティー
Lychee Tea
65

Beer



- Bintang Beer 75
ビンタンビール
- Bali Hai Beer 75
バリ ハイビール
- Sapporo Beer 150
サッポロビール
- Asahi Beer 160
朝日ビール
- Kirin Beer 155
麒麟ビール

Dessert

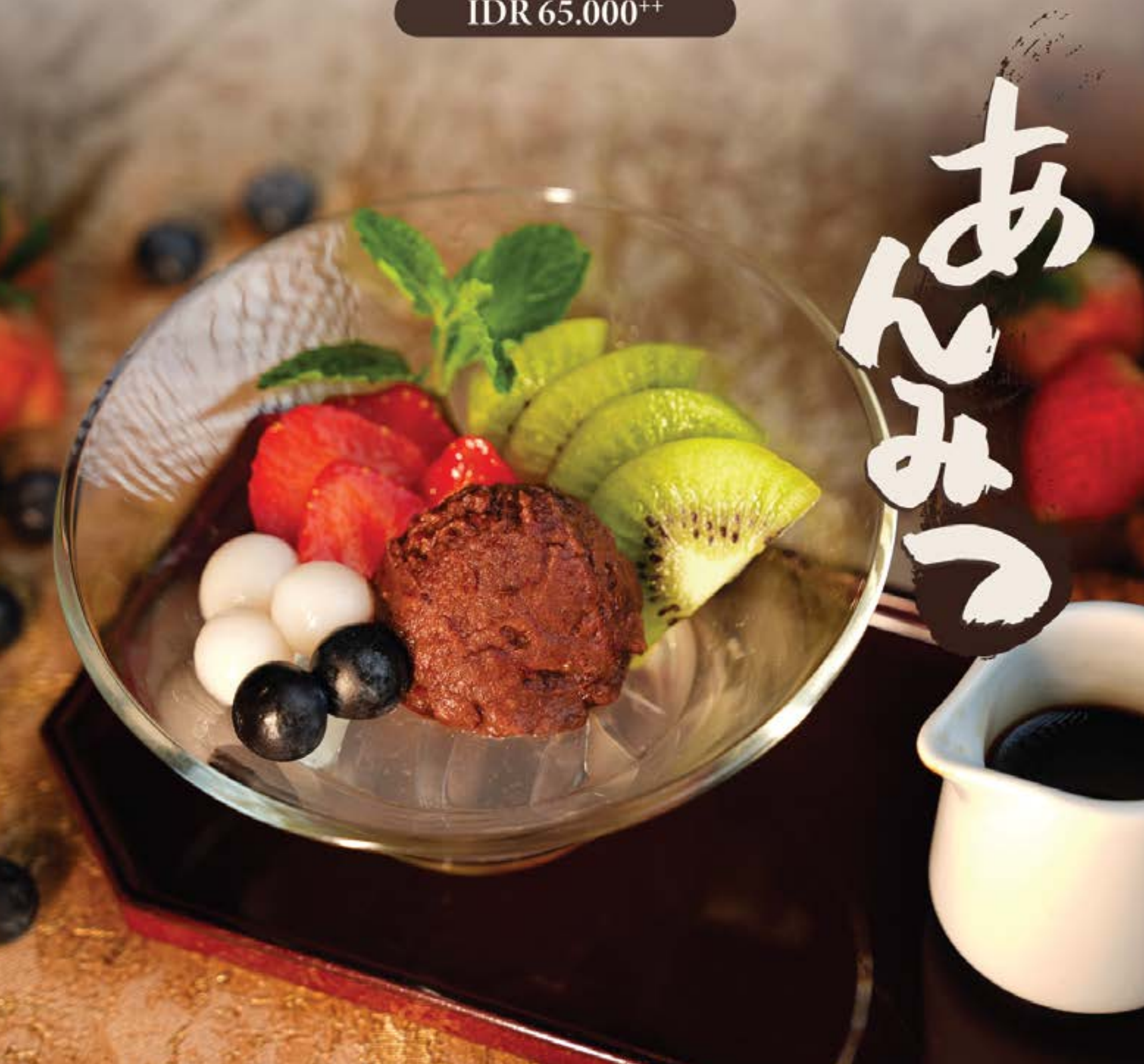
デザート

ANMITSU

assorted fruits cut and jelly topped with
sweet red bean paste and brown sugar sauce

with choice of: Vanilla or Ogura (red bean) Ice Cream

IDR 65.000⁺⁺



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Dessert



Vanilla Ice Cream
バニラアイスクリーム
55



Ogura Ice Cream
小倉アイスクリーム
55



Chocolate Ice Cream
チョコレートアイスクリーム
70



Matcha Ice Cream
抹茶アイスクリーム
70



Mango Sorbet
マンゴーソルベ
70



Raspberry Sorbet
ラズベリーソルベ
70

Coffee

Americano	48
アメリカーノ	
Regular	48
レギュラー	
Esspresso	48
エスプレッソ	
Cappuccino	60
カプチーノ	
Cafe Latte	60
カフェラテ	
Ice Coffee	48
アイスコーヒー	
Ice Cappuccino	60
アイスカプチーノ	
Ice Cafe Latte	60
アイスカフェラテ	

Coffee

Americano	48
アメリカーノ	
Regular	48
レギュラー	
Esspresso	48
エスプレッソ	
Cappuccino	60
カプチーノ	
Cafe Latte	60
カフェラテ	
Ice Coffee	48
アイスコーヒー	
Ice Cappuccino	60
アイスカプチーノ	
Ice Cafe Latte	60
アイスカフェラテ	



久保田 萬寿 純米大吟醸
KUBOTA MANJU JUNMAI DAIGINJO
Nigata
MEDIUM DRY

720ml / 2.900



久保田 千寿 純米吟醸
KUBOTA SENJU GINJO
Nigata
DRY

720ml / 1.025



浦霞本醸造（宮城）
URAKASUMI HONJOZO
Miyagi
MEDIUM

720ml / 895



日本酒
SAKE



特別純米

OOYAMA TOKUBETSU JUNMAI

Yamagata

MEDIUM DRY

720ml / 1.020

300ml / 550

180ml / 345



特撰黒松白鹿吟醸生貯蔵酒

HAKUSHIKA GINJO NAMA CHOZO

Hyogo

MEDIUM DRY

720ml / 850

300ml / 415

180ml / 260



本醸造特撰真澄

MASUMI HON-JOZO TOKUSEN

Nagano

MEDIUM DRY

720ml / 1.140

300ml / 500



山田錦 特別本醸造

HAKUSHIKA YAMADA NISHIKI

Hyogo

MEDIUM

300ml / 415



一ノ蔵 特別純米 辛口(宮城)

ICHINOKURA JUNMAI KARAKUCHI

Miyagi

MEDIUM DRY

720ml / 1.055

300ml / 693

焼酎 SHOCHU



二階堂
NIKAIDO - MUGI SOCHU

Oita
MEDIUM LIGHT

900ml / 1.430



白波
SATSUMA - SHIRANAMI

Kagoshima
MEDIUM RICH

900ml / 1.315



白波 黒麹仕込
SATSUMA - SHIRANAMI KURO

Kagoshima
MEDIUM LIGHT

900ml / 1.395



黒伊佐錦
OOKUCHI - KURO ISANISHIKI

Kagoshima
MEDIUM

900ml / 1.385



大魔王 芋
HAMADA DAIMAOU

Kagoshima
MEDIUM LIGHT

720ml / 1.750



TWO ISLAND SHIRAZ

IDR 520

Australia

All prices are in thousand Rupiah



TWO ISLAND CHARDONNAY

IDR 520

Australia

All prices are in thousand Rupiah



**LE MERLOT
DE LA CHAPELLE**

IDR 865

France

All prices are in thousand Rupiah



**LE CABERNET SAUVIGNON
DE LA CHAPELLE**

IDR 865

France

All prices are in thousand Rupiah



**PENFOLDS
SHIRAZ CABERNET**

IDR 1.070

South Australia

All prices are in thousand Rupiah



BATAVIA WHISKY

IDR 775

Volume : 700ml Alcohol : 43%

All prices are in thousand Rupiah



15% OFF



TEPPANYAKI

AVAILABLE EVERYDAY

(LUNCH ONLY)

MENU

SEAFOOD Set	RP300k
EBI Set	RP200k
AUST. WAGYU Set	RP460k

Cannot be combined with other discounts

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