

本膳

HON  
ZEN

SUSHI KIMURA  
OMAKASE  
LUNCHEON

# SUSHI KIMURA

## Omakase

### LUNCHEON

和

#### NAGOMI

御料理 2 kinds of appetizers

握りずし7貫 Seven pieces of nigiri sushi

止椀 Final soup

強肴 Main side dish

デザート Dessert

Rp 1.000<sup>++</sup>

彩

#### IRODORI

御料理 3 kinds of appetizers

握りずし7貫 Seven pieces of nigiri sushi

止椀 Final soup

強肴 Main side dish

デザート Dessert

甘味 Japanese sweets

Rp 1.800<sup>++</sup>



HON  
ZEN

SUSHI KIMURA  
OMAKASE  
DINNER

# SUSHI KIMURA

## Omakase

### DINNER

## 粹

### IKI

御料理 4 kinds of appetizers

握りずし 7貫 Seven pieces of nigiri sushi

止椀 Final soup

強肴 Main side dish

デザート Dessert

甘味 Japanese sweets

Rp 2.500<sup>++</sup>

## 詫寂

### WABISABI

御料理 5 kinds of appetizers

握りずし 8貫 Eight pieces of nigiri sushi

止椀 Final soup

焼き物 Grilled dish

デザート Dessert

甘味 Japanese sweets

Rp 3.500<sup>++</sup>

#### Terms & Conditions:

#### Reservation and advance payment required

- Reservations made within 6 hours: *full payment, non-refundable.*
- Reservations made within 24–6 hours: *50% deposit, non-refundable.*
- *Full refund* if canceled at least 24 hours before 6 PM on the reservation day.
- *No refund* if canceled within 24–6 hours before 6 PM.

TEPPANYAKI  
OMAKASE



前菜三種

Three kinds of appetizer

ロメインレタスのグリルサラダ  
Grilled romaine lettuce salad

本日の刺身三種

Today's three kinds of sashimi

フォアグラ 海苔ソース添え  
Fresh foie gras with seaweed sauce

野菜

Vegetables

Japanese  
Wagyu

黒毛和牛A5

100gram

Rp 2.150<sup>++</sup>

200gram

Rp 3.400<sup>++</sup>

Australian  
Wagyu

オーストラリア和牛

100gram

Rp 1.900<sup>++</sup>

200gram

Rp 2.950<sup>++</sup>

Seafood

海鮮

- ・ロブスター
- ・帆立
- ・サーモン

Lobster  
Scallop  
Salmon

Rp 1.400<sup>++</sup>

ガーリックライス  
Garlic rice

あさりの味噌汁  
Asari miso soup

お新香  
Pickles

デザート  
Dessert

コーヒー 又は お茶  
Coffee or tea



前菜



ZENSAI

Appetizer



**Edamame**  
boiled soy beans

枝豆

**IDR50**



**Tsukemono Moriawase**  
assorted pickled vegetable

漬物盛り合わせ

**IDR50**



**Age Nasu Nishiki  
Yasai Soe**

fried eggplant with with  
colorful vegetables

揚げなす錦野菜添え

**IDR50**



**Yasai Orenji Kama  
Ohitashi**

soy-based marinated boiled vegetables  
in orange pot with salmon roe on top

野菜オレンジ釜おひたし

**IDR62**



**Ika Wasabi Ae**

squid strips with fresh wasabi  
and raw egg

烏賊山葵和え

**IDR65**



**Hiyashi Yakkosan**

chilled silk tofu served with quail egg,  
grated ginger, chopped green onion,  
and more condiment

冷やし奴さん

**IDR75**



### Maguro Sumiso Ae

鮪酢味噌和え

tuna with vinegar and miso sauce

IDR**85**



### Ikura Oni Oroshi Ae

いくら鬼卸し和え

salmon roe mixed with grated daikon radish

IDR**78**



### Salmon Carpaccio

サーモンカルパッチョ

thinly sliced raw salmon drizzled with a flavorful dressing

IDR**170**



### Aji no Namero

鯧のなめろう

minced fresh horse mackerel served with condiment

IDR**60**

サラダ



SALAD



### Grilled Romana Salad

炙りロマ菜サラダ

seared Roman lettuce salad

IDR80



### Grilled Vegetable Salad

季節の焼き野菜

delicately grilled vibrant assortment  
of farm-fresh vegetables

IDR75



### Kaisen Salad

海鮮サラダ

seafood salad

IDR245

煮物



## NIMONO

Simmered Dishes



### Bali Yasai no Takiawase

バリ野菜の炊き合わせ

assorted stewed Balinese seasonal vegetable

**IDR70**



### Daikon Herb Miso Ae

大根ハーブ味噌添え

raddish served with miso infused sauce

**IDR40**



### Niku Jaga

肉じゃが

Japanese style potato and beef soup with vegetables

**IDR110**

焼き物

# YAKIMONO

Grilled Dishes





Witness Sizzle, Savor, and Spectacle at Honzen

# THE IRON TABLE TEPPANYAKI

Ask our staff to unlock the full potential of  
your Teppanyaki experience



### Grilled Salmon

塩焼き・照り焼き・ガーリックバター  
グリルサーモン

Choice: salt / teriyaki / garlic butter soy sauce

IDR**300**



### Grilled Chicken

塩焼き・照り焼き・ガーリックバター  
グリルチキン

Choice: salt / teriyaki / garlic butter soy sauce

IDR**130**



### Unagi Kabayaki

うなぎ蒲焼

grilled freshwater eel with sweet savory  
soy-based sauce

IDR**385**



### Tamago Yaki

玉子焼き

sweet Japanese rolled omelette

IDR75



### Aburi Mentai

炙りメンタイ

torched marinated roe

IDR65



### Maguro Steak

マグロステーキ

grilled tuna steak

IDR180



### Dashimaki Tamago

だし巻き玉子

savory Japanese rolled omelette

IDR65



## Grilled Beef Teriyaki

Australian beef sirloin with teriyaki sauce

IDR558

オーストラリアビーフサーロイン  
照り焼きソース

All prices mentioned are in IDR 1.000-,  
All prices are subject to service charge and government tax



揚げ物



# AGEMONO

Fried Dishes



### Salmon Agedashi Tofu

サーモン揚げ出し豆腐

deep fried tofu served with salmon in hot broth

IDR**230**



### Agedashi Tofu

揚げ出し豆腐

deep fried tofu served in hot broth

IDR**75**



### Kushiage Moriawase

串揚げ盛り合わせ

assorted deep-fried skewers

IDR**190**



### Tempura Moriawase

天ぷら盛り合わせ

assorted tempura platter

IDR**170**



**Kaisen Karaage**  
assorted deep fried seafood

**IDR155**

海鮮唐揚げ



**Ami Danshaku Karaage**  
crispy fried spiral-cut potato

**IDR50**

網男爵唐揚げ



**Soft Shell Crab**  
deep fried soft shell crab  
with spicy sauce

**IDR160**

ソフトシェルクラブ唐揚げ



**Wakadori Karaage**  
Japanese deep fried chicken

**IDR75**

若鳥唐揚げ



**Wakadori Arare Age**  
crispy coating deep-fried chicken

**IDR92**

若鳥霰揚げ

食事



SHOKUJI

Main Course



## Kaisen Don

海鮮丼

seasoned rice bowl topped with assorted seafood

IDR376



### Unagi Don

うなぎ丼

grilled tender eel over rice

**IDR295**



### Barachirashi Don

バラチラシ丼

rice bowl topped with marinated dice-cut sashimi

**IDR255**

small portion **IDR130**



### Katsu Don

カツ丼

deep fried pork cutlets with crispy bread  
on top of rice

**IDR170**

### Chicken Katsu Don

チキンカツ丼

deep fried chicken cutlets with crispy bread  
on top of rice

**IDR140**



### Buta Don

豚丼

pan fried pork belly and egg on top of rice

**IDR150**



### Aburi Oyako Don

炙り親子丼

grilled chicken and egg mixture over rice

**IDR145**



### Shoyu Ramen

醤油ラーメン

soy sauce based broth Japanese noodle

**IDR140**

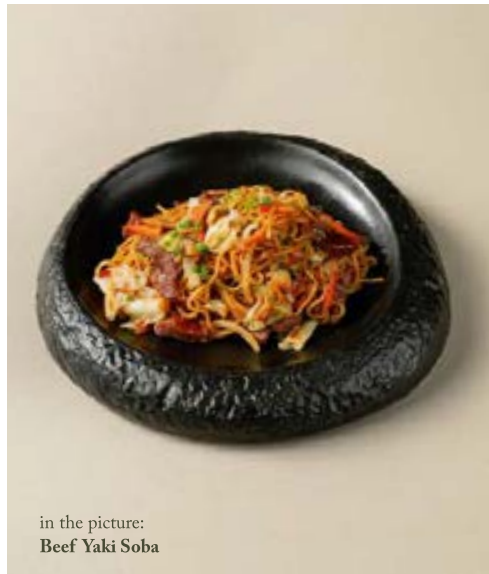


### Hiyashi Somen

冷やし素麺

cold thin wheat noodles with shrimp and seasonal vegetable, served with dipping broth

**IDR150**



in the picture:  
Beef Yaki Soba

### Yaki Soba/Udon (Chicken, Beef, Seafood)

焼きそば・うどん

stir-fried soba or udon with soy-based sauce

**IDR220**



### Oni Ten Don

鬼天丼

generous assortment of various tempura items served on top of a bowl of rice

IDR**250**



### Hiyashi Chuka

冷やし中華

Chinese style cold noodle served with sesame-based sauce

IDR**170**



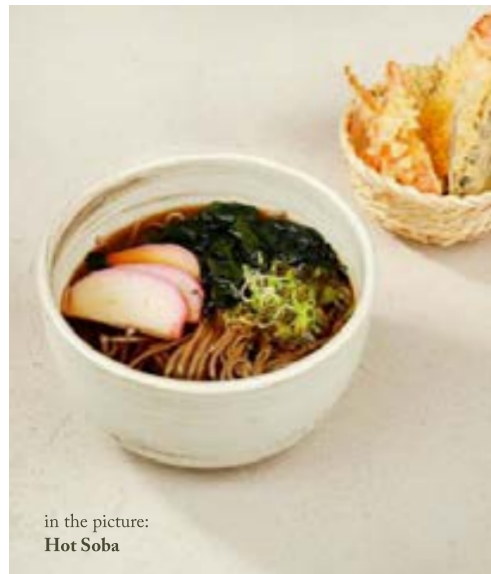
in the picture:  
Hot Udon

### (Hot/Cold) Gyuniku Soba/Udon

牛肉そば・うどん

hot or cold • soba or udon  
with beef

IDR**274**



in the picture:  
Hot Soba

### (Hot/Cold) Tempura Soba/Udon

わかめそば・うどん

hot or cold • soba or udon  
with tempura

IDR**170**



### Hiyashi Cha Soba

冷やし茶蕎麦

cold green tea-infused buckwheat noodles (soba) served with a variety of toppings and dipping broth

IDR175



### (Hot/Cold) Wakame Soba/Udon

天ぷらそば・うどん

in the picture: **Cold Udon**

hot or **cold** • soba or **udon**  
with seaweed

IDR125



**Onigiri Okonomi (2pcs)**  
(Salmon, Ume, Shio Konbu)

お握りお好み

Japanese rice ball  
Please choose up to two kinds of fillings  
(salmon / plum / salted konbu)

**IDR120**



**Ochazuke Okonomi**  
(Salmon, Ume)

お茶漬けお好み

steamed rice served with tea broth  
(salmon / plum)

**IDR125**

**Miso Shiru**

味噌汁

miso soup

**IDR35**

**Steam Rice**

ご飯

steamed white rice

**IDR30**



# SUSHI KIMURA OMAKASE

Indulge in the Art of Omakase and Discover the True Essence  
of Japanese Cuisine by our very own Chef Kimura.

To truly experience the Omakase, connect with our staff

寿司・刺身



SUSHI &  
SASHIMI



## Assorted Nigiri Sushi

握り寿司盛合せ

8 kinds 八種 ..... IDR **360**

5 kinds 五種 ..... IDR **270**



### Chakin Zushi

茶巾寿司

tea-cloth shaped sushi  
with filling

IDR60



### Inari Sushi

いなり寿司

sushi rice wrapped with sweet fried  
beancurd

IDR65



### Salmon Sushi Moriawase

サーモン寿司盛り合わせ

salmon sushi assortment

IDR280



### Yasai Sushi Moriawase

野菜寿司盛り合わせ

assorted vegetable sushi

IDR140



## Assorted Sashimi

刺身盛合せ

5 kinds 五種 ..... IDR342

3 kinds 三種 ..... IDR210



オーストラリア  
和牛寿司

## Wagyu Sushi

オーストラリア和牛寿司

2 pcs of Australian wagyu sushi

IDR**450**

All prices mentioned are in IDR 1.000-,  
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## DRY-AGED

Our carefully selected, pristine cuts of the finest fish are meticulously dry-aged, allowing time to work its magic. During this delicate process, moisture is gently drawn out, intensifying the fish's natural and rich umami notes, a buttery texture that melts in your mouth, and a depth of flavor, while achieving a sublime tenderness that is simply unparalleled.

*Please ask our staff for Dry-aged menu availability.*

変わり巻

KAWARI  
MAKI

Sushi Roll





### Dragon Roll with Eel

ドラゴンロール

grilled unagi, cream cheese,  
avocado, cucumber

IDR**245**



### Prawn Tempura Roll

えび天ぷらロール

prawn, cucumber, flying fish roe

IDR**175**



### California Roll

カリフォルニアロール

avocado, prawn,  
cucumber, flying fish roe

IDR**150**



### Seared Salmon Roll

炙りサーモンロール

flame-seared salmon sushi roll

IDR**275**



## Roll Platter Moriawase

ロール盛り合わせ

sushi roll assortment

**IDR350**

 Contains Dairy

 Contains Seafood

All prices mentioned are in IDR 1.000-,  
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### Bali Island Roll

バリア일랜드ロール

salmon flakes, avocado, tobiko, scallop, cream cheese, cucumber

IDR300



### Chicken Teriyaki Roll

チキン照焼ロール

glazed chicken teriyaki and cucumber

IDR120



### Spicy Salmon Roll

スパイシーサーモンロール

salmon, flying fish roe, spicy sauce

IDR285



### Spicy Tuna Roll

スパイシーツナロール

tuna with spicy sauce

IDR175



 Contains Dairy

 Contains Seafood

All prices mentioned are in IDR 1.000-, All prices are subject to service charge and government tax



## Spider Roll

スパイダーロール

soft shell crab, cucumber, flying fish roe

IDR175

 Contains Dairy

 Contains Seafood

All prices mentioned are in IDR 1.000-  
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デザート



DESSERT



### Hiyashi Fruits Anmitsu

冷やしフルーツ餡密

chilled fruit anmitsu: assorted fruits with sweet red bean paste and jelly cubes in a sweet syrup

IDR**60**



### Fruits Chakin

フルーツ茶巾

fresh fruits wrapped in jelly topped with fruits sauce and mint

IDR**45**



### Fruit Wine Jelly

フルーツワインゼリー

wine-infused jelly with seasonal fruits and mango sauce

IDR**60**



### Adzuki Mousse

小豆ムース

sweet and earthy red bean mousse

IDR**45**



### Banana Mousse

バナナムース

silky-smooth dessert ripe  
banana mousse

IDR**45**



### Orenji Awayukikan Kamamori

オレンジ浅雪羹釜盛り

soft agar jelly infused with  
orange essence, served in  
orange pot

IDR**65**

### Irodori Fruits Moriawase

彩フルーツ盛り合わせ

assortment of colourful fruits

IDR**60**

### Ice Cream

アイスクリーム

- mango yoghurt
- banana salted caramel
- strawberry cheesecake
- black sesame • matcha
- vanilla

IDR**40**

