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ZEN

FOOD MENU



APPETIZER



マグロバゲット添え

Tuna Bruschetta

baguette with minced garlic
tuna and Welsh onion leaves
on top

108



鶏・豚餃子

Chicken / Pork Gyoza

Japanese dumpling with
minced chicken or pork
and vegetables filling

108



チキン唐揚げ

Chicken Karaage

Japanese deep fried chicken

120



枝豆

Edamame

green soybeans boiled in
kelp stock

60



出汁巻き玉子

Dashimaki Tamago

Japanese rolled omelette

70



揚げ出し豆腐

Agedashi Tofu

deep-fried tofu served in
a soup

80

 Chef Recommendation

All prices are in thousand Rupiah and
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APPETIZER



サーモンカルパッチョ

SALMON CARPACCIO

thin sliced salmon in sweet
and sour citrus sauce

225



茶碗蒸し

Chawan Mushi

Japanese egg custard
with salmon roe on top

100



炙りマグロのたたき

Tuna Tataki

seared tuna slice marinated
with sesame soy oil

180



うなぎ蒲焼

Unagi Kabayaki

Grilled eel glazed with
a sweet soy sauce

375

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HONZEN KOMODO



SALAD



シーザーサラダ
**CAESAR
SALAD**

Chinese cabbage
caesar salad

120



刺身サラダ
**SASHIMI
SALAD**

sliced fresh fish salad
with ponzu wasabi
dressing

156

AGEMONO



海老と野菜の天ぷら

ASSORTED TEMPURA

tiger prawn and
vegetable tempura

180



えび天ぷら

Shrimp Tempura

220



野菜天ぷら

Vegetable Tempura

120

海

KAI

Amuse

Chawan Mushi

Vegetable

Two kinds of Seafood

**AUST. WAGYU BEEF SIRLOIN
OR LOBSTER**

Garlic Rice

Miso Soup

Dessert

Coffee or Tea

Rp 1.500⁺⁺



Amuse

Chawan Mushi

Fresh Foei-Gras with Seaweed Sauce

Vegetable

**AUST. WAGYU BEEF SIRLOIN
OR LOBSTER**

Garlic Rice

Miso Soup

Dessert

Coffee or Tea

Rp 1.800⁺⁺

黒毛和牛の特別コース

KUROGE WAGYU

Salmon with Vinegar Sauce

Fresh Foei-Gras Chawan Mushi

Salad

Sashimi or Tempura

Vegetables

LOBSTER

**JAPANESE KUROGE WAGYU A5
100GRAM**

Fried Garlic Rice

Miso Soup

Dessert

Coffee or Tea

A Glass of Wine

Rp 2.500⁺⁺

TEPPANYAKI A LA CARTE



JAPANESE KUROGE WAGYU A5 1.500
土瓶蒸し

ビーフ照り焼き

Beef Teriyaki 655

Grilled beef glazed with classic Japanese teriyaki sauce

フォアグラ岩のリソース <フルーツコンポート添え>

Foie Gras 480

Foie gras served with seaweed sauce and apricot comport

TEPPANYAKI A LA CARTE



オーストラリア和牛のステーキ Aust. wagyu beef sirloin 900



サーモン

Grilled Salmon

Choice: salt / teriyaki /
garlic butter soy sauce

260



チキン

Grilled Chicken

Choice: salt / teriyaki /
garlic butter soy sauce

155



白身魚

Grilled White Fish

Choice: salt / teriyaki /
garlic butter soy sauce

145

TEPPANYAKI A LA CARTE



オーストラリア
和牛の鉄板炙りたたき

AUSTRALIAN WAGYU

seared Australian premium beef

840



帆立焼き明太子ソース

Scallop

scallop with garlic butter
sauce

465



ロブスターの香草焼き

Lobster

lobster with garlic butter
soy sauce

680



フローレス野菜の色々

Mix Vegetables

assorted vegetables

100

SUSHI A LA CARTE

1 pc of nigiri sushi



まぐろ
Tuna
60



サーモン
Salmon
60



帆立
Scallop
96



甘エビ
Sweet Shrimp
132



うなぎ
Unagi
84



トビコ
Tobiko
96

White Trevally ● しまあじ 48

White Marlin ● 白鰭鯨 50

Ikura Gunkan ● イクラ軍艦 120

Surfclam / Hokkigai ● ほっき貝 84

稲荷寿司
Inari Sushi 76

Sweet seasoned tofu pouch filled with sushi rice

SUSHI & SASHIMI



炙り鮭五貫盛合せ

ASSORTED SEARED SUSHI

assorted 5pcs of seared sushi

360



まぐろ鮭三味

Tuna Sushi Assortment

2pcs of tuna nigiri, 2pcs of seared tuna nigiri, 4pcs of tuna sushi roll, 2pcs of tuna gunkan

325



サーモン鮭三味

Salmon Sushi Assortment

2pcs of salmon nigiri, 2pcs of seared salmon nigiri, 2pcs of salmon roe gunkan, 4pcs of salmon sushi roll

375

SUSHI & SASHIMI

寿司五種盛り合わせ

Assorted Sushi – 5 Kinds 280

Chef's selection of five varieties of fresh sushi

寿司八種盛り合わせ

Assorted Sushi – 8 Kinds 393

Chef's selection of eight varieties of fresh sushi



Salmon Sashimi ● サーモン刺身 180

Tuna Sashimi ● まぐろ刺身 150

White Marlin Sashimi ● 白鰯刺身 120

White Trevally Sashimi ● しまあじ刺身 100

Tamago Sashimi ● たまご刺身 85

👨‍🍳 Chef Recommendation

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SUSHI ROLL

8 pcs of sushi roll



鮓 & 刺身盛合せ

KOMODO PLATTER

630

assorted 5 pcs of sushi nigiri, 8 pcs of sushi roll,
5 kinds of sashimi & 1 pc of inari sushi

Tamago Roll ● タマゴロール

85

Avocado Roll ● アボカドロール

70

Cucumber Roll ● キュウリロール

70

 Chef Recommendation

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HONZEN KOMODO



SUSHI ROLL

8 pcs of sushi roll



炙りサーモンロール
**SEARED
SALMON
ROLL**

seared salmon roll topped
with salmon & fish roe

245



サーモンロール

Salmon Roll

salmon roll topped with chopped salmon

125



カリフォルニアロール

California Roll

avocado, tamago, crab stick, vegetable
with fish roe

185

SUSHI ROLL

8 pcs of sushi roll



ドラゴンロール
**DRAGON
ROLL**

avocado, cream cheese,
cucumber with eel on top

264



チキン鶏照焼ロール

Chicken Teriyaki Roll

180



海老天ロール

Shrimp Tempura Roll

rock shrimp tempura with
flying fish roe

192



野菜巻き鮓

Vegetarian Roll

tomato, cucumber, carrot,
avocado, topped with cabbage
and wrapped in sushi rice roll

120

RICE BOWL



海鮮丼

Kaisen Don

assorted seafood on top of rice

270



バラちらし

Bara Chirashi

bowl of rice topped with tuna, salmon and avocado

289



サーモン丼

Salmon Don

sliced salmon on top of rice

285



ツナ漬け丼

Tuna Zuke Don

marinated thin sliced fresh tuna on top of rice

265

RICE BOWL



うなぎ丼

UNAGI DON

grilled tender eel
on top of rice

435



天丼

Ten Don

tempura on top of rice

195



カツ丼 ポーク・チキン

Katsu Don (Pork / Chicken)

fried pork/chicken with crispy bread crumbs
on top of rice

204

RICE BOWL & OTHER



豚丼

BUTA DON

pan fried pork belly
on top of rice

195



焼き飯

Yakimeshi

Japanese fried rice

120



ガーリックライス

Garlic Rice

garlicky and buttery fried rice
served with fried garlic

96



ごはん

Steamed Rice

steamed white rice

35

味噌汁

Miso Soup

35

NOODLE

そば/うどん

SOBA / UDON

Traditional Japanese noodles served either hot in a savory broth or cold with a delicate dipping sauce.

144



天婦羅蕎麦・うどん

Tempura Soba / Udon *(served hot/cold)*

soba/udon noodle with tempura

190



和牛蕎麦・うどん

Wagyu Soba / Udon

hot soba/udon noodle with beef

432

NOODLE



醤油ラーメン

Shoyu Ramen

ramen with hot Japanese soy sauce based soup

180



ピリ辛味噌ラーメン

Spicy Miso Ramen

Japanese ramen noodle with hot soup, egg and pork belly on top

180



鶏肉焼きそば

Chicken Yakisoba

Japanese fried noodle with chicken

180



豚肉焼きそば

Crispy Pork Yakisoba

Japanese fried noodle with crispy pork

190

海鮮焼きそば

Seafood Yakisoba

Japanese fried noodle with seafood

180



焼うどん

YAKI UDON 190

stir-fried thick noodle with soy-based sauce
Choice: Seafood • Chicken • Vegetables

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DRINK MENU

Soft Drink

Coca-Cola / Coca-Cola Zero	65
Sprite	65
Tonic Water	65
Soda Water	65

Coffee

Espresso	60
Coffee Latte	72
Cappuccino Iced/Hot	72
Flores Black Coffee	50

Dessert



Mango Pudding
マンゴプリン **84**
mango pudding with fruits



Komodo Roll Cake
バナナロールケーキ
レモンクリーム **60**
banana roll cake with banana slices on top



Gateau Chocolate & Ice Cream
ガトーショコラアイスクリーム添え **96**
chocolate gateau and cream

Ice Cream
アイスクリーム **60**
vanilla

Ice Cream
アイスクリーム **60**
matcha (green tea)

Mineral Water

Equil Natural

760ml 104

380ml 68

Equil Sparkling

760ml 104

380ml 68

Tea

Iced / Hot Tea 60

Ice Lemon Tea 60

Japanese Green Tea 60

hot/cold

Refreshing Tea

hot/cold

Green Apple Mint Tea 78

Strawberry Mint Tea 78

Lychee Lemon Tea 78

Passion Lemon Tea 78

Lemongrass Tea 78

Juice

Papaya Juice	84
Melon Juice	84
Mango Juice	84
Apple Juice	84
Watermelon Juice	84
Orange Juice	84
Pineapple Juice	84
Papaya & Vanilla Juice	90
Mango & Orange Juice	90
Pineapple & Apple Juice	90
Apple & Carrot Juice	90
Orange & Banana Juice	90

Mocktail

Honey Moon	90
<i>honey, lime juice, orange juice, apple juice, soda water</i>	
Cool Collins	90
<i>lime juice, soda water, simple syrup, mint leaves</i>	
Summer Delight	90
<i>lime juice, soda water, simple syrup, grenadine syrup</i>	
Summer Cooler	90
<i>lime juice, soda water, fresh ginger, sugar</i>	
Orange Squash	90
<i>soda water, lime juice, orange juice, simple syrup</i>	

Cocktail

1001 Island	240
<i>dry gin, vodka, white rum, tequila, lemon juice, coca cola</i>	
Margarita	240
<i>tequila, cointreau, fresh orange juice, lemon juice</i>	
Mojito	180
<i>light rum, mint leave, lime juice</i>	
Pina Colada	240
<i>white rum, pineapple juice, coconut milk, malibu</i>	
Golden Screw	240
<i>vodka, orange juice, mango juice, lemon juice</i>	
Manggarai Jungle	180
<i>dry gin, cucumber slice, lemon slice, top lemonade</i>	
Labuan Side	180
<i>vodka, watermelon juice, lemon juice, simple sirup</i>	
Cuba Libra	180
<i>light rum, lime juice, coca-cola, lime slice</i>	
Coco-Do	180
<i>malibu, tequila, coconut water</i>	
Warm Spring Hill (served with Potato Chips)	240
<i>chivas regal 12 years, egg white, lime juice, hatten white wine</i>	
Waecicu Sunrise	240
<i>tequila, grenadine, orange juice</i>	

White Wine

Shearwater Sauvignon Blanc	1.140
Trilogy Maule Valley Essential Chardonnay	840
Hatten Aga White	660
Hatten Aga White <i>by glass</i>	144
Two Islands Chardonnay	970
JJ McWilliams Chardonnay	1.000
JJ McWilliams Chardonnay <i>by glass</i>	216

Red Wine (750ml)

Berringer Main & Vine Cabernet Sauvignon	960
Two Island Cabernet Merlot	800
Hatten Aga Red	660
Hatten Aga Red <i>by glass</i>	144
Red Wine Shiraz	970
Red Wine Shiraz <i>by glass</i>	216

Japanese Cocktail

Umeshu	240
Umeshu Soda	300
Green Tea Hai	180

Sparkling Wine *(750ml)*

Fantinel Spumante Prosecco	1.080
Tunjung Sparkling	840

Beer

Bintang	102
Heineken	114
Prost	90

Whisky & Spirits

Whisky JW Red Label	240
Whisky Chivas Regal 12 years	240
Whisky JW Black	240
Gordon's Dry Gin	180
Gin & Tonic	200
Vodka Soda.....	200
Vodka Smirnoff	120
Rum Captain Morgan White	180
Sauza Tequila	180
Arak Bali	120



酒

SAKE MENU

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八海山特別純米



HAKKAISAN TOKUBETSU JUNMAI

Bottle 300ml / IDR 780

Region : Niigata

*crisp and sophisticated character
best with: meat, seafood, cheese*

RICH & DRY

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賀茂泉純米吟醸
朱泉



KAMOIZUMI JUNMAI GINJO SHUSEN

by Glass / IDR 420

Region : Hiroshima

earthy, rich, autumn foliage's woody essence
best with: foie gras, duck, meat,

MEDIUM

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大山特別純米



Ooyama Tokubetsu Junmai

Bottle 300ml / IDR 820

Region : Yamagata

Fruity and refreshing taste
Best with: teppanyaki

MEDIUM

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永井谷川岳源水吟醸



NAGAI TANIGAWADAKE GENSU

Bottle 300ml / IDR 708

Region : Gunma

*softly sweet and blossoming with floral fragrances
best with: salad, yakitori, fruits*

SWEET

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八海山特別本醸造



HAKKAISAN TOKUBETSU HONJOZO

Bottle 300ml / IDR 900

Region : Niigata

wooden notes with a hint of underlying fruit
best with: meat, seafood

LIGHT & DRY

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本釀造特撰真澄



MASUMI TOKUSEN HONJOZO

Bottle 1.8 / IDR3.800 • by Glass 180ml / IDR450.000

Region : Nagano

*fragrant and fresh aromas lead the way to a soft and flavourful palate
Best with: grilled fish and sushi.*

MEDIUM DRY



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