

午膳

LUNCH MENU



# OMAKASE LUNCH

お通し **Starter**

chawan mushi and salad

刺身 **Sashimi**

assorted sashimi

天ぷら **Tempura**

assorted tempura

焼き物 **Yakimono**

grilled salmon

煮物 **Nimono**

sliced beef in sweet sauce

寿司 **Sushi**

assorted nigiri sushi

デザート **Dessert**

today's selection of dessert

**IDR750<sup>++</sup>**



# 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<sup>++</sup>



# TEPPANYAKI

LUNCH SET

海鮮鉄板焼きセット



## Seafood Teppanyaki Set

320<sup>++</sup>

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<sup>++</sup>

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

# 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

495++

# 弁当BOX

うな天弁当



## Una Tem Lunch Box

grilled unagi on top of rice, assorted tempura, agedashi tofu, sashimi, salad, chawanmushi, miso soup, and dessert

460++

# 弁当BOX

栄弁当御膳



## Sakae Bento Gozen

saikoro steak, grilled chicken  
kimpira gobo, grilled hamaci, ebi tempura, agedasi tofu  
served with: rice, chawan mushi, salad, miso soup

450++

# 弁当BOX



西京焼き弁当

## Sai Kyo Lunch Box

grilled white fish, assorted tempura, chicken teriyaki,  
agedashi tofu, steamed rice, chawanmushi, salad,  
miso soup, and dessert.

350++

# 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++

# 弁当BOX



鮭  
弁  
当

## Sushi Lunch Box

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

385++

# 弁当BOX

幕の内弁当



## Makunouchi Lunch Box

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

350++

# 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

450



## 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

475

# 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

455

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)

485

## 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



# 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 tempura and sashimi  
served with rice, chawan mushi,  
salad, miso soup

230

# SUSHI & SASHIMI SET

\*Menu will be made based on ingredients' availability

## 鮪胡麻ねぎ丼御膳 Maguro Goma Negi Don Gozen

fresh tuna with sesame and  
green onion on top of rice

served with:  
chawan mushi,  
salad, miso soup

225



## 天ぷら寿司御膳 Ten Sushi Gozen

assorted tempura  
and sushi

served with:  
chawan mushi,  
salad, miso soup

300



# 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

sautéed 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 sickle (fish head) with ponzu  
served with rice, chawan mushi, salad,  
miso soup

365



ハマチ かんぱち兜焼き

## Hamachi / Kanpachi Kabuto Yaki SET

grilled amberjack head with ponzu  
served with: rice, chawan mushi, salad,  
miso soup

450

# YAKIMONO SET



ギンダラ膳  
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



サーモン膳  
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



## 串揚げ御膳 Kushiage SET

assorted deep fried skewers  
served with: rice,  
chawan mushi,  
salad, miso soup

200



## 天麩羅御膳

### Tempura SET

assorted tempura with sauce  
served with: rice, chawan mushi, salad,  
miso soup

195



## 天重御膳

### Ten Don SET

assorted tempura on top of rice with sauce  
served with: rice, chawan mushi, salad,  
miso soupe

195

# 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

200



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

230



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

245



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

230

# 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

200



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

230



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

210



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

230



DINNER MENU



# 彩 IRODORI

とうもろこし白流し **Tomorokoshi Shiranagashi**  
a silky chilled corn purée

鮪たたき **Maguro Tataki**

diced cut tuna mixed with vegetables, served with  
goma cream and tobiko

黒毛和牛炙り **Kuroge Wagyu Aburi**

lightly grilled Kuroge Wagyu, served with a smooth potato purée

フォアグラ茶碗蒸し **Foie Gras Chawanmushi**  
chawan mushi topped with pan-seared foie gras

強肴 **Shizakana**

delicately grilled lobster with ponzu, served with  
salted mullet roe and radish

寿司 **Sushi**

5 kinds of sushi

デザート **Dessert**

today's selection of dessert

**IDR1.800<sup>++</sup>**



## COURSE MENU A

### 前菜 **Appetizer**

3 kinds of appetizer

### 刺身 **Sashimi**

2 kinds of sashimi

### 揚げ物 **Agemono**

3 kinds of tempura

### 焼き物 **Yakimono**

grilled miso salmon

### **Shabu-Shabu or Sukiyaki**

しゃぶしゃぶ・すき焼き

Kuroge shabu - shabu or sukiyaki

*Additional Choice:*

rice or udon

### デザート **Dessert**

**IDR1.100<sup>++</sup>**



## COURSE MENU B

### 前菜 **Appetizer**

3 kinds of appetizer

### 刺身 **Sashimi**

2 kinds of sashimi

### 揚げ物 **Agemono**

3 kinds of tempura

### 焼き物 **Yakimono**

grilled miso salmon

### 蜜柑釜盛り **Mikan Kamamori**

seared white fish and botan ebi in fresh orange pot

### 寿司 **Sushi**

5 kinds of sushi

### デザート **Dessert**

**IDR1.300<sup>++</sup>**



## COURSE MENU C

### 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

2 kinds of sashimi

### 揚げ物 Agemono

3 kinds of 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

5 kinds of sushi

### デザート Dessert

**IDR1.500<sup>++</sup>**

*\*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

## Australian Wagyu

オーストラリア和牛

100gram

Rp 1.500<sup>++</sup>

with Seafood

Rp 1.800<sup>++</sup>

## 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

## *Kuroge Wagyu*

黒毛和牛A5

100gram

Rp 1.800<sup>++</sup>

with Seafood

Rp 2.100<sup>++</sup>

## ガーリックライス

Garlic Rice

## 赤出汁

Akadashi Miso Soup

## デザート

Dessert

# 旬菜膳

## SYUNSAI ZEN

PACKAGE INCLUDE:

玉子豆腐

Tamago Tofu

鰻入り玉子焼き

Unagi Tamagoyaki

鶏山椒照り焼き

Chicken Sanshō Teriyaki

蒲鉾

Kamaboko

鮪南蛮漬け

Maguro Nanban Zuke

珍味

Chinmi



*\*Please allow approximately 15 minutes for preparation*



EXCLUSIVE OFFER

# OTSUMAMI ZEN

PACKAGE INCLUDE:

いか塩辛

Ika Shiokara

牛タタキ

Beef Tataki

兎山椒煮

Fish Head with Japanese Pepper

マグロ酢味噌がけ

Tuna with Vinegar Miso

IDR

350

.000<sup>++</sup>



# おつまみ OTSUMAMI

A la Carte



牛タタキ  
Gyu Tataki  
*beef tataki*

370



いか塩辛  
Ika Shiokara  
*salted and lightly fermented squid*

105



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

155



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

85

# APPETIZER



うな玉子焼き  
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*



出汁巻き玉子  
Dashimaki Tamago

85

*Japanese rolled omelette*



揚げ出し豆腐  
Agedashi Tofu (4 pcs)

85

*deep-fried tofu served in  
a soup*



エイヒレ  
Eihire

195

*dried stingray fin*



枝豆  
Edamame

40

*boiled soybean*



お新香盛り合わせ  
Oshinko Moriawase

55

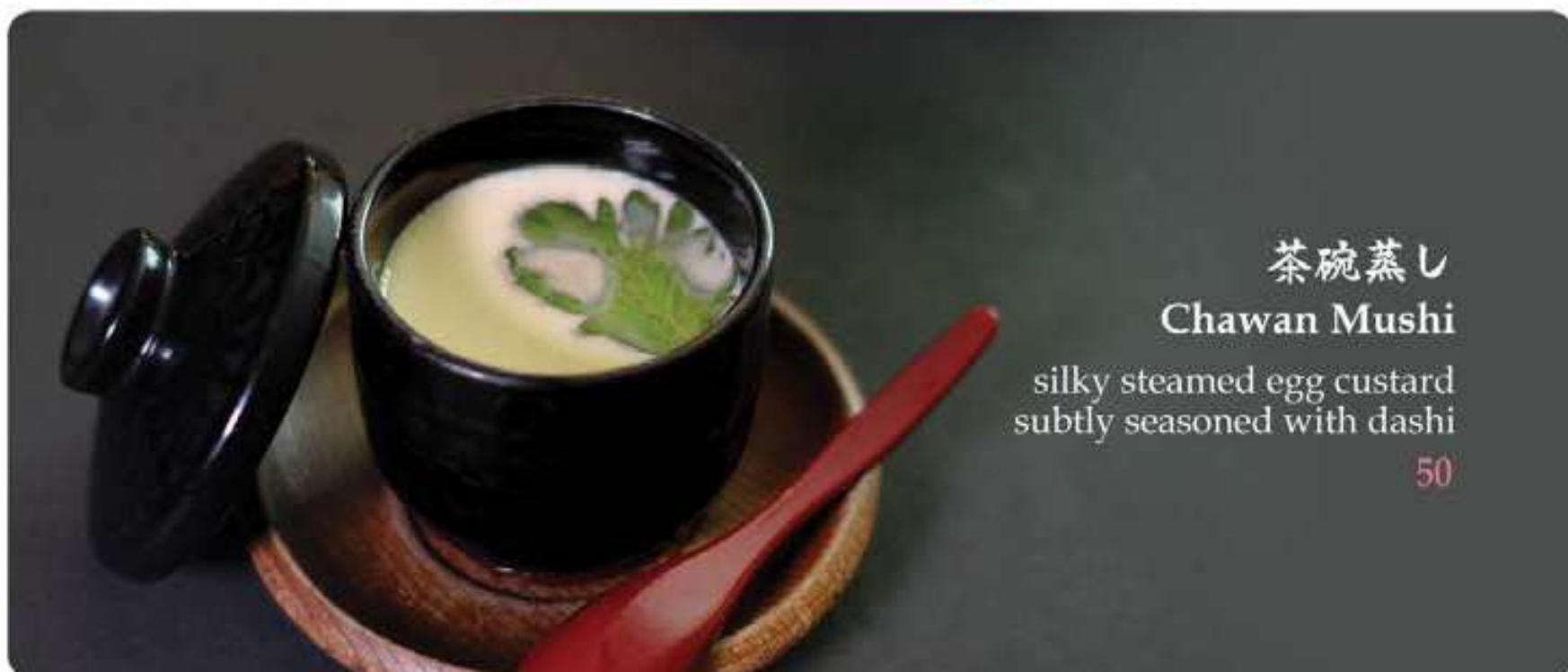
*assorted Japanese pickled  
vegetables*



茶碗蒸し **JAPANESE EGG CUSTARD**

# CHAWAN MUSHI

APPROX. ± 15 MINUTES



# SALAD サラダ

FULL SIZE / HALF SIZE



海鮮シーザーサラダ  
Kaisen Caesar Salad 150/80  
*seafood caesar salad*



すき焼きサラダ  
Sukiyaki Salad 150/80  
*beef sukiyaki salad*



キノコサラダ  
Kinoko Salad 100/60  
*mushroom salad*



わかめサラダ  
Wakame Salad 100/60  
*seaweed 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 35  
Miso Soup

# SUSHI 鮓



おまかせ握り  
Omakase Nigiri

595

*Chef's selected assorted sushi*

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



海鮮丼  
Kaisen 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

## JAPANESE SUSHI ROLL

かっぱ巻き	55	葱とろ巻き	205	サーモン巻き	80
<b>Kappamaki</b> <i>cucumber sushi roll</i>		<b>Negitoromaki</b> <i>minced tuna with Welsh onion sushi roll</i>		<b>Salmon Maki</b> <i>salmon sushi roll</i>	
鉄火巻き	90	太巻き	150	アボカドロール	60
<b>Tekkamaki</b> <i>tuna and seaweed sushi roll</i>		<b>Futomaki</b> <i>thick sushi roll</i>		<b>Avocado Roll</b> <i>avocado sushi roll</i>	

# SUSHI 鮓

## WESTERN SUSHI ROLL

### Salad Roll

サラダロール

125



# SUSHI 鮓

## WESTERN SUSHI ROLL



ドラゴンロール  
Dragon Roll

195



ソフトシェルクラブロール  
Soft Shell Crab Roll

160



カリフォルニアロール  
California Roll

150



天婦羅ロール  
Tempura Roll

150



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*

# SUSHI 鮓

## NIGIRI A LA CARTE (2pcs /1pc)

マグロ 195 / 115

Maguro  
*tuna*

本マグロトロ 255 / 150

Hon Maguro Toro  
*bluefin fatty tuna*

カンパチ 170 / 100

Kanpachi  
*greater amberjack*

ホッキ貝 135 / 80

Hokkigai  
*surf clam*

のどぐろ 340 / 200

Nodoguro  
*blackthroat seaperch*

鯖 160 / 95

Aji  
*horse mackerel*

黒毛和牛 265 / 155

Kuroge Wagyu  
*black-haired Japanese beef*

玉子 40 / 25

Tamago Nigiri  
*egg*

サーモン 86 / 50

Salmon

ヒラメ 160 / 96

Hirame  
*olive flounder*

タイ 150 / 90

Tai  
*red snapper*

ホタテ貝 140 / 80

Hotate  
*scallop*

ボタン海老 265 / 150

Botan Ebi  
*botan shrimp*

金目鯛 250 / 130

Kinmedai  
*golden eye snapper*

エンガワ 160 / 95

Engawa  
*flounder fin*

生雲丹 320

Nama Uni  
*sea urchin*

イクラ軍艦 200 / 120

Ikura Gunkan  
*salmon roe*

シマアジ 85 / 50

Shima Aji  
*horse mackerel*

トビコ 105 / 60

Tobiko  
*flying fish roe*

甘海老 150 / 90

Amaebi  
*sweet shrimp*

鯖 160 / 95

Saba  
*mackerel*

鰻 165 / 95

Unagi  
*eel*



# SASHIMI 刺身



雪

1人様

475

YUKI

1 Pax



月

2人様

620

TSUKI

2 pax



平目薄造り

Hirame Usuzukuri

425

*thin-sliced olive flounder*

*(Imported from Japan)*

本マグロ

Hon Maguro

490

*bluefin tuna (Imported from Japan)*

本マグロ トロ

Hon Maguro Toro

700

*bluefin tuna fatty cut (Imported from Japan)*



鯖三味

Maguro Zanmai

570

*assorted tuna sashimi*

サーモン刺身

Salmon Sashimi *(Imported from Norway)*

295

メ鯖

Shime Saba

440

*mackarel (Imported from Japan)*

# SASHIMI 刺身



炙りカンパチ  
Aburi Kanpachi

seared greater amberjack  
served with sauce and  
garnishes

435



サーモンカルパッチョ  
Salmon Carpaccio

thin sliced salmon  
in sweet and sour citrus  
sauce

315

シマアジ刺身  
Shima Aji Sashimi 150  
*horse mackerel*

甘海老刺身  
Amaebi Sashimi 350  
*sweet shrimp*

玉子焼き  
Tamago Yaki 60  
*classic Japanese rolled omelette*

# SASHIMI 刺身



のどぐろ刺身  
Nodoguro Sashimi

1000

*blackthroat seaperch sashimi*

海胆刺身  
Uni Sashimi 795

*sea urchin sashimi - 25gram*

ホタテ貝刺身  
Hotate Sashimi 295

*scallop*

エンガワ刺身  
Enggawa Sashimi 380

*flounder fin*

いくら醤油漬  
Ikura Shoyudzuke 285

*salmon roe - 50gram*

カンパチ 刺身  
Kanpachi Sashimi 450

*greater amberjack*

ホッキ貝刺身  
Hokigai Sashimi 240

*surf clam*

# GRILLED 焼物

YAKIMONO



黒毛石焼き  
Kuroge Ishiyaki (120g)  
thin sliced Kuroge Wagyu  
served served with assorted  
mushroom

1000



オーストラリア和牛鉄板焼き  
Australian Wagyu  
Teppanyaki  
*iron-plate grilled  
Australian wagyu*  
590



黒毛和牛鉄板焼き  
Kuroge Wagyu  
Teppanyaki  
*iron-plate grilled black-haired  
Japanese wagyu*  
925



フォアグラ  
Foie Gras Teppanyaki  
*iron-plate grilled foie gras*  
420



海鮮鉄板焼き  
Seafood Teppanyaki  
*iron-plate grilled  
assorted seafood*  
300



鶏の照り焼き  
Chicken Teriyaki  
*grilled chicken with  
teriyaki sauce*  
145



エビ鉄板焼き  
Ebi Teppanyaki  
*iron-plate grilled ebi*  
280

# 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  
 with ponzu*  
 450



銀だら焼き <塩・照り焼き>  
**Gindara Yaki**  
*grilled silver cod with  
 salt / teriyaki sauce*  
 370



銀だら西京焼き  
**Gindara Saikyoyaki**  
*grilled silver cod marinated  
 with miso*  
 380



うなぎ蒲焼  
**Unagi Kabayaki**  
*grilled eel with sweet sauce*  
 400



サーモンハラス炭火焼き  
**Salmon Harashu Yaki**  
*grilled salmon belly*  
 235



サーモン焼き <塩・照り焼き>  
**Salmon Yaki**  
*grilled salmon with salt  
 /teriyaki sauce*  
 165



サーモン西京焼き  
**Salmon Saikyoyaki**  
*grilled salmon marinated  
 with miso*  
 175

# FRIED SKEWER 串揚げ

KUSHI-AGE



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 35  
• サーモン鞠玉子



Gyurose • 牛ロース 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 150  
*assorted tempura*



野菜天婦羅盛り合わせ  
Yasai Tempura Moriawase 100  
*assorted vegetables tempura*



海老天婦羅  
Ebi Tempura 180  
*king prawn tempura*



海老餃子  
Ebi Gyoza 195  
*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 150  
*duck soba or udon*



わかめ そば/うどん  
Wakame soba / udon 125  
*seaweed soba or udon*



牛肉 そば/うどん  
Gyuniku Soba / udon 150  
*beef soba or udon*



天婦羅 そば/うどん  
Tempura soba / udon 150  
*assorted tempura soba or udon*

豆乳  
Tororo (additional) 35  
*grated yam*

春雨  
Noodle Set (additional) 130

# NOODLE 麵 **MENMONO**



稲庭うどん  
*Akita style thin udon*

- Wakame Inaniwa Udon ..... 120
- Tempura Inaniwa Udon ..... 180
- Gyuniku Inaniwa Udon ..... 160



茶そば  
Chasoba  
*green tea soba* 130



稲庭うどん 温冷  
Inaniwa Udon  
*Akita style thin udon* 140



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



ざるそばうどん  
Zaru Soba / Udon  
*(cold) soba/udon* 110

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)*

すきやき 又は しゃぶしゃぶ  
**SUKIYAKI / SHABU-SHABU**

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**単品 ALA CARTE**

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黒毛和牛 Japanese Kuroge Wagyu Beef (110g)	850	オーストラリア和牛 Australian Wagyu Beef (130g)	720
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)	790	海鮮 Kaisen (150g)	600
野菜盛り合わせ Yasai Moriwase <i>assorted vegetables</i>	100	きのこ盛り合わせ Kinoko Moriwase <i>assorted mushroom</i>	80
豆乳 Tonyu <i>soy milk</i>	100	春雨 Harusame <i>glass noodle</i>	35
うどん Udon	60	豆腐 Tofu	30
しゃぶしゃぶのたれ Shabu-Shabu Sauce	75	ごはん Rice	30
ゴマダレ Goma Dare <i>sesame sauce</i>	55	たまご Egg	25

# RICE ごはんもの GOHANMONO



石焼きひつまぶし  
Ishiyaki Hitsumabushi

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

445



うな重  
Una Jyu

premium grilled tender eel  
on top of rice

420



和牛丼  
Wagyu Don

beef with egg served on top  
of rice bowl

530



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

# RICE ごはんもの

**GOHANMONO**



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

ガーリックライス

75

Garlic Fried Rice

ごはん

70

Gohan SET

*SET include rice, chawan mushi, salad, miso soup*

解

醉

DRINK MENU

## 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

## WHISKEY COCKTAIL



Soba Cha Whiskey  
蕎麦茶ウィスキー

Batavia 115

Chivas Regal 285



Highball  
ハイボール

Batavia 130

Chivas Regal 300



Coke Highball  
コークハイ

Batavia 125

Chivas Regal 295

## MOCKTAIL 焼酎カクテル

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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 ソフトドリンク

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Coca Cola コココーラ	51
Coca Cola Light コココーラ・ライト	51
Pristine プリスティン	25
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

パパイヤ  
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



ティー  
Iced/Hot  
Tea  
40

FREE  
REFILL



お茶  
グリーンティー  
Iced/Hot  
Ocha (Green Tea)  
25

# BEER



Bintang Beer ビンタンビール	85
Bali Hai Beer バリ ハイビール	85
Sapporo Beer サッポロビール	150
Kirin Beer キリンビール	155

## COFFEE コーヒー

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Americano ..... 55 アメリカーノ	Ice Coffee ..... 55 アイスコーヒー
Regular ..... 55 レギュラー	Ice Cappuccino ..... 65 アイスカプチーノ
Esspresso ..... 55 エスプレッソ	Ice Cafe Latte ..... 65 アイスカフェラテ
Cappuccino ..... 65 カプチーノ	
Cafe Latte ..... 65 カフェラテ	

## ADDITIONAL

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Soda Water ..... 30 ソーダウォーター	Lemon (slice) ..... 15 レモンスライス
Umeboshi ..... 15 梅干し	

## DESSERT デザート



Vanilla Ice Cream  
バニラアイスクリーム

55



Matcha Ice Cream  
抹茶アイスクリーム

70



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

## DESSERT デザート



### Mix Fruits

ミックスフルーツ  
menu will be made  
based on ingredients  
availability

80



### Anmitsu

あんみつ

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

65

酒 日本酒  
SAKE



特別純米  
OOYAMA TOKUBETSU JUNMAI  
Yamagata  
MEDIUM DRY

720ml / 1.171  
300ml / 550  
180ml / 345



特撰黒松白鹿吟醸生貯蔵酒  
HAKUSHIKA GINJO NAMA CHOZO  
Hyogo  
MEDIUM DRY

720ml / 983  
300ml / 415  
180ml / 279



本醸造特撰真澄  
MASUMI HON-JOZO TOKUSEN  
Nagano  
MEDIUM DRY

720ml / 1.385  
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 / 1.202  
300ml / 693

酒 日本酒  
SAKE



久保田 萬壽 純米大吟釀  
KUBOTA MANJU JUNMAI DAIGINJO

*Nigata*  
**MEDIUM DRY**

720ml / 3.310



久保田 千壽 純米吟釀  
KUBOTA SENJU GINJO

*Nigata*  
**DRY**

720ml / 1.378



浦霞本醸造 (宮城)  
URAKASUMI HONJOZO

*Miyagi*  
**MEDIUM**

720ml / 1.034

**焼酎** 焼酎  
**SHOCHU**



**二階堂**  
**NIKAIDO - MUGI SOCHU**  
*Oita*  
**MEDIUM LIGHT**

900ml / 1.734



**白波**  
**SATSUMA - SHIRANAMI**  
*Kagoshima*  
**MEDIUM RICH**

900ml / 1.798



**白波 黒麴仕込**  
**SATSUMA - SHIRANAMI KURO**  
*Kagoshima*  
**MEDIUM LIGHT**

900ml / 1.638



**黒伊佐錦**  
**OOKUCHI - KURO ISANISHIKI**  
*Kagoshima*  
**MEDIUM**

900ml / 1.620



**大魔王 芋**  
**HAMADA DAIMAOU**  
*Kagoshima*  
**MEDIUM LIGHT**

720ml / 2.320

**焼酎 芋**  
**SHOCHU IMO** *sweet potato shochu*

by glass / 130

**焼酎 麦**  
**SHOCHU MUGI** *barley shochu*

by glass / 130



## TWO ISLAND SHIRAZ

**IDR 554**

**Australia**

*All prices are in thousand Rupiah*



## TWO ISLAND CHARDONNAY

**IDR 626**

**Australia**

*All prices are in thousand Rupiah*



**LE MERLOT  
DE LA CHAPELLE**

**IDR 865**

**France**

*All prices are in thousand Rupiah*



**PENFOLDS  
SHIRAZ CABERNET**

**IDR 1.098**

**South Australia**

*All prices are in thousand Rupiah*



**LE CABERNET SAUVIGNON  
DE LA CHAPELLE**

**IDR 865**

**France**

*All prices are in thousand Rupiah*



## BATAVIA WHISKY

**IDR 796**

Volume : 700ml Alcohol : 43%

*All prices are in thousand Rupiah*



**CHIVAS REGAL**

**IDR 3550**

**Blended Scotch Whisky**

*All prices are in thousand Rupiah*