

MENU

• SHABU SHABU •

USA (Sirloin / Rib Eye)
Wagyu Grade 9+ (Sirloin)
Kobe (Sirloin)
Australia (Sirloin / Rib Eye)
Seafood

• DRY SUKIYAKI •

USA (Sirloin / Rib Eye)
Wagyu Grade 9+ (Sirloin / Rib Eye)
Kobe (Sirloin)
Australia (Sirloin / Rib Eye)

• HOUSE SIGNATURE DISHES •

Sweet Corn Ball Tempura
Unagi Gyuniku Maki (*Crispy Eel on top of beef roll*)
Tendon (*Tempura on rice with special sauce*)
Spesial Gyu Enoki Maki (*Rolled Beef with Enoki Mushroom*)
Kaki Age Tempura (*Ebi and vegetables Tempura with Sweet and Sour Sauce*)
Spicy Beef Tenderloin (*with sesame and sweet sauce*) Kobe . Wagyu . USA
Fresh Crab Salad (*Crab Meat and Tofu with Sesame Dressing*)
Special Fresh Crab Hand Roll (*Crab Meat and Tuna Wrapped in Soy Paper*)
Unagi Sake Maki (*Rolled Unagi, Chopped Salmon and Vegetables Wrapped in Soya paper*)

Special Seafood Fried Rice
Gyuniku Potato Chips USA . Wagyu
Sake Shishito Nigiri (2 pcs) • Salmon Mentai Yaki (2 pcs)
Crunchy Hotate Roll (*Fried Scallop and Crab Roll with Sweet Sauce*)
Crunchy Spicy Salmon Roll (*Rolled Spicy Salmon and Fried of Salmon's Skin*)
Sake to Mame Maki (*Rolled Salmon with Crab Meat and Spicy Cashew Nut Sauce*)
Sake Inari Sushi (*Chopped Salmon with Japanese Beancurd*)
Ishiyaki Beef (*Beef on Hot Stone served with Homemade Sauce*) Wagyu **975**, Kobe **1.450**
Truffle Beef Bowl (*Sliced beef with truffle sauce served with rice*) USA **325**, Wagyu **550**

All prices are in thousand Rupiah and subject to 17,5% government tax and service charge

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• SASHIMI •

Sashimi Moriawase (*Assorted of Sliced Raw Fish*)

Sashimi Matsu (*Assorted of Sliced Raw Fish: Salmon, Hamachi, Toro, Ama ebi, Octopus and Ikura*)

Ikura Sashimi (*Salmon Roe*)

Toro Sashimi (*Belly of Tuna*)

• SUSHI •

Nigiri Sushi Moriawase (*Assorted Raw Fish on Sushi Rice*)

Sushi and Sashimi Moriawase (*Variety of Sliced Raw Fish and Sushi Rice*)

Chirashi Sushi (*Assorted of Sliced Raw Fish on Rice Served with Miso Soup*)

• NIGIRI SUSHI •

(*Slice of raw fish on sushi rice, 2 pieces/portion*)

Salmon	Hamachi	Tuna
Toro	Ama Ebi	Unagi
Tobiko	Ikura	Tamago

• LUNCH BENTO • (**Except on Saturday & Sunday**)

(*Served with Miso Soup, Steamed Rice, Chawan Mushi and Pickles*)

Tomodachi Bento (*Grilled Salmon, Chicken Teriyaki, Omelet and Sashimi*)

Dry Sukiyaki Bento (*Sirloin beef and vegetables with scramble egg*)

Unagi Bento (*Wakame Salad, Unagi Sushi, Eel on Rice and Nimono*)

Sushi Bento (*Nigiri sushi, California handroll, Sakana furay and Nimono*)

Vegetarian Bento (*Wakame Salad, Yasai Tempura, Grilled Mushroom Gyoza and Aburage Enoki Maki*)

• LUNCH / DINNER BENTO • (**Except on Saturday & Sunday**)

Sakura Bento (*Gindara, Salmon, Tenderloin Beef Steak and Wakame Salad*)

Shokado Bento (*Salmon Skin Maki, Sashimi, Crab Meat Salad and Tenderloin Beef Steak*)

• JYU BOX •

Sake Soboro Jyu (*Salmon with Special Sauce on Rice*)

Sukiyaki Jyu (*Sukiyaki on Rice*)

Gyu Katsu Jyu (*Pan-Fried Beef with Bread Crumb on rice*)

Oyako Jyu (*Pan-Fried Cooked Chicken & Vegetables on Rice*)

Unajyu (*Grilled Eel with Special Sauce on Rice*)

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• FUSION SUSHI •

- Kintamani Maki (*Rolled King Prawn, Vegetables and Avocado on Top*)
Earthquake Rolls (*Rolled Crab Meat, Green Asparagus and Avocado with Special Sauce*)
Sweet Dragon Maki (*Rolled gindara, crab, avocado and vegetables*)
Special Spicy Tuna Maki (*Rolled Tuna with Spicy Mayonnaise*)
Soft Shell Crab Maki (*Rolled Soft Shell Crab with Grilled Special Cheese*)
- Wagyu Gyuniku Maki (*Rolled Wagyu Beef with Enoki Mushroom*)
Telaga Warna Maki (*Rolled Prawn, Avocado and Vegetables*)
Special Little Dragon Maki (*Rolled Unagi and Mixed Vegetables with Shredded Beef*)
Crispy Rice Hotate (*Crispy Rice with Scallop on Top*)
Roppongi Hand Roll (*Chopped Salmon and Seaweed Wrapped in Soy Paper*)
- Crunchy Inari Sushi (*Rolled Skin Salmon with Japanese Bean Curd*)
Sake Yaki Maki (*Rolled Crab Meat and Salmon on Top*)
Spider Maki (*Rolled of Deep Fried Soft Shell Crab and Avocado with Seaweed*)
Salmon Skin Maki (*Rolled of Fried Salmon Skin and Vegetables*)
California Maki (*Rolled Crab and Vegetables*)
- Ebiten Maki (*Rolled Prawn, Crab and Vegetables*)
Ichiban Sake Maki (*Rolled Fried Salmon and Cheese Rolls*)
Kani Moto Maki (*Rolled Prawn, Crab Meat and Vegetables*)
Goose Liver Maki (*Rolled of Mixed Mushroom Rolls topped with Foie Gras*)
Foie Gras Canape (*Goose Liver, Avocado and Three Kinds of Tobiko*)
- Dynamite (*Grilled Scallop with Special Mayonnaise*)
Kani Kora Foil Yaki (*Grilled crab and mushroom with Special Mayonnaise*)
Unagi Koromo Maki (*Rolled Unagi Tempura and Cheese with Fried of Tobiko*)
Maguro Eel Maki (*Rolled Soft Shell Crab Rolls topped with Tuna and Unagi*)
Green Healthy Rolls (*Rolled Enoki Mushroom, Pickles and Green Vegetables*)
Spicy Scallop Maki (*Rolled Scallop with Spicy Mayonnaise*)

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ROBATAYAKI (Japanese Barbeque)

• BEEF AND CHICKEN •

- Kobe Steak (*Grilled Sirloin Kobe Beef served on Hot Plate*)
- Wagyu Steak (*Grilled Sirloin or Rib Eye served on Hot Plate*)
- Gyu Namban (*Grilled Beef Rolls*)
- Yakitori (*Chicken Skewers*)
- Gyoza (*Deep Fried or Grilled Chicken Gyoza*)

• SEAFOOD •

- Gindara (*Grilled Cod Fish*)
- Ise Ebi Yaki (*Grilled Lobster*)
- Barramundi (*Grilled Barramundi Fish*)
- Gindara Foil Yaki (*Steamed Cod Fish and Enoki Mushroom Wrapped in Aluminium Foil*)
- Shisamo (*Famous Pregnant Fish*)
- Sake Shioyaki (*Grilled Salmon Fish*)
- Sake Harasu (*Grilled Salmon Belly*)
- Sanma/Saba (*Grilled Mackerel Fish*)
- Hamachi Kama (*Grilled Neck of Hamachi Fish*)
- Unagi (*Grilled Eel*)
- Ika Dango (*Grilled Squid Ball*)
- Satsuma Age (*Grilled Fish Cake and Vegetable*)

• VEGETABLES •

- Atsu Age (*Grilled Bean Curd*)
- Mixed Mushroom
- Ninniku (*Garlic Skewers*)
- Tomorokoshi (*Grilled Corn*)
- Yaki Onigiri (*Steamed Rice Ball*)

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• OZEN •

(Served with Miso Soup, Steamed Rice, Chawan Musi and Pickles)

Chicken Teriyaki / Chicken Steak *(Deep Fried or Grilled Chicken)*

Beef Teriyaki *(Deep Fried Beef Teriyaki with Salad)* .

US Tenderloin Steak *(Grilled US tenderloin Beef)* .

Tempura *(Assorted Prawn and Vegetables Tempura)* .

Jyu Jyu Steak *(Sliced Sirloin Steak and Vegetables on Hot Iron Plate)* .

Jyu Jyu Steak U S Beef . , Jyu Jyu Steak Wagyu Beef

Gyu Yakiniku *(Yakiniku Beef)*

Seafood Spicy Yaki *(Grilled Mixed Seafood on Hot Iron Plate)*

Salmon Teriyaki / Robatayaki *(Fried / Grilled Salmon Fish with Special Sauce and Mashed Potatoes)*

Salmon Steak *(Steaked Salmon Fish with Special Sauce)* .

Gindara Teriyaki / Robatayaki *(Fried / Grilled Cod Fish with Special Sauce and Mashed Potatoes)* .

Teppanyaki *(Tenderloin Beef, Seafood and Mixed Salad served with Homemade Sauce)* .

• UDON / SOBA / RAMEN •

Hot Udon/ Soba *(Tempura, Gyuniku, Tori, Kitsune, Tsukimi)* 1

Gyu Himi Udon *(Special Wheat Noodles with Sirloin Beef and Vegetables)*

Wagyu Himi Udon *(Special Wheat Noodles with Wagyu Beef and Vegetables)* .

Kaisen Himi Udon *(Special Wheat Noodles with Seafood and Vegetables)*

Nabeyaki Udon *(Noodles in Soup topped with Vegetables and Prawn)* .

Soyu / Miso Ramen *(Tori, Gyuniku)* .

Yaki Udon *(Japanese Fried Udon)* .

Zaru Soba/ Cha Soba *(Cold Japanese Buckwheat Noodles)* .

Spaghetti with Mentaiko and Mushroom .

• A LA CARTE •

Tempura Moriawase *(Assorted of Prawn and Vegetables Tempura)* .

Ebi Furai *(Fried Prawn with Bread Crumb)* .

Salmon Furai *(Fried Salmon with Bread Crumb)* .

Chicken Katsu *(Fried Chicken with Bread Crumb)*

Age Dashi Tofu *(Fried Bean Curd with Soya Sauce)* .

Jako Tofu *(Japanese Tofu with Chirimen Jako)* .

Edamame *(Green Peanut)*

Chawan Mushi *(Egg Custard)* .

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• KAMAMESHI •

Tori (*Steamed Rice Pot with Chicken and Scramble Egg*) :

Sake (*Steamed Rice Pot with Salmon Fish*)

Gyuniku (*Steamed Rice Pot with Sliced Sirloin Beef*) :

Hotate (*Steamed Rice Pot with Scallop*) :

Gomoku (*Steamed Rice Pot with Seafood*)

Unagi (*Steamed Rice Pot with Grilled Unagi*)

Sansai (*Steamed Rice Pot with Vegetables*) :

• ZOSUI AND CHASUKE •

Tori / Tamago / Yasai Zosui (*Japanese Porridge with vegetables*) :

Chasuke (*Sake, Nori, Ume*)

Onigiri (*Steamed Rice Ball*)

Yakimeshi / Garlic Rice (*Japanese Fried Rice*) :

Tendon (*Prawn and Vegetables Tempura on Rice served with Special Sauce*) :

• SALAD •

Kani Salad (*Crab Meat and Vegetables Salad*) :

Tobiko Salad (*Vegetables, skin salmon and tobiko salad*) :

Popcorn Salad (*Vegetables and shrimp popcorn with spicy mayonaise*) :

Chicken Crispy Salad (*Chicken Meat and Wonton Skin*) :

Tomato Salad (*Tomatoes and Vegetables Salad with Special Dressing*)

Tokusen Salad (*Lettuce and Fried Garlic with Sesame Dressing*)

Chuka Wakame Salad (*Fresh Seaweed and Vegetables served with Sweet and Sour Sauce*) :

Tuna Goma Dressing Salad (*Mixed Vegetables and boiled tuna with sesame seed dressing*) :

Sashimi Salad (*Mixed Vegetables and Slice of Raw Fish with Japanese Dressing*) :

• SOUP •

Dobin Mushi (*Clear Soup with Prawn, Chicken and Shitake Mushroom*)

Osuimono (*Clear Soup with Wakame and Crab Meat/ Prawn/ Fish*) :

Miso Shiru (*White Miso Soup with Wakame and Tofu*) :

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