

Sushi Bar 寿司バー

	nigiri 2pc	sashimi 3pc
sweet shrimp amaebi	160	210
kingfish hamachi	90	90
scallop hotate	130	170
salmon roe ikura	250	360
king salmon sake	140	180
snapper kinmedai	160	270
tuna maguro	100	120
flatfish hirame	80	100
tuna belly toro	140	190
eel unagi	80	160
sea urchin uni	380	550

*5gr russian sturgeon add on

400

*pair with HaHa Sauvignon Blanc

glass 199

***sushi set** | chef's selection of nigiri (8 pieces) 210

***sashimi set** | chef's selection of sashimi (10 pieces) 270

***sushi & sashimi combo** | chef's selection of sushi & sashimi (16 pieces) 390

*pair with Kurosawa Junmai Kimoto | glass 110 | carafe 399

Sushi Rolls 寿司ロール

eggplant dragon roll | eggplant unagi | asparagus | carrot
cucumber | soy mayo | sesame | sansho 140 

king prawn (5pc) | shiso | kimchi mayo | sesame
avocado | cucumber | ito-togarashi 160

double salmon | ikura | spring onion | cucumber
kimizushi 230

smoked hamachi | crab & apple slaw | yuzu caviar
crispy leek | avocado 210

surf & turf | king prawn | wagyu MB5 | gold
caviar | egg yolk | tare 450

Chef's Specials シェフのおすすめ

wagyu dark curry | slow cooked wagyu | tamago
black garlic | za'atar | rice 190

unagi don | slow grilled unagi | rice | tamago 270

Cold Starters 冷菜

oyster | 2pcs japanese sakoshi bay oyster | your choice of
yuzu pearls & pickled kabura or sushizu & burnt chive oil 160

toro tartare | tuna belly | caviar | fresh wasabi
sashimi shoyu | sesame mayo | nori crisp 240

kingfish ceviche | lime & jalapeno kosho | burnt chive oil
daikon ribbon | coriander infused ponzu 160

chirashi | salmon | maguro | shiromi | ika | hotate | ikura
kinshi tamago | sweet shiitake | edamame | shiso | nori 280

wagyu tartare | karashi | mustard | pickled scallion bulb
lemon | capers | asatsuki | cilantro | rice bread 220

spicy tuna square | kaffir lime | sambal matah | tobiko 130

Hot Starters 温菜

yuzu shrimp tempura | yuzu mayo | shiitake | yuzu kosho 190

grilled tako | grilled octopus | umedare | kabocha
ubi cilembu 195

teba gyoza | chicken wings | kucai | sesame 150

king prawn tempura | shiso | housemade tempura sauce
red wine salt 180

chawanmushi | balinese organic chicken broth | ikura
shiitake | yuzu skin | okaki 60

tuna tatsuta | soy marinated tuna | black garlic aioli
leek | shichimi 95

miso soup | leek | wakame | tofu & usuage 45

yaki edamame | your choice of balinese sea salt
or garlic & chili 40 

nasu dengaku | miso glazed grilled eggplant | yuzu
kemangi | sesame | chili 110 

Mains メイン

tempura moriwase | ebi | whitefish | ika
ohba | veggies | tentsuyu 240 

3-ways duck shabu | duck breast | yuzu kosho | soba
duck bone broth | leek | rice | egg 270

grilled king prawn | egg yolk miso | black garlic 390

miso black cod | saikyo miso | black garlic | kikka daikon 290

pan-seared duck breast | black pepper | cheesy japanese
potato salad | grilled veggies | kizami wasabi 450

house-smoked salmon carbonara | hiyamugi noodles
egg | grana padano | ikura | aonori | scallion 210

TKG | MB9 wagyu | ikura | slow cooked egg yolk
truffle | rice | salad 800

Steak ステーキ

250g MB5 wagyu oyster blade | 550

200g MB5 tajima rump cap | 780

200g MB9 tajima striploin | 1200

Miyazaki A5 (JPN) wagyu sirloin | 990/100gr

*all served w/ tea cup condiments & japanese salad

Sides 副菜

japanese potato salad 75 

house salad 50 

char-grilled broccoli gomae 60 

wagyu-fat fried baby potatoes 55

japanese rice 40 



Menu is subject to change without notice due to seasonal availability.

For any dietary requirements, please consult our waiters for alternative menu options.

Price are subject to 10% Tax & 8% Service Fee

 Vegetarian

 Vegan