
おまかせ懐石 / Omakase Kaiseki
Chef Recommendation Japanese Course Menu

おまかせ鮨懐石 / Omakase Sushi Kaiseki
Chef Recommendation Sushi Course Menu
Rp1,500,000

小鉢、前菜、造里、揚物又は焼物、鮨、御椀、甘味
Kobachi, zensai, sashimi, agemono or yakimono, sushi, owan and dessert
Small dish, appetizer, sashimi dish, fried dish or grilled dish, assorted sushi, soup dish and dessert

“い” コース
“I” Course Menu
Rp1,200,000

小鉢、前菜、刺身、油物、焼物、食事、甘味
Kobachi, zensai, sashimi, aburamono, yakimono, shokuji, kanmi
Small dish, appetizer, assorted sashimi, fried dish, Rice dish, dessert

“ろ” コース
“Ro” Coourse Menu
Rp1,800,000

小鉢、八寸、造里、油物、焼物、煮物、食事、甘味
Kobachi, zensai, sashimi, aburamono, yakimono, nimono, shokuji, kanmi
Small dish, appetizer, assorted sashimi, fried dish, grilled dish, boiled dish, rice dish, dessert

しゃぶしゃぶ又はすき焼きコース
Shabu-Shabu or Sukiyaki Course

小鉢、造里、油物、焼物、しゃぶしゃぶ又はすき焼、食事、甘味
Kobachi, sashimi, aburamono, yakimono, Shabu-Shabu or Sukiyaki, shokuji and dessert
Small dish, assorted sashimi, fried dish, grilled dish, Shabu-Shabu or Sukiyaki, rice dish, dessert

Rp1,500,000
一人前 / Per person

上記の価格には別と税金とサービス料が加算されます。
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お刺身 / 鮨

Sliced Raw Fish and Sushi

“い” お刺身盛合せ 3点 / “I” sashimi moriawase
Three kinds of assorted sliced raw fish “I”
Rp250,000

“ろ” お刺身盛合せ 5点 / “Ro” sashimi moriawase
Five kinds of assorted slice raw fish “Ro”
Rp580,000

“は” お刺身盛合せ 7点 / “Ha” sashimi moriawase
Seven kinds of assorted slice raw fish “Ha”
Rp800,000

本日の逸品旬魚 / Honjitsu no Ippin shungyo
Special seasonable fish on today's
Rp200,000 ~

松鮓盛合せ (11貫) / Matsu sushi (11 pcs)
Selected assorted sushi “Matsu” (11 pcs)
Rp450,000

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鮓丼物 / Sushi don
Sushi Rice bowl Dish

ちらし鮓 / Chirashi sushi
Sliced raw fish on vinegar rice
Rp350,000

ばらちらし / Barachirashi
Cut cube raw fish on vinegar rice
Rp300,000

枺鮓 / Masu sushi
Small wooden sake cup in mixed cube cut raw fish on vinegar rice
Rp250,000

鉄火丼 / Tekka don
Sliced raw fish of tuna on vinegar rice
Rp200,000

サーモン丼 / Salmon don
Sliced salmon on vinegar rice
Rp120,000

雲丹丼 / Uni don
Sea urchin on vinegar rice
Rp600,000

ネギトロ丼 / Negi toro don
Tuna belly on vinegar rice
Rp350,000

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アラカルトメニュー
A La Carte Menu

酒の肴 / Sake no sakana
Chef Selected of Appetizer

<u>枝豆枝付き / Edamame</u> Boiled salty branch of green beans	Rp80,000
<u>珍味盛り合せ / Chinmi moriaease</u> Selected assorted delicacies of Japan	Rp158,000
<u>たたきとろろ /Tataki tororo</u> Chopped grated yam	Rp98,000
<u>たたき胡瓜 / Tataki kyuri</u> Chopped salty cucumber	Rp78,000
<u>炙り明太 / Aburi mentaiko</u> Broiled walleye pollack	Rp148,000
<u>炙りカマンベール / Aburi camembert</u> Broiled camembert	Rp98,000
<u>砂肝ガーリック / Sunagimo garlic</u> Sautéed gizzard with garlic	Rp110,000
<u>本日のキンピラ / Honjitsu no kinpira</u> Today's fried and boiled down in sugar and soy sauce	Rp88,000
<u>エイヒレ / Eihire</u> Broiled ray fin with mayonnaise	Rp128,000

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料理長お薦め一品料理

Chef Recommendation A La Carte Menu

<u>煮鮑青山椒と白菜豆乳クリームソース</u> Niawabi sansho to hakusai cream sauce Steamed sansho pepper Abalone and Chinese cabbage with soybeans cream sauce	Rp248,000
<u>サーモンマリネ柚子胡椒の香り</u>	Rp128,000

Salmon marine yuzukosho no kaori
Marinated salmon with flavor of yuzu pepper

フォアグラと雲丹の茶碗蒸し Rp180,000
Foie gras to uni no chawanmushi
Foie gras and sea urchin on steamed egg custard

牛肉とセロリの春巻き Rp120,000
Gyuniku to serori no harumaki
Beef and celery of spring roll

鮪、帆立、フォアグラのミルフィーユ仕立て Rp280,000
Maguro, hotate, foie gras no millefeuille jitate
Mille feuille of tuna, scallop and foie gras

焼き茄子とオマール海老のサラダ仕立て Rp198,000
Yaki nasu to omaruebi no sarada jitate
Salad style of grilled eggplant and homard

トリイフ蕎麦と唐墨蕎麦の小盛り二種 Rp148,000
Torifu soba to kurosumi soba no komori nishu
Small two kinds of triffin and squid ink buckwheat noodles

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サラダ
Salad Dish

しゃぶしゃぶサラダと胡麻ドレッシング Rp168,000
Shabu-shabu salad
Shabu-shabu style salad with sesame dressing

サーモンサラダとシーザードレッシング Rp138,000
Salmon sarada

Sliced salmon salad with caesar dressing

豆腐サラダと胡麻豆旨ドレッシング

Rp128,000

Tofu sarada

Cold Japanese beans card salad with sesame dressing

ハリハリサラダと柚子味噌ドレッシング

Rp118,000

Harihari sarada

Thin sliced crispy Japanese radish salad with yuzu miso dressing

焼肉サラダとコーリアンドレッシング

Rp168,000

Yakiniku sarada

Grilled beef salad with Korean dressing

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煮物、炊き合わせ料理
Boiled and Boiled Dish

葱鮪鍋

Rp188,000

Negi maguro nabe

Japanese leeks with tuna in hot pot

和牛すじと大根の炊合せ

Rp158,000

Wagyu suji to daikon no takiawase

Boiled wagyu beef sinew with radish

柳川鍋 (穴子又は和牛)

Rp98,000

Yanagawa nabe (Anago or Beef)

Boiled vegetables and tofu with grilled conger ell or sliced beef in pot

本日のあら煮

Rp98,000

Honjitsu no arani
Today's fish dish made by boiling the bony

キンキ煮付

Rp1,200,000

Kinki nitsuke
Boiled kinki fish seasoned in soy sauce

和牛すき焼小鍋仕立て

Rp280,000

Wagyu beef sukiyaki konabe jitate
Sliced wagyu beef with vegetables in small hot pot

蒸し物

Steamed dish

土瓶蒸し

Rp180,000

Dobinmushi
Steamed vegetables in an earthenware Japanese tea pot

白身魚の酒蒸し

Rp98,000

Shiromisakana no sakamushi
Steaming with sake of white fish meat

蒸しキャベツとフォアグラ

Rp168,000

Mushi kyabetsu to foagura
Steamed cabbage with foie gras

鯛かぶとちり蒸し

Rp120,000

Taikabuto chirimushi
Simmered helmet of the sea bream in dashi soup

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揚物
Fried Dish

<u>地鶏竜田揚げ</u> Japanese style fried chicken with cut lemon	Rp98,000
<u>揚げだし三種</u> Three kinds of soy beans curd with condiment	Rp120,000
<u>海老天婦羅</u> Ebi tempura Prawns tempura with condiment	Rp180,000
<u>天婦羅盛り合せ</u> Assorted fish and vegetables tempura	Rp250,000

とろろ磯辺揚げ Rp98,000
Tororo isobeage
Grated yam with seafood with condiment

和牛カツレツ Rp280,000
Wagyu beef cutlet with vegetables

帆立とキャビア香味揚げ Rp280,000
Flavor deep fried scallop with caviar with condiment

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焼物

Grilled Dish

鶏モモ肉焼野菜ソース Rp120,000
Torimomo niku yakiyasai sauce
Grilled chicken vegetables with special sauce

車海老の一本焼 Rp120,000
Kurumaebi no ippon yaki
Japanese prawn “Kurumaebi”

魚介のグラタン Rp120,000
Gyokai no Guratan
Mixed seafood gratin

本日のかま焼 Rp280,000
Honjitsuno kamayaki
Today’s grilled fish chin

サーモンの照焼き Rp110,000
Salmon teriyaki
Salmon with teriyaki sauce

銀鱈の照焼き Rp180,000
Gindara teriyaki
Cod fish with teriyaki sauce

<u>牛タン炙り</u> Gyutan aburi Broiled beef tongue with chef special sauce	Rp180,000
<u>サーモン西京焼</u> Salmon saikyoyaki Salmon marinated saikyo miso paste	Rp168,000
<u>銀鱈西京焼き</u> Gindara saikyoyaki Cod fish marinated saikyo miso paste	Rp198,000
<u>フォアグラつくね</u> Foie gras tsukune Japanese style foie gras meatloaf skewer	Rp250,000
<u>鮑のステーキ肝ソース</u> Awabi no steak kimo sauce Steamed soft abalone steak with special abalone liver sauce	Rp480,000

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汁物
Soup Dish

<u>本日の味噌汁</u> Misoshiru Today's miso soup	Rp32,000
<u>本日の御椀</u> Honjitsuno owan Today's chef recommendation soup	Rp58,000
<u>赤出し</u> Akadashi Soup made with red miso paste	Rp48,000

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