



the dining room

DINING ROOM MENU

THE PENTHOUSE

BY THE PAVILION

STARTERS

WAFU SALAD - 80

romaine lettuce, cucumber,
seaweed with wafu dressing

SAGA TOFU - 120

deep fried tofu stuffed with chopped carrot,
ginko nuts, jew's ear mushroom, bimi sauce

ORANGE SALAD - 95

sliced orange, cherry tomato,
with butterhead salad with yuzu dressing

COLD SOMEN - 125

finest wheat noodle with umami sauce

SASHIMI & ABURI SUSHI SET - 290

7 pcs salmon sashimi,
4 pcs salmon aburi sushi

SALMON TATAKI - 300

7 pcs tataki served with salad

MAINS

SEA BASS SAIKYO YAKI - 480

broiled saikyo miso sea bass
with potato salad & dashimaki tamago

SALMON TERIYAKI - 350

salmon, rice, dashimaki tamago,
pickles, miso soup

WAGYU FRIED RICE - 180

fried rice, wagyu beef, spring onions, eggs,
chili, prawn crackers, cucumber onion pickles

TENDON - 390

assorted tempura with Japanese rice
with tendon sauce

YAKINIKU DON - 290

steamed rice, wagyu yakiniku slices,
beans sprouts, spring onions, pickles

UNAGI DON - 415

grilled eel on Japanese rice
with unagi sauce

GYU NABE - 1.200

FOR 2
A5 miyazaki slices, mixed vegetables,
amiyaki sauce

BEEF CURRY WITH

CHICKEN KARAAGE - 250

beef curry over steamed Japanese rice
topped with karaage

SUSHI / SASHIMI

SASHIMI MORIAWASE - 1.000

toro, seabream, salmon,
amaebi, angel shrimp

SUSHI MORIAWASE - 800

toro, seabream, salmon, amaebi,
angel shrimp, ikura, tamago

A LA CARTE SUSHI

HOKKAIDO UNI - 300/pc

HOKKAIDO TARABAGANI - 250/pc

seasonal

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All prices are subject to prevailing Service Charge & Government tax (21%) and are represented in thousand Rupiah (.000)

OMAKASE

starting from 2.500++ *Menu by request*

omakase literally translates to 'i'll leave it up to you' - in this case, the Chef. A customized 7 course meal built around seasonal availability of selected quality ingredients. Kindly reserve at least one day prior and inform us of any allergies upon reservation.

SUSUGI NABE

Min 2 pax | Menu by request

A5 MIYAZAKI WAGYU SIRLOIN SET

- 1.450 / pax

A5 HITACHI WAGYU SIRLOIN SET

- 1.450 / pax

PREMIUM SEAFOOD SET

- 1.900 / pax

Set includes: savoy cabbage, spinach, pak choy, assorted Japanese mushrooms, spring onions, silken tofu, somen noodles, ponzu and sesame dipping sauces

HOKKAIDO OYSTERS - 230/pc

Seasonal | Menu by request

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