



the dining room

DINING ROOM MENU

THE PENTHOUSE

BY THE PAVILION

IRODORI CHAWANMUSI - 95

egg custard, chicken, chawanmushi sauce

AGEDASHI TOFU - 85

fried silken tofu, tofu broth

ORANGE SALAD - 95

green leafs

COLD SOMEN - 125

somen, yuzu broth

ASSORTED SALMON SUSHI & SASHIMI - 185

4 aburi sushi, 7 sashimi

SAIKYO MISO SEABASS - 410

saikyo miso seabass, rice, dashimaki tamago, pickles, miso soup

SALMON TERIYAKI - 350

salmon, rice, dashimaki tamago, pickles, miso soup

TEMPURA TENDON - 335

prawn, kakiage tempura, asparagus, nori, enoki, shimeji, shitake, rice

CHICKEN KATSU CURRY - 225

deep-fried chicken katsu curry over Japanese steamed rice

WAGYU FRIED RICE - 180

steamed rice, wagyu beef, spring onions, eggs, chilli, prawn crackers,
cucumber onion pickles

YAKINIKU DON - 290

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

GYU NABE (for 2) - 895

wagyu slices, moyashi, assorted vegetables

UNAGI KABAYAKI DON - 415

whole grilled eel on a bed of rice, clear soup, pickles

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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 1.500++

kindly reserve one day prior

omakase literally translates to 'i'll leave it up to you' - in this case, the Chef.
multi course Japanese meal that builds around seasonality and high quality ingredients.
please inform our staff of any allergies during reservation.

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