

# From The Dining room

## JAPANESE MENU

### STARTERS

**TOMATO CUCUMBER SALAD** - 90  
tomato , kyuri, kombu with wafu dressing  
and white sesame

**AGEDASHI TOFU** - 90  
Japanese fried silken tofu with tofu broth

**ORANGE SALAD** - 120  
sliced orange, cherry tomato,  
with butterhead salad with yuzu dressing

**TORI CHAWANMUSHI** - 95  
Japanese steamed egg filled with chicken dice,  
ginko nuts, shiitake mushroom

**COLD SOMEN** - 125  
finest wheat noodle with umami sauce

**SASHIMI & ABURI SUSHI SET**  
7 pcs salmon sashimi, 4 pcs salmon aburi sushi

**SEARED FOIE GRAS** - 510  
with pear fruits dressed with madera sauce

### MAINS

**SEA BASS SAIKYO YAKI** - 580  
broiled saikyo miso sea bass  
with potato salad & dashimaki tamago

**SALMON TERIYAKI** - 350  
salmon, rice, dashimaki tamago,  
pickles, miso soup

**WAGYU FRIED RICE** - 245  
fried rice, wagyu beef, spring onions, eggs,  
chili, prawn crackers, cucumber onion pickles

**TENDON** - 390  
angel shrimp, vegetable tempura, Japanese rice  
with tendon sauce

**YAKINIKU DON** - 290  
steamed rice, wagyu yakiniku slices,  
beans sprouts, spring onions, pickles

**UNAGI DON** - 450  
grilled eel on Japanese rice  
with unagi sauce

**GYU NABE** - 1.400  
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 / hirame, botanebi  
amaebi, salmon

**SUSHI MORIAWASE** - 800  
toro, seabream / hirame, botanebi  
amaebi, salmon, tamago

**CHIRASHI SALMON** - 250  
sushi rice topped with 7 pcs salmon sashimi

**ASSORTED CHIRASHI** - 800  
sushi rice topped with negi toro, uni, ikura

## KAISEKI RYORI

starting from 1.500++ *Menu by request*

## 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 / SHABU - SHABU

*Min 2 pax | Menu by request*

### A5 MIYAZAKI BEEF SET

- 2.800 / pax

### WAGYU MB9 BEEF SET

- 1.800 / pax

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

### A LA CARTE SUSHI

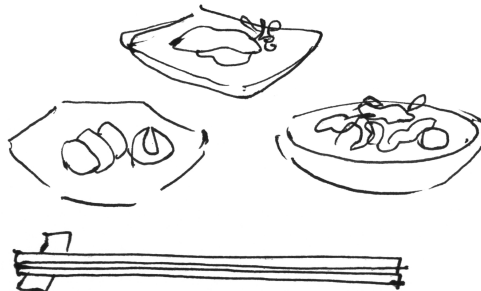
**HOKKAIDO UNI** - 300/pc

**HOKKAIDO TARABAGANI** - 250/pc

*seasonal*

**GRILLED MIYAZAKI A5** - 2.500/pc

400 gr grilled A5 miyazaki beef served with garlic rice and grilled vegetables



THE PENTHOUSE

BY THE PAPILION

All prices subject to 21% Service Charge and Government Tax; and are represented in thousand Rupiah (,000)