

Sushi & Sashimi Menu

SASHIMI

(Five slices per order)

Aomori maguro tuna	680
Iki ootoro tuna belly	1,000
Hokkaido amaebi	400
Spicy sake salmon	180
Shikoku hamachi yellow tail	360
Hokkaido hotate scallop	400
Ikura salmon roe	250
Lombok tai snapper	130
Tamago egg	80
Hokkaido premium uni (50 gr)	500
Large miyagi oyster (by piece)	600

KITA CHEF-SELECTED SASHIMI

Three kinds of chef-selected sashimi	700
Five kinds of chef-selected sashimi	1,250
Seven kinds of chef-selected sashimi (deluxe)	1,500

CARPACCIO

Hokkaido scallop, hamachi, salmon aburi	300
Hamachi, salmon aburi	280
Salmon aburi	240

SUSHI

(Two pieces per order)

Aomori maguro tuna	300
Iki ootoro tuna belly	580
Hokkaido premium uni	380
Hokkaido ebi sweet shrimps	180
Spicy sake salmon	135
Shikoku hamachi yellow tail	180
Hokkaido hotate scallops	210
Hokkaido sake salmon roe	230
Unagi eel	300
Crab meat and nori	150
Egg tamago	45

KITA CHEF-SELECTED SUSHI

Sushi moriawase (seven nigiri)	200
Assorted deluxe sushi (nine nigiri)	400
Signature mixed sushi garden from the Japanese sea (12 nigiri)	700

SUSHI ROLLS

Tekkamaki tuna	150
Kappamaki cucumber	50
Sake maki salmon	70
Fatty tuna and green onion	180
Salmon and ikura taco temaki	150
Sweet shrimp and caviar taco temaki	150
Ama ebi shrimp and scallop taco temaki	150
 Futomaki – toro, hamachi, amaebi, hotate, gari	 480
Spicy tuna roll tempura	300
Premium lobster roll	800
KITA roll – eel, crab meat, salmon, salmon roe, tamago, takuwan	450
Shrimp roll – shrimp, salmon, avocado, spicy mayonnaise, fish roe	220
Beef roll – spicy beef, crab meat, salmon, truffle mayonnaise, shiso cress	380
Spicy tuna roll – spicy tuna, takuwan, sesame	270
California roll – crab, cucumber, avocado	185



PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING ALLERGIES.
 PRICES ARE IN INDONESIAN RUPIAH AND SUBJECT TO PREVAILING
 GOVERNMENT TAX AND SERVICE CHARGE.
 WE COMMIT THAT PARK HYATT JAKARTA'S DINING VENUES ARE ISO 22000 CERTIFIED -
 INTERNATIONALLY RECOGNIZED AS THE HIGHEST FOOD SAFETY SYSTEM.