





SOUP

Miso soup 25

RICE

 Cod fish donabe, black truffle, scallops, salmon roe, butter
Please allow 25 minutes for preparation

For three people 750
Additional sea urchin 250

 Australian wagyu sukiyaki donabe, sweet corn, onsen egg
Please allow 25 minutes for preparation

For three people 600
Additional sea urchin 250

Japanese chicken stew curry rice 120
Steamed rice 30

NOODLES





Stir-fried beef soba, onion, carrot, sweet soy 180
Ebi tempura soba or udon 80

SHABU-SHABU udon or rice
with choice of spicy miso or kelp broth
Australian wagyu beef rib-eye MB7, 100gr 450
Japanese wagyu Miyazaki sirloin A5, 70gr 650


Served with seasonal vegetables

VEGETARIAN AND VEGAN SELECTIONS



TO START

-  Steamed edamame, Bali salt 35
-  Cold tofu wasabi sauce 40
-  Chef's salad, seasonal vegetables, ponzu sesame dressing 50
-  Vegetable roll, shiso cress, takuwan, avocado, wasabi 60



ROBATAYAKI per skewer

-  Asparagus 30
-  King oyster mushroom 30
-  Miso eggplant 30
-  Baby corn 30
-  Ginkgo nuts 40

TEPPANYAKI

-  Sauteed broccoli, garlic sauce 50
-  Konjac steak 40


TEMPURA

-  Vegetable tempura 60
-  Spicy deep-fried agedashi tofu 45

NOODLES

-  Vegetable yaki udon 60


DESSERT

-  Matcha tiramisu, lady finger, mascarpone cream 110
- Yuzu cheesecake, sesame crunch, meringue 120
- Matcha pudding, warabi mochi, kuromitsu sauce 95
- Seasonal sliced fruits 80
- Homemade ice cream by scoop 45
- Bitter chocolate, Sulawesi vanilla, strawberry, matcha, ogura red bean, yuzu sorbet



KITA 喜多 Restaurant

Lunch Menu

 SIGNATURE DISH  TABLE SIDE SERVICE  VEGETARIAN  VEGAN

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING ALLERGIES.
PRICES ARE IN INDOONESIAN RUPIAH AND SUBJECT TO PREVAILING GOVERNMENT TAX AND SERVICE CHARGE.
WE COMMIT THAT THE DINING VENUES AT PARK HYATT JAKARTA ARE ISO 22000 CERTIFIED,
WHICH IS INTERNATIONALLY RECOGNIZED AS THE HIGHEST FOOD SAFETY SYSTEM AS PART OF OUR ISO 22000 CERTIFICATION.

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FOR SHARING

🦋 **Robatayaki Mix** 520
 Australian wagyu beef rib-eye MB7, chicken and leek, chicken thigh, vegetables

🦋 **Sushi and Sashimi** 880
 Five kinds of nigiri sushi and sashimi, two kinds of chef's selected rolls

Agemono 400
 Chicken karaage, prawn and vegetable tempura, beef korokke

CHEF'S SELECTED NIGIRI AND SASHIMI

🦋 **Sushi garden from the Japanese sea 11 pieces** 550
 Assorted deluxe sushi 9 pieces 300
 Sushi moriwase 7 pieces 150

5 kinds of sashimi 600
 4 kinds of sashimi 360
 3 kinds of sashimi 200

SUSHI ROLLS

🦋 **KITA**, eel, crab meat, salmon, salmon roe, tamago, takuwan 180
 Shrimp tempura roll, salmon, avocado, spicy mayonnaise, fish roe 120
 Spicy tuna tempura, spicy tuna, takuwan, sesame 120
 California, crab, cucumber, avocado, truffle mayonnaise 100
 Vegetable roll, shiso cress, yamagobo, avocado, wasabi 100



BEEF ROBATAYAKI

🦋 Japanese wagyu Miyazaki sirloin A5, 100gr 1,020
 Japanese wagyu Miyazaki tenderloin A5, 100gr 1,100
 Australian wagyu beef rib-eye MB7, 100gr 420
 Australian wagyu beef tenderloin MB 6-7, 100gr 380

SEAFOOD ROBATAYAKI

🦋 48-hour miso-marinated black cod 280
 Unagi, sweet shoyu 300
 Norwegian salmon 140
 Tiger prawn, sea salt 120

YAKITORI per skewer, served salty or sweet

Thigh 40
 Thigh and leek 45
 Tender fillet 45

TRAY SET

All sets are served with ocha, miso soup, salad, pickles and dessert (sliced fruits or ice cream)

🦋 **Cod** 180
 48-hour miso-marinated cod, pickled ginger

🦋 **Australian wagyu rib-eye** 190
 Grilled beef, garlic butter sauce, onsen egg, spicy fried rice

KITA gyudon beef 140
 Stewed beef, sweet and spicy onion sauce, onsen egg

Japan pop sushi roll 150
 Salmon, egg, cucumber, avocado, sliced beef

Chicken Katsu 130
 Fried chicken, steamed rice topped with egg and onion

Ebi tempura 140
 Prawn tempura, kakiage

Salmon Teriyaki 160
 Grilled salmon, dashimaki egg, spicy fried rice

Australian wagyu shabu-shabu 200
 Wagyu bolar blade, seasonal vegetables

