

Lunch Tray Set Menu (11.30 AM - 2 PM)

All set comes with ocha, miso soup, salad, pickles, and dessert (sliced fruits or ice cream)

KITA Mega Gyudon Beef	340
Japan Pop Sushi Roll	220
Chicken Yakitori Rice Bowl	220
Ebi Tempura Rice Bowl	300
Unagi Rice Bowl	270
Australian Wagyu Rice Bowl	400
Australian Wagyu Shabu-shabu Rice	360
Japanese Chicken Cutlet Curry Rice	280
Kita Chirashi Sushi Rice Bowl with Salmon Kama Grill Set	300

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING ALLERGIES.

ALL PRICES ARE IN THOUSANDS OF INDONESIAN RUPIAH AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAX.

WE COMMIT THAT PARK HYATT JAKARTA'S DINING VENUES ARE ISO 22000 CERTIFIED - INTERNATIONALLY RECOGNIZED AS THE HIGHEST FOOD SAFETY SYSTEM.

Chef's Recommendation Platters

Agemono Platter Fried chicken karaage, prawn tempura, beef korokke, vegetable tempura	800
Robata Mixed Meat US prime beef tenderloin, Australian wagyu ribeye MB 6-7, a selection of chicken and leek yakitori, chicken wings, mixed vegetables	1,200
Australian Wagyu Beef Sirloin 8-9, Kushiyaki Platter Selection of spinach, spring onion, mushroom and tamago kushiyaki rolls	1,100
Sushi Platter A selection of five kinds of sashimi, five kinds of nigiri and two types of sushi rolls	2,200
Dessert Platter Fresh sliced seasonal fruits, matcha pudding, yuzu cheese cake, mango KOI and assorted ice cream	320

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Four Kinds of Omotenashi Pairing Sake & Sochu Flight at KITA 喜多 Restaurant

Tuna tataki, marinated tomatoes, pickled onion

Paired with **Takara Ikkomon**

Australian wagyu beef tataki, sesame dressing

Paired with **Gekkeikan, The Shot Tsuyameku Rich Honjozo**

Japanese Tsukemono

Paired with **Gekkeikan, The Shot Hanayagu Dry Daiginjo**

Okayama sweet chestnut

Paired with **Gekkeikan Nigori**

IDR 445++

Four Kinds of Omotenashi Pairing Whisky Flight at KITA 喜多 Restaurant

Robata shitake, yuzu kosyo

Paired with **Yume Subaru**

Grilled ginko nuts, Bali salt

Paired with **Tenjaku Pure Malt**

Sake-marinated tempura egg

Paired with **Kamiki Sakura**

Okayama sweet chestnut

Paired with **Choya Umeshu**

IDR 646++

Small Eats & Salads

Steamed edamame, Bali salt (VG)	60
Cold tofu, wasabi sauce (VG)	60
Mixed Japanese pickles (VG)	40
Fresh daikon radish, kelp dressing (VG)	65
KITA salad, green onion, seasonal fish, saikyo miso sauce	110
Chef's salad, ponzu sesame dressing (V)	185
Tuna tataki, marinated tomatoes, pickled onion	105
Wakame seaweed, mushrooms, scallops, tofu	185
Foie gras chawanmushi	230
Miyazaki wagyu beef tartar, uni	700

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Snacks

Takoyaki		
	6 octopus balls	140
	12 octopus balls	260
Oobanyaki		
	Miso chicken, onion and cheese filling	60
	Spinach and shimeji mushroom filling	50

Tempura

Prawn		
	3 pieces	155
	6 pieces	300
Squid, lime		130
Vegetables (VG)		120
Moriawase, prawn, sweet potato, eggplant, onion		250
Fried chicken thighs, tartar dip		175
Crispy beef korokke, potato and 3 kinds of cheese		100

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Noodles

Stir-fried squid soba, bean sprouts, green onion	200
Stir-fried beef soba, onion, carrot, salt to taste	300
Stir-fried beef soba, onion, carrot, sweet soy sauce	320
Australian wagyu MB 6-7 Sukiyaki udon	450
Japanese beef curry udon noodle	200

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Gyoza

Chicken, spicy garlic, ponzu dip	90
Shrimp, spicy garlic, ponzu dip	100
Vegetables, spicy garlic, ponzu dip (VG)	60

Rice

Signature cod, scallops, black truffle, claypot rice <i>(25 minutes preparation time)</i>	
2 persons	765
4 persons	1,200
6 persons	1,500
Grilled salmon rice ball onigiri	160
Oxtail Japanese curry	240

Robata

Meat

Slow-braised and grilled Australian beef short ribs	400
Beef tongue, Kyoto sauce	210
Premium Japanese Miyazaki wagyu sirloin A5, 120gr	1,200
Premium Japanese wagyu tenderloin A5, 110gr	1,300
Australian wagyu tenderloin, 120gr	460
Australian wagyu ribeye MB7, 120g	600
Foie gras, saikyo miso	500
Selection of Australian wagyu beef striploin MB8-9 kushiyaki rolls	300

Choice of filling:

Spinach

Spring onion

Eryngii king oyster mushrooms

Enoki mushrooms

Tamago

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Seafood

King crab legs gratin	950
48-hour miso-marinated black cod	400
Norwegian salmon robata	280
Unagi eel, sweet soyu	550
Tiger prawns, sea salt	190
Hokkaido scallops, soy butter	500
Oysters, soy butter (<i>2 pieces</i>)	400

Vegetables (*per skewer*)

Asparagus	50
White onion	30
King oyster mushroom	55
Miso eggplant	35
Green pepper	25
Baby corn	35
Ginkgo nuts	50

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Chicken Yakitori

(per skewer)

Chicken and leek	55
Tender fillet	55
Wings	55
Minced meatball, BBQ glaze	80
Heart	40
Liver	40
Gizzard	40

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Desserts

Yuzu cheese cake, black sesame crunch, meringue	125
Matcha tiramisu, lady finger, mascarpone	110
Matcha pudding, warabi mochi, caramel sauce	100
Red bean oobanyaki, Japanese whisky, chocolate ice cream	120
Bitter warm chocolate cake, sake marinated berries	150
Zen coconut cream, salted passion fruit, cherry	150
Mango KOI, mango pudding, elderflower jelly	120
Freshly sliced fruit platter	80
Homemade ice cream <i>by the scoop</i>	60
Bitter chocolate, Sulawesi vanilla, matcha	
Yuzu sorbet, strawberry	