

FOUR KINDS OF OMOTENASHI PAIRING

SAKE AND SOCHU FLIGHT

445

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*

WHISKY FLIGHT

646

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*

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

ALL PRICES ARE IN THOUSAND 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.

VEGETARIAN WELL-BEING

OTSU-MAMI

Steamed edamame, <i>Bali salt (VG)</i>	75
Cold tofu wasabi sauce <i>(VG)</i>	50
Chef's salad, <i>seasonal vegetables, ponzu sesame dressing</i>	90
Sunomono salad, <i>wakame seaweed, cucumber</i>	50

SUSHI

Vegetable roll, <i>shiso cress, takuwan, avocado, wasabi</i>	100
Vegetable nigiri <i>(three pieces)</i>	80

ROBATA

(per skewer)

Asparagus	40
White onion	25
King oyster mushroom	45
Miso eggplant	35
Green capsicum	25
Baby corn	35
Ghinko nuts	60
Cherry tomatoes	30

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VEGETARIAN WELL-BEING

TEPPAN

Sautéed broccoli, <i>garlic sauce</i>	65
Konjac steak	50

TEMPURA

Vegetables tempura (<i>VG</i>)	100
Spicy deep-fried agedasi tofu	50

NOODLES

Vegetable yaki udon	100
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CHEF'S RECOMMENDATION

AGEMONO

Fried chicken karaage, prawn tempura, beef korokke,
vegetable tempura 600

ROBATA MIXED MEAT

Australian beef tenderloin MB 6-7 , Australian wagyu ribeye MB 6-7,
a selection of chicken and leek yakitori, chicken wings,
mixed vegetables 720

SUSHI & SASHIMI

A selection of five kinds of sashimi, five kinds of nigiri and
two types of sushi roll 1,680

SALAD

Chef's salad, *seasonal fish, ponzu sesame dressing* 140

KITA salad, *green onion, seasonal fish, saikyo miso dressing (VG)* 120

Wakame seaweed, *mushrooms, scallops, tofu* 160

Japanese potato salad (V) 70

Charcoal teriyaki chicken salad, *yuzu kosho dressing* 90

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OTSU-MAMI

APPETIZER

Steamed edamame, <i>Bali salt (VG)</i>	75
Tuna tataki, <i>marinated tomatoes, pickled onion</i>	100
Foie gras chawanmushi	450
Kyoto narazuke pickles (VG)	30
Dashimaki tamago egg mentaiko	70
Dashimaki tamago egg ikura	90
Salmon maguro natto	110
Maguro natto	90
Cold nimono vegetables	70
Nimono spinach	40
Nimono tomato	40
Nimono mushroom	40

SOUP

Kara miso mini ramen soup	60
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AGEMONO TEMPURA

Tako karaage	85
Chicken nanban, <i>tartar dip</i>	100
Chicken wings karaage	80
Takoyaki tempura, <i>sweet & spicy mayonnaise</i>	70
Shrimp tempura, <i>sweet & spicy mayonnaise</i>	80
Japanese kaki fried oysters (<i>two pieces</i>)	160
Prawn Tempura	
Three pieces	155
Six pieces	270
Tempura moriawase – <i>prawn, sweet potato, eggplant, onion, mixed Japanese mushrooms</i>	250
Crispy beef, <i>potato cheese korokke</i>	230
Lobster tempura, <i>spicy mayonnaise</i>	700
Corn kakiage	50

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NOODLES

Sautéed spicy lobster soba	450
Stir-fried squid soba, <i>bean sprouts, green onion</i>	200
Stir-fried beef soba, <i>onion, carrot, sweet soy</i>	350
Australian wagyu MB 6-7 sukiyaki udon	480

GYOZA

Chicken gyoza, <i>spicy sauce</i>	60
Shrimps gyoza, <i>spicy sauce</i>	100

SNACKS

Takoyaki	
Six octopus balls	120
Twelve octopus balls	210

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ROBATAYAKI

BEEF

Atugiri beef tongue kushiyaki	180
Grilled karubi yakiniku	230
Slow-braised and grilled Australian beef short ribs	450
Premium Japanese wagyu Miyazaki sirloin A5, 120gr	1,200
Premium Japanese wagyu tenderloin A5, 120gr	1,300
Australian wagyu beef tenderloin MB 6-7, 120gr	450
Australian wagyu beef rib-eye MB7, 120g	600

SEAFOOD

Shishamo	80
Octopus	120
48-hour miso-marinated black cod	450
Norwegian salmon	380
Unagi eel, <i>sweet soyu</i>	550
Tiger prawns, <i>sea salt</i>	240
Hokkaido scallops, <i>soy butter</i>	540
Lobster gratin	800
Japanese oysters, soy butter (<i>2 pieces</i>)	500

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ROBATAYAKI

CHICKEN YAKITORI

(per skewer)

Chicken thigh	60
Cheese and chicken thigh	65
Mentaiko chicken thigh	90
Chicken and leek	45
Tender fillet	55
Minced ball, <i>BBQ glaze</i>	80
Liver	30
Gizzard	30

TEPPANYAKI

Garlic chive, cabbage, egg	80
Kyoto-style okonomi yaki	180
Crab and egg	150
Curry chicken thigh	110

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SHOKU-JI

*Signature cod, scallops, black truffle, donabe clay pot rice
(please allow 25 min for preparation)*

For three people	750
For five people	1,200
For eight people	1,480

*Australian wagyu sukiyaki donabe, sweet corn, truffle, onsen tamago
(please allow 25 min for preparation)*

For three people	600
For five people	1,000
For eight people	1,300

Steamed Japanese rice	30
Miso soup	25

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