

SOUP Miso soup

RICE

❤️ 🄉 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	190
Ebi tempura soba or udon	110

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
	40
M Chef's salad seasonal vegetables nonzu sesame dressing	50

ROBATAYAKI per skewer

9	Asparagus	45
1	King oyster mushroom	45
1	Miso eggplant	35
1	Baby corn	35
0	Ginkao nuts	60

TEPPANYAKI

✓ Sauteed broccoli, garlic sauce	5
	4

TEMPURA

₩ Vegetable tempura	60
■ Spicy deep-fried agedashi tofu	50

NOODLES

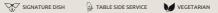
45

Vegetable yaki udon

DESSERI	
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	











80

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 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.



FOR SHARING

❤ Robatayaki Mix	685
Australian wagyu beef rib-eye MB7, chicken and	
leek, chicken thigh, vegetables	

❤ Sushi and Sashimi	1,74
Five kinds of nigiri sushi and sashimi,	
two kinds of chef's selected rolls	

Agemono	55
Chicken karaage, prawn and vegetable tempura,	
beef korokke	

CHEF'S SELECTED NIGIRI AND SASHIMI

❤ Sushi garden from the Japanese sea 11 pieces	680
Assorted deluxe sushi 9 pieces	420
Sushi moriawase 7 pieces	220
7 kinds of sashimi	1,380
5 kinds of sashimi	740
3 kinds of sashimi	280

SUSHI ROLLS

19
14
14
10
10





BEEF ROBATAYAKI

∜ Japanese wagyu Miyazaki sirloin A5, 150gr	1,500
Japanese wagyu Miyazaki tenderloin A5, 150gr	1,600
Australian wagyu beef rib-eye MB7, 150gr	800
Australian wagyu beef tenderloin MB 6-7, 150gr	700

SEAFOOD ROBATAYAKI

★ 48-hour miso-marinated black of the following states are also as a first of the following states are also as a first of the following states are also as a first of the	cod 300
Unagi, sweet shoyu	330
Norwegian salmon	160
Tiger prawn, sea salt	130

YAKITORI per skewer, served salty or sweet

Thigh	50
Thigh and leek	60
Tender fillet	55





TRAY SET

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

☞ Cod 48-hour miso-marinated cod, pickled ginger	200
★ Australian wagyu rib-eye Grilled beef, garlic butter sauce, onsen egg, spicy fried rice **Title of the content of th	220
KITA gyudon beef Stewed beef, sweet and spicy onion sauce, onsen egg	200
Japan pop sushi roll Salmon, egg, cucumber, avocado, sliced beef	170
Chicken Katsu Fried chicken, steamed rice topped with egg and onion	140
Ebi tempura Prawn tempura, kakiage	150
Salmon Teriyaki Grilled salmon, dashimaki egg, spicy fried rice	160
Australian wagyu shabu-shabu	220

Wagyu bolar blade, seasonal vegetables

