



SOUP

Miso soup 45

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 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
- Cold tofu wasabi sauce 40
- Chef's salad, seasonal vegetables, ponzu sesame dressing 50

ROBATAYAKI per skewer

- Asparagus 45
- King oyster mushroom 45
- Miso eggplant 35
- Baby corn 35
- Ginkgo nuts 60

TEPPANYAKI

- Sauteed broccoli, garlic sauce 50
- Konjac steak 40

TEMPURA

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

NOODLES

- Vegetable yaki udon 80

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** 685
 Australian wagyu beef rib-eye MB7, chicken and leek, chicken thigh, vegetables

🦋 **Sushi and Sashimi** 1,740
 Five kinds of nigiri sushi and sashimi, two kinds of chef's selected rolls

Agemono 550
 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

🦋 **KITA**, eel, crab meat, salmon, salmon roe, tamago, takuwan 190
 Shrimp tempura roll, salmon, avocado, spicy mayonnaise, fish roe 140
 Spicy tuna tempura, spicy tuna, takuwan, sesame 140
 California, crab, cucumber, avocado, truffle mayonnaise 100
 🦋 **Vegetable roll**, shiso cress, yamagobo, avocado, wasabi 100



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 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** 200
 48-hour miso-marinated cod, pickled ginger

🦋 **Australian wagyu rib-eye** 220
 Grilled beef, garlic butter sauce, onsen egg, spicy fried rice

KITA gyudon beef 200
 Stewed beef, sweet and spicy onion sauce, onsen egg

Japan pop sushi roll 170
 Salmon, egg, cucumber, avocado, sliced beef

Chicken Katsu 140
 Fried chicken, steamed rice topped with egg and onion

Ebi tempura 150
 Prawn tempura, kakiage

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

Australian wagyu shabu-shabu 220
 Wagyu bolar blade, seasonal vegetables

