

Chef’s Recommendation

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

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

Sushi & Sashimi 980
A selection of five kinds of sashimi, five kinds of nigiri and two types of sushi roll

Cocktails

Hāfu 195
Japanese gin, sake, vermouth bianco, preserved cherry blossom

Lychee Daiquiri 195
Ron blanco extra añejo, lychee liqueur, lime

Suzune Spritz 195
Elderflower liqueur, sparkling sake, prosecco, shiso leaf

Yuzu Negroni 195
Yuzu gin, bitter bianco, sake, vermouth bianco

Mocktails

Itadakimasu 110
Yuzu, shiso sugar, elderflower, soda water

The Garden Bridge 95
Mango, dragon fruit, lychee, calamansi, lemonade

Mango Mule 95
Mango, kyuri, lime, honey, ginger beer

Peach Crush 110
Peach, lemon, mint, soda water



Champagne & Sparkling Wine

Louis Roederer, Brut Premier Champagne, France, NV by glass 350 by bottle 2,100

Maschio, Valdobbiadene Prosecco Superiore Millesimato Veneto, Italy, NV 150 900

White Wine

Domaine Schlumberger, Les Princes Abbés Riesling, Alsace, France by glass 150 by bottle 750

Catena, Chardonnay, Mendoza, Argentina 180 900

Antica, Sauvignon Blanc, Napa Valley, USA 240 1,200

Rosé Wine

Château d’Esclans, The Pale Rosé Grenache, Provence, France by glass 160 by bottle 800

Red Wine

Cantine Leonardo da Vinci, Rocca di Cesena Shiraz & Sangiovese, Romagna, Italy by glass 150 by bottle 750

Antigal UNO, Malbec, Mendoza, Argentina 160 800

Mouton Cadet, Héritage, Merlot, Cabernet Sauvignon & Cabernet Franc Bordeaux, France 210 1,050

Wild Rock, Pinot Noir, Marlborough, New Zealand 260 1,200

Sparkling Sake

Ozeki, Hana Fuga Peach by bottle 245

Ozeki, Hana Fuga Yuzu 245

Sake

Gekkeikan The Shot Hanayagu Dry Daiginjo255 by carafe 255

Geikkeikan The Shot Tsuyameku Rich Honjozo 255



menu
lunch

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 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</i>	75
Cold tofu, <i>wasabi sauce</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, Japanese pickles, avocado, wasabi</i>	100
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Robata *(per skewer)*

Asparagus	40
White onion	25
King oyster mushroom	45
Miso eggplant	35
Baby corn	35
Ginkgo nuts	60

Teppan

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

Tempura & Noodles

Vegetable tempura <i>(VG)</i>	100
Spicy deep-fried agedasi tofu	50
Assorted vegetable yaki udon	100

Sashimi

Three kinds of chef-selected sashimi	700
Five kinds of chef-selected sashimi	1,250
Seven kinds of chef-selected sashimi deluxe	1,500

Sushi

Sushi Moriawase <i>(seven nigiri)</i>	200
Assorted deluxe sushi <i>(nine nigiri)</i>	400
Signature mixed sushi garden from the Japanese sea <i>(twelve nigiri)</i>	700

Roll

KITA spicy tuna tempura roll, <i>tuna, avocado, spicy mayonnaise</i>	300
KITA roll, <i>eel, crab meat, salmon, salmon roe, tamago, Japanese pickles</i>	420
Shrimp roll, <i>shrimp, salmon, avocado, spicy mayonnaise, fish roe</i>	220
Beef roll, <i>spicy beef, crab meat, salmon, truffle mayonnaise, shiso cress</i>	380

Agemono

Prawn tempura	
3 pieces	155
6 pieces	270
Tempura moriawase, <i>prawn, sweet potato, eggplant, onion, mixed Japanese mushroom</i>	250
Kaki fried oysters <i>(2 pieces)</i>	160



Tray Set

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

Mega Gyudon Beef 340

Stewed beef, sweet and spicy onion sauce, cheese

Japan Pop Sushi Roll 220

Salmon, egg, cucumber, avocado, sliced beef, cheese

Chicken Yakitori 220

Robata-grilled chicken, homemade yakitori sauce

Ebi Tempura 300

Prawn tempura, kakiage

Unagi 270

Robata grilled eel, dashimaki egg

Australian Wagyu 400

Robata-grilled Wagyu beef, garlic butter sauce

Australian Wagyu Shabu-shabu 360

Wagyu bolar blade, seasonal vegetables

Japanese Chicken Cutlet Curry 280

Fried breaded chicken cutlet, Japanese curry

Cod 380

48hrs miso marinated cod, pickled ginger

Teppan Set

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

Australian Wagyu beef slider, 150gr 400

or

Australian Wagyu Beef Saikoro Steak, 60gr

Sashimi of the day

Steamed rice

Noodles

Sautéed spicy lobster soba	400
Stir-fried beef soba, <i>onion, carrot, sweet soy</i>	350

Gyoza

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

Robatayaki

Premium Japanese wagyu Miyazaki sirloin A5, 130gr	1,200
Premium Japanese wagyu tenderloin A5, 120gr	1,300
Australian wagyu tenderloin MB 6 - 7, 120gr	450
Australian wagyu beef rib-eye MB 7, 120gr	600

48-hour miso-marinated black cod	450
Norwegian salmon	380
Unagi eel, sweet soyu	550
Tiger prawns, sea salt	240

per skewer

Chicken thigh	60
Chicken and leek	45
Chicken tender fillet	55

Shoku-ji

Signature cod, <i>scallops, black truffle clay pot rice (3 persons, 25min for preparation)</i>	750
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Australian wagyu donabe, <i>sweet corn, truffle, onsen tamago (3 persons, 25min for preparation)</i>	600
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Steamed Japanese rice	30
Miso soup	25

Dessert

Yuzu cheesecake, <i>sesame crunch, meringue</i>	120
Matcha tiramisu, <i>lady finger, mascarpone crème</i>	100
Matcha pudding, <i>warabi mochi, caramel sauce</i>	90

Homemade ice cream, by the scoop 50

Bitter chocolate
Sulawesi vanilla
Strawberry
Matcha
Yuzu sorbet

Freshly sliced fruit platter	80
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