



- Prices are in thousand rupiah.
- Price are subject to 7 % service charge and 10% government tax.
- Rp. 250.000 corkage charge for outside alcohol & liquor per bottle (max 720 ml)
- Rp. 150.000 corkage charge for wines/bottle from outside (max 720 ml)
- Pets are not allowed.
- Outside food & drinks are not allowed.
- Breakage and accidents caused by customers are the customer's responsibility.
- Please take good care of your child.



APPETIZERS

HOT

Agedashi Tofu 🐟	28
Deep fried Japanese tofu served with hot savory seafood broth	
Chawan Mushi 🐟 🐔	28
Prawn, crab sticks, chicken and savory steamed egg custard	
Edamame 🌱	25
Boiled green soybeans with salt	
Miso Shiru 🐟	30
Fermented soybean paste, tofu, seaweed, chives and ohba leaf with seafood broth	
Shrimp Gyoza 🐟	68
Minced vegetables and prawn dumplings with ponzu sauce	
Vegetable Gyoza 🌱	45
Minced vegetables and tofu dumplings with ponzu sauce	

RAW

Beef Carpaccio 🐮	88
Seared beef slices, rucola and tomato served with basil pesto sauce	
Gyu Tataki Rucola 🐮	95
Seared tenderloin slices served with rucola and ponzu dressing	
Tuna Tataki Niniku 🐟	80
Seared tuna slices with ginger, garlic, shallot and ponzu sauce	
Salmon Carpaccio 🐟	125
Salmon slices with rucola and homemade yuzu carpaccio sauce	
Seafood Ceviche Pirikara 🐟 🌶️	85
Seafood, tomato marinated with garlic, chili and lemon	
Tuna Pesto Carpaccio 🐟	70
Tuna slices and rucola served with basil pesto sauce	

SALADS

Goma Ae 🌱 25

Boiled green vegetables served with thick sesame sauce

Mango Salad 🌶️🌱 48

Crispy mango with spicy tossed vegetables and cashew

Papaya Salad 🌶️🌱 45

Crispy papaya with spicy tossed vegetables and cashew

Salmon Herb Salad 🌶️ 86

Mixed salad and herbs topped with grilled salmon flakes with sesame lime dressing

Seaweed Salad 🌱 55

Lightly tossed green salads and seaweed with onion lime dressing

YAKIMONO



Japanese Hamburg 🐮🐷 120

Meltique beef, pork belly, onion, egg, chicken soft bone and rich homemade tonkatsu sauce served with cabbage salad



Chicken Teriyaki 🐔 70

Pan grilled chicken in sweet and salty teriyaki sauce served with sesame and cabbage salad

Fillet Steak 🐮🌱 210

Tender grilled beef fillet served with carrot confit, potato wedges, in wine and soya sauce topped with garlic chips

Beef Yakimiku 🐮 135

Thinly sliced sauteed beef with onion in sweet yakiniku sauce served with sesame and cabbage salad

Salmon Teriyaki 🌶️ 165

Pan grilled salmon in sweet and salty teriyaki sauce served with sesame and cabbage salad

AGEMONO



Crispy Chicken Negi Lemon
 Deep fried chicken marinated with lemon and soy sauce topped with sesame and thinly sliced leek

75



Chicken Karaage 🍗 **68**

Deep fried Japanese style marinated chicken drumsticks served with tonkatsu sauce and lemon

Ebi Tempura 🍤 **120**

Deep fried prawns and parsley in tempura batter

Tempura Moriawase 🍤 **110**

Deep fried assorted seafood and vegetables in tempura batter

Pork Tonkatsu 🍖 **120**

Pork chop cutles with sliced cabbage served with tonkatsu sauce

Karaage Chicken Nanban 🍗 **78**

Chicken fried marinated with lemon and soy sauce topped with homemade tartar sauce

Tonkotsu Pork Ramen

Japanese ramen served with creamy miso base, pork and chicken bone broth, soft boiled egg, vegetables and chashu pork



120



Tonkotsu Karaage Ramen

Japanese ramen served with creamy miso base, pork and chicken bone broth, soft boiled egg, vegetables and fried Japanese style marinated chicken



120



Spicy Tonkotsu Tantanmen

Japanese ramen served with creamy spicy miso and sesame (goma) paste base, pork and chicken bone broth, soft boiled egg, vegetables and sauteed ground spicy chicken



120



Spicy Dry Ramen

Dry Japanese ramen with umami dressing, sauteed ground chicken, shimeji mushroom garlic butter, leek, chive, bonito flake, seaweed powder, soft boiled egg and spicy chili oil sauce



100



Tempura Udon or Soba

Tempura udon (wheat) or soba (buckwheat) served with seafood broth, chives and assorted tempura



78/80



RICE DISHES

Hamburg Curry Rice

Japanese hamburger with special Japanese curry, sesame, red pickled ginger and sunny side up egg served on bed of rice



135



Pork Katsu Curry Rice

Pork cutlet and rice, served with special Japanese curry and dried salted red sisho leaf flakes



138



Chicken Oyako Don

Pan grilled chicken with sauteed onion, leek, shitake mushroom, chives, sesame, seaweed, red pickled ginger, nori and egg served on bed of rice



75



Pork Katsu Don

Pork chop cutlets with sauteed onion, leek, shitake mushroom, chives, sesame, nori, red pickled ginger and egg served on bed of rice



90



Beef Yakiniku Don

Thinly sliced sautéed beef with onion, shitake mushroom, chives and sesame in sweet yakiniku sauce served over the steamed rice



145



Gohan

Steamed white rice with sesame seeds

20



SUSHI ROLLS

California Roll ➔ 68

Avocado, cucumber, prawn, tobiko and sesame seeds

Chicken Teriyaki Roll ♡ 58

Pan grilled chicken, avocado and cucumber with sesame seeds and teriyaki sauce

Ebi Tempura Roll ➔ ♡ 88

Prawn tempura, avocado and cucumber topped with sesame seeds, spicy mayo and tobiko

Salmon Aburi Roll ➔ ♡ 148

Prawn, tamago, avocado and cucumber topped with seared salmon, spicy mayo and ikura

Salmon Roll ➔ 145

Prawn, tamago, avocado and cucumber topped with salmon, mayonnaise and ikura

Vietnamese Fried Roll ➔ ♡ 88

Deep fried sushi rolls of prawn tempura, tobiko, avocado, cucumber, carrot and rice paper topped with spicy mayo and tobiko

Spicy Tuna Roll ➔ ♡ 88

Tuna, avocado and cucumber with spicy sauce topped with sesame seeds and scallions

SUSHI SASHIMI COMBO

Sushi Set Hibiscus (S) ➔ 98

Small sized assorted sushi set (7 pcs): tuna, salmon, gindara, snapper, squid, tamago and prawn

Sushi Cataleya (L) ➔ 165

Large sized assorted sushi set (16 pcs): tuna, salmon, gindara, snapper, prawn, squid, tamago and tuna maki

Sashimi Set Hibiscus (S) ➔ 165

Small sized assorted sashimi set (12 pcs): salmon, tuna, gindara, snapper, prawn and tamago

Sashimi Cataleya (L) ➔ 275

Large sized assorted sashimi set (19 pcs): salmon, tuna, gindara, snapper, prawn and sashimi cucumber roll

Casablanca ➔ 310

Family sized assorted sushi sashimi set (32 pcs): tuna, salmon, gindara, snapper, tamago and futomaki roll

RAYJIN TEPPANYAKI

Meltique Steak (RAYJIN) 🐮 **398**
Teppan grilled diced meltique beef steak served with assorted vegetables and trio sauce (200gr)

Chicken Nanban (RAYJIN) 🐔 **78**
Teppan grilled sweet and sour marinated chicken with Japanese tartar sauce and basil pesto dressing

Truffle Mushroom Pork Chop (RAYJIN) 🐷 **178**
Teppan grilled pork loin with creamy truffle mushrooms, mixed salad, chilli oil and balsamic reduction

Garlic Rice Small/ Medium (RAYJIN) **30**
Teppan grilled fried rice with garlic chips and butter shoyu **48**

Jurassic Pork Nori Taco (RAYJIN) 🐷 **42**
Crispy nori taco with miso charcoal pulled pork, rice, onion jam, mix slaws, Japanese pickles, chilli lime sauce, mayonnaise and chives

Salmon Sunrice Nori Taco (RAYJIN) 🐟 **55**
Crispy nori taco with salmon, rice, onion jam, avocado, spicy mayo, chives, tobiko

CAFE MENU

DESSERTS

Brioche French Toast Pudding 70
Brioche custard pudding topped with berries, yuzu rum glaze, vanilla ice cream, candied orange and cashew caramel

Crème Caramel 45
Custard pudding with thin clear caramel topped with whipped cream and strawberry

Chocolate Mousse 50
Velvety chocolate mousse with chantilly cream, crunchy milk crumble and lime peel zest

Lychee Pannacotta 45
Lychee panna cotta with mixed berry compote and edible gold flakes

Strawberry Parfait 70
A layered delight of sweet berries, vanilla sponge cake, milk crumble, cream cheese whipped cream and granolla topped with berries, vanilla ice cream and candied orange slice

COFFEE

Espresso 35/40
Single or Double
Americano 40
Cappuccino 40
Cafe Latte 40

PREMIUM MATCHA

Matcha 32
Matcha Milkshakes 40
Matcha Latte 42



DRINKS

SOFT DRINKS

Coke	30
Coke Zero	30
Sprite	30
Tonic Water	30
Soda Water	30

TEA

Ocha	35
Tea Selections	35
English Breakfast, Chamomile, Jasmine Green, Earl Grey, Organic Balinese Oolong Tea	
Lemon Tea	30
Flavoured Tea	38
Lychee, Peach, Ginger, Peppermint	

MOCKTAILS

Sakura Lychee	40
Ume Rosella	40

MINERAL WATER

Aqua Reflections	32
Aqua Reflections Sparkling	35

JUICES

Lime	35
Orange	35
Lemon Mint	38

BEERS

Bintang Small	45
Sapporo	90
Asahi	110

COCKTAILS

CLASSICS

Classic Margarita	130
Tequila, lemon juice, syrup and orange liqueur. Lime slice & salt on the rim	
Spicy Margarita	135
Tequila, lemon juice, agave syrup, chili and orange liqueur. Ichimi togarashi on the rim	
Negroni	145
Gin, Campari, Mancino Chinato vermouth. Served with orange zest peel	
Espresso Martini	135
House Pour / Haku Vodka, cold brew coffee, coffee liqueur and caramel syrup	
Aperol Spritz	145
Aperol & sparkling wine, served with orange slice and rosemary	
Coconut Daiquiri	130
Coconut Rum, coconut syrup, super lemon juice. Shaken well served with coconut jelly and toasted coconut flakes	
Mojito	130
Light Rum, lemon juice, mint leaves, lime and syrup topped with soda water	

SPECIALTIES

Yuzu Margarita	135
Tequila, Japanese citrus (yuzu) and orange liqueur. Shaken well and served with dried orange chips & citrus salt on rim	
Sakura Lychee Martini	130
House Pour / Haku Vodka, lemon juice & lychee syrup. Shaken well served with sakura pickles	
Wasabi Cucumber Gimlet	130
House Pour / Roku Gin, Japanese cucumber (Kyuri), lemon juice, wasabi paste, mint and vanilla syrup served with cucumber peel	
Wabi Sabi Margarita	135
Tequila, sake, wasabi paste, lemon juice served with wakame dust & nori sheet	
Whiskey Highball	135
Jim Beam / Suntory Kakubin Whiskey, lemon juice, granulated sugar, topped with ginger ale	
Gin & Tonic	130
House Pour / Roku Gin, topped with tonic water	