

SASHIMI & SUSHI PLATTER

-  **Lombok Oysters** 30/Oyster
Natural or lemon turmeric dressing
tobiko roe
-  **Starfish Bloo Platter** 395
Sashimi x6, Nigiri x6, Maki x1 of your choice

MAKI ROLL

Modern Japanese roll with Takaokaya seaweed

- Chicken katsu** 155
Red cabbage coleslaw
- Swordfish** 155
Roasted garlic aioli, wakame
- Salmon** 155
Avocado, tanuki, kewpie mayo
- Prawn Tempura** 155
Korean chili, cucumber
- Tuna** 155
Yuzu, sesame, corriander

NIGIRI

Sliced raw fish over hand- pressed rice

- Prawn** 150
King prawn
- Sake** 150
Norwegian salmon
- Akami** 150
Yellowfin tuna
- Mekajiki** 150
Swordfish
- Foie gras** 190
Teriyaki sauce

SASHIMI

Sliced raw fish

- Mekajiki** 145
Swordfish
- Sake** 145
Norwegian salmon
- Akami** 145
Yellowfin tuna
- Sake Toro** 145
Salmon belly
- Sangomasu** 145
Coral trout



Indicates Signature Dish



Healthy



Contains Pork



Gluten Free



Vegetarian

All prices are in thousand Indonesian rupiah & subject to
10% service charge and prevailing 11% government tax
Please inform us of any food allergies or intolerances