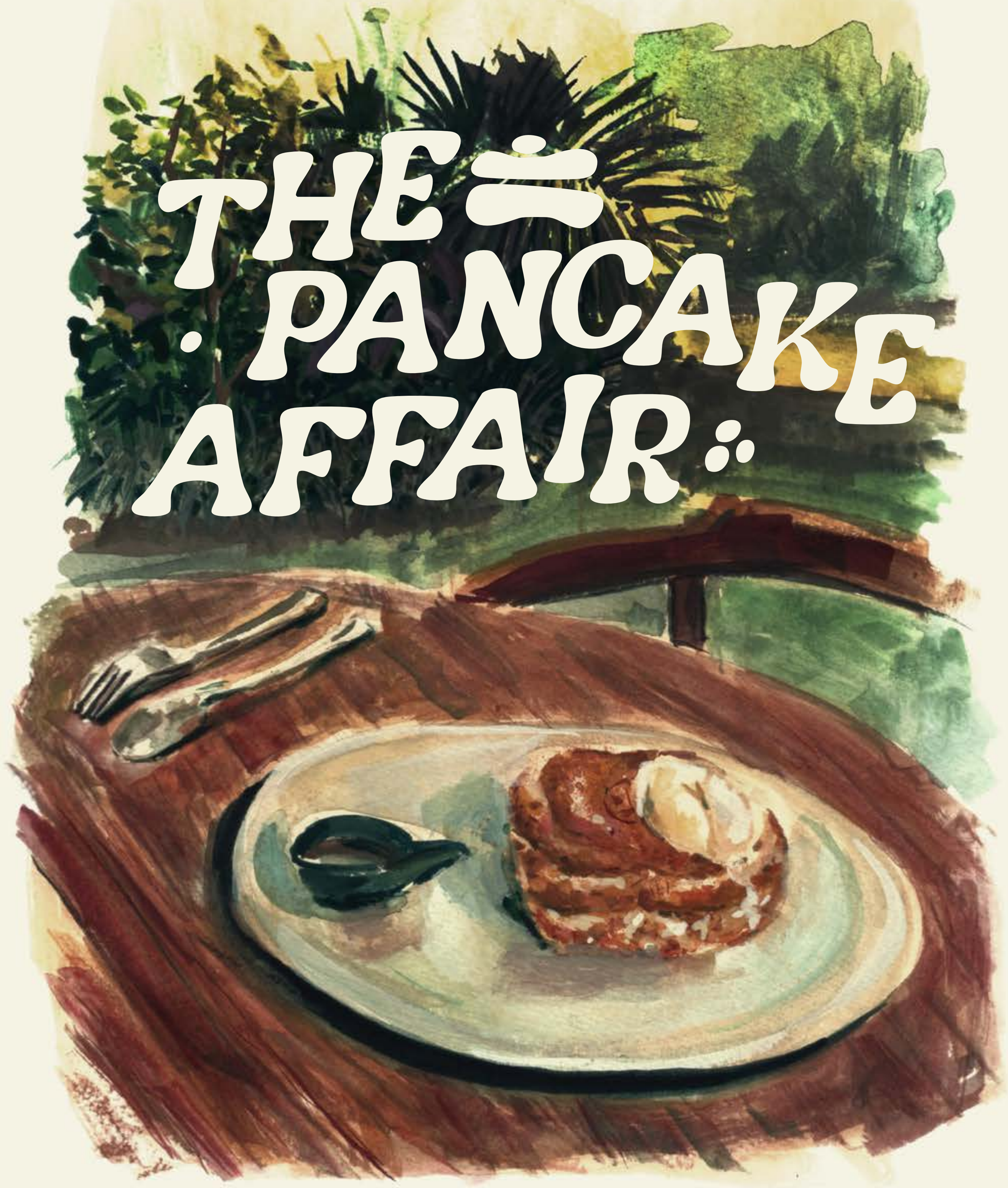




Tokyo Fluffy Pancake

180

Signature fluffy pancake from Japan with maple syrup
(20 minutes preparation)

TOPPING

Butter	40
Fresh Whipping Cream	30
Vanilla Ice Cream	45
Caramel Gelato	45

Prices are in thousand of Rupiah and subject to tax and service



TRADITIONAL BREAKFAST DISHES

SALMON EGG BENEDICT		150
Smoked salmon, poached egg, english muffin, ohba Hollandaise, baby arugula, capers		
SAYAN EGG BENEDICT	 	145
Pulled pork, poached egg, english muffin, ohba Hollandise, mix salad and salsa		
SAYAN ENCHILADA		130
Tortilla flour, chicken breast, tomato sauce, parmesan and mozzarella cheese, green chili, red onion, coriander		
AVOCADO TOAST		130
Sourdough, sliced avocado, dukkah spice, lime sliced, mascarpone cheese		
CROQUE MADAME	 	125
White toast, truffle bechamel sauce, pork ham, mozzarella and parmesan chesee, egg		
SAYAN MORNING PLATE		110
Eggs any style served with sourdough, bacon, roasted tomato, sautéed mushroom, sautéed kale		
EGG MUFFIN SANDWICH		100
Fried egg (one egg), sliced pork ham, yellow cheddar chesse, potato hash brown and tomato ketchup		

FRESH MORNING SALAD AND DIPS

CLASSIC CAESAR SALAD		125
Romaine lettuce, caesar dressing, pork bacon, slice mushroom, garlic croutons, soft boiled egg		
<i>Add Chicken Breast +45 Add Prawn (4 pcs) +65</i>		
CORN HUMMUS		100
Grilled corn, peanut butter, olive oil, chopped bacon		

PASTRY SELECTIONS

PLAIN CROISSANT	30	CINNAMON DANISH	30
WHITE TOAST	30	SOURDOUGH	30

SIDES

SAUSAGES (3 PCS)	55	BAKED BEAN	35
<i>Choice of chicken, beef, or pork</i>		HASH BROWNS (3 PCS)	30
CRISPY PORK BACON (4 PCS)	40	SAUTEED MUSHROOM	35



Recommended



Spicy



Contain Pork



ASIAN FLAVOUR

JAPANESE BREAKFAST 	267
Grilled salmon saikyo yaki, fern shoot, tempura tofu, mix pickle, miso soup, Japanese rice, rolled egg	
NASI GORENG	150
Indonesian fried rice, chicken, carrot, cabbage, green onion, fried egg, pickle prawn crackers	
MIE GORENG	135
Indonesian fried noodle, mixed seafood, carrot, cabbage, onion, caisim, fried egg, pickle, melinjo crackers	
BUBUR BALI  	110
Porridge, bumbu Bali, pulled cinnamon chicken, onsen tamago, urap fern shoot salad, long bean, bean sprouts, and peanut crackers	

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SWEETS FROM THE KITCHEN

PARADISE FRUIT PLATER	80
Red and yellow water melon, papaya, pineapple, passion fruit, dragon fruit, rock melon, lime mint yoghurt	
KAYA TOAST	75
white toast, butter, kaya jam	
FRENCH TOAST	95
Brioche toast, maple syrup, sugar, caramel gelato	
SAYAN GRANOLA WITH GREEK YOGHURT 	110
Mix granola, greek yoghurt, mix berries, goji, chia seed, natural honey	
AÇAÍ BOWL 	130
Açaí puree, mix berries, banana, mango, kiwi, and granola.	
BASK. ORIGINAL CHEESE CAKE	110
Our signature creamy Basque-style Burnt Cheesecake with vanilla gelato.	
BASK. MATCHA CHEESE CAKE	120
Our signature creamy Basque-style Burnt Matcha Cheesecake with horchata gelato.	



Recommended



Spicy



Contain Pork

DRINKS

COFFEE

Americano	55
Latte	75
Cappucino	75
Affogato	75
<i>(Vanilla or salted caramel ice cream)</i>	
Piccolo Latte	65
Flat White	75

Choices of Milk

Soy, Cashew, Oat, Almond

NON - CAFFEINE

Hot Chocolate	75
Masala Chai Latte	75
Tea	70
<i>Check with our staff for the available tea options</i>	

SMOOTHIES

Mango	95
Strawberry	95
Banana	95

FRESH JUICE

Carrot	90
Cucumber & Mint	90
Watermelon	85
Pineapple	85
Orange	85

MOCKTAIL

Hibiscus Spritz	85
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HOUSE WINE

Sparkling Wine	165
Chardonnay	155
Pino de Bali	90

DAYTIME COCKTAIL

Mai Tai	185
Aperol Spritz	185
Mimosa	185
Hot Cinnamon Fresco	185
Bloody Mary	185

Prices are in thousand of Rupiah and subject to tax and service



Nikkei's Lunch





TSH Bento Box

295

“Chirashi” Sushi (cucumber, tuna, prawn, ikura, avocado, tamago, ohba, unagi) vegetable tempura, harusame salad, pork spare ribs, salmon saikyo-miso yaki, chicken nanban

Spicy Chicken Burger

205

Chicken Breast, spicy gochujang sauce, tartar sauce, tomato ketchup, chili mayonnaise, purple cabbage, onion, french fries, onion ring, cucumber pickle

Teriyaki Burger

230

Beef patty, teriyaki sauce, guacamole, lettuce, cabbage, egg tartar sauce, french fries, onion rings, chili mayonnaise.

Niku Don Roast Beef Rice Bowl

230

Roast Beef, gari ginger rice, cabbage, onion, cucumber, onion steak sauce, spicy garlic chips, mayonnaise, onsen tamago, and miso soup.

Nippon Curry

180

Spicy japanese pork curry, carrot, onion, white rice, pickle radish.

Add Pork Katsu	95
Add Chicken Katsu	75

Acai Bowl

130

Acai puree, mix berries, banana, mango, kiwi, acai granola.

Tokyo Fluffy Pancake

180

Signature fluffy pancake from Japan with maple syrup (20 minutes preparation)

TOPPING

Butter	40	Vanilla Ice Cream	45
Fresh Whipping Cream	30	Caramel Gelato	45



Recommended



Spicy



Contain Pork



FOOD MENU



LET'S GET STARTED

A LATIN - NIPPON
LOVE AFFAIR



  	NIKKEI PORK GINGER SALAD 175
	<i>Pork Belly, Ginger Sauce, Oriental Vegetable Salad.</i>
 	MEXICAN COBB SALAD 150
	<i>Romaine Lettuce, Red Onion, Tomato, Corn, Cucumber, Pork, Roast Chicken Breast, Dill, Boiled Egg, Broccoli, Mexican Mayo Dressing.</i>
 	CEVICHE DEL MAR 150
	<i>Tuna, Salmon, Octopus, Prawn, Fish Catch of the Day, Salsa Veracruz, Green Tabasco Sauce, Ohba Leaf, Lime Juice, Soy Sauce, Shiso Oil, Red Onion.</i>
	HARUSAME SALAD 120
	<i>Glass Noodles, Prawn, Chicken, Avocado, Cucumber, Carrot, , Mushroom, Spicy Sesame Dressing, Broccoli.</i>
	TOKYO CURRY 135
	<i>Beef Curry Sauce, Rice, Egg, Butter, Chimichurri Sauce.</i>
 	ARRANCHERA STEAK 230
	<i>Flank Steak, Latin Salsa, Mix Cabbage, Lime, Japanese Chili Flake, Coriander Salad.</i>
	CALAMARI ISOBE-AGE 150
	<i>Squid, Aonori Seaweed Tempura, Latin Sambal Matah, Black Sesame, Lime.</i>
	SOPA CHAWANMUSHI (SERVES 2) 175
	<i>Porcini, Shiitake Mushrooms, Confit Duck Custard, Bonito Kaffir Lime, Chicken Consome. (Special Preparation)</i>



 Recommend  Spicy  Pork

*Prices are displayed in thousands of Rupiahs (×1000) and subject to government tax(10%) and service charge(6%)

THE SUSHI

AND ITS LATIN
ALLURE



 **UNAGI NIGIRI** 140
Unagi Kabayaki, Japanese Rice, Nori, Soy Sauce Reduction, Cucumber Pickles. (3 Pieces)

 **FOIE GRAS NIGIRI** 115
Warm Foie Gras, Sweet Soy Sauce Reduction. (1 Piece)

 **KURUMAEBI ROLL** 175
Prawn Tempura, Avocado, Scallions, Tobiko (Fish Roe), Coriander Spicy Chili Mayonnaise. (6 Pieces)

 **GUACAMOLE ROLL** 135
Avocado guacamole, Corn Tempura, Shallot, Homemade BBQ Sauce Sweet Soy Sauce Reduction, Chili Mayonnaise. (6 Pieces)

SASHIMI GUNKAN 160
Salmon Sashimi, Guacamole, Onion, Cucumber, Cream Cheese, Jalapeno, Coriander, Soy Ginger Dressing, Yukari, Lemon Basil. (6 Pieces)

THE TACOS

MEXICAN CREATIONS
WITH ORIENTAL
SPIRIT



  **LOS DE SASHIMI** 65/pc
Citrus-Marinated Prawns, Salmon, Tuna, Rice, Romaine Lettuce, Avocado, Shallots, Seaweed, Cucumber, Wasabi Dressing.

LOS DE WAYAN 65/pc
Tempe Tempura, Black Bean Sauce, Romaine Lettuce, Grilled Paprika, Salsa Mexicana, Sayanaise Sauce, Homemade BBQ Sauce

 **LOS DE ORIENTE** 65/pc
Teriyaki Chicken, Romaine Lettuce, Japanese Peppers, Seaweed, Chili Mayonnaise, Salsa Mexicana.

  **LOS DE CAMARÓN** 75/pc
Sauteed Prawn & Pineapple, Avocado, Cabbage, Salsa Mexicana, Cheddar Cheese, Chili Mayonnaise, Coriander.

LOS DE CARNE 75/pc
Sliced Grilled Beef, Cilantro Lime Rice, Black Bean Sauce, Mix Cabbage, Tomato Salsa, Guacamole

 **LOS DE SALMO** 75/pc
Chipotle Salmon, Cilantro Lime Yoghurt, Avocado, Mango Corn Salsa, Red Cabbage

 Recommend  Spicy  Pork

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MAIN AFFAIR

THE ROMANCE
OF WASABI
AND CHILI



-  **GRILL JAPANESE KAGOSHIMA WAGYU A5** (100gr) 1.550
Wagyu A5 Kagoshima, Roasted Onion, Green Bean Salad, Wasabi Chimicuri, Onion Sauce.
-  **CHICKEN NANBAN** 260
Garlic & Paprika Powder Fried Chicken, Nanban Dashi, Tartar Sauce, Salsa Mexicana, Coriander Leek Salad.
-    **YUKI'S RIBS** 280
Pork Spareribs, Chipotle Spare Rib's Sauce Yukari-Cilantro Rice, Grilled Vegetables, Fried Onion, Coriander Salad
- ROASTED DUCK TERIYAKI** 295
Duck Breast, Teriyaki Balsamic Sauce, Green Onion, Peanut, Wasabi Mash Potato, Latin Sambal Matah Coriander Salad
- NIKKEI BEEF STEAK** 350
Sirloin Steak, Japanese BBQ Sauce, French Fries, Green Salad, Chimichurri Sauce, Yuzu-Kosho, Tartar Sauce.
-  **YAKISOBA DE SAO PAULO** 235
Udon Noodle, Prawn, Pork Belly, Squid, Vegetables, Onion Japanese Sauce, Red Ginger, Bonito Flakes, Mayonnaise.
-    **KING PRAWN JAMBALAYA** 310
Marinated King Prawn & Squid, Jambalaya Rice With Pork Juice, Cajun Spice, Vegetables, Boiled Egg, Wasabi Aioli Sauce.
-  **SALMON SAIKYO-YAKI** 260
Marinated Seared Salmon, Saikyo-Miso, Wasabi Mashed Potato, Bean Sprout, Cucumber, Carrot and Turnip Pickle.
- AJI FURAI** 245
Panko Fried Mackerel, Romesco Tartar sauce, Mix Green Salad and Lemon
- TUNA KOROKKE** 225
Tuna Croquette, BBQ Sauce, Avocado Salsa, Coriander Salad, Wasabi Mashed Potato, Grilled Vegetables.
-   **BRAVO RAMEN** 110
Pork Soup, Miso, Tobanjan, Ramen Noodle, Spice Pork Minced, Onion, Green Onion, Sesame, Bean Sprout, Ajitsuke Tamago.
-  **SPICY CHICKEN RAMEN** 140
Red Curry Soup, Grill Latin Chicken, Bok Choy, Grill Red Capcicum, Red Onion, Bean Sprout, Ramen Noodle, Sesame Seed, Ajitsuke Tamago.

 Recommend  Spicy  Pork

*Prices are displayed in thousands of Rupiahs (×1000) and subject to government tax(10%) and service charge(6%)

SIDES

ACCOMPANIMENTS
FROM BOTH SIDES
OF THE WORLD

YUCCA 55
Cassava Fries, Wasabi Aioli.

URUCHIMAI 50
White Rice.

ARROZ MEXICANO 55
*Corn, Cilantro-Lime Rice, Butter, Soy Sauce, Lime Juice,
Shiso Yukari and Coriander*

 **ELOTE** 50
Parmesan-Chili Corn, Cilantro.

WASABI PURÉ 55
Wasabi Mashed Potatoes.



 Recommend  Spicy  Pork

*Prices are displayed in thousands of Rupiahs (×1000) and subject to government tax(10%) and service charge(6%)

FOOD MENU

FOR VEGAN AND VEGETARIAN



LET'S GET STARTED

A LATIN - NIPPON
LOVE AFFAIR



MIDORI CEVICHE 110

Avocado, Ohba Leaf, Sisho Oil, Salsa Mexicana.

VERDURA TEMPURA 130

Shitake Mushrooms, Eggplant, Long Bean, Onion, Ohba leaf, Sesame Sauce.

JITOMATE TOFU SALAD 100

Tofu Tempura, Japanese Mochi, Balinese Salsa, Quinoa, Miso Dressing.

HARUSAME DEL JARDIN 115

Glass Noodles, Sautéed Vegetables, Spicy Sesame Dressing, Avocado, Broccoli, Homemade BBQ Sauce.

AMAI VEGETABLE SALAD 100

Chinese Cabbage, Pak Choy, Carrots, Spring Onion, Red Onion, Cucumber, Corn Tortillas, Avocado, Seasonal Tropical Fruits, Sesame Dressing.

MISO SOUP 90

Tofu, Wakame, Shimeji Mushroom, Onion.

THE SUSHI

AND ITS LATIN
ALLURE



AGUACATE NIGIRI 75

Avocado Tempura, Sweet Soy Sauce Reduction, Seaweed. (1 Piece)

TOFU MAKI 120

Tofu Tempura, Romaine Lettuce, Salsa Mexicana, Peanut, Soya Sauce (6 Pieces).



GUACAMOLE ROLL 135

Avocado guacamole, Corn Tempura, Shallot, Homemade BBQ Sauce, Sweet Soy Sauce Reduction, Chili Mayonnaise. (6 Pieces)

THE TACOS

MEXICAN CREATIONS
WITH ORIENTAL
SPIRIT



LOS DE CHOCLO 65/pc

Sweet Corn Tempura, Avocado Guacamole, Mix Cabbage, Red Onion, Salsa Mexicana, Sour Cream, Chili Mayonnaise

LOS DE WAYAN 65/pc

Tempe Tempura, Black Bean Sauce, Romaine Lettuce, Grilled Paprika, Salsa Mexicana, Sayanaise Sauce, Homemade BBQ Sauce



Recommend



Spicy

MAIN AFFAIR

THE ROMANCE
OF WASABI
AND CHILI



YAKITORI DEL JARDIN 180

Vegetable & Mushroom, Skewers, Cilantro Rice, Homemade BBQ Sauce.



TEIEN BURGER 200

Tofu / Shiitake / Onion, Apple Soy Reduction, Baby Corn, Mushrooms, Lemon-Basil Sauce, Wasabi Mashed Potato.

YASAI DEL DIA 170

Steamed Mix Vegetables (Carrot, Broccoli, Zucchini, Long Bean, Baby Corn, Onion, Mushroom, Bok Choy), Chili Sauce, Sesame Oil.

TARASCA GRATIN 200

Vegetable Gratin, Tomato Sauce, Parmesan Cheese, Crouton.



AKAMISO EMPANADA 170

Ripieno (Organic Rice, Miso, Shiitake, Onion), Miso Caponata (Paprika, Onion, Zucchini, Eggplant, Tomato, Cajun Spice Miso), Wasabi Mashed Potato, Coriander, Lime Vinegret, Guacamole, Wasabi Chemicuri.

SIDES

ACCOMPANIMENTS
FROM BOTH SIDES
OF THE WORLD

YUCCA 55

Cassava Fries, Wasabo Aioli.

URUCHIMAI 50

White Rice.

ARROZ MEXICANO 55

Corn, Cilantro-Lime Rice, Butter, Soy Sauce, Lime Juice, Shiso Yukari and Coriander



ELOTE 50

Parmesan-Chili Corn, Cilantro.



Recommend



Spicy

DESSERT



DESSERT

THE FINAL FIESTA



BASK. ORIGINAL CHEESECAKE 100

Our signature creamy Basque-style Burnt Cheesecake with Vanilla Gelato.

BASK. MATCHA CHEESECAKE 110

Our signature creamy Basque-style burnt cheesecake with Horchata Gelato.



CHOCOLATE PICANTE 95

Chocolate Cake, Chili Chocolate Sauce, Coconut Ice Cream, Pistachio Nuts, Pecanut.



EL DAIFUKU 95

YUKIMI Daifuku, Coconut Soup, Marinated Fruits, Vanilla Ice Cream, Palm Sugar, Sweet Red Bean Paste.

SHIRO-GOMA GELATO WITH FRESH MANGO 80

White Sesame Gelato, Fresh Balinese Mango, Palm Sugar.



MATCHA TIRAMISU 95

Tiramisu, Matcha Powder, Sweet Red Bean Paste.

MANGO Y VINO BLANCO 95

Mango Ice Cream, White Wine Granite, Mix Tropical Fruits, Homemade Ginger Ale, Mint Leaf.

HOMEMADE GELATO 55

Vanilla, Green Tea, Horchata, Coconut, Mango.



DESSERT WINE

BY GLASS

PINO DE BALI 75



SWEET DREAMS

100.000



Recommend



Gluten-free (available to change)

Prices are displayed in thousands of Rupiahs (×1000) and subject to government tax(10%) and service charge(6%)

THE SAYAN HOUSE
Nº70 UBUD-BALI 