

APPETISER SHARING PLATES Yakitori Sampler Salted Squid Fries 85 85 A selection of Momo, Negima Shoestring Fries in Black and Tsukune Chicken Skewers Garlic and Salted Squid Glaze Tebasaki Shio Yaki 85 Grilled Chicken Mid-Joint Wing **Tori Karaage** 135 with Salt Japanese-Style Marinated Deep Fried Chicken **Bacon Tomato 95 Tori Katsu Grilled Cherry Tomatoes** 145 wrapped in Bacon Fried Chicken Cutlet Coated with Crispy Panko Breadcrumbs **Bacon Enoki** 95 Salmon Sashimi Hinotori Style Grilled Enoki Mushrooms wrapped in Bacon Salmon Carpaccio in Truffle Sesame Soy dressing topped Crispy Rice Sushi with Tenkasu 95 Fried Sushi Rice topped with Aburi Salmon and Tempura Moriawase **235** Assortment of Deep Fried Prawn Mentai Mayo and Seasonal Vegetables in Sushi Taco Tempura Batter 105 Crispy Nori topped with Tuna Hamachi Crudo Ceviche, Avocado, and 250 Yellowtail in Tangy Ponzu Wasabi Lime Crema Dressing topped with Micro Greens **Bacon Asparagus** 125 Grilled Asparagus wrapped in Bacon Ebi Tempura 250 Deep Fried Prawn in Tempura Batter Lobster Tempura 650 Deep Fried Live Lobster in Tempura Batter

^{*}All prices are quoted in thousands of Indonesian Rupiah and subject to 10% service charge and 11% prevailing government tax



HINUTURI

SUSHI ROLLS

Hinotori Roll Avocado, Chicken and Seaweed Salad Roll, topped with Honey Sesame Sauce	145
California Maki Avocado, Crabstick and Cucumber Roll, topped with Tobiko	145
Dragon Roll Ebi Tempura Roll topped with sliced Avocado and Tobiko	145
Softshell Crab Kimchi Roll Softshell Crab, Avocado and Kimchi Roll, topped with Aburi Rayu Mayo	155
Unagi Roll Tamago, Avocado and Crabstick Roll, topped with Grilled Unagi and Tobiko	155
Yuan Yang Tempura Roll Ebi Tempura, Softshell Crab and Cucumber Roll, topped with Blend of Homemade Sauces	155
Rainbow Roll Avocado, Crabstick and Cucumber Roll, topped with Trio of Salmon, Tuna and Hamachi	185

MAINS

Lava Stone Chicken Fish Beef Choice of Protein Served on a Sizzling Lava Stone, served with Cabbage Salad or Side of Fries	165 185 250
Tori Teppanyaki Grilled Chicken on Hotplate, with Sautéed Cabbage and Onion	175
Salmon Teriyaki Fresh Norwegian Salmon served with Homemade Teriyaki Sauce	185
Tori Katsu Curry Deep Fried Chicken Katsu, served with Japanese Curry on White Rice	215
Gindara Misoyaki Grilled 24-hour Marinated Miso Black Cod	295

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SIDES

Miso Soup **55** Traditional Japanese Soup made from Miso paste with added Tofu, Seaweed, and Green Onions Japanese Steam Rice **65** Truffle Chawanmushi **70** Steamed Egg Custard topped with Truffle Paste and Tobiko Shasimi salad 85 Cabage, Lettuce, Salmon, Tuna, Hamachi, Gomma dressing Garlic Fried Rice 85 Fried Rice with Egg, Garlic and Butter, topped with Crispy Garlic Chips

DESSERT

Mochi Ice Cream Mochi wrapped Ice Cream served with Tropical Fruit Salsa	50
Slice Fresh Fruit A mix of fresh, seasonal fruits, sliced	75
Matcha Tiramisu A Fusion of Japanese Matcha and Italian Tiramisu	120



Bianco Vermouth

HINUTURI

CLASSIC COCKTAIL		MOCKTAIL	
Margarita Tequila, Tripple Sec & Sweet and Sour	190	Ginger Lime Fizz Lychee, Lime, Ginger, Grenadine & Soda Water	105
Martini Gin, Dry Vermouth & Orange Bitters	190	Berry Sencha Punch Sencha, Strawberry, Rasberry,	105
Cosmopolitan Vodka, Cointreau, Cranberry & Lime	190	Canberry, Lime & Simple Syrup	
Mojito White Rum, Lime, Simple Syrup,	205	Virgin Yuzu Mojito Lime, Mint Leaf, Yuzu, Soda Water, Granulat Sugar & Simple Syrup	105
Mint & Soda Water		Hinotori Clarified Clarified Pineapple, Lime, Coconut, Nutmeg & Cinamon Stick	105
JAPANESE COCKTAIL		Basil Lemonade Basil Itali, Lime, Simple Syrup &	105
Sencha Gin Tonic Gordon Dry Gin, Green tea &	180	Soda Water	
Tonic Water		Sunset Crush Orange Sunkist, Strawberry,	105
Hinotori Sour East Indies Gin, Nigori, Lime, Torch Gingger, Red Wine, Simple Syrup Raspberry	180 &	Lime, Simple Syrup, Lychee & Mint	
		FRESH JUICE	
Kyushiki Old Fashioned Poppy Poeker Whickey Cori Socho	190	Orange	95
Penny Pecker Whiskey, Gari Sogha, Sugar Cube & Bitter		Watermelon	95
		Honey Dew	95
Geisha in White	190	Pineapple	95
East Indies Gin, Nigori, Amaretto, Coconut Milk & Orgreat Syrup		Papaya	95
Japanese Slipper	190		
Midori, Cointreau & Fresh Lemon		COFFES	
Yuzu Mule	190	Espresso	40
Daiyame Sochu, Lime, Yuzu / Lemon &		Americano	50
Ginger Beer		Cappucino	55
Sweet Negroni Daiyame Sweet Potato, Aperrol &	205	Latte	55



HINUTURI

TEA		BEERS	
Ocha (Japanese tea)	55	Bintang	105
Papermint	55	Heineken	105
Black Tea	55	Calsberg	105
Green Tea	55	Bali Hai	105
English Breakfast	55	Asahi	145
Chamomile	60	Corona	150
Jasmine	60	Kirin	185
		Soju	295
SOFT DRINKS		SAKE	
Coca Cola	50	Hakutsuru Sake	375
Coke Zero	50		
Sprite	50		
Fanta	50		
Soda Water	50		
Tonic Water	50		

MINERAL WATER STILL & SPARKLING

Aqua Reflection 380 ml	45
Aqua Reflection 750 ml	80
San Pellegrino 750 ml	145