

NAMI



GOMI

NAMIKASE MENU 8 COURSES

Scan for detailed menu with allergens

All prices are quoted in ‘000 Indonesian rupiah and are subject to a 10% service charge and prevailing 11% government tax.

GOMI
NAMIKASE MENU 8 COURSES

IDR 1,298++ with fish
IDR 1,698++ with beef
Additional IDR 1,100++ with sake pairing

HAMACHI
Yellowtail | Shiso | Ginger Oil | Yuzu Kosho Pearl
Nabeshima, Yamadanishiki Junmai Ginjo, Saga

SHOKKAN SARADA
Heirloom Tomato | Potato | Renkon | Seagrape
Hakutsuru Superior Junmai Ginjo, Nada

YASAI
Eggplant | Shiitake | Broccolini
Kamoshibito Kuheiji Junmai Daiginjo "Sauvage" Omachi 50, Aichi

HOKKAIDO HOTATE
Scallop | Turnip | Garlic | Jus & Sake
Konishi Hiyashibori Daiginjo, Hyōgo

JAPANESE TAI
Sea Bream | Zucchini | Tarragon | Beurre Blanc
Mutsu Hassen Pink Label Ginjo, Aomori

OR

AUSTRALIAN WAGYU
M8/9 Striploin | Bone Marrow | Purple Sweet Potato
Mutsu Hassen Pink Label Ginjo, Aomori

YAKIMESHI
Garlic Fried Rice | Sakura Ebi | Miso Soup
Fukumitsuya "Momotose" 10 Years Aged Junmai, Ishikawa

RASPBERRY
Yuzu Sake | Raspberry | Popping Candy

WARABIMOCHI
Soya Bean Powder | Okinawa Sugar | Ice Cream
Hakutsuru Sayuri Nigori, Hyōgo

Elevate your beef experience by choosing our Japanese selection:

IDR 398++ with Miyazaki A5 Striploin (80g)
IDR 498++ with Kagoshima A5 Tenderloin (80g)
IDR 1,480++ with Kobe Striploin (80g)
IDR 1,480++ with Kobe Ribeye (80g)

alcohol *vegan* *pork*



GODAI

NAMIKASE MENU 9 COURSES

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GODAI
NAMIKASE MENU 9 COURSES

IDR 1,698++ with fish
IDR 2,098++ with beef
Additional IDR 1,150++ with sake pairing

HAMACHI
Yellowtail | Shiso | Ginger Oil | Yuzu Kosho Pearl
Nabeshima, Yamadanishiki Junmai Ginjo, Saga

SHOKKAN SARADA
Heirloom Tomato | Potato | Renkon | Seagrape
Hakutsuru Superior Junmai Ginjo, Nada

CHAWANMUSHI
Steamed Egg | Tiger Prawn | Shimeji | Edamame | Shio Kombu
Kamoshibito Kuheiji Junmai Daiginjo Betsuatsurae Yamadanishiki, Chubu

FOIE GRAS
Brioche | Apple | Figs | Iwanori Sauce
Kamoshibito Kuheiji Junmai Daiginjo "Eau du Désir" Yamadanishiki 50, Aichi

HOKKAIDO HOTATE
Scallop | Turnip | Garlic | Jus & Sake
Konishi Hiyashibori Daiginjo, Hyōgo

JAPANESE TAI
Sea Bream | Zucchini | Tarragon | Beurre Blanc
Mutsu Hassen Pink Label Ginjo, Aomori

OR

AUSTRALIAN WAGYU
M8/9 Striploin | Bone Marrow | Purple Sweet Potato
Mutsu Hassen Pink Label Ginjo, Aomori

YAKIMESHI
Garlic Fried Rice | Sakura Ebi | Miso Soup
Fukumitsuya "Momotose" 10 Years Aged Junmai, Ishikawa

RASPBERRY
Yuzu Sake | Raspberry | Popping Candy

WARABIMOCHI
Soya Bean Powder | Okinawa Sugar | Ice Cream
Hakutsuru Sayuri Nigori, Hyōgo

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alcohol *vegan* *pork*



GOSHIKI

NAMIKASE MENU 10 COURSES

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GOSHIKI
NAMIKASE MENU 10 COURSES

IDR 2,368++
Additional IDR 1,200++ with sake pairing

HAMACHI
Yellowtail | Shiso | Ginger Oil | Yuzu Kosho Pearl
Nabeshima, Yamadanishiki Junmai Ginjo, Saga

SHOKKAN SARADA
Heirloom Tomato | Potato | Renkon | Seagrape
Hakutsuru Superior Junmai Ginjo, Nada

SŪPU
Beef Consomme | Dashi | Pickles | Daikon
Fukumitsuya "Kuroobi" Hyohyo Kokoshu Junmai Ginjo, Ishikawa

CHAWANMUSHI
Steamed Egg | Tiger Prawn | Shimeji | Edamame | Shio Kombu
Kamoshibito Kuheiji Junmai Daiginjo Betsuatsurae Yamadanishiki, Chubu

FOIE GRAS
Brioche | Apple | Figs | Iwanori Sauce
Kamoshibito Kuheiji Junmai Daiginjo "Eau du Désir" Yamadanishiki 50, Aichi

EZO AWABI
Abalone | Seaweed | Liver Sauce
Konishi Hiyashibori Daiginjo, Hyōgo

BAMBOO LOBSTER
Bisque | Cauliflower Puree
Mutsu Hassen Pink Label Ginjo, Aomori

OR

AUSTRALIAN WAGYU
M8/9 Striploin | Bone Marrow | Purple Sweet Potato
Mutsu Hassen Pink Label Ginjo, Aomori

YAKIMESHI
Garlic Fried Rice | Sakura Ebi | Miso Soup
Fukumitsuya "Momotose" 10 Years Aged Junmai, Ishikawa

RASPBERRY
Yuzu Sake | Raspberry | Popping Candy

WARABIMOCHI
Soya Bean Powder | Okinawa Sugar | Ice Cream
Hakutsuru Sayuri Nigori, Hyōgo

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IDR 1,480++ with Kobe Ribeye (80g)

alcohol *vegan* *pork*

OKOSAMA MENYŪ
KIDS SET MENU

IDR 498++
For child from 6 to 12 years old

CHOICE OF MAIN COURSE

OMURICE
Japanese Fried Rice | Soft Egg

TORI YAKISOBA
Yakisoba Noodles | Chicken | Vegetables | Yakisoba Sauce

WAGYU TEPPANYAKI STEAK
Australian Wagyu 8/9 | Mashed Potato | Vegetables

TEPPANYAKI CHICKEN
Mashed Potato | Vegetables | Teriyaki

TEPPANYAKI SALMON
Mashed potato | Vegetables | Teriyaki

CHOICE OF DESSERT

CHOCOLATE BANANA
Milk Chocolate Mousse | Caramelized Banana | Coconut Ice Cream

WARABIMOCHI
Soya Bean Powder | Okinawa Sugar | Ice Cream

AISUKURĪMU
Ice Cream | Vanilla | Coconut | Chocolate

alcohol *vegan* *pork*

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