昼飯

LUNCH MENU

japanese latin fusion

TSH BENTO BOX
"Chirashi" Sushi (Onion, long bean, Salmon, Prawn, Salmon roe) Nippon ensalada,
Harusame salad, Pork spare ribs, Salmon saikyo-miso yaki
260

TERIYAKI BURGER
Beef & Pork patty, Teriyaki sauce, Guacamole, Lettuce, Cabbage,
Egg tartar sauce, French fries, Onion rings, Chilli mayonaise
190

NIKU DON - Roast Beef Rice Bowl
Roast beef, Gari ginger rice, Cabbage, Onion, Cucumber,
Onion steak sauce, Sambal goreng, Mayonnaise, Poached egg, Shiitake Soup
250

GRILLED CHEESE CURRY RICE
Spicy Japanese beef curry, White rice, Fried pork katsu, Egg, Mix cheese, Salad
200

CLASSIC PANCAKES
Palm sugar syrup, Grated coconut, Banana, Whipped cream
100

ACAI BOWL
Acai sorbet, Fruit Granola, Yogurt, Banana, Mango, Kiwi, Blueberry
100

Spicy Pork

Price Subject to Government Tax 10% and Service Charge 6%

A LA CARTE
JAPANESE LATIN FUSION

WELCOME TO THE SAYAN HOUSE

Japan and a part of South America are antipodes, opposite poles that lie side by side on a flat map. That' s why the intensity of Latin gastronomy fuses organically with the refined tastes of Japanese culinary art. We invite you to experience our cuisine, composed of contrasting and complimentary flavors.

LET' S GET STARTED
A LATIN - NIPPON LOVE AFFAIR

NIKKEI PORK GINGER SALAD 130
Pork belly. Ginger sauce. Oriental vegetable salad.

NIPPON ENSALADA 110
"KOMBU" dressing. Romaine lettuce. Tomato. Cucumber. Avocado. Bacon. Grilled chicken. Prawn. Egg. Radicchio lettuce.

CEVICHE DEL MAR 120
Tuna. Salmon. Octopus. Prawn. Salsa veracruz. Tabasco. Ohba leaf. Lime juice. Soy sauce. Shiso oil.

TARTARE DE BEEF 150
Beef tartare. Jalapeno PONZU jelly. Wasabi. Onion. Lime juice. Coriander. Shichimi spice. Quail egg yolk.

TOKYO CURRY 90
Beef curry sauce. Rice. Egg. Butter. Chimichurri sauce.

HARUSAME SALAD 90
Prawn. Chicken. Broccoli. Avocado. Cucumber. Carrot. Mushroom. Glass noodles. Spicy sesame dressing.

SOPA CHAWANMUSHI (serves 2) 130
Shiitake mushrooms. Confit duck custard. Kaffir lime consome. (Special preparation).

CALAMARI ISOBE-AGE 100
Squid. Aonori seaweed tempura. Latin sambal matah. Black sesame. Lime.

THE SUSHI
AND ITS LATIN ALLURE

FOIE GRAS NIGIRI 78
Warm foie gras. Sweet soy sauce reduction. (1 piece).

BEEF TARTARE NIGIRI 40
Beef tartare. Jalapeno ponzu jelly. Onion. Nori. Lime. (1 piece).

KURUMAEBI ROLL 135
Prawn tempura. Avocado. Scallions. Tobiko (fish roe).
Spicy chili mayonnaise. (6 pieces).

GUACAMOLE ROLL 100
Avocado. Corn tempura. Shallot.
Sweet soy sauce reduction. Chili mayonnaise. (6 pieces).

SASHIMI GUNKAN 125
Salmon sashimi. Guacamole. Onion. Cucumber. Jalapeno.
Soy ginger dressing. Yukari. Lemon basil. (6 pieces).

THE TACOS
MEXICAN CREATIONS WITH ORIENTAL SPIRIT
(1 piece)

LOS DE SASHIMI 50
Citrus-marinated prawns. Salmon. Tuna. Rice. Romaine lettuce.
Avocado. Shallots. Seaweed. Cucumber. Wasabi aioli.

LOS DE WAYAN 50
Tempe tempura. Romaine lettuce. Onion. Paprika. Salsa Mexicana.
Sayan House sauce.

LOS DE ORIENTE 50
Teriyaki chicken. Romaine lettuce. Japanese peppers. Seaweed.
Chili mayonnaise. Salsa Mexicana.

LOS DE CAMARÓN 65
Sauteed prawn. Avocado. Cabbage. Salsa Mexicana.
Cheddar cheese. Chili mayonnaise.

MAIN AFFAIR
THE ROMANCE OF WASABI AND CHILI

CHICKEN NANBAN 210
Garlic and paprika powder fried chicken. Nanban dashi. Tartar sauce. Salsa Mexicana. Coriander leek salad.

YUKI'S RIBS 230
Pork spareribs. Chipotle spare rib's sauce. Yukari-cilantro rice. Grilled vegetables.

ROASTED DUCK TERIYAKI 260
Duck breast. Teriyaki balsamic sauce. Green onion. Peanut. Wasabi mash potato.

NIKKEI BEEF STEAK 280
Sirloin steak. Japanese BBQ sauce. French fries. Green salad. Chimichurri sauce. Yuzu-Kosho. Tartar sauce.

YAKISOBA DE SAO PAULO 190
Udon noodle. Prawn. Pork belly. Squid. Vegetables. Onion. Japanese sauce. Red ginger. Bonito flakes.

KING PRAWN JAMBALAYA 280
Marinated king prawn and squid. Jambalaya rice with pork juice. Cajun spice. Vegetables. Boiled egg. Wasabi aioli sauce.

SALMON SAIKYO-YAKI 210
Marinated seared salmon. Saikyo-miso. Wasabi mashed potato. Bean sprout. Cucumber pickles.

TUNA KOROKKE 200
Tuna croquette. BBQ sauce. Avocado salsa. Coriander salad. Wasabi mashed potato. Grilled vegetables.

BRAVO RAMEN 80
Pork soup. Miso. Tobanjan. Ramen noodle. Spiced mince. Onion. Sesame. Bean sprout.

SIDES
ACCOMPANIMENTS FROM BOTH SIDES OF THE WORLD

YUCCA 35
Cassava fries.

URUCHIMAI 30
White rice.

ARROZ MEXICANO 35
Cilantro-lime rice.

ELOTE 35
Parmesan-chili corn.

WASABI PURÉ 40
Wasabi mashed potatoes.

Recommend Spicy Pork

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

FOR VEGAN & VEGETARIAN

A LA CARTE

JAPANESE LATIN FUSION

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A LATIN-NIPPON LOVE AFFAIR

MIDORI CEVICHE 90
Avocado. Ohba leaf. Sisho oil. Salsa Mexicana. Tortilla chips.

VERDURA TEMPURA 80
Long beans. Spring onions. Potatoes. Baby corn. Mushrooms. Onions. Tofu-chili salsa. Chimichurri sauce.

JITOMATE TOFU SALAD 75
Tofu tempura. Japanese mochi. Balinese salsa. Quinoa. Miso dressing.

HARUSAME SALAD 90
Sautéed vegetables. Glass noodles. Spicy sesame dressing.

AMAI VEGETABLE SALAD 80
Chinese cabbage. Pak choy. Carrots. Spring onion. Red onion. Cucumber. Corn tortillas. Avocado. Seasonal tropical fruits. Sesame dressing.

MISO SOUP 40
Tofu. Broccoli. Oyster mushroom. Onion.

THE SUSHI
AND ITS LATIN ALLURE

AGUACATE NIGIRI 50
Avocado tempura. Tofu chili sauce. Sweet soy sauce reduction. (1 piece).

TOFU MAKI 100
Tofu tempura. Romaine lettuce. Salsa mexicana. Spicy tofu sauce. (6 pieces).

GUACAMOLE ROLL 100
Avocado. Corn tempura. Shallot. Green onion.
Sweet soy sauce reduction. Chili aioli. (6 pieces).

THE TACOS
MEXICAN CREATION WITH ORIENTAL SPIRIT
(1 piece)

LOS DE CHOCLO 50
Sweet corn tempura. Avocado. Cabbage. Red onion. Salsa Mexicana.
Sour cream. Chili mayonnaise.

LOS DE WAYAN 50
Tempe tempura. Romaine lettuce. Onion. Paprika. Salsa Mexicana.
Sayan House sauce.

MAIN AFFAIR
THE ROMANCE OF WASABI AND CHILI

YAKITORI DEL JARDIN 150
Vegetable and mushroom. Skewers. Cilantro rice. Sayan House sauce.

TEIEN BURGER 170
Tofu/shiitake/onion/rice croquette. Apple soy reduction. Baby corn. Mushrooms. Lemon-basil sauce.

YASAI DEL DÍA 150
Steamed mix vegetables. Shallots.

TARASCA GRATIN 150
Vegetable gratin. Tomato sauce. Crouton.

AKAMISO EMPANADA 180
Ripieno (Organic rice. Miso. Shiitake. Onion). Miso caponata (Paprika. Onion. Zucchini. Eggplant. Tomato. Cajun spice. Miso). Wasabi mashed potato. Coriander. Lime vinegret.

SIDES
ACCENTS FROM BOTH SIDES OF THE WORLD

YUCCA 35
Cassava fries.

URUCHIMAI 30
White rice.

ARROZ MEXICANO 35
Cilantro-lime rice.

ELOTE 35
Chili corn.

Recommend Spicy

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DESSERT

JAPANESE LATIN FUSION

THE FINAL FIESTA

MATCHA CHEESE CAKE..... 80
Green tea cheese cake. Horchata gelato.

CHOCOLATE PICANTE..... 65
Chocolate cake. Chili chocolate sauce. Coconut ice cream.

EL DAIFUKU..... 65
YUKIMI daifuku. Coconut soup. Marinated fruits.
Vanilla ice cream. Palm sugar. Red bean.

SHIRO-GOMA GELATO
WITH FRESH MANGO..... 65
White sesame gelato. Fresh Balinese mango. Palm sugar.

MATCHA TIRAMISU..... 65
Tiramisu. Matcha powder. Sweet red beans.

MANGO Y VINO BLANCO..... 65
Mango ice cream. White wine granite. Tropical fruits.
Homemade ginger ale.

HOMEMADE GELATO..... 30
Vanilla. Green tea. Horchata. Coconut. Mango.

DESSERT WINE BY GLASS

PINO DE BALI..... 60

Recommend Gluten-free (available to change)