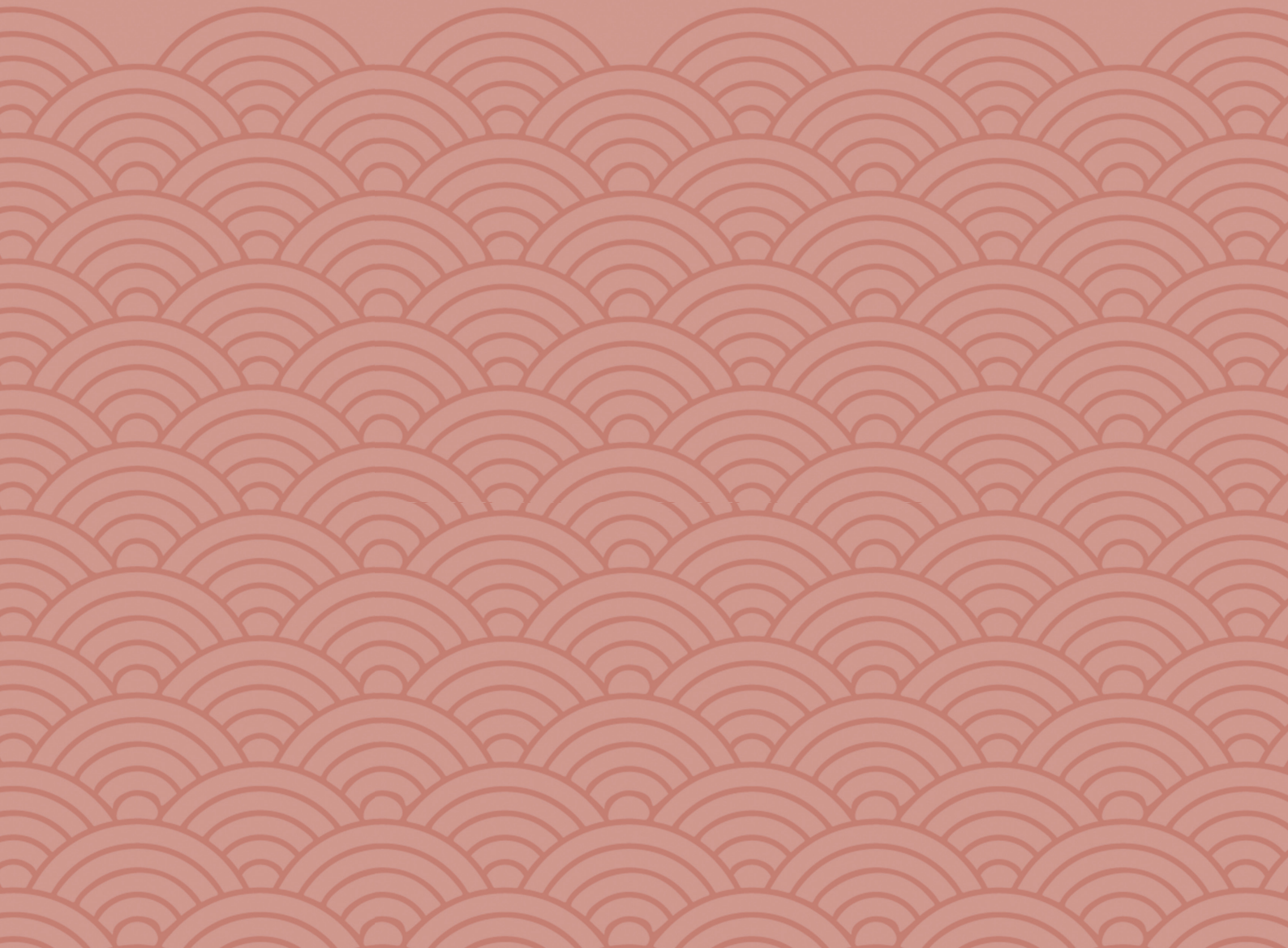


# KYOKA

JAPANESE KITCHEN



## BITES

### MISO SOUP 30

Miso soup with tofu, wakame, sichimi & spinach. Served with sesame seeds & ginger.

### EDAMAME 25

VEGAN

Freshly steamed edamame sprinkled with sea salt.

### NASU DENGAKU 50

VEGAN

Grilled eggplant glazed with miso-dengaku and topped with ground white sesame.

### GYOZA 75

Traditional crispy skin gyoza filled with minced pork, chives, cabbage, green onions & garlic.

### VEGETABLE GYOZA 65

Traditional crispy skin gyoza filled with mixed vegetables including bean sprouts, cabbage, oyster mushrooms, shiitake mushrooms, garlic, carrot & spinach.

### YAKITORI 65

Grilled chicken & baby leak skewers with homemade teriyaki sauce & a sprinkling of sichimi.

### MIXED TEMPURA 120

#### VEGETABLE TEMPURA 65 VEGAN OPTION 65

Prawns, cod, carrot, oyster mushroom, purple sweet potato, eggplant & green bean tempura, served with grated daikon radish & soy ginger dipping sauce.

### BUTA NO YASAI MAKI 78

Sautéed pork belly rolls filled with spring vegetables including red & green pepper, carrot, baby bean, spring onion and enoki mushroom with a teriyaki glaze.

### AGEDASHI TOFU 70

Shallow fried tofu in mentsuyu sauce topped with grated daikon radish, ginger and sliced nori.

## BURGERS

### CHICKEN TERIYAKI BURGER 95

Chicken thigh fillet glazed with teriyaki sauce, tomato, cheddar cheese, mustard mayo coleslaw, served in a milk bun with french fries.

### FISH BURGER 110

Lightly battered cod fillet with cheddar cheese, tomato, salad & coleslaw. Served in a milk bun with french fries and wasabi mayo.

### SOFT SHELL CRAB BURGER 125

Tempura soft shell crab with pickled cucumber, tomato, avocado & salad served in a milk bun with french fries and wasabi mayo.

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## SIDES

White Rice 12, Onion Rings 25, French Fries 25



All prices are in thousands of rupiah "000" and are subject to 6% service charge and 10% government tax

## BOWLS

### HIYASI SOMEN 85

Cold somen noodles & crispy vegetables in iced water served with dipping sauce.  
Light and refreshing!

### MISO SOMEN 95

Somen noodles in a hot miso soup with tofu, wakame & spinach. Served with sichimi & sesame seeds.

### TUNA POKE BOWL (RAW OR GRILLED) 95

#### POKE BOWL WITH CRISPY TOFU 70

#### & OPTIONS 70

Lightly fried tofu or raw/grilled tuna, carrot, edamame, seasonal avocado, sushi rice, tempura pickle ginger, garnished with nori & served with ponzu dressing, garlic & onion.

### NABEYAKI UDON 125

Hot Udon noodle soup with mixed vegetable & prawn tempura, narutomaki (shrimp & squid sliced roll) egg, baby leak all cooked in a ceramic pot, served with sichimi & ginger

### TONKOTSU RAMEN 125

8+ hour pork and chicken broth with pork chashu, ajitama (boiled egg), spring onion, bok choy, narutomaki, nori & miso tare.

### CHICKEN CHASHU RAMEN 115

8+ hour chicken & beef broth with chicken chashu, ajitama (boiled egg), spring onion, bok choy, enoki mushroom, narutomaki, nori & shoyu tare.

### VEGAN RAMEN 95



Fresh spinach noodles in a rich vegetable stock cooked for 3+ hours with candle nut tare, enoki mushroom tempura, marinated tofu, sweetcorn, beansprout, bok choy, sliced wood ear mushroom, nori and sprinkled with crispy fried shallot.

### BIBIMBA 115

#### & OPTIONS 85

Chef Emiko's take on the Korean classic 'Bibimbap', seasoned beef slices, spinach, bean sprouts, daikon radish, carrots, cucumber, shiitake mushrooms, baby green beans, with a sunny side up egg & topped with nori & a side of Kochujian sauce.

### KATSU CURRY 120

Crispy chicken thigh fillet coated in bread crumbs, in a curry sauce with carrot & potato, served with rice & tsukemono kyūri (pickle).

### CHA SOBA SALAD 85



Tossed Japanese green tea noodles, shitake mushroom, inari ajitsuke (Japanese tofu) & crispy salad with homemade sesame dressing.

### CHICKEN TERIYAKI SALAD 75

Grilled chicken teriyaki with mixed green salad, avocado, carrot, cucumber, radish & shitake mushrooms, tossed in a teriyaki soy vinegar dressing.

### SALMON & MANGO SALAD 110

Fresh salmon of the day mixed with avocado, cucumber, lettuce, tomato, chuka wakame (green seaweed) and miso ginger dressing.

## SUSHI & SASHIMI

### CALIFORNIA ROLL

#### FRESH TEMPURA CRAB 98

#### CRAB STICK 75

Uramaki roll filled with tempura crab or crab stick, avocado, & cucumber, topped with tobiko.

### VEGGIE ROLL 65

VEGAN

A sushi roll filled with avocado, cucumber, baby bean, carrot, crispy lettuce with tofu inari on top.

### CHUKA WAKAME GUNKAN 65

VEGAN

Nori filled with sushi rice, avocado & chuka wakame (green seaweed).

### TAMAGO ROLL 65

V

A sushi roll filled with tamago (Japanese egg omelette), avocado & spring onion, garnished with crispy tempura sweet potato and onion.

### INARI 60

VEGAN (3 pcs)

Seasoned & chilled deep fried tofu pockets filled with sushi rice & avocado topped with a slice of nori.

### CRISPY TEMPURA CHICKEN ROLL 65

Uramaki roll filled with crispy tempura chicken, avocado & cucumber.

### UNAGI ROLL 120

Uramaki roll filled with avocado topped with unagi & spring onion.

### TUNA ROLL 75

Uramaki roll filled with teriyaki marinated tuna, avocado & cucumber.

### TUNA MAKI ROLL 70

Maki roll filled with fresh tuna, avocado & cucumber.

### CRISPY SPICY TUNA ROLL 85

Tempura maki roll filled with fresh tuna, avocado, cucumber & topped with fresh spicy tuna.

### SALMON ROLL 95

Uramaki roll filled with fresh salmon, avocado & cucumber.

### URAMAKI PRAWN TEMPURA 95

Uramaki roll filled with crispy tempura prawn, avocado & cucumber.

### SASHIMI

#### FRESH TUNA 95

#### FRESH SALMON 125

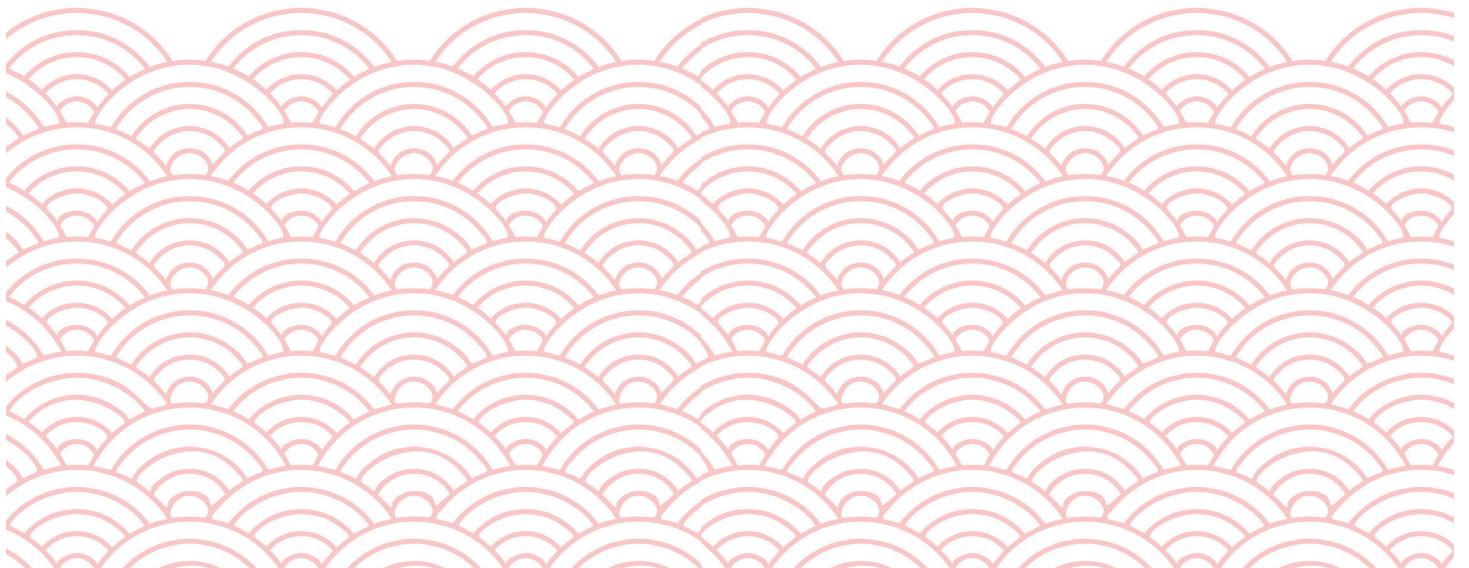
Chilled sliced on a daikon salad, served with pickle ginger, wasabi and tamari.

V vegetarian

GF gluten free

VEGAN

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## DESSERTS

### **BITTER CHOCOLATE BRÛLÉE 65**

Baked chocolate creme with a hint of espresso (to enhance the notes), torched sugar topped with vanilla ice cream & candied orange zest.

### **GREEN TEA CHEESECAKE 70**

Creamy green tea matcha cheesecake with a buttery biscuit base and garnished with a touch of salted caramel.

### **GELATO BY GELATO SECRETS 55**

**(2 Scoops)**

Choice of Green Tea Matcha or Black Sesame gelato.



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