

Breakfast will be served with breadbasket, butter, homemade jam and marmalade. A glass of fresh juice (watermelon, papaya, pineapple or tangerine), Bali coffee, cappuccino, Indonesian tea or ginger tea.

**Each person will be entitled to a selection of two main dishes listed below.**

## FRUIT AND CEREAL

**Tropical fruit slice with yoghurt.**

**Fruit salad with ginger granola and bee pollen.**

**Granola with Greek yoghurt and pure honey.**

**Oatmeal porridge with poached apple and cinnamon syrup.**

## BATTER ON A PAN

**Pancake banana with berries compote and maple syrup.**

**Crepes with Chantilly cream and orange sauce.**

**French toast with berries compote and pure honey.**

## EGG SPECIALTIES

**Vegetables omelet, scrambled, fried egg, poached or boiled egg.**

*Please choose three items below to accompany the egg dishes.*

*Hash brown*

*Smoked salmon*

*Grilled tomato*

*Pork bacon*

*Sauteed mushroom*

*Sauteed spinach*

*Chicken sausage*

*Avocado*

## VEGETARIAN

**Silken tofu scramble with sourdough bread, mushroom and avocado.**

**Chia pudding with Strawberry, goji Berry, date and coconut flakes.**

**Hiiragi smoothies bowl**

*Dragon fruit, banana, homemade coconut yoghurt, flake seeds, almond, mango, and bee pollen.*

**Tropical east smoothies bowl**

*Mango, banana, homemade coconut yoghurt, goji berry, strawberry, almond and bee pollen.*

**Green velvet**

*Smashed avocado, on sourdough bread, confit tomato, mushroom, and wild arugula.*

## TASTE OF INDONESIAN

**Nasi goreng**

*Stir-fry rice with vegetables, fried egg, crackers and cucumber pickle.*

**Mi goreng**

*Stir-fry noodle with vegetables, fried egg, crackers and cucumber pickle.*

**Bubur injin**

*Organic black rice porridge with coconut milk.*

COMPOSED

**Seaweed and prawn salad** 120K  
Grilled prawn and seaweed, grated coconut with sesame dressing.

**Dehydrated pumpkin salad** 70K  
Wild arugula, grated coconut, feta cheese, fresh tomato, guacamole, dehydrated pumpkin and ponzu dressing.

**Tuna tataki** 120K  
Pan seared tuna, edamame, mixed green, guacamole and ponzu dressing.

**Royale avocado** 90K  
Smashed avocado on sourdough, cherry tomato, shitake mushroom, and feta cheese.

- **Add smoked salmon** 50K
- **Crispy bacon** 25K

**Trilogi summer rolls** 135K  
Three kind of summer rolls, prawn, chicken, vegetables with sesame sauce.

SOUPS

**The champignon soup** 85K  
Cream mushroom soup with sauteed mushroom, crispy bacon and cream.

**Broccoli chlorophyll** 85K  
With poached omega egg, shallot pickle and feta cheese.

PLEASURABLE

**Australian beef tenderloin** 365K  
With warm quinoa, baby carrot, asparagus, chimichurri, and wine sauce.

**The salmon** 260K  
Pan roasted salmon steak, asparagus, truffle cauliflower rice, lemon and curry sauce.

**Seared tuna** 205K  
With couscous, carrot, cauliflower, tuna flakes, pico de gallo and dynamite sauce.

**Grilled cilantro chicken** 140K  
With quinoa, steamed vegetables, wofu dressing.

**Grilled tiger prawn** 200K  
Truffle baby potato, seaweed salad and chimichurri.

**Grilled pork ribs** 215K  
With truffle baby potato, vegetables and wofu dressing.

INDONESIAN FLAVOUR

**Gado - gado** 85K  
Steamed mixed vegetables, bean curd, tofu, boiled omega egg, bitter bean crackers and creamy peanut sauce.

**Spring roll** 80K  
Deep fry vegetables spring rolls with dynamite sauce.

**Chicken sate** 90K  
Grilled skewered chicken with creamy peanut sauce, cucumber pickle and steam rice.

**Beef rendang** 100K  
Sumatran style beef stew with sayur urap and steamed rice.

**Nasi goreng** 100K  
Wok stir - fry rice with vegetables, chicken, fried egg, casava crackers, chicken sate, pickle and sambal.

**Mi goreng** 100K  
Wok stir-fry noodle with vegetables, mixed seafood, fried egg, casava crackers, chicken sate, pickle and sambal.

**Kare ayam** 95K  
Braised chicken in yellow curry sauce with vegetables, kaffir lime leaves, basil and steamed rice.

**Kare seafood** 165K  
Braised fish, prawn, squid in yellow curry sauce with tomato, pineapple, kaffir lime leaves, basil and steamed rice.

**Indonesian bento** 215K  
Spring rolls, chicken sate, beef rendang and nasi goreng

INDULGE

**Lemon panna cotta with vodka blueberry syrup** 55K

**Matcha cheesecake, blueberries coulis and fruit chutney** 75K

**Yuzu tiramisu with white chocolate, orange segment and lotus chips** 70K

**Cream Brulle, cream caramel custard, brown sugar caramel** 50K

**Gelato by secret gelato** 40K/scoop  
Vanilla bean | Chocolate | Green Tea  
Pistachio | Hazelnut



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## NIKKEI CORNER

### CEVICHE

**Ceviche Marajuca** 65K  
*Sea bream slice, sweet potato, red onion, coriander, renkong chips with leche Tigre.*

**Ceviche Nippo (Combination)** 75K  
*Slice sea bream, Hamachi, shrimp, clam, tofu, baby corn, coriander, red onion, sweet potato, passion fruit and leche tigre.*

### TIRADITO

**Tiradito Siromi** 215K  
*Slice Hamachi, chimichurri with aji amarillo sauce.*

**Tiradito Salmon** 130K  
*Cured slice salmon, nikkei sauce, aji amarillo sauce.*

**Tiradito Scallop** 200K  
*Slice scallop, aji amarillo sauce, chimichurri, lemon segment.*

**Tiraniku Tiraditos** 270K  
*Slice wagyu A4, chimichurri, truffle paste, garlic chip, chili vinegar and aji amarillo.*

**Aka Tiradito** 240K  
*Slice yellow tail fish, aji amarillo sauce, olive oil, chimichurri, and kaffir lime.*

### SOUP

**Miso Soup** 55K  
*Silken tofu, leek, spring onion, carrot and seaweed.*

**Samurai Soup** 70K  
*Crab and sweet corn soup with celery and ear mushroom.*

### SASHIMI

Fish slice (2 pcs)

**Salmon Sashimi** 65K

**Hamachi Sashimi** 85K

**Sea Bream Sashimi** 55K

**Scallop Sashimi** 90K

**Salmon Cure** 90K

**Sashimi Combination** 315K  
*eight pieces sashimi, 15 gr sashimi ikura.*

### COMPOSED

**Truffle Edamame** 45K  
*Edamame, shio konbu, truffle oil.*

**Gyoza** 70K  
*Chicken dumpling and mixed vegetables and spicy chili vinegar*

**Spicy Gyoza** 70K  
*Chicken dumpling and mixed vegetables, shio kombu, edamame, chili sauce and pickle cucumber.*

**Gambas Salad** 95K  
*Ebi tempura, mixed salad, dynamite sauce and ponzu sauce.*

**Karage Salad** 75K  
*Chicken karage, mixed salad, onion dressing, tartar nanban.*

**Chirasi Don** 110K  
*Sushi rice and mixed vegetables, raw fish, raw salmon and ikura.*

### NIGIRI FUSION

Sushi rice, fish slice (2 pcs)

**Nigiri Tuna Burn** 50K  
*Top with guacamole, avocado, black tobiko.*

**Nigiri White Fish Burn** 55K  
*Top with Jalapeno, chimichurri, spicy mayo.*

**Nigiri Hamachi Burn** 80K  
*Top with avocado, tobiko.*

**Nigiri Salmon Burn** 80K  
*Top with black truffle paste, gold leaf.*

**Salmon Cure Nigiri** 90K  
*Top with guacamole.*

**Nigiri Combination** 260K  
*seven item mixed, all one pieces with topping.*



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## NIKKEI CORNER

### HOT DISH

**Wagyu Steak (200g Wagyu A4) 510K**

Himalaya pink salt marinated, grilled wagyu beef, mixed salad, garlic chips, wafu dressing or teriyaki sauce.

**Lomo Saltados (100g Wagyu A4) 225K**

Sauteed slice beef, baby potato, teriyaki sauce and aji amarillo sauce.

**Katsu Sando 65K**

Bread shokupan, breaded chicken and mixed cabbage and tonkatsu sauce.

**Crispy Rice 110K**

Deep fry breaded crispy rice, top with ebi tempura and dynamite sauce.

**Nori Crispy 50K**

Deep fry nori crispy, with mixed tartar and truffle oil.

**Harumaki 85K**

Deep fry shrimp spring roll, avocado, shiso leaves, spicy mayo and dynamite sauce.

**Yakitori Salmon 85K**

Salmon skewer with teriyaki sauce.

**Yakitori Negima 60K**

Chicken skewer, leek and teriyaki sauce.

**Vege Yakitori 50K**

Asparagus, zucchini skewer and teriyaki sauce.

**Tsukune Yakitori 70K**

Chicken meat ball skewer with teriyaki sauce.

**Ebi Yakitori 95K**

Grilled tiger prawn with chimichurri.

**Yakitori combination 280K**

Yakitori salmon, yakitori negima, vege yakitori, tsukune yakitori, ebi yakitori (1pcs each)

**Tempura Ball 75K**

Mozzarella cheese, crab stick, fresh milk

### MAKI SLIM

(Vietnamese rolls 6 pieces)

**Slim Tempura Ebi Roll 65K**

Rice paper, steamed rice, cheese, ebi tempura, mixed vegetables and tobiko.

**Slim Salmon Roll 70K**

Rice paper, steamed rice, mixed vegetables, cheese, salmon and tobiko.

**Slim Vegetarian Roll 50K**

Rice paper, steamed rice, cheese and mixed vegetables.

### URAMAKI

(8 pieces)

**Red California 110K**

Sushi rice, cheese, cucumber, avocado, salmon top with tobiko.

**White California 95K**

Sushi rice, cheese, ebi tempura, manggo, top with toasted sesame seed and sicimi togarashi.

**Black California 85K**

Sushi rice, chicken katsu, cheese, avocado top with toasted black and white sesame seed.

### CHEF'S SPECIAL ROLL

(8 pieces)

**Tiger Roll 125K**

Sushi rice, ebi tempura, cheese, cucumber, top with tobiko, avocado and salmon burn.

**Dragon Roll 130K**

Ebi tempura, cheese, cucumber, crunchy flakes, top with tobiko, sesame seed, unagi and slice avocado.

**Salmon Hawaiian Roll 145K**

Sushi rice, crab stick, ebi tempura, avocado, cheese, top with salmon burn, slice lemon, sicimi togarashi.

**Phoenix Roll 105K**

Sushi rice, ebi tempura, crab stick, cheese, spring onion, avocado, top with cheese slice.

**Unagi Fusion Roll 140K**

Sushi rice, ebi tempura, avocado, cheese, spring onion, crunchy flakes top with unagi/ eel burn.

### DESSERT

**Yuzu tiramisu with Strawberry coulis and orange segment 70K**

**Lemon panna cotta with vodka blueberry syrup 55K**

**Matcha cheesecake, blueberries coulis and fruit chutney 75K**

**Creme Brulle, cream caramel custard 50K**

**Gelato by secret gelato 40K/Scoop**

Vanilla bean | Green tea | Pistachio | Hazelnut



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## BEVERAGE

### HOUSE TEA SELECTION

English breakfast   Earl grey Green tea   Chamomile (Hot)	45K
Indonesian Tea (Hot/Iced)	45K
Lemongrass, Lemon, Honey (Hot / iced)	50K
Ginger, Honey, Lemon (Hot / iced)	50K

### JAPANESE TEA SELECTION

<b>Tamaryokucha Superior</b> <i>A coiled-leaf green tea from Kyushu, Japan. with a sweet and mild floral fragrance and flavour.</i>	90K
<b>Premium Sencha</b> <i>Grassy flavour, Vibrant green colour, and slightly seaweed-like or vegetal aroma, add to the overall sensory experience.</i>	85K
<b>ORGANIC MATCHA</b> <i>With smooth characteristics and mellow flavour and lack of bitterness</i>	55K
<b>ORGANIC HOJICHA KARIGANE</b> <i>It is a brown tea with a toasted nutty flavour. Both nourishing and low in caffeine</i>	55K
<b>GANMAICHA SUPERIOR</b> <i>Genmaicha is a wonderful blend of Sencha and roasted puffed brown rice grains.</i>	50K

### COFFEE (HOT/ICED)

#### BLACK

Espresso   Ristretto   Macchiato Americano/Long Black	45K
Affogato, With Vanilla Ice Cream	60K

#### WHITE WITH MILK

Cappuccino   Latte   Piccolo   Flat white Mochaccino	55K
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### NON-COFFEE (HOT/ICED)

Matcha latte (hot/ice)	55K
Chocolate latte (hot/ice)	50K

### FRESH JUICES

*Pressed and blended to order and served chilled to maximise flavour and retain nutrients*

Orange   Banana   Watermelon Papaya   Pineapple   Dragon fruit	75K
Mixed Juice   Carrot   Apple	75K
Mango   Avocado Seasonal	80K
Kelapa Muda / Fresh Whole Young Coconut	60K
<b>Moringa Blend By Trilogi</b> <i>Moringa, coconut milk, spinach, matcha, avocado, and raw honey.</i>	100K
<b>Mango Honey</b> <i>Mango, passion fruit, raw honey, papaya &amp; bee pollen.</i>	100K
<b>APPLE BREEZE</b> <i>Green apple, pineapple, turmeric, lime, raw honey, mint, and coconut water.</i>	100K
<b>CHLOROPHYLL</b> <i>Spinach, apple, celery, capsicum, tangerine, mint, and spirulina.</i>	100K
<b>THE DRAGON</b> <i>Dragon fruit, beetroot, strawberry &amp; goji berry.</i>	100K

### MINERAL WATER | SODAS | KOMBUCHA

Balian Still 38 cl	40K
Balian Sparkling 38 cl	50K
Coke   Diet Coke   Sprite   Tonic Water	35K
<b>Kombucha (Bali Bucha)</b> <i>Lemongrass   Apple Ginger turmeric Mixed Berry   Pink Guava</i>	70K

### SMOOTHIES with Greek yoghurt

Strawberry   Mango   Dragon fruit	70K
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### MILKSHAKES with ice cream

Banana, Vanilla, Strawberry, Chocolate	70K
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## HIIRAGI SIGNATURE COCKTAIL

**GREEN SAGE** 205K

*Sake, Midori, Benedictine Dom, Lemon Juice,  
Passion Fruit, Sage Leaf.*

**HIIRAGI MELTING SNOW** 205K

*Sake, Cointreau, Lemon Juice, Grenadine syrup.*

**HIIRAGI SOUR** 205K

*Sake, Agave Syrup, Green Tabasco, Lemon Juice,  
Grapefruit, Mint Leaf.*

**SAKE GRAPEFRUIT** 220K

*Sake, Gin, Grapefruit, Ginger, Soda Water, Rosemary.*

**CUCUMBER SAKE-TINI** 205K

*Sake, Vodka, Cucumber.*

**HIIRAGI CLOUD** 200K

*Sake, Vodka, Lemon juice, Rose syrup and Egg white.*

**BALI SAKE** 200K

*Sake, Gin, Coconut liqueur, lime juice, spiced syrup  
and turmeric juice.*

**RED SUN** 200K

*Sake, Vodka, Tomato juice, lemon juice.*

## HIIRAGI PREMIUM DRINK

**TEQUILA**  
Tequila Jose Cuervo 140K

**WHISKY**  
Chivas 160K  
Glenfiddich 12 yo 185K

**VODKA**  
Greygoose Vodka 160K

**BRANDY**  
Martel VSOP 205K

*Our Bartender will pours 45 ml (1 1/2 fl.oz) per shot*

## DAIQUIRIES

**HIIRAGI DAIQUIRI** 205K  
*Rum, Triple Sec and lime.*

**BANANA DAIQUIRI** 205K  
*Rum, Triple Sec, lime juice and banana.*

**STRAWBERRY DAIQUIRI** 215K  
*Rum, Triple Sec, sweet and sour, lime juice  
and fresh strawberry.*

## CLASSICO

**LONG ISLAND ICED TEA** 200K  
*Vodka, Tequila, Gin, Triple Sec, lime juice, Coke*

**MAI TAI** 195K  
*Rum, Triple Sec, orange juice, and Grenadine*

**BLUE ISLAND** 195K  
*Vodka, Tequila, Rum, lime, Sprite,  
and a dash of Curacao Liqueur*

**MARGARITA** 195K  
*Tequila, fresh lime juice, Triple Sec*

**MOJITO** 175K  
*Rum, sugar syrup, fresh mint leaves,  
topped with soda water*



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## WINES

### WHITE WINE

		GLASS	BTL
Carmen Tolten Chardonnay	Chili	185K	860K
Carmen Wave Series Sauvignon Blanc	Chili	200K	950K
Trapiche Vineyards Pinot Grigio	Arg	215K	1035K
30 Mile Sauvignon Blanc	South Aus	200K	920K
Jacob's Creek Chardonnay	Aus	215K	980K
Hatten - Aga White	INA	135K	620K
Hatten - Sweet Alexandria	INA	135K	620K
Two Islands - Chardonnay	INA	170K	775K

### RED WINE

		GLASS	BTL
Gato Negro Carmenere	Chile	200K	805K
Gato Negro Merlot	Chile	200K	805K
Jacob's Creek Shiraz Cabernet, 2019	Aus	215K	980K
Lachapelle Cabernet Sauvignon	French	200K	905K
Hatten - Aga Red	INA	135K	620K
Two Islands - Grenache	INA	170K	775K
Two Islands - Cabernet Merlot	INA	170K	775K

### SPARKLING WINE

		GLASS	BTL
Two - Islands, Sparkling Chardonnay		200K	975K
Sababay Moscato D'Bali Sparkling Sweet		185K	860K

### ROSE WINE

		GLASS	BTL
Mateus Rose medium sweet	Portugal	260K	1150K
Frontera	Chile	215K	980K
Hatten - Aga Rosé	INA	175K	775K

## SAKE

### GINJO SAKE

HAKUSHIKA 400K / 150 ml | 1.840K / 720 ml  
Ginjo Nama Choso

NAGAI SHUZO 315K / 150 ml | 1.400K / 720 ml  
Gensui Ginjo

### BORN - *Fukui*

BORN GOLD 2.185K / 720 ml  
Muroka Junmai Daiginjo

### DASSAI - *Yamaguchi*

GEKEIKAN THE SHOT TSUYAMEKU 435K / 180 ml  
RICH GOLD HANJOSO

DASSAI 39 3.105K / 720 ml  
Junmai Daiginjo

DASSAI 23 5.405K / 720 ml  
Junmai Daiginjo

### CHAR BENNETT - *Nagano*

CHAR BENNETT 400K / 150 ml | 1.900K / 720 ml  
Junmai Daiginjo

### GEKEIKAN - *Kyoto*

GEKEIKAN 230K / 150 ml | 1.093K / 720 ml  
Traditional

### UMESHU

Choya Umeshu 1.150K / 650 ml

Shifuku No Kaori 1.265K / 720 ml

### BEERS

Sapporo 105K

Coedo Ruri - Pilsner 170K

Coedo Marihana 170K

Bintang 60K

Bintang Crystal 60K