

KYOKA

JAPANESE KITCHEN

Co-owner and mixologist Ketut has channeled his passion for Japanese flavours to create this intriguing list of signature cocktails which are not only delicious but perfectly complement our food menu. You will find cocktails that feature all 5 of the basic tastes whether you enjoy sweet, sour, bitter, salty or umami flavours, there is something for everyone!

At Kyoka we are also passionate about serving up sustainable cocktails that are 'zero waste'. We create our own cordials, bitters, infusions and garnishes to make what we do that bit more sustainable!

COCKTAILS



KYOKA SOUR 125

Vodka, house made pineapple & tamarind shrub, orgeat, fresh lemon & orange juice topped with a red wine float.

Tropical, Sour, Moreish



GINGER GEISHA 135

Hakuto Matsui Japanese gin, yuzu sake, ginger liqueur, clarified Japanese green tea punch & house made lavender bitters.

Elegant, Light, Herbaceous



KAWAII KID 125

Vodka infused with lemongrass, passionfruit, lime, mint, watermelon, ginger & pineapple juice topped with hibiscus ginger beer. #holidayvibe

Tropical & Fruity



THE GOLDEN SLIPPER 135

Rhubarb & strawberry sous vide gin, St-Germaine elderflower liqueur, smoked vanilla & hibiscus syrup, fresh kalamansi juice, grapefruit bitters, ube powder & pasteurized egg white.

Citrus, Fruity, Smooth



YUZU MULE 135

Citron Vodka, yuzu, Kintamani orange, topped with house made hibiscus ginger beer.

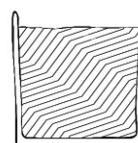
Fresh, Citrus, Spiced



LYCHEE LONG TIME 125

Gin infused with Cananga flower, lychee muddled with basil leaf & fresh lemon juice.

Herbaceous, Floral, Fresh



SAMURAI SWING 150

Mezcal machetazo salmiana, Nusa Cana coconut rum, citrus pineapple, cucumber, mint, agave, sesame with a coconut powder rim.

Fresh and refreshing

JUICE

FRESH JUICE

CHOICE OF PINEAPPLE, WATERMELON, ORANGE 45

MANGO (SEASONAL), DRAGON FRUIT 45

SOFT DRINKS

COCA COLA, COKE ZERO, SPRITE 35

SODA WATER, TONIC WATER, GINGER ALE 35

STILL MINERAL WATER 380ml 35

SPARKLING MINERAL WATER 380ml 35

COFFEE

ESPRESSO 30

PICOLO 32

CAFÉ LATTE 38

GREEN TEA LATTE 40

CAPPUCINO 38

MOCHA 40

LONG BLACK 32

HOT CHOCOLATE 40

TEA

BLACK TEA, LYCHEE TEA, GREEN TEA, PEPPERMINT, CHAMOMILE, JASMINE, EARL GREY, GINGER & LEMONGRASS 40

All prices are in thousands of rupiah "000" and are subject to 7% service charge and 10% government tax

MOCKTAILS

MATCHA COLADA 60

Green tea matcha, pineapple, orange, lemon, coconut cream & pandan.

KYOTO SUNSET 60

Passion fruit, strawberry shrub, yuzu, basil leaf, lemon juice & a splash of soda.

UBUD VOODOO 60

Lemongrass & lychee muddled, vanilla, lemon, shaken with homemade kombucha.

IKEBANA 60

Cucumber, tamarillo, elderflower syrup, lemon juice & a splash of soda.

GENKI GENKI 60

Ginger flower & lemongrass muddled, cucumbeber, mint, lemon juice, basil seeds & topped with homemade hibiscus ginger beer.

SMOOTHIES & SHAKES

GREEN TEA MANGO 50

Fresh mango, Japanese green tea matcha, yoghurt & milk.

LYCHEE PASSION 50

Passionfruit puree, lychee, honey, yoghurt & milk.

STRAWBERRY POMPOM 50

Fresh strawberry, red dragon fruit, honey, yoghurt & milk.

TROPICAL SMOOTHIE 50

Fresh strawberry, blended with mango, pineapple, yoghurt, milk and honey

OREO MILKSHAKE 50

Chocolate oreo blended with vanilla ice cream & milk.

CARAMEL MANGO SHAKE 50

Fresh mango blended with homemade caramel, vanilla ice cream & milk.



HANA SPRITZER 135

Aperol, elderflower liqueur, sliced orange & topped with prosecco.

Bittersweet, Floral, Refreshing



NATSU GRONI 150

Our take on the classic Negroni, with shiso infused gin, Campari infused with watermelon rind, umeshu, sweet vermouth & homemade umami bitters.

Boozy, Bittersweet, Smooth



MANGO MANTRA 145

Fresh mango infused with Black tears spiced rum, Nusa Cana coconut rum, house made almond falernum, mango pure, mint and dry white wine.

Tropical, Fruity, Fragrant, Spiced



RINGO 145

Tanqueray Rangpur Gin, Sakura vermouth, fermented strawberry & top with our homemade apple mint soda and dried apple.

Fresh & Refreshing



SMOKED PENICILLIN 150

Dewar's 12 YO Scotch Whisky, Dom Benedictine, clarified lemon juice and hickory wood smoke, served with a side of ginger jelly.

This show stopper is just what the Doctor ordered!

Boozy, Elevated, Theatrical



MISO HI 150

Hakuto Matsui Japanese Gin, umeshu, miso, pear, house made kombu seaweed cordial, fresh tangerine & lemon juice, garnished with pickled ginger.

Stick with us here! This is definitely not a soup, white miso, pear & Japanese gin are best of friends.

Smooth, Citrus, Umami



COCONUT ESPRESSO MARTINI 125

Vodka infused with toasted black rice, coconut & pandan liqueur, well shaken with a shot of espresso.

Creamy, Indulgent, Smooth



CHOCOLATE MANHATTAN 165

Bulleit Bourbon whisky, chocolate liqueur, 1757 sweet vermouth, Fee Brother's aztec chocolate bitters all barrel aged for 21 days, presented with chocolate matcha paint.

A bold complex blend of flavours including sweet tannin & oak.



MONKEY MAGIC 145

Bulleit Bourbon whisky, Jasmine tea infused with Bacardi spiced rum, lime oleo saccharum, strawberry, top with vanilla and passion fruit foam

Boozy, fruity, refreshing



SAYONARA MOTHER F#*KA 125

Tequila infused with jalapeño, orange liqueur, pineapple, coriander, fresh lime juice & gomasho.

One of our most popular offerings, this slightly spicy take on the classic margarita is garnished with a slice of pineapple with torched sugar.

If you had to drink one cocktail before taking on the monkeys in the monkey forest this would be the one!
#removeyourvaluables #leaveyoursunglassesathome

Sweet, Spicy, Salty, Sour & Herbaceous

BEER & CIDER

SINGARAJA PILSENER 300ML 50

SAPPORO 330ML 95

ALBENS APPLE CIDER 330ML 85

WINE

BY THE GLASS

GLS CRF BTL

Alba Luna Triveso, Prosecco, ITA	130		650
Cape Discovery, Sparkling Brut N.V, AUS/BALI	98		490
Sheawater, Sauvignon Blanc, Marlborough, NZ	130	415	650
Two Islands, Chardonnay, AUS/BALI	98	325	490
Maison Castel, Syrah, Pays D'Oc, FRA	130	415	650
Two Islands, Cabernet Merlot, AUS/BALI	98	325	490
Banrock Station, Rose, Aus	130	415	650

CHAMPAGNE & SPARKLING

BTL

Gremillet, Millesime Brut Champagne, FRA	2500
Louise Perrier Brut Excellence, Bourgogne, FRA	650

WHITES

BTL

Gabriel Meffre Blanc, Rhone Valley, FRA	750
Agneau Blanc, Sauvignon Blanc, Bordeaux, FRA	725
Tarapaca, Chardonnay, Maipo Valley, CHI	750
Sommer, Riesling, Rheingau, GER	850
Deetlefs Stonecross, Chenin Blanc, Western Cape, SA	750
M.A.N Family Wines, Chenin Blanc, Cape Coast, SA	650

REDS

BTL

Zuccardi, Malbec, Mendoza Uco Valley	850
Agneau Rouge, Cabernet Franc, Bordeaux, FRA	725
Bicicleta Cono Sur, Carmenere, Central Valley, CHI	650
Peter Lehman, Clancy's Red Blend, Barossa Valley, AUS	830
Duet Naked Range, Pinot Noir, Yarra Valley, AUS	900
Villa Vistarenni, Sangiovese, Chianti, ITA	750
Obikwa, Pinotage, Western Cape, SA	750