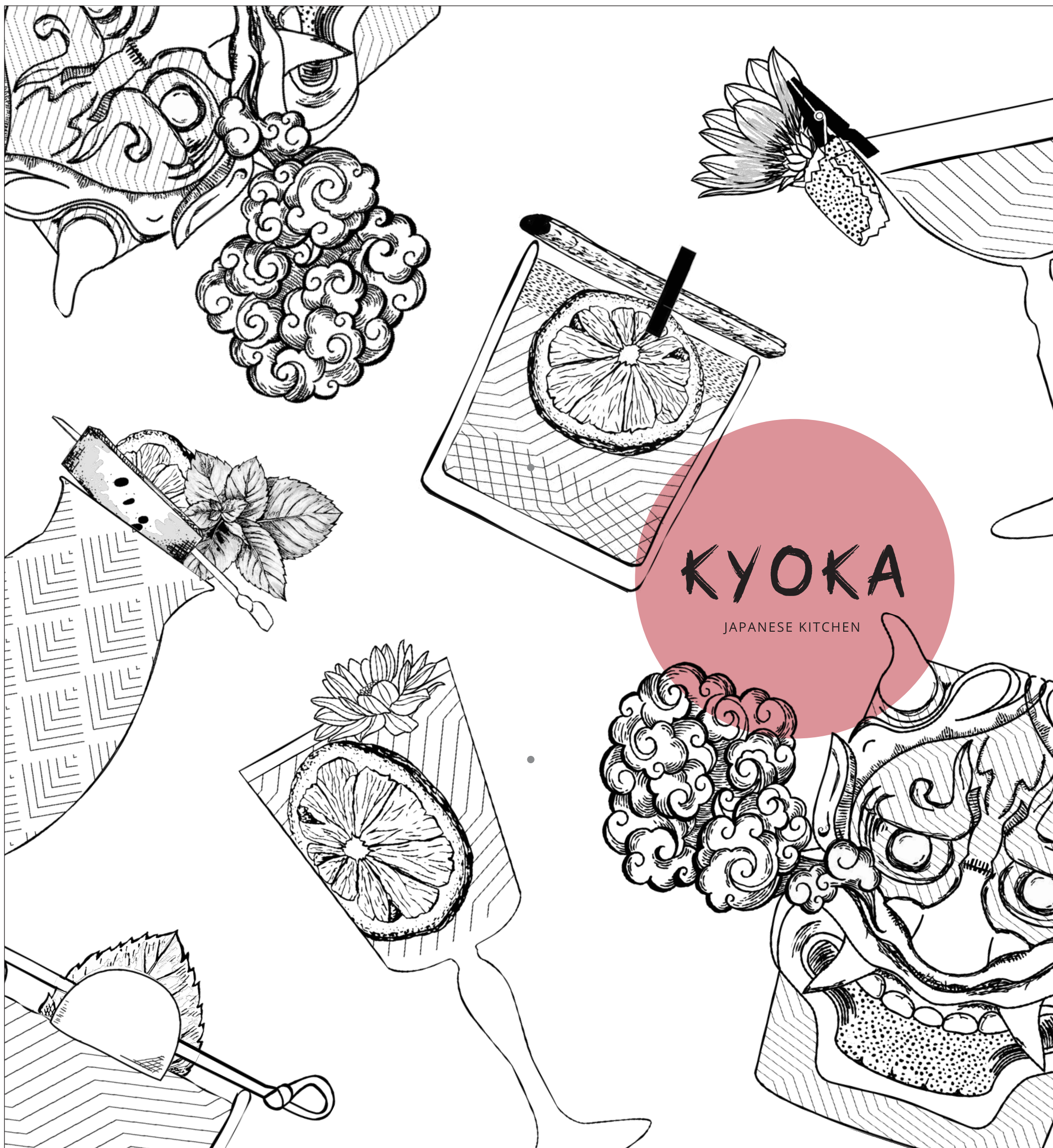




Co-owner and mixologist Ketut has channeled his passion for Japanese flavours to create this intriguing list of signature cocktails which are not only delicious but perfectly complement our food menu. You will find cocktails that feature all 5 of the basic tastes whether you enjoy sweet, sour, bitter, 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 150

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

Tropical, Sour, Moreish



GINGER GEISHA 175

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

Elegant, Light, Herbaceous



KAWAII KID 150

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

Tropical & Fruity



THE GOLDEN SLIPPER 150

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 165

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

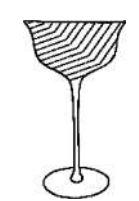
Fresh, Citrus, Spiced



LYCHEE LONG TIME 150

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

Herbaceous, Floral, Fresh



SHISO & SHINE 175

Tenjaku Japanese vodka, fresh shiso leaf, strawberry shrub & passion fruit served with caramelized passion fruit. bright, fragrant and refreshingly tangy, with a delicate herbal finish.

Bright, Fruity & Citrus

SOFT DRINKS

COCA COLA, COKE ZERO, SPRITE 35
SODA WATER, TONIC WATER, GINGER ALE 35
STILL MINERAL WATER 380ml 35
SPARKLING MINERAL WATER 380ml 40

COFFEE

SINGLE/DOUBLE ESPRESSO 30/35
PICOLO 35
CAFÉ LATTE 45
GREEN TEA MATCHA LATTE 45
CAPPUCCINO 45
MOCHA 45
LONG BLACK/AMERICANO 35/40
LONG/SHOT MACHIATO 35
HOT CHOCOLATE 45

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 70
Green tea matcha, pineapple, orange, lemon, coconut cream & pandan.

KYOTO SUNSET 70
Passion fruit, strawberry shrub, yuzu, basil leaf, lemon juice & a splash of soda.

UBUD VODOO 70
Lemongrass & lychee muddled, vanilla, lemon, shaken with homemade kombucha.

IKEBANA 70
Cucumber, tamarillo, elderflower syrup, lemon juice & a splash of soda.

GENKI GENKI 70
Ginger flower & lemongrass muddled, cucumeber, mint, lemon juice, basil seeds & topped with homemade hibiscus ginger beer.

SMOOTHIES & JUICES

GREEN TEA MANGO 60
Fresh mango, Japanese green tea matcha, yoghurt & milk.

LYCHEE PASSION 60
Passionfruit puree, lychee, honey, yoghurt & milk.

STRAWBERRY POMPOM 60
Fresh strawberry, red dragon fruit, honey, yoghurt & milk.

PINEAPPLE 50
WATERMELON 50
ORANGE 50
MANGO (SEASONAL) 50

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HANA SPRITZER 150
Aperol, elderflower liqueur, sliced orange & topped with prosecco.
Bittersweet, Floral, Refreshing



NATSU GRONI 185
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 175
Fresh mango infused with spiced rum, Nusa Cana coconut rum, house made almond falernum, mango pure, mint and dry white wine.
Tropical, Fruity, Fragrant, Spiced



TOKYO HIGHBALL 175
Blended Japanese whisky, yuzu sake, fresh lemon & soda water. Elegant and vibrant, with layers of yuzu , fresh lemon and subtle whisky warmth. A Japanese inspired twist on a classic Highball.
Bright, Silky & Refreshing.



SMOKED PENICILLIN 185
Blended 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 175
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

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COCONUT ESPRESSO MARTINI 150

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

Creamy, Indulgent, Smooth



MONKEY MAGIC 175

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 150

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 95

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WINE

BY THE GLASS	GLS	BTL
Alba Luna Triveso, Prosecco, ITA	135	750
Cape Discovery, Sparkling Brut N.V, AUS/BALI	110	610
Sheawater, Sauvignon Blanc, Marlborough, NZ	135	750
Two Islands, Chardonnay, AUS/BALI	110	610
Bodega Norton Coleccion, Malbec, Mendoza, ARG	135	750
Two Islands, Cabernet Merlot, AUS/BALI	110	610
Banrock Station, Rose, Aus	135	750

CHAMPAGNE & SPARKLING	BTL
Gremillet, Millesime Brut Champagne, FRA	3500
Louise Perdrier Brut Excellence, Bourgogne, FRA	750

WHITES	BTL
Gabriel Meffre Blanc, Rhone Valley, FRA	900
Agneau Blanc, Sauvignon Blanc, Bordeaux, FRA	900
Tarapaca, Chardonnay, Maipo Valley, CHI	800
Sommer, Riesling, Rheingau, GER	1100
Deetlefs Stonecross, Chenin Blanc, Western Cape, SA	800
M.A.N Family Wines, Chenin Blanc, Cape Coast, SA	850

REDS	BTL
Maison Castel, Syrah, Pays D'Oc, FRA	850
Agneau Rouge, Cabernet Franc, Bordeaux, FRA	900
Bicicleta Cono Sur, Carmenere, Central Valley, CHI	830
Peter Lehman, Clancy's Red Blend, Barossa Valley, AUS	1000
Duet Naked Range, Pinot Noir, Yarra Valley, AUS	1150
Villa Vistarenni, Sangiovese, Chianti, ITA	900
Obikwa, Pinotage, Western Cape, SA	850

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