

DESSERTS

BITTER CHOCOLATE BRÛLÉE 85

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

MATCHA TIRAMISU 85

Matcha mascarpone, lady finger sponge garnished with maraschino cherry and matcha pocky.

GELATO BY GELATO SECRETS 75

(2 Scoops)

Choice of Green Tea Matcha or Black Sesame gelato.

KYOKA

JAPANESE KITCHEN

 vegetarian

 gluten free

 VEGAN

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

BITES

MISO SOUP 45
Miso soup with tofu, wakame, sichimi & spinach. Served with sesame seeds & ginger.

EDAMAME 35
TRUFFLE EDAMAME 50
VEGAN & GF
Freshly steamed edamame sprinkled with sea salt OR garlic truffle oil.

NASU DENGAKU 70
VEGAN & GF
Grilled eggplant glazed with miso-dengaku and topped with ground white sesame.

GYOZA 85
Traditional crispy skin gyoza filled with minced pork, chives, cabbage, green onions & garlic.

VEGETABLE GYOZA 75
Traditional crispy skin gyoza filled with mixed vegetables including bean sprouts, cabbage, oyster mushrooms, shiitake mushrooms, garlic, carrot & spinach.

YAKITORI 85
Grilled chicken & baby leak skewers with homemade teriyaki sauce & a sprinkling of sichimi.

MIXED TEMPURA 125
VEGETABLE TEMPURA 75 VEGAN OPTION 75
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 85
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 75
Shallow fried tofu in mentsuyu sauce topped with grated daikon radish, ginger and sliced nori.

BURGERS

CHICKEN TERIYAKI BURGER 115
Chicken thigh fillet glazed with teriyaki sauce, tomato, cucumber, cheddar cheese, mustard mayo coleslaw, served in a milk bun with french fries.

FISH BURGER 125
Lightly battered cod fillet with cheddar cheese, tomato, salad, coleslaw & pickled cucumber. Served in a milk bun with french fries and wasabi mayo.

SOFT SHELL CRAB BURGER 130
Tempura soft shell crab with pickled cucumber, tomato, avocado, salad & coleslaw. Served in a milk bun with french fries and wasabi mayo.

SIDES

Sushi Rice 35 , French Fries 35, Chukawakame Salad 35

BOWLS

HIYASI SOMEN 95
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) 135
RAW SALMON POKE BOWL 145

V POKE BOWL WITH CRISPY TOFU 95
VEGAN & GF OPTIONS
Lightly fried tofu or raw/grilled tuna, carrot, edamame, seasonal avocado, red cabbage & cucumber, 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, Sprinkled with sichimi & side of grated ginger.

TONKOTSU RAMEN 145
8+ hour pork and chicken broth with pork chashu, ajitama (boiled egg), spring onion, bok choy, narutomaki, nori & miso tare.

CHICKEN CHASHU RAMEN 135
8+ hour chicken & beef broth with chicken chashu, ajitama (boiled egg), spring onion,bok choy, enoki mushroom, narutomaki, nori & shoyu tare.

VEGAN RAMEN 125
VEGAN
Fresh spinach noodles in a rich vegetable stock cooked for 3+ hours with miso tare, enokimushroom tempura, marinated tofu, sweetcorn, bok choy, sliced wood ear mushroom and sprinkled with crispy fried shallot.

BIBIMBA 135
V & VEGAN OPTIONS 95
Chef Emiko's take on the Korean classic 'Bibimbap', seasoned beef slices, spinach, bean sprouts, daikon radish, carrots, pickled cucumber, shiitake mushrooms, baby green beans, with a sunny side up egg & topped with nori & a side of Kochujian sauce.

KATSU CURRY 125
Crispy chicken thigh fillet coated in bread crumbs, in a curry sauce with carrot & potato, served with rice & tsukemono kyūri (pickle).

CHA SOBA SALAD 90
VEGAN
Tossed Japanese green tea noodles, shitake mushroom, inari ajitsuke (Japanese tofu) & crispy salad with homemade sesame dressing.

CHICKEN TERIYAKI SALAD 95
Grilled chicken teriyaki with mixed green salad, avocado, carrot, cucumber, radish & shitake mushrooms, tossed in a teriyaki soy vinegar dressing.

SALMON & MANGO SALAD 125
Fresh salmon of the day mixed with avocado, cucumber, red radish, lettuce, tomato, chuka wakame (green seaweed) & miso ginger dressing.