

## 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 75

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

### VEGETABLE GYOZA 70

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 120

#### VEGETABLE TEMPURA 70 VEGAN OPTION 70

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

V vegetarian GF gluten free VEGAN

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## 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) 125

#### V POKE BOWL WITH CRISPY TOFU 95

VEGAN & GF OPTIONS 85

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 135

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

### CHICKEN CHASHU RAMEN 130

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

### VEGAN RAMEN 115

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 125

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.