

DESSERTS

BITTER CHOCOLATE BRÛLÉE 75

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

MATCHA TIRAMISU 70

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

GELATO BY GELATO SECRETS 65

(2 Scoops)

Choice of Green Tea Matcha or Black Sesame gelato.

GREEN TEA CHEESECAKE 70

Creamy green tea matcha cheesecake with a buttery biscuit base and garnished with a touch of salted caramel.

KYOKA

JAPANESE KITCHEN

 vegetarian  gluten free  VEGAN

All prices are in thousands of rupiah "000" and are subject to 6% service charge and 10% government tax

BITES

MISO SOUP 30

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

EDAMAME 30 TRUFFLE EDAMAME 50

VEGAN & GF

Freshly steamed edamame sprinkled with sea salt OR garlic truffle oil.

NASU DENGAKU 68

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 68

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

YAKITORI 75

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

MIXED TEMPURA 120

VEGETABLE TEMPURA 68 VEGAN OPTION 68

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 78

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 70

Shallow fried tofu in mentsuyu sauce topped with grated daikon radish, ginger and sliced nori.

BURGERS

CHICKEN TERIYAKI BURGER 98

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 128

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 30 , French Fries 30, Chukawakame Salad 30

V vegetarian GF gluten free VEGAN

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BOWLS

HIYASI SOMEN 85

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) 115

V POKE BOWL WITH CRISPY TOFU 85

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 130

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

CHICKEN CHASHU RAMEN 125

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 85

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 87

VEGAN

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

CHICKEN TERIYAKI SALAD 87

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

SALMON & MANGO SALAD 115

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