

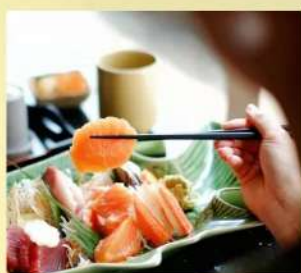
à la carte

Nishimura offers authentic
Japanese cuisine,
presenting combination
of fresh ingredients and
a traditional Japanese
cooking style featuring
teppanyaki dishes
and set menus.





CHEF NAOTAKA RECOMMENDATION



**Tokujiyo Sashimi
Moriawase**
Assorted Deluxe Sashimi
特上刺身盛合せ
Rp 458,000



Banana Flambé
Sautéed Banana
with Fried Ice Cream
バナナフラーム
Rp 72,000

Bento Box

弁当箱

Bento is a single-portion takeout or home-packed meal common in Japanese cuisine. A traditional bento holds rice, fish or meat, pickled or cooked vegetables usually in a box-shaped container. Bentos may be elaborately arranged in a style called *kyaraben* (character bento) and *oekakiben* (picture bento).



Nishimura Bento

西村弁当

Rp 248,000

Appetiser

鶏のつみれ Tsumi Re Kushi Yaki

Deep-Fried Chicken Mince Ball

茄子田楽味噌 Nasu Dengaku Yaki

Deep-Fried Egg Plant

with Sweet Miso Sauce

出汁巻卵 Dashimaki Tamago

Japanese-Style Omelette

Sashimi 刺身 Maguro,

Salomon Two kinds

Sashimi of Tuna and Salmon garnished
with Shiso Leaf and Fresh Wasabi

Agemono

ビーフカツ Hitokuchi Beef

Tenderloin Strips

Breaded and Fried Beef Tenderloin
with Mixed Salad

Nimono

あでん Oden

Fish Cake and Simmered Vegetables
with Soy Sauce Soup

Mukouzuke

冷やし蕎麦 Hiyashi Soba

Boiled Buckwheat Noodles
with Cold Soba Sauce

Futomaki. Inari Sushi

Crab Stick, Sweet Egg, Cucumber

Sushi Rolls and Deep-Fried Tofu
in Sushi Rice

味噌汁とお漬け物 茶碗蒸し

Egg Custard and Rice. Miso Soup

Pickled Vegetables

Dessert 果物 Fruit



Maiko Bento

舞子弁当

Rp 248,000

Appetiser

出汁巻卵 Dashimaki Tamago

Japanese-Style Omelette

鮭西柚庵焼き Shake no Yuan Yaki

Marinated Fresh Salmon

with Lemon Soy Sauce

花蓮根 Hana Renkon

Lotus Root with Sweet and Sour Sauce

南蛮漬け Nanban Zuke

Deep-Fried Tuna, Marinated Salmon,
Onion, Carrot with Sweet and Sour Sauce

Sashimi

刺身盛り Sashimi mori

Sashimi of Fresh Yellow Tail Tuna
and Squid garnished with Shiso Leaf

Tempura

天麩羅 Tempura mori

Crispy Shrimp Tempura, Sweet Potato,
Carrot and Shiso Leaf served
with Tempura Sauce

Yakimono

牛肉の照り焼き Beef Teriyaki

Pan-Fried Beef Tenderloin served
with Teriyaki Sauce

Nimono

おでん Oden

Fish Cake and Simmered Vegetables
with Soy Sauce Soup

ご飯と味噌 お漬け物

Rice and Miso Soup

お漬け物 Pickled Vegetables

茶碗蒸し Egg Custard

Dessert 果物 Fruit



Sho Kadou Bento

松花堂弁当

Rp 248,000

Appetiser

南蛮漬け Nanban Zuke

Deep-Fried Tuna, Marinated Salmon,
Onion, Carrot with Sweet
and Sour Sauce

出汁巻卵 Dashimaki Tamago

Japanese-Style Omelette

茄子田楽味噌焼き

Nasu Dengaku Yaki

Grilled Eggplant with Sweet Miso Yaki

海老手毬鮓 Ebi no Temari Sushi

Shrimp Sushi Rice with Sesame Oil

花蓮根 Hana RenKon

Lotus Root with Sweet and Sour Sauce

枝豆 Edamame

Steamed Salted Green Soy Bean

Sashimi

刺身 Maguro.Tai, Shiso Leaf Daikon,
Tsuma Fresh Wasabi

Red Snapper Sashimi, Tuna Roe
with Fresh Wasabi

Tempura

天麩羅盛 Tempura Moriawase

Shrimp Tempura with Sweet Potato,
Pumpkin, Shiso Leaf and Tempura Sauce

Yakimono

銀鱈味噌漬け Gindara Saikyo Yaki

Grilled Black Cod Fish, Sliced Miso Strips
cooked in Sweet Soya Sauce and Pickles

Mukouzuke

茄子と鶏の餡かけ

Nasu to Tori no Ankake

Grilled Egg Plant and Boiled Chicken with
Sticky Soy Sauce

ご飯と味噌汁

漬け物 Steamed Rice

and Miso Soup, Pickled Vegetables

茶碗蒸し Egg Custard

Dessert 果物 Fruit



Sushi Bento

寿司弁当

Rp 268,000

Appetiser

南蛮漬け Nanban Zuke

Deep-Fried Tuna, Marinated Salmon, Onion,
Carrot with Sweet and Sour Sauce

出汁巻卵 Dashimaki Tamago

Japanese-Style Omelette

茄子田楽味噌焼き Nasu Dengaku Yaki

Grilled Eggplant with Sweet Miso

鮭の西京味噌 Shake no Saikiyo Miso Yaki

Fresh Salmon marinated in Sweet Miso

花蓮根 Hana Renkon

Lotus Root with Sweet and Sour Sauce

枝豆 Edamame

Steamed Salted Green Soy Bean

Tempura

かき揚げ Kakiage

Mixed Vegetables and Shrimp Kakiage
with Tempura Sauce

Sushi

鮨盛り合わせ Sushi Mori Awase

Fresh Yellowtail Tuna, Salmon, Kappa Rolls

Mukouzuke

冷やし蕎麦 Hiyashi Soba

Boiled Buckwheat Noodles with Cold Soba

Yakimono

鮪の叩き

Grilled Fresh Tuna, Onion and Wafu Sauce

Kawari Bachi

焼き茄子とすずきの餡かけ

Yakinasu to Suzuki no Ankake



Vegetarian Bento

野菜つくし弁当

Rp 188,000

Appetiser

里芋田楽味噌 Sato Imo Dengaku

Taro Potato with Sweet Miso Sauce

花蓮根 Hana Renkon

Lotus Root with Sweet and Sour Sauce

法連草お浸し Houdenso Ohitashi

Boiled Spinach with Cold Soy Sauce

Tempura

野菜のかき揚げ Yasai no Kakiage

Mixed Vegetables and Shrimp Kakiage with
Tempura Sauce

Sushi

野菜鮓 Yasai Sushi Mori

Tofu, Cucumber, Daikon, Sushi Rolls,

Chinese Cabbage, Nigiri Sushi

served with Sesame Sauce

Nimono

茄子の野菜餡かけ

Nasu no Yasai Ankake

Deep-Fried Eggplant with Vegetable

and Sticky Soya Sauce

Muko Zuke

野菜炊き合せ Yasai no Takiawase

Simmered Mixed Vegetables, Pumpkin,

Daikon Radish, Carrot, Konnyaku and

Shimeji Mushroom

with Japanese Dashi Soup

味噌 Miso Soup

お漬け物 Pickled Vegetables

Dessert 果物 Fruit

Set Menu

設定

Meat



Robatayaki Set

炉端焼き定食

Grilled Beef

Salmon

Yakitori

Salad

Udon Soup

Rice

Pickles

Fruit Platter

Rp 298,000



Beef Teriyaki Set

牛肉照り焼き膳

Grilled Beef

Salad

Sashimi

Chawan Mushi

Udon Soup

Rice

Pickles

Fruit Platter

Rp 268,000



Beef Tenderloin Steak Set

ビーフテンドーロインステーキ

Beef Teppan Steak

Sautéed Vegetables

Salad

Rice

Miso SHiru

Fruit Platter

Rp 228,000



Tori Teriyaki Set

鳥照り焼き定食

Grilled Chicken

Salad

Miso Soup

Rice

Pickles

Fruit Platter

Rp 168,000

Set Menu

設定

Fish



Yakizakana Teishoku

焼き魚定食

Grilled Salmon/ Sanma

Chawan Mushi

Salad

Rice

Pickles

Miso Shiru

Fruit Platter

Rp 188,000



Hana Chirasi Teishoku

花ちらし定食

Sliced Raw Fish on Sushi Rice

Chawan Mushi

Salad

Miso Shiru

Pickles

Fruit Platter

Rp 148,000



Unadon Set

鰻丼定食

Broiled Eel on Rice

Oden

Pickles

Miso Shiru

Fruit Platter

Rp 298,000



Unagi Set

うなぎ膳

Broiled Eel

Sashimi

Chawan Mushi

Udon Soup

Rice

Pickles

Fruit Platter

Rp 388,000



Signature Dish

Set Menu

設定

Seafood



 **Tempura Set**
 天ぷら膳
 Assorted Tempura
 Sashimi
 Chawan Mushi
 Udon Soup
 Rice
 Pickles
 Fruit Platter
 Rp 298,000



Tempura to Sashimi Set
 天麩羅と刺身定食
 Assorted Tempura
 Assorted Sashimi
 Miso Soup
 Rice
 Pickles
 Fruit Platter
 Rp 148,000



 **Nigiri Sushi to Tempura Set**
 握り寿司と天麩羅定食
 Assorted Tempura
 Assorted Sushi
 Miso Soup
 Pickles
 Fruit Platter
 Rp 248,000



 **Teppan Seafood Teishoku**
 鍋焼きうどん定食
 Salmon
 Prawn
 Squid
 Chawan Mushi
 Sautéed Vegetables
 Salad
 Rice
 Miso Shiru
 Fruit Platter
 Rp 270,000

Appetisers

おつまみ

V Edamame Boiled Green Beans	枝豆	Rp 48,000
Hiyayakko Chilled Tofu	冷や奴	Rp 48,000
Oshinko Assorted Japanese Pickles	おしんこ	Rp 68,000
V Hiyashi Tomato Seasoned Chilled Tomato	冷やしトマト	Rp 48,000
Yasai Ohitashi Boiled Vegetables	野菜お浸し	Rp 48,000
Ika Shiokara Fermented Squid	イカ塩辛	Rp 78,000
Otsumami Moriawase Assorted Appetiser	おつまみ盛合せ	Rp 88,000
Ika Mentaiko Squid with Spicy Fish Roe	鱈山掛け	Rp 98,000
Maguro Natto Fermented Soya Bean with Tuna	鱈納豆	Rp 128,000
V Dashi maki Tamago Japanese-style Omelette	だし巻き卵焼き	Rp 28,000
S Shake Tartare Chopped Salmon with Special Sauce	鮭のタルタル	Rp 168,000

Shake Tartare
Chopped Salmon with Special Sauce



V Rooted in Nature

S Signature Dish

V Vegetarian

Government Tax and Service Charge to be added

Salad & Vinegared

サラダ

酢の物

V Nishimura Yasai Salad Nishimura Original Mixed Green Salad with Onion Tomato Dressing	西村 野菜さらだ	Rp 65,000
Kani Salad Boiled Crab Meat and Mixed Vegetable Salad with Caesar Dressing topped with Parmesan Cheese and Egg	蟹さらだ	Rp 108,000
Shake Kawa Salad Crispy Salmon Skin Salad	鮭皮海鮮サラダ	Rp 88,000
Reishabu Salad Organic Mixed Vegetable Salad and Boiled Beef with Original Sesame Dressing	ビーフしゃぶサラダ	Rp 178,000
Kaisen Sunamono Assorted Seafood with Vinegar Sauce	海鮮酢の物	Rp 88,000
Uzaku Sunomono Grilled Eel with Seaweed and Vinegar Sauce	鰻ざく酢	Rp 128,000

Kaisen Sunomono
Assorted Seafood with Vinegar Sauce



Simmered Dishes

煮物

Niku Tama Tofu Boiled Beef with Egg and Tofu Sukiyaki Sauce	肉玉豆腐	Rp 98,000
 Chawan Mushi Steamed Egg Custard	茶碗蒸し	Rp 50,000
Oden Boiled Vegetables and Fishcake	おでん	Rp 65,000
 Furofuki Daikon Boiled Radish with Miso Sauce	風呂吹き大根	Rp 58,000

Soup 吸物

Miso Shiru Soy Bean Paste Soup	味噌汁	Rp 42,000
Dobin Mushi Seafood Soup in Teapot	土瓶蒸し	Rp 60,000
Aka Miso Shiru Red Soy Bean Paste Soup	赤味噌汁	Rp 65,000

Chawan Mushi
Steamed Egg Custard



Shasimi

刺身



Tokujyo Sashimi
Moriawase
Assorted Deluxe Sashimi

Rp 458,000

特上刺身盛合せ

Salmon
Snapper
Maguro
Kani
Hamachi
Tako
Tamago



Jyo Sashimi
Moriawase
Assorted Sashimi

Rp 198,000

上刺身盛合せ

Salmon
Snapper
Maguro
Kani
Tako
Tamago



Sansyu Sashimi
Moriawase
Three kinds of Sashimi

Rp 98,000

種盛合せ

Salmon
Maguro
Kani



Maguro
Tuna
鮪

Rp 108,000



Signature Dish

Shasimi

刺身



 **Kani Kamaboko**
Crab Stick
カニ蒲鉾

Rp 78,000



 **Atsuyaki Tamago**
Egg Roll
厚焼き卵

Rp 68,000



 **Ebi**
Prawn
エビ

Rp 238,000



Tako
Octopus
タコ

Rp 188,000



Shake
Salmon
鮭

Rp 158,000

Shasimi

刺身



Salmon Truffle
サーモントリフルポン酢 掛け
Thin Salmon Truffle Ponzu

Rp 128,000



Hamachi
ハマチ
Yellow Tail

Rp 408,000



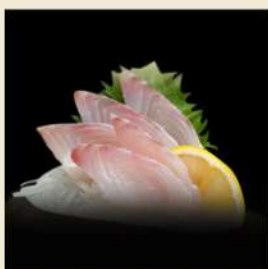
Hokkigai
北寄貝
Hokkaido Surf Clam

Rp 298,000



Hotategai
帆立貝
Hokkaido Scallop

Rp 188,000



Shiromi
鯛
Snapper

Rp 138,000



Rooted in Nature
Signature Dish

Government Tax and Service Charge to be added

Sushi

鮓



Tokusen Sushi Moriawase
Assorted Deluxe Sushi

特選寿司盛合せ

Rp 458,000

Jyo Sushi Moriawase
Assorted Sushi

上寿司盛合せ

Rp 158,000

Hana Chirashi
Assorted Fish on Sushi Rice

花チラシ

Rp 155,000

Maguro Zuke Don
Marinated Tuna on Sushi Rice

鮪漬け丼

Rp 135,000

Shake Ikura Don
Salmon and Salmon Roe on Sushi Rice

鮭イクラ丼

Rp 128,000

Aburi Saba Oshi Sushi
Vinegar Mackarel on Sushi Rice

炙りサバ押し寿司

Rp 88,000

Shake Hana Oshi Sushi
Vinegar Salmon on Sushi Rice

鮭花押し寿司

Rp 88,000

Nigiri Sushi

ニギリ寿司



Maguro
Tuna

鮪

Rp 78,000

Shake
Salmon

鮭

Rp 88,000

Tako
Octopus

タコ

Rp 88,000



Ebi
Prawn

エビ

Rp 78,000

Ikura
Salmon Roe

イクラ

Rp 208,000

Tobiko
Flying Fish Roe

トビコ

Rp 95,000

Tokusen Sushi Moriawase
Assorted Sushi Deluxe



Rooted in Nature



Signature Dish

Government Tax and Service Charge to be added

Sushi/Hand Roll

海苔卷/手巻き

 Saikyo Rolls Roe, Avocado, Asparagus Roll topped with Assorted Fish, Spicy Mayo Teriyaki, Shredded Chili, Caviar and Onion	最強巻	Rp 148,000
Dynamite Roll Spicy Tuna, Avocado, Asparagus, Caviar. Wrapped with Crunched Tempura and Shredded Daikon Radish. Made with Rice	ダイナマイト	Rp 158,000
Amazing Japan roll Fresh Tuna, Salmon and Scallop, Cream Cheese, Asparagus inside cut into 8 pieces with Avocado Sauce, Eel Sauce, Salmon Roe and Kizamiwasabi on top. Made with Rice	アメージングニッポン	Rp 188,000
Rainbow Roll Crab Stick, Avocado, Fried Cream Cheese and Cucumber inside with a variety of Fresh Fish outside, topped with Lotus root Made with Rice	レインボー	Rp 168,000
Spicy Love Salmon Roll Spicy Salmon and Cucumber inside with Chopped Salmon, Crunchy and topped with Spicy Mayo. Made with Rice	スパイシーラブ	Rp 168,000
Piece Volcano Roll Crab Meat, Fresh Salmon, Avocado, Cucumber, Daikon Radish and Caviar with Special Spicy Sauce. Topped with Shredded Chilli	ピースボルケーノ巻	Rp 148,000

Saikyo Roll

Fish Roe, Avocado, Asparagus Roll
topped with Assorted fish, Spicy Mayo Teriyaki,
Shredded Chili, Caviar and Onion

Sushi/Hand Roll

海苔卷/手巻き

		Roll 巻き	Hand Roll 手巻き
Tekka Tuna	鉄火	Rp 118,000	Rp 60,000
Negi Shake Salmon and Leek	ネギ鮭	Rp 98,000	Rp 65,000
Shake Kawa Crispy Salmon Skin	鮭皮	Rp 92,000	Rp 62,000
California California	カリフォルニア	Rp 98,000	Rp 68,000
Ebi Tempura Sushi with Tempura Prawn	海老天ぷら	Rp 128,000	Rp 78,000
 Soft Shell Crab Maki Soft Shell Crab Roll	ソフトシェルクラブ	Rp 188,000	
Futo Maki Sushi Roll with Oboro, Cucumber Yellow Radish, Tamago Yaki, Kani Kamaboko	太	Rp 82,000	
 Aburi Shake Salada Maki Grilled Salmon Salad Roll	炙りサーモンサラダ	Rp 168,000	
Unagi Sushi Maki Tempura Tempura Sushi Roll with Sea Eel	ウナギ寿司巻き天ぷら	Rp 118,000	

Aburi Shake Salada Maki
Grilled Salmon Salad Roll

Grilled

焼きも

Meat

 Gyuniku Teriyaki Grilled Beef with Teriyaki Sauce	牛ヒレの照り焼き	Rp 188,000
Tori Teriyaki Grilled Chicken with Teriyaki Sauce	鳥 照り焼き	Rp 88,000
Toriteba Shioyaki Grilled Chicken Wing with Salt	鶏 手羽塩焼き	Rp 65,000
Yakitori Moriawasa Assorted Grilled Chicken Skewers	焼き鳥盛り合わせ	Rp 118,000
Tori Tsukune yaki Grilled Chicken Meatballs	鶏 つくね焼き	Rp 58,000
 Yakinasu Grilled Eggplant	焼きなす	Rp 58,000

Gyuniku Teriyaki
Grilled Beef with Teriyaki Sauce



 **Signature Dish**
 **Vegetarian**

Government Tax and Service Charge to be added

Grilled

焼きも

Fish

 Gindara Teriyaki/ Shioyaki Grilled Cod Fish with Teriyaki Sauce or Salt	銀だら 照り焼き/塩焼き	Rp 388,000
Gindara Saikyoyaki Grilled Marinated Cod Fish with Miso	銀鱈西京焼き	Rp 388,000
Shake Teriyaki/ Shioyaki Grilled Salmon with Teriyaki Sauce or Salt	鮭の照り焼き・塩焼き	Rp 148,000
Saba Shioyaki Grilled Mackerel	鯖塩焼き	Rp 118,000
Sanma Saikyoyaki Grilled Saury Fish	秋刀魚塩焼き	Rp 88,000
Shisamo Grilled Smelt Fish	シシャモ	Rp 85,000
Ika Shioyaki Grilled Squid with Salt	烏賊塩焼き	Rp 88,000
Unagi Kabayaki Grilled Freshwater Eel	うなぎ 蒲焼	Rp 388,000

Shake Teriyaki
Grilled Salmon with Teriyaki Sauce



 Signature Dish

Government Tax and Service Charge to be added

Fried

揚げ物

 Ebi no Tempura Deep-fried Prawn	海老の天麩羅	Rp 148,000
 Tempura Mori Awase Deep-fried Prawn and Vegetables	天麩羅盛合わせて	Rp 128,000
 Tori no Kara Age Deep-fried Chicken	昔ながらの鶏から揚げ	Rp 78,000
V Yasai Tempura Deep-fried Assorted Vegetables	野菜天ぷら	Rp 68,000
Kuruma Ebi Furai Deep-fried Breaded Prawns	くるま えび ふらい	Rp 178,000
 Tori Katsu Deep-fried Breaded Chicken	チキンカツ	Rp 108,000
Kaki Age Deep-fried Sliced Seafood and Vegetables	かき揚げ	Rp 62,000
N Soft Shel Crab Karaage Deep-fried Soft Shell Crab	ソフトシェルカニ	Rp 188,000
Agedashi Tofu Deep-fried Tofu	揚げ豆腐	Rp 72,000

Ebi no Tempura
Deep-fried Prawn



-  Rooted in Nature
-  Signature Dish
- V** Vegetarian
- N** Contain Nut

To Continue

続ける

Tokujo Ten Jyu
Tempura King Prawn on Rice

特上天重

Rp 138,000

Oyako Jyu
Chicken and Egg on Rice

親子 重

Rp 98,000

Tori Mayo Jyu
Grilled Chicken and Mayonnaise on Rice

鶏マヨ重 重

Rp 60,000

Tori Katsu Jyu
Deep-fried Breaded Chicken on Rice

チキンカツ重

Rp 118,000

 Tori Karaage Curry Rice
Deep-fried Chicken
with Curry Sauce on Rice

鶏唐揚げカレー

Rp 138,000

Tori Katsu Curry Rice
Deep-fried Breaded Chicken
with Curry Sauce on Rice

チキンカツ
カレーライス

Rp 198,000

Una Jyu
Broiled Freshwater Eel on Rice

うな重

Rp 368,000

Ocha Suke
Rice Broth

お茶漬け (梅、鮭)

Rp 58,000

Onigiri
Rice Ball

おにぎり
(梅、鮭、おかか)

Rp 58,000

Gohan
Steamed Rice

ご飯

Rp 28,000

Tori Karaage Curry Rice
Deep-fried Chicken with Curry Sauce



Signature Dish

Government Tax and Service Charge to be added

Noodles

麺類

Tempura Soba/ Udon Tempura Hot Noodles	天ぷらそば/うどん	Rp 138,000
 Gyuniku Soba/ Udon Beef Hot Noodles	ぎゅう肉そば/うどん	Rp 158,000
Kaisen Soba/ Udon Seafood Hot Noodles	海鮮そば/うどん	Rp 178,000
Damashi Soba/ Udon Egg and Fried Tofu Hot Noodles	騙しそば/うどん	Rp 168,000
Kitsune Soba/ Udon Hot Sweet Fried Tofu Noodles	油揚げそば/うどん	Rp 148,000
Zaru Soba Cold Noodles	冷やしそば	Rp 158,000
Hiyashi Tanuki Soba/ Udon Cold Noodles with Vegetables	ひやし たぬき そば	Rp 158,000
Tenzaru Soba/ Udon Cold Noodles with Tempura	てんざる そば	Rp 158,000
Cha Soba Green Tea Noodles	茶 そば	Rp 98,000
Hiyashi Somen White Thin Noodles	冷やし素麺	Rp 68,000

Gyuniku Udon
Beef Hot Noodles



 Signature Dish

Yakiniku

焼肉セッ

 Gyu Rousu Australian Sirloin Beef	牛肉ロース	Rp 210,000
Oebi King Prawn	大海老	Rp 98,000
 Yasai Moriawase Vegetables	野菜盛り合わせ	Rp 60,000
Toriniku Chicken	鶏肉	Rp 88,000
Matsu Set - Salad - Sirloin Beef - Vegetable - Rice - Miso Shiru - Kudamono	待つ	Rp 278,000
Rei Set - Salad - Salmon - Prawn - Scallop - Vegetable - Rice - Miso Shiru - Kudamono	例	Rp 228,000



Hot Pot

鍋物

 Shabu-Shabu Wagyu Beef Seasonal Vegetables Sliced Wagyu Beef Udon/ Rice Condiment Kudamono	和牛 しゃぶしゃぶ	Rp 598,000
Shabu-Shabu Imported Beef Seasonal Vegetables Sliced Australian Sirloin Udon/ Rice Condiment Kudamono	サーロイン しゃぶしゃぶ	Rp 318,000
 Yosenabe Seasonal Vegetables Assorted Seafood Udon/ Rice Kudamono	寄せ鍋	Rp 368,000
Sukiyaki Wagyu Beef Seasonal Vegetables Sliced Wagyu Beef Udon/ Rice Kudamono	和牛 すき焼き	Rp 598,000
Sukiyaki Imported Beef Seasonal Vegetables Sliced Australian Sirloin, Udon/ Rice Kudamono	サーロイン すき焼き	Rp 308,000



Teppan-yaki

鉄板焼

Gindara Cod Fish with Butter Shoyu	銀だら	Rp 328,000
 Shake Salmon with Butter Shoyu	鮭	Rp 148,000
Hotate Scallop with Butter Shoyu	帆立	Rp 218,000
O Ebi King Prawn with Butter Shoyu	大海老	Rp 118,000
Saba Mackerel with Butter Shoyu	サバ	Rp 118,000
Tamago Tofu Steamed Egg Tofu	卵豆腐	Rp 52,000
Yaki Meshi Fried Rice with Chopped Pickles	新香焼	Rp 52,000
 Yasai Itame Sauted Vegetables	野菜 炒め	Rp 52,000
 Enoki Butter Yaki Sauted Enoki Mushroom with Butter Shoyu	サバ 乳酪焼き	Rp 60,000

Shake
Salmon with Butter Shoyu

Teppan-yaki

鉄板焼

 Wagyu Japanese Wagyu Beef	和牛	Rp 598,000
Tenderloin Australian Tenderloin	テンドーロイン	Rp 228,000
Gyu Rousu Australian Sirloin	牛ロース	Rp 208,000
Gyuniku Usuyaki Beef Roll with Garlic and Leek	牛肉薄焼き	Rp 175,000
Toriniku Chicken with Ginger Sauce	鶏肉	Rp 60,000
Yaki Udon Stir-fried Udon Noodle	焼うどん	Rp 128,000

Wagyu Japanese Wagyu Beef



 Signature Dish

Government Tax and Service Charge to be added

Teppan-yaki Set Menu

鉄板焼セットメニュー

Seafood - Kaisen Set 海鮮 Rp 488,000

- Green Garden Salad
- Tamago Tofu
- Salmon
- Prawn
- Squid with Butter Shoyu Sauce
- Scallop
- Sauted Vegetables
- Fried Rice
- Miso Shiru
- Banana Flambé

Chicken - Toriniku Set 鶏肉 Rp 468,000

- Green Garden Salad
- Tamago Tofu
- Salmon
- Prawn with Butter Shoyu Sauce
- Chicken Drum with Ginger Sauce
- Sauted Vegetables
- Fried Rice
- Miso Shiru
- Banana Flambé



Signature Dish

Government Tax and Service Charge to be added

Teppan-yaki Set Menu

鉄板焼セットメニュー



Lobster - Ise Ebi Set

伊勢海老

Rp 1,188,000

- Green Garden Salad
- Tamago Tofu
- Salmon with Butter Shoyu Sauce
- Scallop
- Lobster
- Sauted Vegetables
- Fried Rice
- Miso Shiru
- Banana Flambé

Beef - Gyuniku Set

ぎゅう肉

Rp 488,000

- Green Garden Salad
- Tamago Tofu
- Prawn with Butter Shoyu Sauce
- Salmon
- Beef
- Sauted Vegetables
- Fried Rice
- Miso Shiru
- Banana Flambé



Signature Dish

Government Tax and Service Charge to be added

Teppan-yaki Set Menu

鉄板焼セットメニュー



Wagyu Combination Set

和牛

Rp 888,000

- Green Garden Salad
- Tamago Tofu
- Prawn
- Salmon with Butter Shoyu Sauce
- Wagyu Beef
- Sauted Vegetables
- Fried Rice
- Miso Shiru
- Banana Flambé

Lobster - Ise Ebi Combination Set 伊勢海老

Rp 1,188,000

- Green Garden Salad
- Tamago Tofu
- Salmon with Butter Shoyu Sauce
- Beef
- Lobster
- Sauted Vegetables
- Fried Rice
- Miso Shiru
- Banana Flambé



Signature Dish

Government Tax and Service Charge to be added

Desserts

デザート



Kudamono Moriawase
Assorted Fruits

果物盛合せ

Rp 58,000

Macha Ice Cream
Green Tea Ice Cream

抹茶アイス

Rp 58,000



Ogura Ice Cream
Red Bean Ice Cream

小倉アイス

Rp 58,000



Banana Flambé
Sauted Banana with Fried Ice Cream

バナナフラーム

Rp 72,000

Banana Flambé
Sauted Banana with Fried Ice Cream



Rooted in Nature



Signature Dish

Government Tax and Service Charge to be added

Beverages

SAKES

Large 1.8 L

Gekkeikan Cho - Tokusen Tokubetsu	Rp 3,200,000
Koshinohana Honjozo Shuen	Rp 2,250,000
Ozeki Honjozo Karatamba	Rp 3,100,000
Gekkeikan Josen Karakuchi	Rp 2,800,000

Medium 720 ML

Ozeki junmai Daiginjo Judan Jikomi (700ml)	Rp 2,500,000
Koshinohana Junmai-Daiginjo Katurashimizu	Rp 1,500,000

Small 300 ML

Koshinohana Kawasemi	Rp 680,000
Notabi Junmai Genshu (280ml)	
Shochikubai Shirakabegura Kimoto Junmai Mio	Rp 620,000
Koshinohana Honjozo Shuen	Rp 570,000
Gekkeikan Nigori Sake	Rp 650,000
Gekkeikan Nama Sake	Rp 620,000

SOUCHU

Takara Yokaichi Mugi Ginjikomi	Rp 1,950,000
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BEERS

Heineken	Rp 90,000
Bintang Bottle	Rp 70,000
Guinness Stout	Rp 83,000
Sapporo	Rp 125,000



Beverages

SOFT DRINKS

Coca-Cola	Rp	45,000
Sprite	Rp	45,000
Coke Zero	Rp	45,000
Tonic Water	Rp	45,000
Soda Water	Rp	45,000
Green Sands	Rp	45,000
Ginger Ale	Rp	45,000
Ice Tea	Rp	55,000
Cold Ocha	Rp	40,000

MINERAL WATER

Mineral Water 330ml	Rp	55,000
Sparkling Water 330ml	Rp	55,000
Evian 500ml	Rp	55,000
San Pellegrino Sparkling 750ml	Rp	85,000

FRESHLY SQUEEZED FRUIT JUICES

Orange	Rp	75,000
Pineapple	Rp	55,000
Water Melon	Rp	55,000
Melon	Rp	55,000
Mixed Juices	Rp	55,000

NISHIMURA SPECIAL DRINKS

Kyoto Spritzer	Rp	48,000
Orange Sunquick, Sprite, Green Tea		
Fiji of Dream	Rp	48,000
Green Tea, Ginger Syrup, Honey Syrup, Lime Juice		
Osaka Lemonade	Rp	48,000
Green Tea, Lemongrass Syrup, Honey Syrup, Lime Juice		
Hokaido Dragon	Rp	48,000
Green Tea, Ice Cubes, Sugar Syrup, Lime Juice, Dice of Dragon Fruit		





“Our produce and cuisine is Rooted in Nature,
featuring the finest locally
and ethically-sourced ingredients.”

Through Rooted in Nature,
we aim to respect the natural order of things
and reduce the damage on the environment by:
supporting local agricultural and fishing communities,
buying chemical pesticide-free local produce,
sourcing from free-range livestock
and poultry products where possible,
acquiring sustainably-sourced seafood
that are caught through ethical means,
and serving organic and fair trade products
indicated by national and local food safety standards.

