



Nori Tacos



K-F-C Korean Fried Chicken



Spicy Tuna Tartare on Crispy Rice



Wagyu Beef Tartare



Half Moon Scallops



Wagyu Beef Tataki



Rock Shrimp Tempura



Salmon Tatare in Crispy Cones



Trio of Sashimi



Seared Wagyu Truffle Roll



Emperor Roll



ShiShi 24 K Sushi Roll



Pork & Prawn Shumai



Lobster Dumplings



Crispy Mushroom & Truffle Wontons



Five Spice Crispy Pork Belly Bao Bun



Grilled Top Beef Sirloin



Grilled Miso Black Cod



Grilled Barramundi



Asari Miso



Chocolate Sphere



DINING

IZAKAYA SIGNATURE SMALL PLATES

K-F-C Korean fried chicken with sweet gochujang sauce & soya dip	60 K
FRESH OYSTERS (2pc) fresh shucked oysters served with nam jim jaew & burnt pineapple dressing	60 K
CRISPY SQUID KARAAGE crispy-fried squid with shaved bonito, chili pepper & kewpie mayo	60 K
ROCK SHRIMP TEMPURA on crispy lettuce with sriracha mayo	70 K
FOIE GRAS CHAWANMUSHI steamed egg custard, shittake mushrooms, dashi & foie gras	70 K
CRAB FURAI Japanese - style crab cakes with yuzu gel	70 K
HALF MOON SCALLOPS gratinated in miso, soy & garlic butter	80 K

IZAKAYA SIGNATURE SASHIMI

TRIO OF SASHIMI thin slices of salmon, tuna & cod sashimi with yuzu kosho & ponzo glaze	60 K
NORI TACOS 3 crispy seaweed tacos filled with tuna, salmon & black cod tartare topped with avocado & yuzu	70 K
SPICY TUNA TARTARE ON CRISPY RICE crispy rice topped with spicy tuna, green chili & avocado	70 K
SALMON TARTARE IN CRISPY CONES wasabi caviar, citrus shoyu, wafu dressing, creme fraiche & crispy wonton cones	80 K

IZAKAYA SIGNATURE WAGYU BEEF

WAGYU BEEF CROQUETTE wagyu beef, bone marrow & truffle mayo	70 K
WAGYU BEEF TARTARE with truffle emulsion & pickled daikon on brioche toast	80 K
ROLLED WAGYU SHABU-SHABU thinly sliced marinated wagyu beef rolled with cucumber, pickled ginger & topped with wasabi kewpie mayo	80 K
WAGYU BEEF TATAKI seared wagyu beef striploin marinated in ponzu sauce & topped with yuzu pickled onions	80 K

SUSHI

SASHIMI - raw fish

KIHADA - yellowfin tuna 2 pcs / 30 K SAKE - salmon 2 pcs / 30 K

NIGIRI - raw fish on rice

KIHADA - yellowfin tuna 2 pcs / 30 K SAKE - salmon 2 pcs / 30 K

TARA - black cod 2 pcs / 30 K MEKAJIKI - swordfish 2 pcs / 30 K

UNAGI - freshwater eel 2 pcs / 30 K EBI - cooked shrimp 2 pcs / 30 K

TEMAKI - sushi cones

KIHADA CONE - yellowfin tuna, wasabi kewpie mayo & tobiko 2 cones / 60 K

SAKE CONE - salmon, avocado & ikura torched mentai sauce 2 cones / 60 K

EBI CONE - shrimp tempura, wasabi kewpie mayo & chili 2 cones / 60 K

UNAGI CONE - smoked eel, avocado, yukee sauce & sesame 2 cones / 60 K

MAKI - signature sushi rolls

CROUCHING TIGER HIDDEN DRAGON ROLL (4pcs) 60 K
tempura tiger prawn, torched unagi, wakame, soy gel, quinoa & avocado

TERIYAKI-SAKE ROLL (4pcs) 60 K
torched salmon, crab, mentai, wakame, teriyaki & tobiko

SEARED WAGYU TRUFFLE ROLL (4pcs) 60 K
shiitake mushroom, truffle emulsion, black tobiko & thinly sliced wagyu beef

EMPEROR ROLL (2pc) 70 K
black cod, salmon, yellowfin tuna, avocado, tobiko & 24k gold leaf

SHISHI 24K ROLL (2pc) 70 K
black cod, swordfish, salmon, yellowfin tuna, avocado, tobiko,
black sesame & 24k gold leaf

DIM SUM

PORK & PRAWN SHUMAI 60 K
with crispy chili & garlic

CRISPY MUSHROOM & TRUFFLE WONTONS (V) 60 K
with grilled shiitake & creamy truffle emulsion

LOBSTER DUMPLINGS 70 K
lobster, prawn & crab dumplings with crispy fried garlic & lobster chili oil

WAGYU BEEF BAO BUN 70 K
braised wagyu beef short rib in a bao bun with Korean gochujang & coriander

FIVE SPICE CRISPY PORK BELLY BAO BUN 70 K
five spiced crispy pork served in a bao bun with pickled cucumber & sriracha mayo

FROM THE JAPANESE CHARCOAL GRILL

MARKET FRESH FISH & IMPORTED BEEF

GRILLED MISO BLACK COD with asian pickles & daikon	70 K
GRILLED BARRAMUNDI with aromatic red thai curry sauce & grilled kalia	70 K
GRILLED BEEF SHORT RIB with an aromatic green curry sauce & fresh pomelo	80 K
GRILLED TOP SIRLOIN BEEF (80g) with a sesame soy glaze & topped with grilled scallions	80 K

KUSHIYAKI / JAPANESE SKEWERS

SHIITAKE - mushrooms with garlic & shoyu (v)	50 K
NEGIMA - chicken thigh with green chili & tare glaze	60 K
EBI - shrimp with soya & sesame	70 K
BUTABARA - pork belly with sweet tare glaze	70 K

RICE & NOODLES

SHISHI HOUSE FRIED RICE vegetables, shrimp, pork & egg	70 K
PEKING DUCK FRIED RICE green beans, spring onion & coriander	70 K
BIANG BIANG NOODLES wide noodles flash - fried with minced beef, scallions & house - made chili oil	70 K
DRUNKEN PRAWN NOODLES egg noodles, prawns, cashews & chili, flash fried with a touch of brandy	70 K
SHOYU RAMEN ramen egg noodles in miso broth with poached chicken, soft yolk egg & nori	70 K
ASARI MISO miso soup with clams, dashi & green onions	70 K

SIDES

STEAMED RICE (V)	20 K	FERMENTED KIMCHI (V)	30 K
MISO SOUP (V)	30 K	CUCUMBER & MISO SALAD (V)	30 K
HOUSE FRIED GARLIC RICE (V)	30 K	WOK SEARED GARLIC GREEN BEANS (V)	50 K
HOUSE FRIED NOODLES (V)	30 K	HOT EDAMAME WITH TRUFFLE & CHILI (V)	50 K

DESSERTS

COCONUT & TEXTURES	70 K
variation of coconut served with infused pineapple, passionfruit gel coconut rocks, white chocolate & fresh vanilla sauce	
MATCHA TIRAMISU	70 K
a twist on the classic tiramisu dessert served with Japanese inspiration	
JAPANESE CHEESECAKE	70 K
yuzu cheesecake, lime curd, shortbread, mango sorbet & olive crumble	
SHISHI CHOCOLATE SPHERE	120 K
valrhaine chocolate sphere with fior di latte gelato covered in hot yuzu sauce	

COFFEE

ESPRESSO • single shot espresso	50 K
DOUBLE ESPRESSO • two shots espresso	60 K
AMERICANO • espresso & hot water	50 K
CAPPUCCINO • espresso, 1/2 milk, 1/2 froth & cocoa powder	60 K
LATTE / FLAT WHITE • espresso, steamed milk & froth	60 K
AFFOGATO • americano with a scoop of vanilla ice cream	60 K

TEA

EARL GREY • DARJEELING • JASMINE	
ENGLISH BREAKFAST • GREEN TEA	60 K

SOFT DRINK

COKE • COKE ZERO • SPRITE • SODA	30 K
KRATINGDAENG (local redbull)	30 K
RED BULL Import	50 K

MINERAL WATER

REFLECTIONS Still 380ml	30 K
REFLECTIONS Still 750ml	50 K
REFLECTIONS Sparkling 380ml	30 K
REFLECTIONS Sparkling 750ml	50 K

JUICE

ORANGE • APPLE • PINEAPPLE • CRANBERRY • WATERMELON	50 K
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BEER

Bintang Crystal (IDR)	65 K
Heineken (NDL)	65 K
San Miguel Lite (PHL)	65 K
Corona (MEX)	95 K
Sapporo Lager (JPN)	95 K
Tokyo White Tokyo Blonde (JPN)	140 K

WINE

GLASS BOTTLE

WHITE

Wolfblass Chardonnay (AUS)	150 K	850 K
Wolfblass Sauvignon Blanc (AUS)	150 K	850 K

RED

Wolfblass Shiraz (AUS)	150 K	850 K
Wolfblass Cabernet Sauvignon (AUS)	150 K	850 K

DAEBAK SOJU - served chilled 360ml

BOTTLE

Original Mango Lychee	150 K
Peach Grape Lemon	

JAPANESE SAKE - served hot or chilled in a carafe

BOTTLE

Sesshu Otokoyama Futsushu (180ml / 15.5% Alc)	200 K
Sesshu Otokoyama Futsushu (300ml / 15.5% Alc)	550 K
Sesshu Otokoyama Futsushu (720ml / 15.5% Alc)	1.250 K
Konishi Daiginjo Hiyashibori (300ml / 15.5% Alc)	850 K
Konishi Daiginjo Hiyashibori (720ml / 15.5% Alc)	1.850 K

CHINESE BAIJIU / SHAOJIU - served at room temperature

BOTTLE

Niu Lan Shan Er Guo Tou (200ml / 52% Alc)	250 K
Niu Lan Shan Er Guo Tou (500ml / 52% Alc)	550 K
Yang He Hai Zhi Lan (480ml / 52% Alc)	2.250 K
Yang He Tian Zhi Lan (480ml / 52% Alc)	4.500 K
Lu Zhou Lao Jiao Zisha Tequ (500ml / 104% Alc)	2.750 K
Lu Zhou Lao Jiao Zisha Dequ (500ml / 104% Alc)	2.750 K
Lu Zhou Lao Jiao National Cellar 1573 (500ml / 104% Alc)	6.000 K

PLEASE SEE OUR DRINK MENU FOR A FULL LIST OF DRINK CHOICES



COCKTAILS & SPIRITS

SIGNATURE
DELUXE
COCKTAILS

1 COCKTAIL

2 COCKTAILS FOR

120K or **200K**



SHOGUN'S RETURN

captain morgan's spiced rum, mango,
mint, lime & ginger beer



GINZA SPRITZ

gordon's gin, citrus soju, passion fruit,
lemon, orange & sparkling wine



KYOTO MULE

smirnoff vodka, lemongrass,
lime & ginger beer



YUZU GIN FIZZ

gordon's gin, yuzu, lemon,
sugar & soda water



OKINAWA SWIZZLE

pineapple infused rum, cinnamon,
campari, lime & pineapple juice



KYURI SOUR

gordon's gin, cucumber,
basil, citrus & aqua faba



KONOHA GAKURE

spiced rum, sake, mango, lemon,
bitters & hibiscus chili



SPICY MATCHARITA

blanco tequila, matcha, jalapeno,
triple sec & lime

all prices in IDR ,000 • 20% tax & service will be added

SIGNATURE
PREMIUM
COCKTAILS

1 COCKTAIL

2 COCKTAILS FOR

150K or 250K



KOBE OLD FASHIONED

wagyu fat washed bulleit rye whiskey, chocolate, maple, bitters & popcorn



GEISHA SLIPPER

absolut vodka, lavender & earl grey syrup, lemon & aqua faba



THE JAPANESE COCKTAIL

hennessy vsop, almond, lemon, bitters & aqua faba



ORIGAMI

bulleit bourbon, aperol, amaro & lemon



NAKAMURA

jw black, hennessy vsop, chestnut liqueur, cinnamon & cigar smoke



UCHŪ HIKŌ-SHI

beefeater's gin, orgeat, passion fruit, falernum & lemon



YAKUZA NEGRONI

soju, campari, sweet vermouth orange bitters & blood orange



TOKYO NIGHTS

tequila tradicional, coconut liqueur, passionfruit, watermelon & whey

all prices in IDR ,000 • 20% tax & service will be added

CLASSIC
DELUXE
COCKTAILS

1 COCKTAIL

2 COCKTAILS FOR

120K or 200K



MOSCOW MULE

smirnoff vodka, lime juice
ginger beer & fresh mint



MINT JULEP

jim beam bourbon whiskey
simple syrup & fresh mint



PEACH BELLINI

smirnoff vodka, peach puree
sparkling wine & grenadine



LIME MARGARITA

cuervo tequila gold, triple sec
fresh lime & salted rim



MINT MOJITO

captain morgan rum, simple syrup
fresh lime, mint & soda water



ESPRESSO MARTINI

smirnoff vodka, kahlúa
& espresso shot



CLASSIC DAIQUIRI

captain morgan white rum
citrus & simple syrup



LYCHEE MARTINI

smirnoff vodka, lychee liqueur
lime juice & lychee fruit

all prices in IDR ,000 • 20% tax & service will be added

CLASSIC
PREMIUM
COCKTAILS

1 COCKTAIL

2 COCKTAILS FOR

150K or 250K



OLD FASHIONED

bulleit bourbon, bitters,
sugar & orange twist



WHISKEY SOUR

jack daniel's whiskey
citrus, simple syrup & aquafaba



COSMO POLITAN

absolut vodka, triple sec
citrus & cranberry juice



CLASSIC MANHATTAN

bulleit bourbon or bulleit rye
sweet vermouth & angostura bitters



CLASSIC NEGRONI

beefeater's gin, campari
martini rosso & orange twist



TRADER VIC'S MAI TAI

havana 3yo rum, triple sec,
orgeat, lime & dark rum



DIRTY MARTINI

absolut vodka or beefeater's gin
martini extra dry, olive brine & 3 olives



LONG ISLAND

smirnoff vodka, gordon's gin
captain morgan's rum, cuervo tequila,
triple sec, lemon & topped with coke

all prices in IDR ,000 • 20% tax & service will be added

Tequila

	1 Shot	2 Shots	Bottle
Jose Cuervo Tradicional Silver / Reposado	150 K	250 K	2.850 K
1800 Silver / Reposado	165 K	290 K	3.250 K
1800 Añejo / Coconut	165 K	290 K	3.250 K
1800 Cristalino	185 K	325 K	3.650 K
1800 Milenio	Bottle Only	Bottle Only	12.500 K
Cuervo Reserva De La Familia Platino	285 K	500 K	5.750 K
Cuervo Reserva de la Familia Reposado	425 K	745 K	8.500 K
Cuervo Reserva De La Familia Extra Añejo	500 K	875 K	9.500 K
Espolon Blanco	125 K	225 K	2.500 K
Corazon Blanco	165 K	290 K	3.250 K
Corazon Reposado	175 K	305 K	3.500 K
Corazon Añejo	185 K	325 K	3.650 K
Volcan De Mi Tierra Blanco	185 K	325 K	3.650 K
Volcan De Mi Tierra Añejo Cristalino	285 K	500 K	5.750 K
Don Julio Blanco / Reposado / Añejo	185 K	325 K	3.650 K
Don Julio 1942	Bottle Only	Bottle Only	12.000 K
Patron Añejo / Reposado / Silver	225 K	395 K	4.500 K
Patron Gran Platinum	Bottle Only	Bottle Only	12.000 K
Patron Gran Burdeos	Bottle Only	Bottle Only	19.000 K
Codigo Blanco	150 K	250 K	2.850 K
Codigo Rosa	185 K	325 K	3.650 K
Codigo Reposado	200 K	350 K	3.750 K
Codigo Añejo	325 K	570 K	6.500 K
Codigo Barrel Strength	Bottle Only	Bottle Only	8.000 K
Codigo Origen Extra Añejo	Bottle Only	Bottle Only	14.250 K
Clase Azul Reposado	Bottle Only	Bottle Only	12.500 K
Clase Azul Añejo	Bottle Only	Bottle Only	35.000 K
Clase Azul Ultra	Bottle Only	Bottle Only	110.000 K
MEZCAL			
Mezcal 400 Conejos	165 K	290 K	3.250 K
Mezcal Creyente	185 K	325 K	3.650 K
Montelobos Espadín	125 K	225 K	2.500 K
Montelobos Ensemble	165 K	290 K	3.250 K
Montelobos Pechuga	225 K	395 K	4.500 K
Montelobos Tobalá	250 K	450 K	5.250 K

all prices in IDR ,000 • 20% tax & service will be added

Spirit Pours

	Single 30 ml	Double 60 ml	Full Bottle
VODKA			
Standard - Smirnoff Red Vodka	100 K	175 K	1.850 K
Superior - Absolut Blue	125 K	225 K	2.500 K
Premium - Belvedere Vodka	150 K	250 K	2.850 K
Premium - Grey Goose	150 K	250 K	2.850 K
RUM			
Standard - Captain Morgan Spiced Gold	100 K	175 K	1.850 K
Standard - Captain Morgan White Rum	100 K	175 K	1.850 K
Superior - Bacardi Superior Rum	125 K	225 K	2.500 K
Superior - Bacardi Spiced Rum	125 K	225 K	2.500 K
Premium - Havana 7 YO Rum	150 K	250 K	2.850 K
GIN			
Standard - Gordon's London Dry Gin	100 K	175 K	1.850 K
Superior - Tanqueray London Dry Gin	125 K	225 K	2.500 K
Superior - Beefeater Gin	125 K	225 K	2.500 K
Premium - Hendrick's Scotland Gin	150 K	250 K	2.850 K
SCOTCH WHISKY			
Standard - JW Red Label Whisky	100 K	175 K	1.850 K
Superior - JW Black Label Whisky	150 K	250 K	2.850 K
Premium - JW Gold Label Whisky	220 K	385 K	4.250 K
AMERICAN / IRISH WHISKEY			
Standard - Jim Beam Bourbon Whiskey	100 K	175 K	1.850 K
Superior - John Jameson Whiskey	125 K	225 K	2.500 K
Premium - Jack Daniel's Bourbon Whiskey	150 K	250 K	2.850 K
Premium - Bulliet Bourbon Whiskey	150 K	250 K	2.850 K
Premium - Bulliet Bourbon Whiskey Rye	150 K	250 K	2.850 K

BOTTLE & TABLE SERVICE INCLUDES THE FOLLOWING MIXERS

6 Items

- Coke / Zero
- Sprite
- Soda
- Tonic
- Green Tea
- Kratingdaeng
- Reflections Still

or

2 Pitchers

- Orange Juice
- Pineapple Juice
- Apple Juice
- Cranberry Juice

or

Combination

- 3 Items and 1 Pitcher

RED BULL CAN 50k ADDITIONAL MIXERS 30K PER ITEM OR PITCHERS 100K