

Kazoku 140g

650

Salad Of The Day

Appetizer

Kimchi Or Daikon Or Edamame

Staple

Wagyu Fat Fried Rice Or Kimchi Fired Rice

Meats

Thin-Cut Angus Oxtongue

Thin-Cut Aus Wagyu

Thick-Cut Aus Wagyu

Angus Tenderloin

(Serve With Garlic Butter Sauce)

Dessert Of The Day

Kiwami 195g

1.250

Salad Of The Day

Appetizer

Kimchi Or Daikon Or Edamame

Staple

Wagyu Fat Fried Rice Or Kimchi Fired Rice

Meats

Da Aus Wagyu Ox Tongue

Thin-Cut Aus Wagyu

Thick-Cut Jap Wagyu

Wagyu Intercostal

Jap Wagyu Striploin

Dessert Of The Day

Additional:

Scallop 110K/ Argentina Prawn 110K/

Black Cod Fish 160K/ Squid 80K

**Set menu includes Iced/Hot Ocha

SPECIALS
DINNER

STARTERS

Edamame	30
Daikon	40
Kimchi Roll Deep fried homemade Kimchi, Sliced Beef and Smoked Kimchi sauce	45
Gobo Chip Burdock chip with Japanese spices.	45
Seafood Escape Rice cracker with mashed potato,grilled squid and tonkatsu sauce	55
Wagyu Satay Chargrill Australian wagyu cube marinated with herbs and peanut sauce	85
Yukke AUS Wagyu Ribeye, Egg yolk and Pine nut	300

SOUPS

Kimchi Jjigae Kimchi soup with Pork belly and Squid.	100
Chicken Soup 8 hrs Chicken broth with boneless Chicken Thigh and Spring Onion	80
Seaweed Soup Clear soup with Seaweed and Egg	50

SIDES

Kimchi	35
Goma Midori Salad Assorted salad with homemade Sesame oil dressing	70
Farmer's Salad Assorted salad, Watermelon, Shiso Walnuts with Yuzu dressing	90
Beef Tataki Salad Roasted beef, Assorted salad and Shiso dressing.	125
Japanese Steam Rice	25
Wagyu Fat Fried Rice	65
Kimchi Fried Rice Fried rice with homemade kimchi and butter	75

SIDE
DINNER

MEAT SELECTION



Japanese Wagyu

The Rolls-Royce of beef. Pure Japanese bloodlines, insane marbling that dissolves like butter.



Australian Wagyu

Best of both worlds: Japanese richness meets Aussie boldness.



Angus Beef

Classic premium beef. Moderate marbling, robust flavor. Juicy & accessible.



Striploin

Offers a superb balance of robust beef flavor and fine marbling. Features a distinctive, flavorful fat seam along one edge.



Ribeye

Luxurious marbling and rich flavor. Delivers an unparalleled melt-in-your-mouth tenderness and a profoundly savory, beefy taste.



Oyster Blade

Cut from the shoulder blade, known for good marbling running through the center. It offers excellent tenderness and a rich, satisfying flavor profile.



Tenderloin

The most tender cut of Wagyu, celebrated for its fine marbling, buttery softness, and delicate flavor. Its velvety texture makes it a refined indulgence.



Boneless Short Rib

Renowned for its rich flavor and striking marbling, this cut delivers a robust umami core with caramelized edges when thick.



Tongue

A hidden gem prized by chefs. This flavorful cut from the belly has a loose, open grain and distinctive rich, mineral notes. Wagyu marbling enhances its succulence.

YEN
Social
YAKINIKU

GRILLED VEGETABLE

Zucchini	40
Corn	45
Eringi	55

BIGGER PLATES

Wagyu Curry Rice Served with Tamagoyaki	95
Wagyu Braised Rice Braised wagyu beef with Japanese rice and egg yolk	140
Wagyu Beef Noodle Served with slow-cooked wagyu beef shank	180

DESSERTS

Caramel Yuzu Cake Yuzu mousse cake with caramel crisp on top.	70
Matcha Matcha gelato with yude azuki sponge cake and black sugar	65
Black Sesame Black sesame gelato with sesame cake and chips	65
Hojicha Hojicha gelato with oolong cake and oat cheese cream	65
Yuzu Tiramisu Dome Yuzu tiramisu cream with flaming Cointreau	70

** Prices are in thousands of Indonesian Rupiah and subject to Tax and Service Charge

Shikou 195g

900

Salad Of The Day

Appetizer

Kimchi or Daikon or Edamame

Staple

Wagyu Fat Fried Rice or Kimchi Fired Rice

Meats

Thick-Cut Aus Wagyu Oxtongue

Thin-Cut Aus Wagyu

Wagyu Intercostal

Angus Tenderloin

(Serve With Garlic Butter Sauce)

Thick-Cut Jap Wagyu

Dessert Of The Day

All-Except-Beef

600

Salad Of The Day

Appetizer

Kimchi or Daikon or Edamame

Staple

Kimchi Fired Rice

Meats

Iberico Pork Jowl

Hokkaido Scallop

Argentina Prawn

Boneless Chicken Thigh

(Serve With Garlic Butter Sauce)

Dessert Of The Day

Additional:

Scallop 110K/ Argentina Prawn 110K/

Black Cod Fish 160K/ Squid 80K

**Set menu includes Iced/Hot Ocha

CHEF'S SELECTION

Signature Platter 4 Beef cuts selected by the chef. 2 pax 220g.	1.600
Premium Platter 4 Beef cuts selected by the chef. 4 pax 440g.	3.200
Butcher Platter Beef cuts selected by the chef, comes with Dry Aged Steak. 6-8 pax 1100g.	7.500
Social Platter 3 Beef cuts selected by the chef. 2 pax 240g.	1.050

JAPANESE WAGYU

Oyster Blade A5 100g Part of the beef shoulder, thin-sliced and served with chopped onion.	850
Flap Meat A5 80g	450
Chuck Rib A5 60g Balance of fat and lean meat and marinated with homemade barbeque sauce.	550
Striploin A5 100g Well-known tender texture, sweet and juicy striploin	1.000

ANGUS

Ox Tongue Thin 50g Thinly sliced, topped with spring and chopped onions.	130
Tenderloin 100g Served with garlic butter sauce.	260

AUSTRALIAN WAGYU

Ox Tongue Thick 50g Umami and served with Salted Kombu.	360
Oyster Blade BMS 8 100g Part of the beef shoulder, thin-sliced and served with chopped onion.	360
Short Rib BMS 8 80g Thin-cut and marinated with homemade barbeque sauce.	360
Thick Cut Short Rib BMS 8 100g Thick-cut and seasoned with salt and pepper.	420
Ichibo BMS 8 100g	360
Tenderloin BMS 4 100g The most tender beef cut, served steak-cut	600
Ribeye BMS 8 100g Most well-balanced part.	600

DRY AGED

Meticouloously dry aged in house to bringout the true flavors of each beef cut

21 Days Aus Wagyu Ox Tongue 25g	220
14 Days Aus Wagyu Oyster Blade BMS 8 100g	450
21 Days Aus Wagyu Ichibo BMS 8 100g	450
30 Days Aus Wagyu Ribeye BMS 8 100g	680
30 Days Koji Aus Wagyu Ribeye BMS 8 100g	800

Dry aged in koji rice, grilled with Kavalan whisky

PORK & POULTRY

Pork Belly Seasoning with salt & pepper	100
Pork Belly with Gochujang Marrinated with homade gochujang.	110
Pork Belly with Pineapple Grilled pineapple with steak-cut pork belly	130
Chicken Thigh	90

SEAFOOD

Squid	80
Scallop	130
Argentina Prawn	140
Black Cod Fish	180
Seafood Platter	480

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