



JAPANESE CUISINE, CONTEMPORARY STYLE

Appetizers

Cold

- 🌿 Seaweed and iceberg salad, cucumber, red pepper, onion-yuzu dressing 100
- 🍷 Half broiled ocean trout, julienne mixed salad, sesame oil, chive and vinegar dressing 130
- Raw king fish salad, fried soy bean, seaweed, kimchi and Wa-hu dressing 140
- 🍷 Japanese spring roll stuffed with tuna, kukonomi, fennel, wasabi mayonnaise and balsamic soy sauce 140
- Tuna chutoro, shoyu jelly, tamago yaki, apple-mustard vinaigrette 160
- Wagyu shabu-shabu salad with iceberg, paprika and ohba, sesame sauce 155

Hot

- 🍷🌿 Clear soup with fried tofu, shimeji, daikon, kenya bean and carrot, savours of lemongrass 125
- "Chawan mushi" foie gras flavoured steamed custard, ginkgo nut, chicken and king crab meat 130
- Japanese radish meringue with red snapper, young soy bean, carrot, juda's-ear and golden sauce 150
- 🍷 Lobster, scallop and hard clam Zeitaku-ni served with seaweed sauce and ginger emulsion 185
- 🌿 Mix of fried summer vegetables, daikon sauce 100
- 🌿 Steamed vegetables with dip pon-zu 110

Sashimi and Sushi

Sashimi

- 250 (three slices each)
- Choice of three sashimi add to your selection
- King fish Snapper
- Scallop Tuna
- Chutoro Squid
- Salmon

Nigiri sushi

- | | |
|---------|---------|
| Salmon | Tuna |
| 60 | 60 |
| Unagi | Prawn |
| 60 | 60 |
| Scallop | Chutoro |
| 65 | 85 |
| Snapper | Squid |
| 60 | 60 |

Maki sushi

- Chutoro 140
- Tuna 90
- Cucumber 50
- Takuan 60

Sushi

- Sushi Moriawase (sampler)
- Salmon, unagi, tuna, tamago and prawn 220
- 🍷 Chirashi sushi
- Julienne omelette, salmon, prawn, salmon roe and green peas 80
- California Roll
- King crab meat, avocado, mayonnaise and tobikko 90

RIN Specialties

- "Tebasaki gyo-za", fried chicken wings stuffed with prawn, shitake, Chinese cabbage, Japanese umeboshi sauce 120
- 🍷 Grilled eggplant and aburaage with chicken and miso sauce 130
- Pork belly kakuni, shimeji, daikon, ginnan, Japanese mustard 145
- Caramelised scallops, pork and sage croquette, black bean broth, kaiware 150
- Fried prawns with tuna tartar, fried renkon and salmon roe 170

- Saikyo miso broiled black cod, gingered vegetable and pickle cucumber 170
- Char-grilled salmon, wilted spinach, black bean vinaigrette 220
- 180g wagyu sirloin with fried bamboo shoot, asparagus and Parma ham 355
- 🍷 150g roasted wagyu tenderloin with mushroom and miso sauce 345
- 🍷 Tempura sampler plate 225

Rice and Noodles

- | | |
|--------------------------------|-------------------------------|
| Ocha zuke 60 | Inaniwa udon - hot or cold 85 |
| Onigiri and miso soup 60 | Soba - hot or cold 90 |
| White rice and miso soup 60 | Cold so-men 80 |
| Mushroom rice and miso soup 60 | |

Side Dishes

- Chilled eggplant with ginger dashi 50
- Steamed edamame with Bali sea salt 40
- Sautéed Kenya beans with black bean dressing, sesame 40

Glossary

- Yuzu** citrus fruit native to East Asia with an aromatic aroma.
- Ohba** from the perilla plant with a strong flavour similar to mint or fennel.
- Sakekasu** is the wet residue (lees) that are left over from filtering the sake.
- Aburaage** is a Japanese food product made from soybeans.
- Moyashi** a common mung bean or soy bean sprout used in Japanese dishes.
- Unagi** are freshwater eels that are high in protein, vitamin A and calcium.
- Kaisou** a mixed variety of seaweed.
- Myoga** a deliciously fragrant bud that's a variety of ginger

- Momiji Oroshi** grated daikon radish mixed with red chili pepper.
- Chawan Mushi** a traditional steamed egg custard dish, literally meaning "tea cup steam".
- Seviche** popular in South America and Mexico, it's the simple blending of fish with citrus juice and spices.
- Kukonomi** this small berry is native to China and Mongolia, its health benefits are steeped in Asian folk medicine.
- Shabu-Shabu** a Japanese dish of thinly sliced meat cooked in a simmering pot of broth.

Japanese Chef
Makoto Miyamaguchi

Should you have any dietary restrictions or allergies, please inform your server

All prices are in thousand of Indonesian rupiah and subject to service charge and government tax, currently 21%.

SWEET

“The Chocolate Addiction”

hot chili-chocolate lava cake with armagnac prunes,
chocolate-espreso jelly & passionfruit trifle, white hocolate cannelloni with
fennel & pineapple confit, fried polenta with truffle honey, chocolate soil

145

(ideal to share)

hot rhubarb & raspberry soufflé with caramel sauce,
rhubarb & rosewater salad, basil ice-cream

75

sakekasu pannacotta with sake braised strawberries,
saffron pashmak

70

green tea crème chiboust, glazed mango, kafir lime sago

60

saffron poached pear with hot cinnamon fritters,
clafoutis, yoghurt-honey foam

65

banana Sundae

vanilla bean, dulce de leche and chocolate ice cream,
banana, palm sugar sauce

50

fantastic flavour scoop

choose from any ice cream or sorbet

35

ice cream;

vanilla bean, chocolate, strawberry, dulce de leche caramel,
bali coffee, rum raisin, coconut, ginger cardamom

sorbet;

kafir lime, passionfruit, pineapple, orange, mango

FRENCH CHEESE LIST

FOURME D'AMBERT AOC (Appellation d'Origine Contrôlée)

made in the mountains surrounding the small town of Ambert in the region in France. It
is made from cow's milk & has a grey traditional rind like Stilton, but more supple
and nutty in flavour, with a lovely savoury tang to finish.

55

SOIGNON CHEVRE LOG

this hand-made, goat's milk cheese has a soft, flaky texture, creamy flavour & is
balanced by slight acidity and a mild lemony aftertaste.

45

SAINT-NECTAIRE, AOC (Appellation d'Origine Contrôlée)

this traditional washed rind is made in the Auvergne region of central France. It is a
pressed, uncooked cheese made from cow's milk. It has a grey/brown rind, with white,
yellow or red patches that surround a semi-hard pâte. It is creamy in appearance
with a silky texture & soft acidity and its taste is
similar to that of Reblochon.

50

Our cheeses are served at 50g with blood plum paste, lavosh & walnut bread

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