

sakenohana酒の花。

DINNER MENU

SIGNATURE OMAKASE

おまかせコース

850 per person

available for parties of two or more

主厨发办料理 两位或以上享用

SOUP

味噌汁

SHIRO MISOSHIRU [▽] 白味噌汁

white miso soup with onion, aged tofu, wakame

白味噌汤

SASHIMI

生鱼片

SASHIMI PLATTER 刺身三種

chef selection of 3 different kind of fish

刺身3种

HASSUN

第二小吃

SEARED SALMON 自家製炙りスモークサーモン

cold smoked seared salmon with jalapeno ponzu

烤烟熏三文鱼 辣椒柑橘醋

IKAKURO SHICHIMI 烏賊と黒七味

deep fried squid with kuro shichimi

黑七味炸鱿鱼

TOMATO SALAD [▽] トマトとスモーク茄子サラダ

burnt heirloom tomato with smoked aubergine, baby cucumber and ginger soya dressing

番茄及熏茄子沙拉

MAIN COURSE

正餐

SALMON MISOYAKI サーモン朴葉焼

char grilled tasmanian salmon with red miso teriyaki

三文鱼朴叶味噌烧

AUSTRALIAN WAGYU SUMIYAKI BEEF marble 5 和牛炭焼き

australian wagyu striploin with garlic ponzu

炭烧澳洲M5和牛 大蒜柑橘醋

SUSHI

寿司

SIGNATURE SUSHI PLATTER 寿司盛り合わせ

chef selection of 3 signature sushi roll

寿司拼盘

DESSERT

甜品

SIGNATURE DESSERT デザート

2 kind of signature dessert selection

甜点

[▽] VEGETARIAN

Food allergies and intolerances

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

虽然我们采取了一切谨慎措施, 菜单上的菜仍可能含有未列明的成分而这些成分很可能会引起过敏反应 有过过敏体质的客人需要意识到这种风险, 并应该咨询我们的员工有关食物过敏的信息

All prices are in Indonesian Thousands Rupiah and are subject to 11% government tax and a discretionary 10% service charge.

