



Dinner

18:00 – 22:30

THE OKUKASE by Izakaya

Tell us what you would really like

And choose your favourites highlighted with the Oku Logo

Derived from the Japanese word **omakase**, meaning I will leave it up to you, **THE OKUKASE by Izakaya** is a special degustation menu that crafted by each diner. Each dish is hand-picked by our Chefs, featuring the finest in-season ingredients.

5 COURSES per person

850 奕

Truffle salt edamame

1 Zensai

1 Nabe

1 Sumibiyaki

1 Udon/ Don

1 Amami

4 COURSES per person

750 奕

Salt edamame

1 Zensai/ Nabe

1 Sumibiyaki

1 Udon/ Don

1 Amami



Signature dish









Contain Pork



Gluten Free

All prices are quoted in '000' Indonesia Rupiah
and are subject to 10% service charge and prevailing 11% government tax

ZENSAI		<i>A la Carte</i>	<i>Okukase</i>
	Edamame 	50/70	
	<i>Green soy beans, sea salt or truffle salt</i>		
	Ajitama	90/125	奘
	<i>Smoked organic eggs, soy marinated</i> <i>Served with a glass of Ozeki Hanjoso Karatamba</i>		
	Tomorokoshi	90	奘
	<i>Crispy corn, parmesan cheese, soy butter, spicy seaweed salt</i>		
	Buta Salad 	160	
	<i>Garden green salad, mixed radish, pork belly, white sesame-ponzu dressing</i>		
	Izakaya Salad 	110	奘
	<i>Garden green salad, mixed radish white sesame dressing</i>		
	Donpeyaki	250	
	<i>Tamagoyaki rolled omelette with spicy cod roe, foie gras and emmental cheese</i>		
	Oku Karaage	120/180	奘
	<i>Crispy black chicken thigh, shichi-mi powder, balsamic teriyaki</i> <i>Served with a glass of Ozeki Tokubetsu Yamadanishiki Junmai</i>		
	Ebi Karaage	170	
	<i>Crispy black prawn, shichi-mi powder, balsamic teriyaki, citrus zest</i>		
	Gyoza	190	
	<i>Wagyu and cod dumplings served with fermented chili vinegar sauce</i>		
	Karasumi Pasta	180/260	奘
	<i>Angel hair pasta, bottarga, ikura, truffle kombu sauce</i> <i>Served with a glass of Tatenokawa 33 Nakadori</i>		
	Moriawase Tempura	195	
	<i>Assorted fried vegetables and prawns, tempura sauce, curry salt</i>		
	Harumaki	170	
	<i>Crispy oxtail spring roll, nappa cabbage, pickled wasabi, ankake sauce</i>		

SUMIBIYAKI	<i>A la Carte</i>	<i>Okukase</i>
Yasai  <i>Bali seasonal vegetables, ponzu butter sauce</i> <i>Served with a glass of Shochikubai Shirakabegura Kimoto</i>	160/200	
Tsukune <i>Teriyaki chicken meat balls, egg sauce, spicy togarashi</i> <i>Served with a glass of Ozeki Tokubetsu Yamadanishiki Junmai</i>	160/185	
Chicken Teriyaki <i>Organic chicken thigh, teriyaki sauce, onion dressing,</i> <i>baby romaine lettuce</i> <i>Served with a glass of Shiokawa Cowboy Yamahai Genshu</i>	190/255	
Gindara Saikyoyaki  <i>Miso marinated black cod fish, pickled baby daikon, kizami wasabi</i> <i>Served with a glass of Tatenokawa 33 Nakadori</i>	250/315	
Teriyaki Salmon <i>Glazed grill salmon, teriyaki sauce, daikon pickled flower</i> <i>Served with a glass of Ozeki Tokubetsu Yamadanishiki Junmai</i>	240/305	
Unagi Kabayaki <i>Kabayaki eel, mizansho sauce, sansho pepper</i> <i>Served with a glass of Ozeki Hanjoso Karatamba</i>	250/305	
Ebi <i>Grilled black tiger prawns, king oyster mushroom, onion soy</i> <i>kizami wasabi</i> <i>Served with a glass of Ozeki Tokubetsu Yamadanishiki Junmai</i>	250/310	
Robusutayaki Half / Whole <i>Grilled spiny lobster, chives, black truffle paste, ponzu butter,</i> <i>assorted Japanese mushroom served with yakimeshi</i>	450/950	
Gyu Niku Kushiyaki <i>Rolled wagyu beef, asparagus, enoki, shirasu baby fish, wasabi pickled</i> <i>Served with a glass of Shiokawa Cowboy Yamahai Genshu</i>	250/315	
 Houba Wagyu <i>Australian wagyu beef M9+, black garlic sauce, yakimeshi</i> <i>Served with a glass of Shiokawa Cowboy Yamahai Genshu</i>	790/845	
 Omi - Hime Wagyu <i>Japanese Omi-Hime wagyu beef A5, black garlic sauce, yakimeshi</i> <i>Served with a glass of Shiokawa Cowboy Yamahai Genshu</i>	1,750/1,805	

SUSHI & SASHIMI	<i>A la Carte</i>
Sake <i>Thin slices salmon carpaccio, wasabi cream, shiso leaf, onion garlic ponzu sauce</i>	180
Nigiri Gokan  <i>5 kind of nigiri glassed with XO soy</i>	195
Sashimi Sanshu  <i>3/5 kinds of sashimi of the day</i>	235/325
Nigiri and Sashimi Moriawase  <i>3 kind of nigiri and 2 kinds of sashimi of the day, glassed with XO soy</i>	285
Oku Barachirashi  <i>Diced selected sashimi, wagyu, unagi, flying fish roe, avocado</i>	290
SUSHI ROLL	
Dragon <i>Prawn tempura, cucumber, avocado, kizami wasabi, unagi sauce, crunchy tempura flakes</i>	180
Spicy Tuna  <i>Yellow fin tuna, crispy salmon skin, spicy togarashi mayo</i>	175
Oku Aburi  <i>Torched salmon, spicy togarashi mayo, salmon roe, lumpfish caviar</i>	240
Teien  <i>Eggplant tsukemono, cucumber, avocado, takuan, ponzu jelly, crunchy vegie</i>	160

N A B E	<i>A la Carte</i>	<i>Okukase</i>
Miso Soup  <i>Aka miso, wakame, tofu, spring onions</i>	65	奘
Kaisen Chawan Mushi  <i>Traditional egg custard, prawn, chicken, ginko nut, junsai</i>	120	奘
Agedashi Tofu <i>Deep-fried tofu, grated daikon, dashi broth infused with bonito</i>	120	奘
Sukiyaki <i>Thin sliced Australian wagyu M7+, shirataki udon, seasonal vegetables, silken tofu</i>	305	
Robusuta Nasu Dengaku  <i>Spiny lobster, baked eggplant, den miso, kabocha pure, white truffle oil</i>	295	
UDON	<i>A la Carte</i>	<i>Okukase</i>
Tempura <i>Inanizwa noodles, prawns tempura, seasonal vegetables, kamaboko dashi broth and sesame</i>	235	
Yasai <i>Inanizwa noodle, ao nori powder, inari, vegetable soup, sesame</i>	180	奘
Gyu <i>Inanizwa noodles, Australian wagyu M7+, dashi broth</i>	295	奘
Robusuta Ramen <i>Half lobster with paitan broth, shina soba, ajitama, miso sable, parmesan, white truffle oil</i>	495	

DON	<i>A la Carte</i>	<i>Okukase</i>
Teriyaki Yakitori <i>Chargrilled chicken thigh on rice, braised onion, onsen egg</i>	230	
Unatama <i>Chargrilled fresh water eel on rice, sansho and onsen egg, spring onions</i>	260	
Yasai <i>Chargrilled fresh seasonal vegetable on rice, kombu salt, braised onion butter soy, crispy leek</i>	180	
 Truffle Gyu <i>Chargrilled Australian wagyu M7+ on rice, truffle sauce, onsen egg</i> <i>Served with a glass of Shiokawa Cowboy Yamahai Genshu</i>	310/380	
Yakimeshi <i>Japanese garlic fried rice, chives, and garlic chips</i>	60	
Gohan <i>Japanese steam jasmine rice</i>	45	
AMAMI	<i>A la Carte</i>	<i>Okukase</i>
Green Sundae <i>Sweet matcha custard, azuki bean</i>	100	
 Mizu <i>Water mochi, crunchy kinako, anmitsu sauce</i> <i>Served with a glass of Shochikubai Shirakabegura Kimoto</i>	100	
Ishi Zen <i>Black sesame ponkan marmalade, almond ginger crumble, kalamansi sorbet</i>	120	
Hojicha Ice Cream <i>Amaretto semifredo, apple gel, green tea sponge, meringue</i>	130	
Sakura <i>Green tea guanaja ginger, cherry mousse, strawberry yuzu gel</i> <i>rosella sorbet</i>	160	
Apple Candy <i>Combination of apple caramelized and yuzu in apple sugar shell</i>	250	