



FOOD MENU

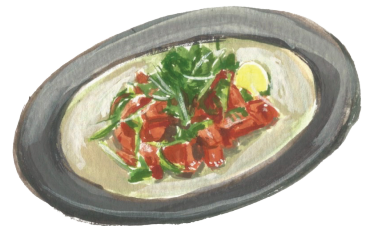


LET'S GET STARTED

A LATIN - NIPPON LOVE AFFAIR



🐷 🌶️ 🍴	NIKKEI PORK GINGER SALAD	150
	<i>Pork Belly, Ginger Sauce, Oriental Vegetable Salad.</i>	
🌶️ 🐷	MEXICAN COBB SALAD	140
	<i>Romaine Lettuce, Red Onion, Tomato, Corn, Cucumber, Pork, Roast Chicken Breast, Dill, Boiled Egg, Broccoli, Mexican Mayo Dressing.</i>	
🌶️ 🍴	CEVICHE DEL MAR	150
	<i>Tuna, Salmon, Octopus, Prawn, Fish Catch of the Day, Salsa Veracruz, Green Tabasco Sauce, Ohba Leaf, Lime Juice, Soy Sauce, Shiso Oil, Red Onion.</i>	
	HARUSAME SALAD	120
	<i>Glass Noodles, Prawn, Chicken, Avocado, Cucumber, Carrot, Mushroom, Spicy Sesame Dressing, Broccoli.</i>	
	TOKYO CURRY	120
	<i>Beef Curry Sauce, Rice, Egg, Butter, Chimichurri Sauce.</i>	
🌶️ 🍴	ARRANCHERA STEAK	190
	<i>Flank Steak, Latin Salsa, Mixed Cabbage, Lime, Japanese Chili Flake, Coriander Salad.</i>	
🌶️	CALAMARI ISOBE-AGE	130
	<i>Squid, Aonori Seaweed Tempura, Latin Sambal Matah, Black Sesame, Lime.</i>	
🍴	SOPA CHAWANMUSHI (SERVES 2)	160
	<i>Porcini, Shiitake Mushrooms, Confit Duck Custard, Bonito Kaffir Lime, Chicken Consomme. (Special Preparation)</i>	



🍴 Recommend 🌶️ Spicy 🐷 Pork

*Prices are displayed in thousands of Rupiahs (×1000) and subject to government tax(10%) and service charge(6%)

THE SUSHI

AND ITS LATIN
ALLURE



-  **UNAGI NIGIRI** 140
Unagi Kabayaki, Japanese Rice, Nori, Soy Sauce Reduction, Cucumber Pickles. (3 Pieces)
-  **FOIE GRAS NIGIRI** 120
Warm Foie Gras, Sweet Soy Sauce Reduction. (1 Piece)
-  **KURUMAEBI ROLL** 160
Prawn Tempura, Avocado, Scallions, Tobiko (Fish Roe), Coriander Spicy Chili Mayonnaise. (6 Pieces)
-  **GUACAMOLE ROLL** 135
Avocado guacamole, Corn Tempura, Shallot, Homemade BBQ Sauce Sweet Soy Sauce Reduction, Chili Mayonnaise. (6 Pieces)
- SASHIMI GUNKAN** 150
Salmon Sashimi, Guacamole, Onion, Cucumber, Cream Cheese, Jalapeno, Coriander, Soy Ginger Dressing, Yukari, Lemon Basil. (6 Pieces)

THE TACOS

MEXICAN CREATIONS
WITH ORIENTAL
SPIRIT



-   **LOS DE SASHIMI** 65/pc
Citrus-Marinated Prawns, Salmon, Tuna, Rice, Romaine Lettuce, Avocado, Shallots, Seaweed, Cucumber, Wasabi Dressing.
- LOS DE WAYAN** 65/pc
Tempura Tempura, Black Bean Sauce, Romaine Lettuce, Grilled Paprika, Salsa Mexicana, Sayanaise Sauce, Homemade BBQ Sauce
-  **LOS DE ORIENTE** 65/pc
Teriyaki Chicken, Romaine Lettuce, Japanese Peppers, Seaweed, Chili Mayonnaise, Salsa Mexicana.
-   **LOS DE CAMARÓN** 75/pc
Sauteed Prawn & Pineapple, Avocado, Cabbage, Salsa Mexicana, Cheddar Cheese, Chili Mayonnaise, Coriander.
- LOS DE CARNE** 75/pc
Sliced Grilled Beef, Cilantro Lime Rice, Black Bean Sauce, Mix Cabbage, Tomato Salsa, Guacamole
-  **LOS DE SALMO** 75/pc
Chipotle Salmon, Cilantro Lime Yogurt, Avocado, Mango Corn Salsa, Red Cabbage

 Recommend  Spicy  Pork

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MAIN AFFAIR

THE ROMANCE OF WASABI AND CHILI



- CHICKEN NANBAN** 240
Garlic & Paprika Powder Fried Chicken, Nanban Dashi, Tartar Sauce, Salsa Mexicana, Coriander Leek Salad.

- YUKI'S RIBS** 280
Pork Spareribs, Chipotle Spare Rib's Sauce Yukari-Cilantro Rice, Grilled Vegetables, Fried Onion, Coriander Salad

- ROASTED DUCK TERIYAKI** 270
Duck Breast, Teriyaki Balsamic Sauce, Green Onion, Peanut, Wasabi Mashed Potato, Latin Sambal Matah Coriander Salad

- NIKKEI BEEF STEAK** 340
Sirloin Steak, Japanese BBQ Sauce, French Fries, Green Salad, Chimichurri Sauce, Yuzu-Kosho, Tartar Sauce.

- GRILL JAPANESE KAGOSHIMA WAGYU A5 (100gr)** 1.555
Wagyu A5 Kagoshima, Roasted Onion, Green Bean Salad, Wasabi Chimichurri, Onion Sauce.

- YAKISOBA DE SAO PAULO** 240
Udon Noodle, Prawn, Pork Belly, Squid, Vegetables, Onion Japanese Sauce, Red Ginger, Bonito Flakes, Mayonnaise.

- KING PRAWN JAMBALAYA** 300
Marinated King Prawn & Squid, Jambalaya Rice With Pork Juice, Cajun Spice, Vegetables, Boiled Egg, Wasabi Aioli Sauce.

- SALMON SAIKYO-YAKI** 270
Marinated Seared Salmon, Saikyo-Miso, Wasabi Mashed Potato, Bean Sprout, Cucumber, Carrot and Turnip Pickle.

- AJI FURAI** 220
Panko Fried Mackerel, Romesco Tartar sauce, Mix Green Salad and Lemon

- TUNA KOROKKE** 230
Tuna Croquette, BBQ Sauce, Avocado Salsa, Coriander Salad, Wasabi Mashed Potato, Grilled Vegetables.

- BRAVO RAMEN** 130
Pork Soup, Miso, Tobanjan, Ramen Noodle, Spice Pork Minced, Onion, Green Onion, Sesame, Bean Sprout, Ajitsuke Tamago.

- SPICY CHICKEN RAMEN** 130
Red Curry Soup, Grill Latin Chicken, Bok Choy, Grill Red Capsicum, Red Onion, Bean Sprout, Ramen Noodle, Sesame Seed, Ajitsuke Tamago.

Recommend
 Spicy
 Pork

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SIDES

ACCOMPANIMENTS
FROM BOTH SIDES
OF THE WORLD

YUCCA	70
<i>Cassava Fries, Wasabi Aioli.</i>	
URUCHIMAI	40
<i>White Rice.</i>	
ARROZ MEXICANO	40
<i>Corn, Cilantro-Lime Rice, Butter, Soy Sauce, Lime Juice, Shiso Yukari and Coriander</i>	
 ELOTE	40
<i>Parmesan-Chili Corn, Cilantro.</i>	
WASABI PURÉ	40
<i>Wasabi Mashed Potatoes.</i>	



 Recommend  Spicy  Pork

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FOOD MENU

FOR VEGAN AND VEGETARIAN



LET'S GET STARTED

A LATIN - NIPPON
LOVE AFFAIR



  **MIDORI CEVICHE** 110
Avocado, Ohba Leaf, Shiso Oil, Salsa Mexicana.

VERDURA TEMPURA 120
Shiitake Mushrooms, Eggplant, Long Bean, Onion, Ohba leaf, Sesame Sauce.

JITOMATE TOFU SALAD 100
Tofu Tempura, Japanese Mochi, Balinese Salsa, Quinoa, Miso Dressing.

HARUSAME DEL JARDIN 115
Glass Noodles, Sautéed Vegetables, Spicy Sesame Dressing, Avocado, Broccoli, Homemade BBQ Sauce.

AMAI VEGETABLE SALAD 110
Chinese Cabbage, Pak Choy, Carrots, Spring Onion, Red Onion, Cucumber, Corn Tortillas, Avocado, Seasonal Tropical Fruits, Sesame Dressing.

MISO SOUP 60
Tofu, Wakame, Shimeji Mushroom, Onion.

THE SUSHI

AND ITS LATIN
ALLURE



AGUACATE NIGIRI 50
Avocado Tempura, Sweet Soy Sauce Reduction, Seaweed. (1 Piece)


TOFU MAKI 110
Tofu Tempura, Romaine Lettuce, Salsa Mexicana, Peanut, Soya Sauce (6 Pieces).

 **GUACAMOLE ROLL** 135
Avocado guacamole, Corn Tempura, Shallot, Homemade BBQ Sauce Sweet Soy Sauce Reduction, Chili Mayonnaise. (6 Pieces)

THE TACOS

MEXICAN CREATIONS
WITH ORIENTAL
SPIRIT



 **LOS DE CHOCLO** 65/pc
Sweet Corn Tempura, Avocado Guacamole, Mix Cabbage, Red Onion, Salsa Mexicana, Sour Cream, Chili Mayonnaise

LOS DE WAYAN 65/pc
Tempe Tempura, Black Bean Sauce, Romaine Lettuce, Grilled Paprika, Salsa Mexicana, Sayanaise Sauce, Homemade BBQ Sauce

 Recommend  Spicy


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MAIN AFFAIR

THE ROMANCE
OF WASABI
AND CHILI




YAKITORI DEL JARDIN 170
Vegetable & Mushroom, Skewers, Cilantro Rice, Homemade BBQ Sauce.

 **TEIEN BURGER** 190
Tofu / Shiitake / Onion, Apple Soy Reduction, Baby Corn, Mushrooms, Lemon-Basil Sauce, Wasabi Mashed Potato.

YASAI DEL DIA 160
Steamed Mix Vegetables (Carrot, Broccoli, Zucchini, Long Bean, Baby Corn, Onion, Mushroom, Bok Choy), Chili Sauce, Sesame Oil.

TARASCA GRATIN 170
Vegetable Gratin, Tomato Sauce, Parmesan Cheese, Crouton.

 **AKAMISO EMPANADA** 170
Ripieno (Organic Rice, Miso, Shiitake, Onion), Miso Caponata (Paprika, Onion, Zucchini, Eggplant, Tomato, Cajun Spice Miso), Wasabi Mashed Potato, Coriander, Lime Vinegret, Guacamole, Wasabi Chimichurri.

SIDES

ACCOMPANIMENTS
FROM BOTH SIDES
OF THE WORLD

YUCCA 70
Cassava Fries, Wasabi Aioli.

URUCHIMAI 40
White Rice.

ARROZ MEXICANO 40
Corn, Cilantro-Lime Rice, Butter, Soy Sauce, Lime Juice, Shiso Yukari and Coriander

 **ELOTE** 40
Parmesan-Chili Corn, Cilantro.

 Recommend  Spicy

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DESSERT



DESSERT

THE FINAL FIESTA



BASK. ORIGINAL CHEESECAKE 110

Our signature creamy Basque-style Burnt Cheesecake with Vanilla Gelato.

BASK. MATCHA CHEESECAKE 110

Our signature creamy Basque-style burnt cheesecake with Horchata Gelato.

CHOCOLATE PICANTE 90

Chocolate Cake, Chili Chocolate Sauce, Coconut Ice Cream, Pistachio Nuts, Pecanut.

EL DAIFUKU 90

YUKIMI Daifuku, Coconut Soup, Marinated Fruits, Vanilla Ice Cream, Palm Sugar, Sweet Red Bean Paste.

SHIRO-GOMA GELATO WITH FRESH MANGO 90

White Sesame Gelato, Fresh Balinese Mango, Palm Sugar.

MATCHA TIRAMISU 100

Tiramisu, Matcha Powder, Sweet Red Bean Paste.

MANGO Y VINO BLANCO 100

Mango Ice Cream, White Wine Granite, Mix Tropical Fruits, Homemade Ginger Ale, Mint Leaf.

HOMEMADE GELATO 50

Vanilla, Green Tea, Horchata, Caramel, Coconut, Mango.



DESSERT WINE

BY GLASS

PINO DE BALI 75



SWEET DREAMS

100.000



 Recommend  Gluten-free (available to change)

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THE SAYAN HOUSE
No. 70 UBUD-BALI 