	APPETIZER	
MENTAIKO CAPELLINI Capellini, mentaiko cream sauce topped with beluga caviar		350
FOIE GRAS Baked sweet melon sansho pepper and lime		450
OMISOSHIRO Akadashi red miso soup		105
LUXURY CHAWANMUSHI Silky steamed egg custard, lobster topped with beluga caviar		375
EBI TEMPURA		280
TEMPURA MORIAWASE		350
EDAMAME		95

	SUSHI & SASHIMI	e ange
DRAGON URAMAKI Sushi roll with tempura prawn and unagi		240
SALMON SASHIMI		185
SASHIMI MORIAWASE		290
SUSHI MORIAWASE		210

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## SHABU - SHABU & SUKIYAKI

### SHABU-SHABU (FOR 2)

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Served with vegetables, tofu, mushroom and Kahyangan signature ponzu sauce, Choice of udon, rice or Japanese porridge

### **SUKIYAKI** (FOR 2)

Served with vegetables, tofu, mushroom, egg, Choice of original sukiyaki with rice or Spicy tomato sukiyaki with cheese rice

HOKKAIDO RIBEYE A5 190gr	3,900
OMI HIME RIBEYE A5 190gr	3,200
KAGOSHIMA RIBEYE A5 190gr	2,600
AUSTRALIAN STOCKYARD STRIPLOIN 190gr	2,100
AUSTRALIAN SHER WAGYU RIBEYE 190gr	2,300
US PRIME RIB EYE 190gr	1,600
SEAFOOD	2,500

King prawns, alaskan king crab, US scallops, kamaboko, green mussel and salmon

#### HOKKAIDO RIBEYE A5 190gr OMI HIME RIBEYE A5 190gr 3,200 KAGOSHIMA RIBEYE A5 190gr 2,600 AUSTRALIAN STOCKYARD STRIPLOIN 190gr 2,100 AUSTRALIAN SHER WAGYU RIBEYE 190gr 2,300 US PRIME RIB EYE 190gr 1,600

3,900

### ADDITIONAL MEAT & SEAFOOD ONLY

HOKKAIDO RIBEYE A5 100gr	1,950
OMI HIME RIBEYE A5 100gr	1,600
KAGOSHIMA RIBEYE A5 100gr	1,300
AUSTRALIAN STOCKYARD STRIPLOIN 100gr	1,050
AUSTRALIAN SHER WAGYU RIBEYE 100gr	1,150
US PRIME RIB EYE 100gr	800
ALASKAN KING CRAB 150gr	775
US SCALLOPS 150gr	420
KING PRAWNS 150gr	395
SALMON 150gr	350
OPSTED (mandrate miles) 100mm	

LOBSTER (market price) 100gr

#### ADDITIONAL MEAT ONLY

HOKKAIDO RIBEYE A5 100gr	1,950
OMI HIME RIBEYE A5 100gr	1,600
KAGOSHIMA RIBEYE A.5 100gr	1,300
AUSTRALIAN STOCKYARD STRIPLOIN 100gr	1,050
AUSTRALIAN SHER WAGYU RIBEYE 100gr	1,150
US PRIME RIB EYE 100gr	800

# TEPPANYAKI & YAKINIKU



#### TEPPANYAKI (FOR 2)

Served with soup, fried rice, choices of mixed fruit salad or selection of gelato

HOKKAIDO RIBEYE A5 190gr	3,900
OMI HIME RIBEYE A5 190gr	3,200
KAGOSHIMA RIBEYE A5 190gr	2,600
AUSTRALIAN STOCKYARD STRIPLOIN 190gr	2,100
AUSTRALIAN SHER WAGYU RIBEYE 190gr	2,300
US PRIME RIB EYE 190gr	1,600
US PRIME TENDERLOIN 190gr	1,900

# YAKINIKU (FOR 2)

Served with soup, fried rice, choices of mixed fruit salad or selection of gelato

HOKKAIDO RIBEYE A5 190gr	3,900
OMI HIME RIBEYE A5 190gr	3,200
KAGOSHIMA RIBEYE A5 190gr	2,600
AUSTRALIAN STOCKYARD STRIPLOIN 190gr	2,100
AUSTRALIAN SHER WAGYU RIBEYE 190gr	2,300
US PRIME RIB EYE 190gr	1,600
US PRIME TENDERLOIN 190gr	1,900

SEAFOOD	2,500
King prawns, alaskan king crab,	
US scallops, kamaboko, green mussel and so	ılmon

### ADDITIONAL MEAT & SEAFOOD ONLY

HOKKAIDO RIBEYE A5 100gr	1,950
OMI HIME RIBEYE A5 100gr	1,600
KAGOSHIMA RIBEYE A5 100gr	1,300
AUSTRALIAN STOCKYARD STRIPLOIN 100gr	1,050
AUSTRALIAN SHER WAGYU RIBEYE 100gr	1,150
US PRIME RIB EYE 100gr	800
US PRIME TENDERLOIN 100gr	950
FOIE GRAS	395
ALASKAN CRAB 150gr	775
US SCALLOPS 150gr	420
KING PRAWNS 150gr	395
SALMON 150gr	350
LOBSTER (market price) 100gr	

# SEAFOOD 2,500 King prawns, alaskan king crab,

US scallops, kamaboko, green mussel and salmon

### ADDITIONAL MEAT & SEAFOOD ONLY

HOKKAIDO RIBEYE A5 100gr	1,950
OMI HIME RIBEYE A5 100gr	1,600
KAGOSHIMA RIBEYE A.5 100gr	1,300
AUSTRALIAN STOCKYARD STRIPLOIN 100gr	1,050
AUSTRALIAN SHER WAGYU RIBEYE 100gr	1,150
US PRIME RIB EYE 100gr	800
US PRIME TENDERLOIN 100gr	950
ALASKAN CRAB 150gr	775
US SCALLOPS 150gr	420
KING PRAWNS 150gr	395
SALMON 150gr	350
LOBSTER (market price) 100gr	

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SIDES	

REMPEYEK 500gr	150
REMPEYEK 1kg	250
FOIE GRAS	395
FRESH ASIAN VEGETABLES	150
KAHYANGAN ORIGINAL UDON	95
KAHYANGAN SIGNATURE PONZU SAUCE 750ml	950
GOMADARE SAUCE 750ml	650
JAKO FRIED RICE	150
WAGYU NASI GORENG	250
ASPARAGUS WITH CRISPY GARLIC	105
SAUTÉED BEANS WITH GARLIC & CHILLI	90
SAUTÉED WILD MUSHROOM IN GARLIC BUTTER	110

DESSERT	
CHOKORETO Slow baked grand cru dark chocolate, yuzu and cointreau granite	180
BANANA FLAMBEE Banana crepes, miso caramel, strawberry and vanilla ice cream	150
MATCHA TIRAMISU Green tea and white chocolate tiramisu, passion fruit, coconut snow dark chocolate ice cream	150
OGURA Red bean cake chantilly, mango textures, black sesame gelato	150
JAPANESE RAINDROP (VEGAN) silky sphere pudding, soya crumb, palm sugar, lemon granite	150
HOUSE MADE GELATO Coffee, green tea, chocolate, vanila, black sesame, ogura	120

## **KAHYANGAN TO GO**

Accompany with Udon, appetizer, vegetables, tofu, mushroom and Kahyangan signature ponzu sauce

4,100
3,400
2,800
2,300
2,500
1,800
2,700

## **KAHYANGAN COMES TO YOU**

### LET OUR CULINARY EXPERTS CATER YOUR PRIVATE EVENT

Our experienced and professional culinary team will assist to cater your exclusive event wherever you want

For more information & reservation please contact our team