JAPANESE MENU

APPETIZER



DUO TARTARE

Smoked Salmon with Honey Mustard and Prawn Truffle Ponzu

60K



HAMACHI TRUFFLE PONZU

Fresh Slice Hamachi with Black Truffle Ponzu Sauce

45K



AGEDASHI TOFU

Lightly Fried Japanese Tofu served with Tempura Sauce



CHICKEN KARAAGE

Fried Chicken, Lemon, Tartar Sauce and Truffle Chili Mayo

55K



YAKI GYOZA

Mixed Minced Chicken, Leek and Vegetable served with Ponzu Sauce

60K



EDAMAME

Green Soy Bean, Salt and Spicy

35K

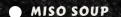


SPICY SALMON ROLL

Chopped Salmon mixed with Spicy Mayo, Mango Shiso Jelly, Cucumber, Citrus Tanuki, and a Mango Salsa topping.



SOUP & NOODLE



Traditional Japanese Soup consists of Miso Broth, Tofu, Wakame, and Leek

35K

SALMON BELLY MISO SOUP

Traditional Japanese Soup consists of Miso Broth, slices of Salmon Belly, Carrot, Daikon, and Leek

55K



YASAI TEMPURA

Mixed Vegetable Tempura served with Tempura Sauce

40K

■ EBI TEMPURA

5 pieces of Prawn Tempura served with Tempura Sauce.

120K

SUNRISE ROLL

Crispy Prawn Tempura with Avocado, Cucumber, and Tobiko Orange, drizzled with Spicy Mayo.

MAKI ROLLS

VEGETABLE ROLL

Takwang, Avocado, Cucumber, and

Sauce and topped with Mango Salsa

Tomato, drizzled with Yuzu Miso

75K

35K



SALMON TEMPURA ROLL

Salmon Roll, coated in Tempura Flour and fried, with Spring Onion, topped with Kani Mayo and Teriyaki.

90K





CHICKEN RAMEN

Medallion Chicken with Teriyaki Sauce, Ramen Noodles, Leek, Half an Egg, Nori Cracker, and Bok Choy

95K



SOBA SOUP

Mixed Prawn and Vegetable Tempura with Soba Noodles, Leek, Fish Cake, Nori Sheet, and Dashi Broth

75K



CHICKEN CURRY UDON

Crispy Chicken Katsu with Udon Noodles and Japanese Curry Sauce

75K

YAKIMONO

AGEMONO



BAKED SALMON

Baked Salmon with Glace Butter Soy Sauce, accompanied by Capsicum Puree and Sautéed Vegetables.

120K

GRILLED LOBSTER

Pan-Grilled Lobster with Shiso Ponzu Butter, served with Grilled Vegetables.

280K

GRILLED WAGYU BEEF

Grilled Wagyu Beef with Garlic Ponzu and Yuzu Aioli Sauce, paired with Truffle Mashed Potatoes, Asparagus, and Sautéed Baby Root Vegetables.

195K

SALMON AVOCADO ROLL

Cream Cheese, Avocado, Cucumber, and Shiso Leaf, wrapped in Sliced Salmon and topped with Spicy Mayo and Sweet Sauce.

90K



BEAUTY SALMON ROLL

Mixed Chopped Salmon infused with Truffle, paired with Avocado, Cucumber, Chili Mayo, and Salmon Skin Crackers.

90K



DONBURI



TUNA DONBURI

Cube Tuna with Spicy Sauce, Mango, Carrot, Avocado, Edamame, Cucumber with Sushi Rice

85K



SALMON DONBURI

Pan-seared Salmon with Teriyaki Sauce, served with Truffle Rice, Onion, Mushroom, Leek, and Edamame.

150K



BEEF WAGYU DONBURI

Pan-seared Beef Wagyu with Teriyaki Sauce, served with Truffle Rice and Nori Cracker.

220K

NIGIRI & SASHIMI



SALMON	45K	55K
TUNA	35K	40K
WHITE FISH	30K	35K
TAMAGO	20K	25K
EBI		50K
MIN CACILIMI CE VI	MOCA	1404

MIX SASHIMI (5 KINDS) IIOK MIX NIGIRI (5 KINDS)

Nigiri Sashimi

(2pcs) (3pcs)

SPICY TUNA



Mixed Chopped Tuna with Spicy Mayo and Truffle Oil, complemented by Takwang, Daikon Kanpio, Cucumber, and Fried Taro.

75K



KAMIKAZE ROLL

Sliced Tuna and White Fish infused with Truffle, accompanied by Tamago, Shiso Jelly, Cucumber, Spicy Goma, and Gremolata.

85K









Vegetarian

ALL DAY DINING MENU



APPETIZER



Vegetable **Spring Rolls**

Crispy Vegetable Spring Rolls served with Sweet Chili Sauce

45K

Caesar Salad Chicken

Baby Romaine Lettuce with Caesar Dressing, topped with Croutons, Grilled Chicken, and Parmesan Flakes

75K



Buffalo Chicken Wings

Spicy Fried Chicken Wings served with BBQ Sauce and Vegetable Coleslaw

45K

BUNS & BREAD



Sunrise Beef Burger

Pan-Seared Beef Patty with Tamago Yaki, Lettuce, Tomato, Onion, Pickled Cucumber, Cheese, and Mustard Mayo in a Sesame Bun

95K

Sunrise Chicken Burger

Fried Crispy Chicken glazed with Japanese Sauce, complemented by Spicy Mayo, Lettuce, Sliced Tomato, Coleslaw, and in a Sesame Burger Bun.

85K



Sunrise Club Sandwich

Pan-Seared Chicken with BBQ Sauce, Tamago Yaki, Melted Cheddar Cheese, Tomato, and Lettuce on White Toast

65K

MAIN COURSE

Mixed Satay Platter

95K

Traditional Satay with Chicken and Beef, served with Peanut Sauce and Rice

Sunrise Nasi Goreng

Indonesian Fried Rice accompanied by Aromatic Fried Chicken, a Sunny Side Up Egg, and Prawn Crackers

65K



Sunrise Mie Goreng

Indonesian Fried Noodles paired with Aromatic Fried Chicken, a Sunny Side Up Egg, and Prawn Crackers

70K

Fish & Chips

Beer-Battered Sustainable Local Fish, served with Salad Greens, Tartare Sauce, and Fries

65K



PASTA

Carbonara Cream Sauce **Beef Bolognese**

Arrabiata Sauce

75K 75K 65K





30K

35K

Choices of

Pasta

KIDS MENU

Nasi Goreng / Mie Goreng Vegetarian or Chicken

40K **Kids Burger**

Mini Bun Burger, Beef Patty, Chesse, Fried Egg, Fries

Pasta Bolognese / Tomato Sauce / Cream Sauce





SOUP

Oxtail Soup



The famous Indonesian Oxtail Soup with Carrots, Potatoes, and Sambal, accompanied by Crackers, Lime, and served with Rice

115K



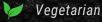
Tom Yum Soup

Classic Thai Spicy Soup with Mixed Seafood, Straw Mushrooms, Young Galangal, Lemongrass, Chili, and Coriander

75K



Chef Recommended



DESSERT



Banana Split

Fresh Banana with 2 scoops of Ice Cream, drizzled with Chocolate Sauce, and topped with Mixed Sprinkles.

40K



Opera Cake

served with Ice Cream, Crumble, and Coulis

65K



Matcha Cake

served with Ice Cream, Crumble, and Coulis

65K



Seasonal Fresh Fruits Platter 30K

All the prices shown above are subject to 21% tax and service charge.