

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
45K



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



SOUP & NOODLE

MISO SOUP
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



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

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

AGEMONO



YASAI TEMPURA
Mixed Vegetable Tempura served with Tempura Sauce
40K

EBI TEMPURA
5 pieces of Prawn Tempura served with Tempura Sauce.
120K

YAKIMONO



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

NIGIRI & SASHIMI



	Nigiri (2pcs)	Sashimi (3pcs)
SALMON	45K	55K
TUNA	35K	40K
WHITE FISH	30K	35K
TAMAGO	20K	25K
EBI		50K
MIX SASHIMI (5 KINDS)		160K
MIX NIGIRI (5 KINDS)		110K

MAKI ROLLS

VEGETABLE ROLL
Takwang, Avocado, Cucumber, and Tomato, drizzled with Yuzu Miso Sauce and topped with Mango Salsa.
35K



SPICY SALMON ROLL
Chopped Salmon mixed with Spicy Mayo, Mango Shiso Jelly, Cucumber, Citrus Tanuki, and a Mango Salsa topping.
90K



SUNRISE ROLL
Crispy Prawn Tempura with Avocado, Cucumber, and Tobiko Orange, drizzled with Spicy Mayo.
75K



SALMON TEMPURA ROLL
Salmon Roll, coated in Tempura Flour and fried, with Spring Onion, topped with Kani Mayo and Teriyaki.
90K



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



SPICY TUNA TRUFFLE ROLL
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



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 75K
Cream Sauce 75K
Beef Bolognese 65K
Arrabiata Sauce 55K



Choices of Pasta



KIDS MENU

Nasi Goreng / Mie Goreng 30K
Vegetarian or Chicken
Kids Burger 40K
Mini Bun Burger, Beef Patty, Chesse, Fried Egg, Fries
Pasta 35K
Bolognese / Tomato Sauce / Cream Sauce

Choices of Pasta



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



Vegetarian

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.