



LUNCH MENU

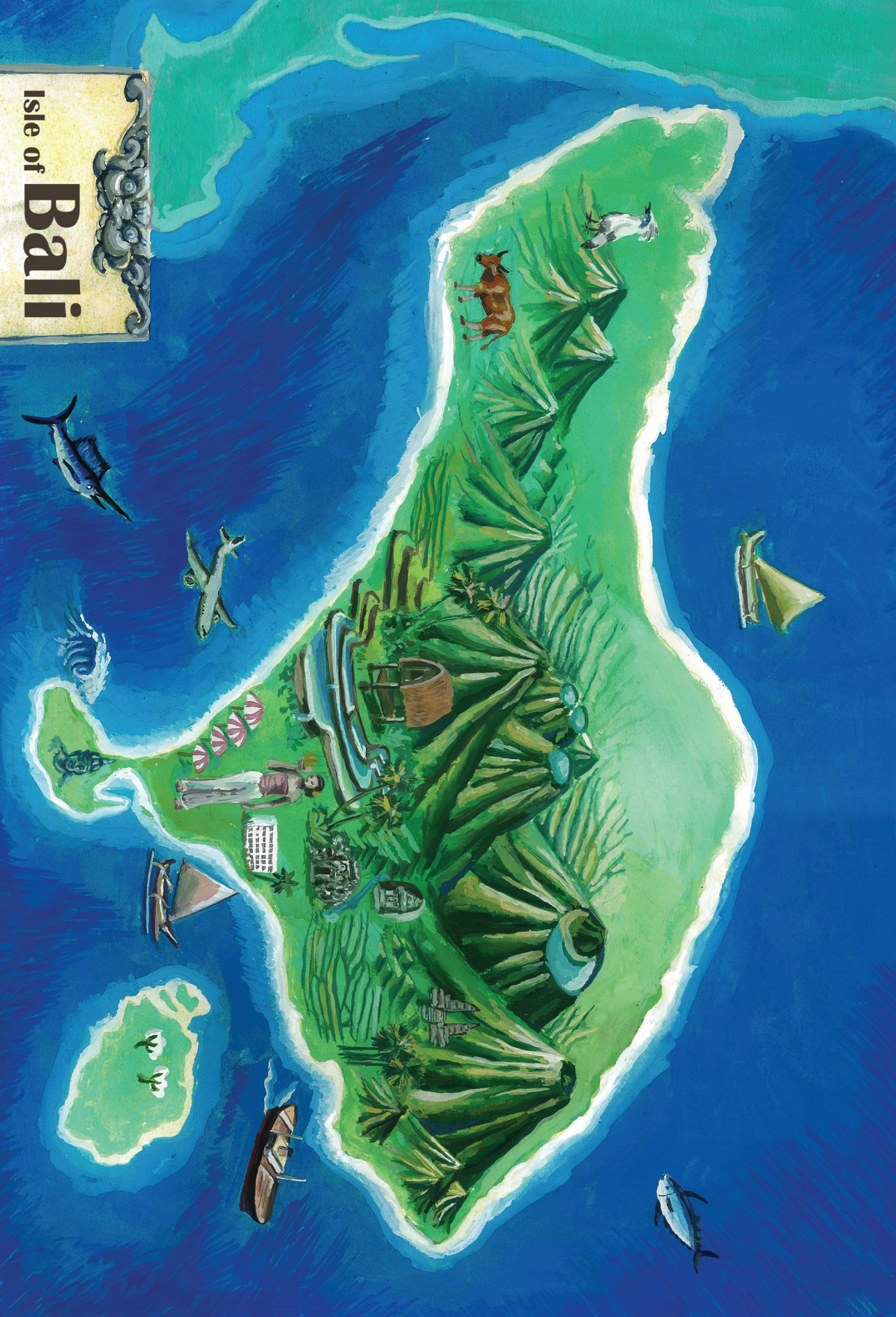
-   **TSH BENTO BOX** 270
"Chirashi" Sushi (Onion, Long Bean, Smoked Salmon, Prawn, Salmon Roe, Avocado) Vegetable Tempura, Harusame Salad, Pork Spare Ribs, Salmon Saikyo-Miso Yaki.
- SPICY CHICKEN BURGER** 180
Chicken Breast, Siracha Tempura, Tartar Sauce, Purple Cabbage, Onion, Casava Fries, Onion Ring
-  **TERIYAKI BURGER** 190
Beef Patty, Teriyaki Sauce, Guacamole, Lettuce, Cabbage, Egg Tartar Sauce, French Fries, Onion Rings, Chilli Mayonnaise.
-  **NIKU DON - ROAST BEEF RICE BOWL** 260
Roast Beef, Gari Ginger Rice, Cabbage, Onion, Cucumber, Onion Steak Sauce, Spicy Garlic Chip, Mayonnaise, Poached Egg, Miso Soup.
-   **GRILLED CHEESE CURRY RICE** 210
Spicy Japanese Beef Curry, White Rice, Fried Pork Katsu, Egg, Mozzarella Cheese, Salad, Chimicuri Sauce.
- CLASSIC PANCAKES** 110
Palm Sugar Syrup, Grated Coconut, Banana, Whipped Cream.
- ACAI BOWL** 110
Acai Puree, Mix Berries, Banana, Mango, Kiwi, Granola.



 Recommend  Spicy  Pork

*Prices are displayed in thousands of Rupiahs (x1000) and subject to government tax(10%) and service charge(6%)

Isle of **Bali**





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>
	NIPPON ENSALADA 125 <i>"KOMBU" Dressing, Romaine Lettuce, Tomato, Cucumber, Avocado, Bacon, Grilled Chicken, Prawn, Egg, Radicchio Lettuce.</i>
 	CEVICHE DEL MAR 130 <i>Tuna, Salmon, Octopus, Prawn, Salsa Veracruz, Green Tabasco Sauce, Ohba Leaf, Lime Juice, Soy Sauce, Shiso Oil.</i>
	TOKYO CURRY 120 <i>Beef Curry Sauce, Rice, Egg, Butter, Chimichurri Sauce.</i>
	HARUSAME SALAD 100 <i>Prawn, Chicken, Avocado, Cucumber, Carrot, Mushroom, Glass Noodles, Spicy Sesame Dressing, Brocoli.</i>
	SOPA CHAWANMUSHI (SERVES 2) 150 <i>Porcini, Shiitake Mushrooms, Confit Duck Custard, Kaffir Lime, Chicken Consome. (Special Preparation)</i>
	CALAMARI ISOBE-AGE 130 <i>Squid, Aonori Seaweed Tempura, Latin Sambal Matah, Black Sesame, Lime.</i>

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THE SUSHI

AND ITS LATIN
ALLURE

-  **UNAGI NIGIRI** 120
Unagi Kabayaki, Japanese Rice, Soy Sauce Reduction, Ginger & Cucumber Pickles. (3 Pieces)
-  **FOIE GRAS NIGIRI** 90
Warm Foie Gras, Sweet Soy Sauce Reduction. (1 Piece)
-  **KURUMAEBI ROLL** 150
Prawn Tempura, Avocado, Scallions, Tobiko (Fish Roe), Coriander Spicy Chili Mayonnaise. (6 Pieces)
-  **GUACAMOLE ROLL** 110
Avocado, Corn Tempura, Shallot, Homemade BBQ Sauce Sweet Soy Sauce Reduction, Chili Mayonnaise. (6 Pieces)
- SASHIMI GUNKAN** 135
Salmon Sashimi, Guacamole, Onion, Cucumber, Jalapeno, Coriander Soy Ginger Dressing, Yukari, Lemon Basil. (6 Pieces)

THE TACOS

MEXICAN CREATIONS
WITH ORIENTAL
SPIRIT



-   **LOS DE SASHIMI** 65/pcs
Citrus-Marinated Prawns, Salmon, Tuna, Rice, Romaine Lettuce, Avocado, Shallots, Seaweed, Cucumber, Wasabi Dressing.
- LOS DE WAYAN** 65/pcs
Tempe Tempura, Romaine Lettuce, Onion, Paprika, Salsa Mexicana, Sayan House Sauce.
-  **LOS DE ORIENTE** 65/pcs
Teriyaki Chicken, Romaine Lettuce, Japanese Peppers, Seaweed, Chili Mayonnaise, Salsa Mexicana.
-   **LOS DE CAMARÓN** 75/pcs
Sauteed Prawn & Pineapple, Avocado, Cabbage, Salsa Mexicana, Cheddar Cheese, Chili Mayonnaise, Coriander.

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MAIN AFFAIR

THE ROMANCE
OF WASABI
AND CHILI

-  **GRILL JAPANESE KAGOSHIMA WAGYU A5** 1.400
*Wagyu A5 Kagoshima, Roasted Onion, Green Bean Salad,
Wasabi Chimicuri, Onion Sauce.*
-  **CHICKEN NANBAN** 230
*Garlic & Paprika Powder Fried Chicken, Nanban Dashi,
Tartar Sauce, Salsa Mexicana, Coriander Leek Salad.*
-    **YUKI'S RIBS** 250
*Pork Spareribs, Chipotle Spare Rib's Sauce,
Yukari-Cilantro Rice, Grilled Vegetables.*
- ROASTED DUCK TERIYAKI** 270
*Duck Breast, Teriyaki Balsamic Sauce, Green Onion,
Peanut, Wasabi Mash Potato.*
- NIKKEI BEEF STEAK** 300
*Sirloin Steak, Japanese BBQ Sauce, French Fries, Green Salad,
Chimichurri Sauce, Yuzu-Kosho, Tartar Sauce.*
-  **YAKISOBA DE SAO PAULO** 210
*Udon Noodle, Prawn, Pork Belly, Squid, Vegetables, Onion
Japanese Sauce, Red Ginger, Bonito Flakes, Mayonnaise.*
-    **KING PRAWN JAMBALAYA** 280
*Marinated King Prawn & Squid, Jambalaya Rice With Pork Juice,
Cajun Spice, Vegetables, Boiled Egg, Wasabi Aioli Sauce.*
-  **SALMON SAIKYO-YAKI** 240
*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** 210
*Tuna Croquette, BBQ Sauce, Avocado Salsa, Coriander Salad,
Wasabi Mashed Potato, Grilled Vegetables.*
-   **BRAVO RAMEN** 100
*Pork Soup, Miso, Tobanjan, Ramen Noodle, Spice Pork Minced,
Onion, Green Onion, Sesame, Bean Sprout.*
-  **BRAVO RAMEN (CHICKEN)** 120
*Red Curry Soup, Grill Latin Chicken, Spinach, Grill Red Capcicum,
Bean Sprout, Ramen Noodle, Sesame Seed.*

 Recommend  Spicy  Pork

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SIDES

ACCOMPANIMENTS
FROM BOTH SIDES
OF THE WORLD

YUCCA	45
<i>Cassava Fries.</i>	
URUCHIMAI	40
<i>White Rice.</i>	
ARROZ MEXICANO	45
<i>Cilantro-Lime Rice.</i>	
 ELOTE	45
<i>Parmesan-Chili Corn.</i>	
WASABI PURÉ	50
<i>Wasabi Mashed Potatoes.</i>	

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FOOD MENU

FOR VEGAN AND VEGETARIAN



LET'S GET STARTED

A LATIN - NIPPON
LOVE AFFAIR

 MIDORI CEVICHE	100
<i>Avocado, Ohba Leaf, Sisho Oil, Salsa Mexicana.</i>	
VERDURA TEMPURA	120
<i>Shitake Mushrooms, Eggplant, Long Bean, Onion, Ohba leaf, Sesame Sauce.</i>	
JITOMATE TOFU SALAD	90
<i>Tofu Tempura, Japanese Mochi, Balinese Salsa, Quinoa, Miso Dressing.</i>	
HARUSAME DEL JARDIN	100
<i>Sautéed Vegetables, Glass Noodles, Spicy Sesame Dressing, Avocado, Broccoli.</i>	
AMAI VEGETABLE SALAD	90
<i>Chinese Cabbage, Pak Choy, Carrots, Spring Onion, Red Onion, Cucumber, Corn Tortillas, Avocado, Seasonal Tropical Fruits, Sesame Dressing.</i>	
MISO SOUP	90
<i>Tofu, Wakame, Shimeji Mushroom, Onion.</i>	


THE SUSHI

AND ITS LATIN
ALLURE

AGUACATE NIGIRI	60
<i>Avocado Tempura, Sweet Soy Sauce Reduction. (1 Piece)</i>	
TOFU MAKI	110
<i>Tofu Tempura, Romaine Lettuce, Salsa Mexicana, Soya Sauce (6 Pieces).</i>	
 GUACAMOLE ROLL	110
<i>Avocado, Corn Tempura, Shallot, Sweet Soy Sauce Reduction, Chili Mayonnaise. (6 Pieces)</i>	

THE TACOS

MEXICAN CREATIONS
WITH ORIENTAL
SPIRIT

 LOS DE CHOCLO	65/pcs
<i>Sweet Corn Tempura, Avocado, Cabbage, Red Onion, Salsa Mexicana, Sour Cream, Chili Mayonnaise.</i>	
 LOS DE WAYAN	65/pcs
<i>Tempe Tempura, Romaine Lettuce, Onion, Paprika, Salsa Mexicana, Sayan House Sauce.</i>	

 Recommend  Spicy

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MAIN AFFAIR

THE ROMANCE
OF WASABI
AND CHILI

YAKITORI DEL JARDIN 160

*Vegetable & Mushroom, Skewers, Cilantro Rice,
Sayan House Sauce.*



TEIEN BURGER 180

*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 190

Vegetable Gratin, Tomato Sauce, Parmesan Cheese, Crouton.



AKAMISO EMPANADA 160

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

SIDES

ACCOMPANIMENTS
FROM BOTH SIDES
OF THE WORLD

YUCCA 45

Cassava Fries.

URUCHIMAI 40

White Rice.

ARROZ MEXICANO 45

Cilantro-Lime Rice.



ELOTE 45

Parmesan-Chili Corn.



Recommend



Spicy

DESSERT




DESSERT

THE FINAL FIESTA

MATCHA CHEESE CAKE 90
Green Tea Cheese Cake, Horchata Gelato.

 **CHOCOLATE PICANTE** 75
Chocolate Cake, Chili Chocolate Sauce, Coconut Ice Cream, Pistachio Nuts.

 **EL DAIFUKU** 75
YUKIMI Daifuku, Coconut Soup, Marinated Fruits, Vanilla Ice Cream, Palm Sugar, Sweet Red Bean Paste.

SHIRO-GOMA GELATO WITH FRESH MANGO 75
White Sesame Gelato, Fresh Balinese Mango, Palm Sugar, Sesame Powder.

 **MATCHA TIRAMISU** 75
Tiramisu, Matcha Powder, Sweet Red Bean Paste.

MANGO Y VINO BLANCO 75
Mango Ice Cream, White Wine Granite, Mix Tropical Fruits, Homemade Ginger Ale, Mint Leaf.

HOMEMADE GELATO 40
Vanilla, Green Tea, Horchata, Coconut, Mango.



DESSERT WINE

BY GLASS

PINO DE BALI 60

 Recommend  Gluten-free (available to change)

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THE SAYAN HOUSE
№70 UBUD-BALI 