



H I C H Ō R I
火調理


menu



**SOUTHERN
SURF & TURF • 695**

170 gram striploin MB2,
yakiniiku sauce,
170 gram bamboo lobster,
sesame miso, lemon



 Chef recommendation

All prices are in thousand rupiahs and subject to 11% government tax and 10% service charge.



**AGEDASHI
PRAWN GYOZA • 135**

Dashi stock, prawn chili oil,
scallion oil, aonori tuile



**HOTARU IKA
YAKITORI • 120**

Baby squid marinated in yakiniku sauce for 8 hours,
garlic saikyo miso, wakegi



**BLACK COD
SAIKYO MISO • 275**

24 hours saikyo miso marinated,
pakcoy tempura, aonori, miso butter



CHICKEN NANBAN • 155

Teppanyaki style boneless skin on chicken thigh,
Japanese tartar sauce, caramelized king oyster
mushroom, organic salad, sesame dressing



SAIKORO WAGYU • 375

200 gram tenderloin beef meltique, zucchini, eggplant, kabocha, bell peppers, garlic chips, teriyaki sauce, sesame miso mayo, hot yuzu salsa



JAPANESE PORK STEAK • 255 🐷

200 gram pork collar, zucchini, eggplant, kabocha, bell peppers, garlic chips, teriyaki sauce, sesame miso mayo, hot yuzu salsa

🐷 Contain Pork

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Savor the sizzle
by the Sea

Fire, Flavor,
and Ocean Breeze