



## STARTERS

<b>House Salad</b> - Momotaro Tomatoes, Sesame Vinaigrette, Garlic Chips	65
<b>AB's Caesar</b> - Grilled Romaine, Grilled Salmon, Herbed Yogurt Caesar Dressing, Caramel Mac-nuts	95
<b>Scallop Crudo</b> - Chive & Kimchee Gel, Chive Flower, Jicama, Truffled Yuja Soy	135
<b>Amberjack "Carpaccio"</b> - Roasted Jalapeno Salsa, Oranges, Blood Orange Soy	195
<b>Croquette</b> - Sea Urchin, Sweet Shrimp Gejang, Smoked Potato Foam, Caviar	195
<b>Tuna Yukke</b> - Cucumber, Sesame Sauce, Scallion Muchim, Seaweed Bugak	95
<b>Steak Tartare</b> - Roasted Bone Marrow, Wagyu Tartare, Brioche Toast	185
<b>Steamed Bun</b> - BBQ Duck Leg, Seared Foie gras, Ssamjang Hoisin	150
<b>Mussels &amp; Meatballs</b> - Chilean Blue Mussels, Wagyu Meatballs, Crispy Tteokbokki, Gochujang Butter Sauce	135

## SIGNATURE SIDES

<b>Cold Tofu</b> - Crispy Brussel Sprout, Chili Soy Sauce	65
<b>Sugar Snap Peas</b> - Roasted Garlic & Parmesan Crumbs	75
<b>Creamed Kale</b> - Mornay, Onsen Tamago	65
<b>Corn &amp; Cheese</b> - Roasted Bone Marrow, Parmesan	135
<b>Roasted Brussel Sprouts</b> - Garlic Confit, Rice Puffs	85
<b>Duck Fat Fries</b> - Mushroom Bulgogi, Truffle Oil, Parmesan	90
<b>Potato Puree</b> - Chives	70
<b>Foie Gras Bibim</b> - Fried Poached Egg, Mixed Veggies, Short Rib Rice, Gochujang Sauce	195
<b>Kimchi Fried Rice</b> - Wagyu Short Rib	90
<b>Truffled Mac &amp; Cheese</b> - Cellentella Pasta, Cheddar	90

\* add Fresh Water Lobsters for 180

Pricing is in thousands of IDR (Indonesian Rupiah)  
Please inform our team members for your food restrictions or allergies



## HOUSE DRY AGED STEAKS

Dry aging is a maturation technique to let the natural enzymes work slowly tenderizing meats while creating a more intense flavor and enhanced texture. Loosing up to 35% water weight, longer dry aging also means more concentrated flavor, sharper aroma similar to aged cheese & meaty texture. Chef Akira Back suggests to enjoy our dry aged steaks with our various homemade salts to enhance the flavor.

<b>60 days - "Whiskey Aged" Bone-in Ribeye</b> <i>Australian Wagyu, marbling score 7+</i>	<b>395</b> /100 gr	<b>90 days - Bone-in Ribeye</b> <i>200 days grain fed Australian Angus</i>	<b>275</b> /100 gr
<b>21 days - Prime Ribeye</b> <i>USDA Prime Certified Angus Boneless Ribeye</i>	<b>240</b> /100 gr	<b>60 days - Bone-in Ribeye</b> <i>200 days grain fed Australian Angus</i>	<b>225</b> /100 gr
<b>21 days - "Kiwami" Sirloin</b> <i>Stockyard's Finest Hand Selected Wagyu, marbling score 9+</i>	<b>215</b> /100 gr	<b>45 days - T-bone</b> <i>200 days grain fed Australian Angus</i>	<b>195</b> /100 gr
<b>21 days - "Kiwami" Picanha</b> <i>Stockyard's Finest Hand Selected Wagyu, marbling score 9+</i>	<b>265</b> /100 gr	<b>45 days - Porterhouse</b> *Limited availability <i>200 days grain fed Australian Angus</i>	<b>210</b> /100 gr

## PREMIUM CUTS

Selected cuts from US, Australia & Japan. The focus for these cuts are MARBLING. Intramuscular fats that melts into juiciness & flavor when cooked. Enjoy these cuts with our condiments: Sesame Oil, Habanero Ssam Jang, Bulgogi Sauce, Fresh Wasabi & Garlic Chips, Chimichurri Sauce.

<b>Yaki-Shabu Special</b> <i>Thin sliced Aust. Wagyu 9+ Brisket, Bulgogi Sauce &amp; Poached Egg</i>	<b>180</b> /100gr	<b>"Kiwami" Filet Mignon</b> <i>Stockyard's Finest Hand Selected Wagyu, marbling score 9+</i>	<b>625</b> /100gr
<b>Flat Iron</b> <i>Australian Wagyu 9+</i>	<b>230</b> /100gr	<b>Kagoshima Rump</b> <i>Grade A4 BMS 7+</i>	<b>450</b> /100gr
<b>Skirt Steak</b> <i>Australian Wagyu 9+</i>	<b>260</b> /100gr	<b>"Joshu" Wagyu Short Rib</b> <i>Gunma Prefecture - Grade A4 7+</i>	<b>615</b> /100gr
<b>Filet Mignon</b> <i>USDA PRIME</i>	<b>300</b> /100gr	<b>Miyazaki Filet Mignon Steak</b> <i>Grade A4 BMS 7+</i>	<b>1100</b> /100gr
<b>Boneless Short Rib</b> <i>USDA PRIME, Bulgogi Marinated &amp; Sous Vide for 20 HRS</i>	<b>325</b> /150gr	<b>Miyazaki Rib Eye / NY Strip</b> <i>Grade A5 BMS 10+</i>	<b>1100</b> /100gr

**"Butcher's Platter"** **1200**/order  
*500 g of 45 days Dry Aged T-bone & 300 gr Assorted Cuts of Australian Wagyu Marbling 9+ ( 4 kind)*

**Surf 'n Turf** **995**/order  
*350g of 45 days Dry Aged NY strip & 200 gr Boston Lobster Tail with Herb Garlic Butter*

## OTHER CUTS

<b>Jumbo Tiger Prawns</b> - Roasted Corn & Chojang Salsa (3 pc / serving)	<b>195</b>
<b>Tarabagani King Crab</b> - Garlic Brown Butter (1 whole leg / serving)	<b>800</b>
<b>Australian Lamb T-bones</b> - Applewood Smoked (5 pcs / serving)	<b>250</b>
<b>Organic Chicken Breast</b> - Mushroom Bulgogi Sauce (250 gr / serving)	<b>150</b>



## DESSERTS

<b>Butter Mochi Cake</b> Salted Caramel Popcorn & Macadamias, Coconut Sorbet	<b>65</b>
<b>Crepe Flambé</b> Maple & Brandy Caramel, Vanilla Bean Ice Cream	<b>150</b>
<b>Valrhona Guanaja Molten Souffle</b> Frangelico Ice Cream <i>(Please allow 25 minutes)</i>	<b>150</b>
<b>House Made Ice Cream &amp; Sorbet</b>	<b>65</b>

*Choose 3 of the following:*

Eggless Vanilla Bean Ice Cream

Kinako (Soy Bean Powder)

Bori-Cha Ice Cream

Yujaron Ice Cream

Valrhona Dark Cocoa Gelato

Blood Orange Sorbet