

Breakfast will be served with breadbasket, butter, homemade jam and marmalade. A glass of fresh juice (watermelon, papaya, pineapple or tangerine), Bali coffee, cappuccino, Indonesian tea or ginger tea.

Each person will be entitled to a selection of two main dishes listed below.

FRUIT AND CEREAL

Tropical fruit slice with yoghurt

Fruit salad with bee pollen

Granola with Greek yoghurt and pure honey

Oatmeal porridge with poached apple and cinnamon syrup

BATTER ON A PAN

Pancake banana with berries compote and maple syrup

Crepes with Chantilly cream and orange sauce

French toast with berries compote and pure honey

EGG SPECIALTIES

Vegetables omelet, scrambled, fried egg, poached or boiled egg

Please choose three items below to accompany the egg dishes.

Hash brown

Smoked salmon

Grilled tomato

Pork bacon

Sauteed mushroom

Sauteed spinach

Chicken sausage

Avocado

VEGETARIAN

Silken tofu scramble with sourdough bread, mushroom and avocado

Chia pudding with Strawberry, goji Berry, date and coconut flakes

Hiiragi smoothies bowl

Dragon fruit, banana, homemade coconut yoghurt, flake seeds, almond, mango, and bee pollen.

Tropical east smoothies bowl

Mango, banana, homemade coconut yoghurt, goji berry, strawberry, almond and bee pollen.

Green velvet

Smashed avocado, on sourdough bread, confit tomato, mushroom, and wild arugula.

TASTE OF INDONESIAN

Nasi goreng

Stir-fry rice with vegetables, fried egg, crackers and cucumber pickle.

Mi goreng

Stir-fry noodle with vegetables, fried egg, crackers and cucumber pickle.

Bubur injin

Organic black rice porridge with coconut milk.

COMPOSED

Seaweed and prawn salad 120K
Grilled prawn and seaweed, grated coconut with sesame dressing.

Dehydrated pumpkin salad 70K
Wild arugula, grated coconut, feta cheese, fresh tomato, guacamole, dehydrated pumpkin and ponzu dressing.

Tuna tataki 120K
Pan seared tuna, edamame, mixed green, guacamole and ponzu dressing.

Royale avocado 90K
Smashed avocado on sourdough, cherry tomato, shitake mushroom, and feta cheese.

- **Add smoked salmon** 50K
- **Crispy bacon** 25K

Trilogi summer rolls 135K
Three kind of summer rolls, prawn, chicken, vegetables with sesame sauce.

SOUPS

The champignon soup 85K
Cream mushroom soup with sauteed mushroom, crispy bacon and cream.

Broccoli chlorophyll 85K
With poached omega egg, shallot pickle and feta cheese.

PLEASURABLE

Australian beef tenderloin 365K
With warm quinoa, baby carrot, asparagus, chimichurri, and wine sauce.

The salmon 260K
Pan roasted salmon steak, asparagus, truffle cauliflower rice, lemon and curry sauce.

Seared tuna 205K
With couscous, carrot, cauliflower, tuna flakes, pico de gallo and dynamite sauce.

Grilled cilantro chicken 140K
With quinoa, steamed vegetables, wofu dressing.

Grilled tiger prawn 200K
Truffle baby potato, seaweed salad and chimichurri.

Grilled pork ribs 215K
With truffle baby potato, vegetables and wofu dressing.

INDONESIAN FLAVOUR

Gado - gado 85K
Steamed mixed vegetables, bean curd, tofu, boiled omega egg, bitter bean crackers and creamy peanut sauce.

Spring roll 80K
Deep fry vegetables spring rolls with dynamite sauce.

Chicken sate 90K
Grilled skewered chicken with creamy peanut sauce, cucumber pickle and steam rice.

Beef rendang 100K
Sumatran style beef stew with sayur urap and steamed rice.

Nasi goreng 100K
Wok stir - fry rice with vegetables, chicken, fried egg, casava crackers, chicken sate, pickle and sambal.

Mi goreng 100K
Wok stir-fry noodle with vegetables, mixed seafood, fried egg, casava crackers, chicken sate, pickle and sambal.

Kare ayam 95K
Braised chicken in yellow curry sauce with vegetables, kaffir lime leaves, basil and steamed rice.

Kare seafood 165K
Braised fish, prawn, squid in yellow curry sauce with tomato, pineapple, kaffir lime leaves, basil and steamed rice.

Indonesian bento 215K
Spring rolls, chicken sate, beef rendang and nasi goreng

INDULGE

Lemon panna cotta with vodka blueberry syrup 55K

Matcha cheesecake, blueberries coulis and fruit chutney 75K

Yuzu tiramisu with white chocolate, orange segment and lotus chips 70K

Cream Brulle, cream caramel custard, brown sugar caramel 50K

Gelato by secret gelato 40K/scoop
Vanilla bean | Chocolate | Green Tea
Pistachio | Hazelnut



HIIRAGI
RESTAURANT

NIKKEI CORNER

CEVICHE

Ceviche Marajuca 65K
Sea bream slice, sweet potato, red onion, coriander, renkong chips with leche Tigre.

Ceviche Nippo (Combination) 75K
Slice sea bream, Hamachi, shrimp, clam, tofu, baby corn, coriander, red onion, sweet potato, passion fruit and leche tigre.

TIRADITO

Tiradito Siromi 215K
Slice Hamachi, chimichurri with aji amarillo sauce.

Tiradito Salmon 130K
Cured slice salmon, nikkei sauce, aji amarillo sauce.

Tiradito Scallop 200K
Slice scallop, aji amarillo sauce, chimichurri, lemon segment.

Tiraniku Tiraditos 270K
Sliced beef tenderloin prime A4, chimichurri, truffle paste, garlic chip, chili vinegar and aji amarillo.

Aka Tiradito 240K
Slice yellow tail fish, aji amarillo sauce, olive oil, chimichurri, and kaffir lime.

SOUP

Miso Soup 55K
Silken tofu, leek, spring onion, carrot and seaweed.

Samurai Soup 70K
Crab and sweet corn soup with celery and ear mushroom.

SASHIMI

Fish slice (2 pcs)

Salmon Sashimi 65K

Hamachi Sashimi 85K

Sea Bream Sashimi 55K

Scallop Sashimi 90K

Salmon Cure 90K

Sashimi Combination 315K
eight pieces sashimi, 15 gr sashimi ikura.

COMPOSED

Truffle Edamame 45K
Edamame, shio konbu, truffle oil.

Gyoza 70K
Chicken dumpling and mixed vegetables and spicy chili vinegar

Spicy Gyoza 70K
Chicken dumpling and mixed vegetables, shio kombu, edamame, chili sauce and pickle cucumber.

Gambas Salad 95K
Ebi tempura, mixed salad, dynamite sauce and ponzu sauce.

Karage Salad 75K
Chicken karage, mixed salad, onion dressing, tartar nanban.

Chirasi Don 110K
Sushi rice and mixed vegetables, raw fish, raw salmon and ikura.

NIGIRI FUSION

Sushi rice, fish slice (2 pcs)

Nigiri Tuna Burn 50K
Top with guacamole, avocado, black tobiko.

Nigiri White Fish Burn 55K
Top with Jalapeno, chimichurri, spicy mayo.

Nigiri Hamachi Burn 80K
Top with avocado, tobiko.

Nigiri Salmon Burn 80K
Top with black truffle paste, gold leaf.

Salmon Cure Nigiri 90K
Top with guacamole.

Nigiri Combination 260K
seven item mixed, all one pieces with topping.



HIRAGI
RESTAURANT

NIKKEI CORNER

HOT DISH

Tenderloin Steak (200g beef tenderloin prime A4) 510K
Himalaya pink salt marinated, grilled beef tenderloin, mixed salad, garlic chips, wafu dressing or teriyaki sauce.

Lomo Saltados (100g beef tenderloin prime A4) 225K
Sauteed sliced beef, baby potato, teriyaki sauce and aji amarillo sauce.

Katsu Sando 65K
Bread shokupan, breaded chicken and mixed cabbage and tonkatsu sauce.

Crispy Rice 110K
Deep fry breaded crispy rice, top with ebi tempura and dynamite sauce.

Nori Crispy 50K
Deep fry nori crispy, with mixed tartar and truffle oil.

Harumaki 85K
Deep fry shrimp spring roll, avocado, shiso leaves, spicy mayo and dynamite sauce.

Yakitori Salmon 85K
Salmon skewer with teriyaki sauce.

Yakitori Negima 60K
Chicken skewer, leek and teriyaki sauce.

Vege Yakitori 50K
Asparagus, zucchini skewer and teriyaki sauce.

Tsukune Yakitori 70K
Chicken meat ball skewer with teriyaki sauce.

Ebi Yakitori 95K
Grilled tiger prawn with chimichurri.

Yakitori combination 280K
Yakitori salmon, yakitori negima, vege yakitori, tsukune yakitori, ebi yakitori (1pcs each)

Tempura Ball 75K
Mozzarella cheese, crab stick, fresh milk

MAKI SLIM (Vietnamese rolls 6 pieces)

Slim Tempura Ebi Roll 65K
Rice paper, steamed rice, cheese, ebi tempura, mixed vegetables and tobiko.

Slim Salmon Roll 70K
Rice paper, steamed rice, mixed vegetables, cheese, salmon and tobiko.

Slim Vegetarian Roll 50K
Rice paper, steamed rice, cheese and mixed vegetables.

URAMAKI

(8 pieces)

Red California 110K
Sushi rice, cheese, cucumber, avocado, salmon top with tobiko.

White California 95K
Sushi rice, cheese, ebi tempura, manggo, top with toasted sesame seed and sicimi togarashi.

Black California 85K
Sushi rice, chicken katsu, cheese, avocado top with toasted black and white sesame seed.

CHEF'S SPECIAL ROLL

(8 pieces)

Tiger Roll 125K
Sushi rice, ebi tempura, cheese, cucumber, top with tobiko, avocado and salmon burn.

Dragon Roll 130K
Ebi tempura, cheese, cucumber, crunchy flakes, top with tobiko, sesame seed, unagi and slice avocado.

Salmon Hawaiian Roll 145K
Sushi rice, crab stick, ebi tempura, avocado, cheese, top with salmon burn, slice lemon, sicimi togarashi.

Phoenix Roll 105K
Sushi rice, ebi tempura, crab stick, cheese, spring onion, avocado, top with cheese slice.

Unagi Fusion Roll 140K
Sushi rice, ebi tempura, avocado, cheese, spring onion, crunchy flakes top with unagi/ eel burn.

DESSERT

Yuzu tiramisu with Strawberry coulis and orange segment 70K

Lemon panna cotta with vodka blueberry syrup 55K

Matcha cheesecake, blueberries coulis and fruit chutney 75K

Creme Brulle, cream caramel custard 50K

Gelato by secret gelato 40K/Scoop
Vanilla bean | Green tea | Pistachio | Hazelnut



HIIRAGI
RESTAURANT

BEVERAGE

HOUSE TEA SELECTION

English breakfast Earl grey Green tea Chamomile (Hot)	45K
Indonesian Tea (Hot/Iced)	45K
Lemongrass, Lemon, Honey (Hot / iced)	50K
Ginger, Honey, Lemon (Hot / iced)	50K

JAPANESE TEA SELECTION

Tamaryokucha Superior <i>A coiled-leaf green tea from Kyushu, Japan. with a sweet and mild floral fragrance and flavour.</i>	90K
Premium Sencha <i>Grassy flavour, Vibrant green colour, and slightly seaweed-like or vegetal aroma, add to the overall sensory experience.</i>	85K
ORGANIC MATCHA <i>With smooth characteristics and mellow flavour and lack of bitterness</i>	55K
ORGANIC HOJICHA KARIGANE <i>It is a brown tea with a toasted nutty flavour. Both nourishing and low in caffeine</i>	55K
GANMAICHA SUPERIOR <i>Genmaicha is a wonderful blend of Sencha and roasted puffed brown rice grains.</i>	50K

COFFEE (HOT/ICED)

BLACK

Espresso Ristretto Macchiato Americano/Long Black	45K
Affogato, With Vanilla Ice Cream	60K

WHITE WITH MILK

Cappuccino Latte Piccolo Flat white Mochaccino	55K
---	-----

SMOOTHIES with Greek yoghurt

Strawberry Mango Dragon fruit	70K
-----------------------------------	-----

NON-COFFEE (HOT/ICED)

Matcha Espresso	45K
Matcha Americano (Hot/Ice)	45K
Matcha Macchiato (Hot/Ice)	45K
Matcha Latte (Hot/Ice)	55K
Matcha Cortado (Hot/Ice)	55K
Chocolate latte (hot/ice)	50K

FRESH JUICES

Pressed and blended to order and served chilled to maximise flavour and retain nutrients

Orange Banana Watermelon Papaya Pineapple Dragon fruit	75K
Mixed Juice Carrot Apple	75K
Mango Avocado Seasonal	80K
Kelapa Muda / Fresh Whole Young Coconut	60K
All Green Juice <i>Kale, cucumber, apple, lime.</i>	80K
Mango Honey <i>Mango, passion fruit, raw honey, papaya & bee pollen.</i>	100K
APPLE BREEZE <i>Green apple, pineapple, turmeric, lime, raw honey, mint, and coconut water.</i>	100K
CHLOROPHYLL <i>Spinach, apple, celery, capsicum, tangerine, mint, and spirulina.</i>	100K
THE DRAGON <i>Dragon fruit, beetroot, strawberry & goji berry.</i>	100K

MINERAL WATER | SODAS | KOMBUCHA

Balian Still 38 cl	40K
Balian Sparkling 38 cl	50K
Coke Diet Coke Sprite Tonic Water	35K
Kombucha (Bali Bucha) <i>Apple ginger turmeric Passion fruit Pink guava</i>	70K

MILKSHAKES with ice cream

Banana, Vanilla, Strawberry, Chocolate	70K
--	-----



HIIRAGI
RESTAURANT

HIIRAGI SIGNATURE COCKTAIL

GREEN SAGE 205K

*Sake, Midori, Benedictine Dom, Lemon Juice,
Passion Fruit, Sage Leaf.*

HIIRAGI MELTING SNOW 205K

Sake, Cointreau, Lemon Juice, Grenadine syrup.

HIIRAGI SOUR 205K

*Sake, Agave Syrup, Green Tabasco, Lemon Juice,
Grapefruit, Mint Leaf.*

SAKE GRAPEFRUIT 220K

Sake, Gin, Grapefruit, Ginger, Soda Water, Rosemary.

CUCUMBER SAKE-TINI 205K

Sake, Vodka, Cucumber.

HIIRAGI CLOUD 200K

Sake, Vodka, Lemon juice, Rose syrup and Egg white.

BALI SAKE 200K

*Sake, Gin, Coconut liqueur, lime juice, spiced syrup
and turmeric juice.*

HIIRAGI PREMIUM DRINK

TEQUILA
Tequila Jose Cuervo 140K

WHISKY
Chivas 160K
Glenfiddich 12 yo 185K

VODKA
Greygoose Vodka 160K
Absolute Vodka 115K

BRANDY
Martel VSOP 205K

GIN
Gordon Dry 120K
Bombay Sapphire 120K

RUM
Bacardi Light 115K
Myers Rum 115K

KAHLUA 125K

Our Bartender will pours 45 ml (1 1/2 fl.oz) per shot

DAIQUIRIES

CLASSIC DAIQUIRI 205K

Rum, Triple Sec and lime.

BANANA DAIQUIRI 205K

Rum, Triple Sec, lime juice and banana.

STRAWBERRY DAIQUIRI 215K

*Rum, Triple Sec, sweet and sour, lime juice
and fresh strawberry.*

COCONUT DAIQUIRI 180K

*Bacardi light, triple sec, lime juice, coconut milk,
dried coconut*

CLASSICO

LONG ISLAND ICED TEA 200K

Vodka, Tequila, Gin, Triple Sec, lime juice, Coke

MAI TAI 195K

Rum, Triple Sec, orange juice, and Grenadine

BLUE ISLAND 195K

*Vodka, Tequila, Rum, lime, Sprite,
and a dash of Curacao Liqueur*

MARGARITA 195K

Tequila, fresh lime juice, Triple Sec

MOJITO 175K

*Rum, sugar syrup, fresh mint leaves,
topped with soda water*

CAIPIROSKA 145K

Rum, brown sugar, lime wedges

CAIPIRINHA 145K

Rum, white sugar, lime wedges

COSMOPOLITAN 180K

Vodka, triple sec, cranberry juice, lime juice

ESPRESSO MARTINI 210K

Vodka, espresso, kahlua, simple syrup



HIIRAGI
RESTAURANT

WINES

WHITE WINE

		GLASS	BTL
Carmen Tolten Chardonnay	Chili	185K	860K
Carmen Wave Series Sauvignon Blanc	Chili	200K	950K
Trapiche Vineyards Pinot Grigio	Arg	215K	1035K
30 Mile Sauvignon Blanc	South Aus	200K	920K
Jacob's Creek Chardonnay	Aus	215K	980K
Hatten - Aga White	INA	135K	620K
Hatten - Sweet Alexandria	INA	135K	620K
Two Islands - Sauvignon Blanc	INA	170K	775K
Lindemans Chardonnay	Aus	200K	1000K
Lindemans Sauvignon Blanc	Aus	200K	1000K

RED WINE

		GLASS	BTL
Gato Negro Carmenere	Chile	200K	805K
Gato Negro Merlot	Chile	200K	805K
Lachapelle Cabernet Sauvignon	French	200K	905K
Hatten - Aga Red	INA	135K	620K
Two Islands - Grenache	INA	170K	775K
Two Islands - Cabernet Merlot	INA	170K	775K
Lindemans Cabernet Sauvignon	Aus	200K	1000K

ROSE WINE

		GLASS	BTL
Mateus Rose medium sweet	Portugal	260K	1150K
Hatten - Aga Rosé	INA	175K	775K

SPARKLING WINE

		GLASS	BTL
Two Islands - Tunjung		185K	900K
Sababay Moscato D'Bali Sparkling Sweet		185K	860K

SAKE

GINJO SAKE

HAKUSHIKA 400K / 150 ml | 1.840K / 720 ml
Ginjo Nama Choso

NAGAI SHUZO 315K / 150 ml | 1.400K / 720 ml
Gensui Ginjo

BORN - *Fukui*

BORN GOLD 2.185K / 720 ml
Muroka Junmai Daiginjo

DASSAI - *Yamaguchi*

GEKEIKAN THE SHOT TSUYAMEKU 435K / 180 ml
RICH GOLD HANJOSO

DASSAI 39 3.105K / 720 ml
Junmai Daiginjo

DASSAI 23 5.405K / 720 ml
Junmai Daiginjo

CHAR BENNETT - *Nagano*

CHAR BENNETT 400K / 150 ml | 1.900K / 720 ml
Junmai Daiginjo

GEKEIKAN - *Kyoto*

GEKEIKAN 230K / 150 ml | 1.093K / 720 ml
Traditional

UMESHU

Choya Umeshu 1.150K / 650 ml

Shifuku No Kaori 1.265K / 720 ml

BEERS

Sapporo 105K

Bintang 60K

Bintang Crystal 60K

Heineken 75K

All prices are subject to 21% service charge and government tax. Prices are in thousands of rupiah.