

TAPAS

ANTIPASTI PLATTER, <i>v/gf</i>	Fresh homemade sour dough and seasonal crudité chickpea lemon puree Semi dried tomato tapenade kalamata olives Yoghurt cucumber	75
WAGYU BEEF TATAKI, <i>gf</i>	Onion soya Togarashi White radish Micro greens <i>Recommended with : Toropikarurita, Umami sour, Ume martini</i>	175
PORK BELLY SLIDER, <i>pk/gl</i>	Braised pork belly Sambal matah Spicy mayo Fries <i>Recommended with : Ume martini, Ikigai sour</i>	120
KOREAN STYLE CHICKEN WING, <i>gf</i>	Deep fried chicken wing Gochujang sauce Cassava chips <i>Recommended with : Kaizen spritz, Violet negroni, Karudamon mule</i>	95
SOYA MARINATED TUNA, <i>vg/gf/f</i>	Tuna loin Garden salad Garlic aioli Citrus wakame dressing <i>Recommended with : Ume martini, Kaizen spritz, Karudamon mule</i>	90
CHAR OCTOPUS, <i>sf/gf</i>	Sesame soya Smoked tongue tomato Spring onion <i>Recommended with : Ume martini, Kaizen spritz, Karudamon mule</i>	95
CARAMELIZED SWEET POTATO FRIES, <i>gf/v</i>	Sweet potato Forest honey Truffle aioli <i>Recommended with : Fanshi colada, Kaizen spritz</i>	65
SWEET CORN, <i>vg/gf</i>	Chili wakame dust Parmesan Basil emulsion <i>Recommended with : Violette negroni, Kaizen spritz</i>	65
TRUFFLE FRIES, <i>gf</i>	White truffle oil Grated parmesan cheese	75

SWEETS

DARK CHOCOLATE, <i>gl</i>	Brownie Mousse Coffee caviar <i>Recommended with : Kobi martini, Tokyo banana</i>	75
WARM APPLE CRUMBLE, <i>gl</i>	Classic apple tart Choice of ice cream <i>Recommended with : Fanshi colada, Tokyo banana, Ikigai sour</i>	75
CRÈME BRULEE LATTE, <i>gf</i>	Mix fruit Vanilla ice cream <i>Recommended with : Kobi martini, Tokyo banana</i>	95
SELECTION OF GELATO	Bedugul strawberry Dark chocolate Tabanan vanilla	80

V – Vegan, VG – Vegetarian, GF – Gluten Free, G – Gluten, F – Fish, SF – Seafood, PK – Pork

