



HIRAGI  
RESTAURANT

MENU



# HIIRAGI

Begin your voyage at Hiiragi, discover the fusion of Japanese and Peruvian culinary traditions in a gastronomic journey. Our specialty lies in seamlessly blending flavors, creating dishes that evoke cultural harmony. Cherishing the bridge between cultures, traditions, and flavors, Hiiragi invites you on a gastronomic odyssey where cultures converge, traditions entwine, and the magic of fusion cuisine unfolds before your senses.



## NIKKEI CORNER

# NIKKEI CEVICHE



### CEVICHE MARAJUCA

*Sea bream slices, sweet potato, red onion, coriander with leche de tigre*

**65K**



### CEVICHE NIPPO (COMBINATION)

*Sea bream slices, hamachi, shrimp, clam, tofu, baby corn, coriander, red onion, sweet potato, passion fruit and leche de tigre*

**75K**

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# TIRADITO



## TIRADITO SIROMI

Hamachi slices, chimichurri with aji amarillo sauce and Nikkei sauce

255K



## TIRADITO SALMON

Cured and sliced salmon, nikkei sauce, aji amarillo sauce, Nikkei sauce

195K



## TIRADITO SCALLOP

Scallop slices, aji amarillo sauce, chimichurri, lemon segment, Nikkei sauce

265K

# TIRADITO

## TIRANIKU TIRADITOS 325K

*Sliced beef tenderloin prime A4, chimichurri, truffle paste, garlic chip, chili vinegar and aji amarillo.*



## AKA TIRADITO 275K

*Sliced yellow-tail fish, aji amarillo sauce, olive oil, chimichurri, and kaffir lime.*

# SOUP



## MISO SOUP

*Silken tofu, leek, spring onion, carrot and seaweed*

55K



## SAMURAI SOUP

*Crab and sweet corn soup with celery and ear mushroom.*

70K

# SASHIMI



**Salmon Sashimi**

**95K**



**Hamachi Sashimi**

**120K**



**Sea Bream Sashimi**

**60K**



**Scallop Sashimi**

**135K**



**Sashimi Combination 395K**

*Eight pieces of sashimi,  
15 gr sashimi ikura.*

# BITES



## GAMBAS SALAD

*Ebi tempura, mixed salad, dynamite sauce and ponzu sauce*

95K



## KARAGE SALAD

*Chicken karage, mixed salad, onion dressing, tartar nanban.*

95K



## TRUFLE EDAMAME

*Edamame, shio konbu, truffle oil*

65K



## GYOZA

*Chicken dumpling and mixed vegetables and spicy chili vinegar*

80K



## SPICY GYOZA

*Chicken dumpling and mixed vegetables, shio kombu, edamame, chili sauce*

90K



# NIGIRI FUSION



**Nigiri Tuna Burn 55K**  
*Topped with guacamole, avocado, tobiko, red onion*



**Nigiri White Fish Burn 65K**  
*Topped with seaweed, tobiko, gold leaf*



**Nigiri Hamachi Burn 85K**  
*Topped with jalapeno, guacamole, tobiko*



**Nigiri Salmon Burn 85K**  
*Topped with sliced avocado, black truffle paste, gold leaf*



**Seared Prawn Garlic Aioli Nigiri 75K**  
*Sushi rice with prawn, sliced spring onion and topped with garlic aioli sauce.*



**Prawn Nigiri 65K**  
*Sushi rice topped with prawn nigiri.*



**Nigiri Combination 295K**  
*Six kind of fresh nigiri*

# HOT DISH



## TENDERLOIN STEAK (200G BEEF TENDERLOIN PRIME A4)

Marinated Himalayan pink salt, arugula, garlic chips, wafu dressing or teriyaki sauce

695K



## LOMO SALTADOS (100g beef tenderloin prime A4)

Sauteed beef slices, baby potato, baby carrot, onion, teriyaki sauce and aji amarillo sauce

325K



## KATSU SANDO

Shokupan bread, breaded chicken and mixed cabbage with tonkatsu sauce

75K

# HOT DISH



## NORI CRISPY

*Deep fried crispy nori, with mixed tartar and truffle oil*

**85K**



## HARUMAKI

*Deep fried shrimp spring rolls, avocado, shiso leaves, spicy mayo and dynamite sauce*

**115K**



## TEMPURA BALL

*Mozzarella cheese, crab stick, fresh milk and dynamite sauce*

**75K**

# HOT DISH



## VEGE YAKITORI

*Asparagus, zucchini skewer and teriyaki sauce*

55K



## YAKITORI SALMON

*Salmon skewer with teriyaki sauce*

85K



## YAKITORI NEGIMA

*Chicken skewer, leek and teriyaki sauce*

60K

# HOT DISH



## TSUKUNE YAKITORI

*Chicken meat ball skewer with teriyaki sauce*

70K



## EBI YAKITORI

*Grilled tiger prawn with chimichurri*

105K



## YAKITORI COMBINATION

*Yakitori salmon, yakitori negima, vege yakitori, tsukune yakitori, ebi yakitori (1pcs each)*

315K

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# MAKI SLIM



## SLIM SALMON ROLL

70K

*Rice paper, steamed rice, mixed vegetables, cheese, salmon and tobiko*



## SLIM TEMPURA EBI ROLL

65K

*Rice paper, steamed rice, cheese, ebi tempura, mixed vegetables, mango and tobiko*



## SLIM VEGETARIAN ROLL

50K

*Rice paper, steamed rice, cheese and mixed vegetables*

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# URAMAKI



## RED CALIFORNIA

115K

*Sushi rice, cheese, cucumber, avocado, salmon topped with tobiko*



## WHITE CALIFORNIA

95K

*Sushi rice, cheese,ebi tempura, manggo, topped with toasted sesame seed and sicimi togarashi*



## BLACK CALIFORNIA

85K

*Sushi rice, chicken katsu, cheese, avocado topped with toasted black and white sesame seed*

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# CHEF`S SPECIAL ROLL



## TIGER ROLL

125K

*Sushi rice , ebi tempura, cheese, cucumber, topped with tobiko, avocado and burnt salmon*



## DRAGON ROLL

135K

*Ebi tempura, cheese, cucumber, crunchy flakes, topped with tobiko, sesame seed, unagi and slice avocado*



## SALMON HAWAIIAN ROLL 125K

*Sushi rice, crab stick, ebi tempura, avocado, cheese, topped with burnt salmon, slice lemon, sichimi togarashi*



## PHOENIX ROLL

95K

*Sushi rice, ebi tempura, crab stick, cheese, spring onion, avocado, topped with cheese slices*



## UNAGI FUSION ROLL

155K

*Sushi rice, ebi tempura, avocado, cheese, spring onion, crunchy flakes topped with burnt unagi/eel*



# CHEF'S SPECIAL ROLL



## SALMON EBI TEMPURA ROLL

165K

Deep fried sushi rice with chopped fresh salmon, shiso leaf, spring leek, prawn tempura, mixed with dynamite sauce, and topped with spring onion.



## TUNA TRUFFLE ROLL

135K

Deep fried sushi rice with cucumber, crab stick, cheddar cheese, mixed chopped fresh tuna with dynamite sauce, topped with black tobiko and truffle oil.



## TENDERLOIN BEEF ROLL

285K

Sushi rice with caramelized onion, boiled asparagus, chopped beef tenderloin, sliced spring onion and topped with teriyaki sauce.



## GLOSSY RAINBOW ROLL

195K

Sushi rice with cream cheese, crab stick and avocado, topped with salmon, tuna, hamachi, scallop, prawn, japanese mayo and mixed tobiko.

# COMPOSED



## SEAWEED AND PRAWN SALAD

155K

Grilled prawn and seaweed, grated coconut with sesame dressing.



## SESAME TUNA TATAKI

125K

Pan seared tuna, edamame, mixed green, guacamole and ponzu dressing.



## GRILLED PUMPKIN BOAT SALAD

95K

Wild arugula, grated coconut, feta cheese, fresh tomato, guacamole, grilled pumpkin and ponzu dressing.



## ROYALE AVOCADO

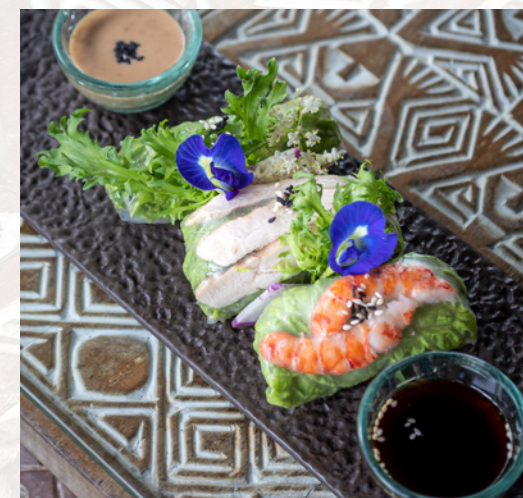
120K

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

- Add smoked salmon
- Crispy bacon

50K

25K



## TRILOGI SUMMER ROLLS

175K

Three kinds 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 90K**

*With poached omega egg, shallot pickle and feta cheese.*

# PLEASURABLE



## AUSTRALIAN BEEF TENDERLOIN

415K

*With warm quinoa, baby carrot, asparagus, chimichurri, and wine sauce.*



## THE SALMON

315K

*Pan roasted salmon steak, asparagus, truffle cauliflower rice, lemon and curry sauce.*



## GRILLED CILANTRO CHICKEN

175K

*With quinoa, steamed vegetables, wofu dressing.*



## GRILLED TIGER PRAWN 255K

*Truffle baby potato, seaweed salad and chimichurri.*



## GRILLED PORK RIBS 240K

*With truffle baby potato, vegetables and wofu dressing.*

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# INDONESIAN FLAVOUR



## GADO - GADO

85K

*Steamed mixed vegetables, bean curd, tofu, boiled omega egg, bitter bean crackers and creamy peanut sauce.*



## SPRING ROLL

85K

*Deep fried vegetable spring rolls with dynamite sauce.*



## CHICKEN SATE

95K

*Grilled skewered chicken with creamy peanut sauce, pickled cucumber and steamed rice.*



## BEEF RENDANG

115K

*Sumatran style beef stew with sayur urap and steamed rice.*

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# INDONESIAN FLAVOUR



## INDONESIAN BENTO

215K

*Spring rolls, chicken sate, beef rendang and nasi goreng.*



## NASI GORENG

110K

*Wok stir-fried rice with vegetables, chicken, fried egg, prawn crackers, chicken sate, pickle and sambal.*



## MI GORENG

110K

*Wok stir-fried noodle with vegetables, mixed seafood, fried egg, prawn 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.*

# DESSERT



**YUZU TIRAMISU** 70K  
*Yuzu, orange segment topped with white chocolate and sliced strawberries*



**LEMON PANNA COTTA** 60K  
*With vodka blueberry syrup*



**MATCHA CHEESECAKE** 85K  
*With blueberries coulis and fruit chutney*



**ETON MESS** 105K  
*Ricotta, vanilla cream, strawberries, and coconut meringue.*



**FRUIT PLATTER** 75K



**CREME BRULLE** 60K  
*Cream caramel custard, brown sugar caramel*



**GELATO BY SECRET**  
**GELATO**  
*Vanilla bean | Green tea | Pistachio | Hazelnut*  
**50K/SCOOP**

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# BEVERAGES



## 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

## NON-COFFEE (HOT/ICED)

MATCHA ESPRESSO 50K

MATCHA AMERICANO (HOT/ICE) 50K

MATCHA MACCHIATO (HOT/ICE) 50K

MATCHA LATTE (HOT/ICE) 60K

MATCHA CORTADO (HOT/ICE) 60K

CHOCOLATE LATTE (HOT/ICE) 55K

## 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 90K

*A coiled-leaf green tea from Kyushu, Japan. with a sweet and mild floral fragrance and flavour.*

PREMIUM SENCHA 85K

*Grassy flavour, Vibrant green colour, and slightly seaweed-like or vegetal aroma, add to the overall sensory experience.*

ORGANIC MATCHA 65K

*With smooth characteristics and mellow flavour and lack of bitterness*

ORGANIC HOJICHA KARIGANE 65K

*It is a brown tea with a toasted nutty flavour. Both nourishing and low in caffeine*

GANMAICHA SUPERIOR 55K

*Genmaicha is a wonderful blend of Sencha and roasted puffed brown rice grains.*



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## FRESH JUICES

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

**ORANGE | BANANA | WATERMELON  
PAPAYA | PINEAPPLE | DRAGON FRUIT** 80K

**MIXED JUICE | CARROT | APPLE** 80K

**MANGO | AVOCADO SEASONAL** 85K

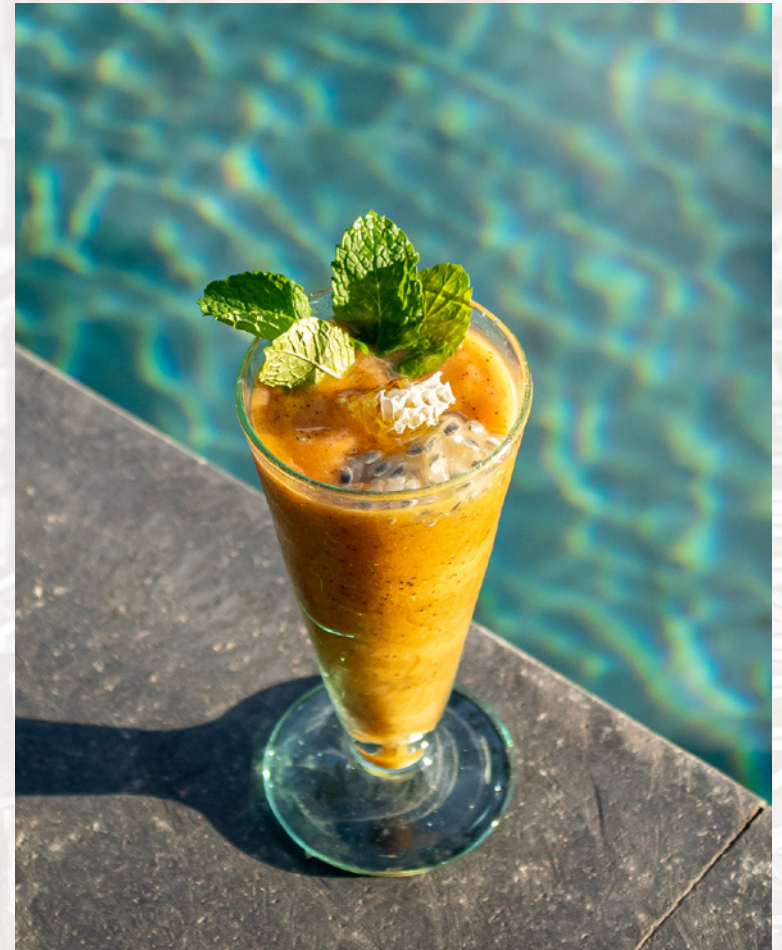
**KELAPA MUDA /  
FRESH WHOLE YOUNG COCONUT** 70K

**ALL GREEN JUICE** 80K  
*Kale, cucumber, apple, lime.*

**MANGO HONEY** 100K  
*Mango, passion fruit, raw honey, papaya & bee pollen.*

**APPLE BREEZE** 100K  
*Green apple, pineapple, turmeric, lime, raw honey, mint, and coconut water.*

**THE DRAGON** 100K  
*Dragon fruit, beetroot, strawberry & goji berry.*



## SMOOTHIES

*with Greek yoghurt*

**STRAWBERRY | MANGO | DRAGON FRUIT** 70K

## MILKSHAKES

*with ice cream*

**BANANA, VANILLA, STRAWBERRY,  
CHOCOLATE** 70K

## MINERAL WATER | SODAS | KOMBUCHA

**STILL WATER** 45K

**SPARKLING WATER** 55K

**COKE | DIET COKE | SPRITE |  
TONIC WATER** 35K

**KOMBUCHA (BALI BUCHA)** 70K  
*Apple Ginger turmeric | Passion fruit | Pink Guava*

## 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*

**HIIRAGI CLOUD** 200K

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

**BALI SAKE** 220K

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

**SWEET SAKE ROSE** 205K

*Sake, Gin, Umeshu, lemon juice, rose syrup*

**DRY SAKE MARTINI** 250K

*Sake, Dry Gin, Dry Martini, cucumber, edible flower*

## CLASSICO

**LONG ISLAND ICED TEA** 215K

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

**MAI TAI** 215K

*Rum, Triple Sec, orange juice, and Grenadine*

**DRY MARTINI** 250K

*Dry gin, dry martini, green olive*

**MARGARITA** 200K

*Tequila, fresh lime juice, Triple Sec*

**MOJITO** 175K

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

**PIÑA COLADA** 185K

*Bacardi, Myers's Rum, coconut liquor, pineapple juice, fresh pineapple, coconut milk*

**CAIPIRINHA** 175K

*Vodka, white sugar, lime wedges*

**COSMOPOLITAN** 190K

*Vodka, triple sec, cranberry juice, lime juice*

**ESPRESSO MARTINI** 220K

*Vodka, espresso, kahlua, simple syrup*



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## DAIQUIRIES

### CLASSIC DAIQUIRI

*Rum, Triple Sec and lime.*

**205K**

### BANANA DAIQUIRI

*Rum, Triple Sec, lime juice and banana.*

**205K**

### STRAWBERRY DAIQUIRI

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

**215K**

### COCONUT DAIQUIRI

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

**195K**

## HIIRAGI PREMIUM DRINK

### TEQUILA

TEQUILA JOSE CUERVO

**140K**

### WHISKY

CHIVAS  
GLENFIDDICH 12 YO

**160K**

**185K**

### VODKA

GREYGOOSE VODKA  
ABSOLUTE VODKA

**160K**

**115K**

### BRANDY

MARTEL VSOP

**205K**

### GIN

GORDON DRY  
BOMBAY SAPHIRE

**140K**

**140K**

### RUM

BACARDI LIGHT  
MYERS RUM

**140K**

**140K**

### KAHLUA

**150K**

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



# WINES

## WHITE WINE

		GLASS	BTL
Carmen Tolten Chardonnay	Chili	185K	875K
Carmen Wave Series Sauvignon Blanc	Chili	200K	990K
Trapiche Vineyards Pinot Grigio	Arg	225K	1075K
30 Mile Sauvignon Blanc	South Aus	200K	920K
Hatten - Aga White	INA	135K	650K
Hatten - Sweet Alexandria	INA	135K	620K
Two Islands - Sauvignon Blanc	INA	170K	785K
Cono Sav Sauvignon Blanc	Chile	200K	900K

## RED WINE

		GLASS	BTL
Gato Negro Carmenere	Chile	200K	825K
Gato Negro Merlot	Chile	200K	825K
Lachapelle Cabernet Sauvignon	France	200K	950K
Hatten - Aga Red	INA	135K	650K
Two Islands - Shiraz	INA	160K	785K
Two Islands - Cabernet Merlot	INA	160K	785K
Malbec, Finca last mores	Chile	200K	900K

## ROSE WINE

		GLASS	BTL
Mateus Rose medium sweet	Portugal	260K	1150K
Frontera Rose	Chile	215K	980K
Hatten - Aga Rosé	INA	135K	650K
Banrock	Aus	200K	900K



## SPARKLING WINE

	BTL
Two Islands - Tunjung	975K
Sababay Moscato D'Bali Sparkling Sweet	860K
Albaluna Prosecco, Italy	950K

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# SAKE



## GINJO SAKE

HAKUSHIKA 400K / 150 ml | 1.880K / 720 ml  
Ginjo Nama Choso

NAGAI SHUZO 315K / 150 ml | 1.450K / 720 ml  
Gensui Ginjo

## BORN - *Fukui*

BORN GOLD 2.225K / 720 ml  
Muroka Junmai Daiginjo

## DASSAI - *Yamaguchi*

DASSAI 39 Junmai Daiginjo 3.250K / 720 ml

DASSAI 23 Junmai Daiginjo 5.405K / 720 ml

## UMESHU

Choya Umeshu 1.250K / 650 ml

Shifuku No Kaori 1.295K / 720 ml

## CHAR BENNETT - *Nagano*

CHAR BENNETT 405K / 150 ml | 1.975K / 720 ml  
Junmai Daiginjo

## BEERS

Sapporo 110K

Bintang 65K

Bintang Crystal 70K

Heineken 80K

## GEKKEIKAN - *Kyoto*

GEKKEIKAN 240K / 150 ml | 1.145K / 720 ml  
TRADITIONAL