

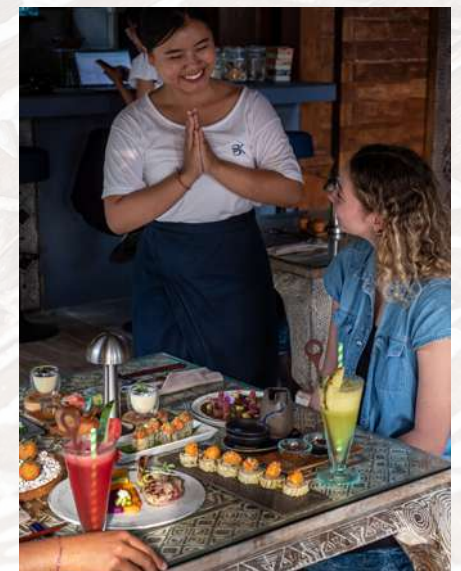


HIRAGI
RESTAURANT

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 295K

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



TRUFFLE 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

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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

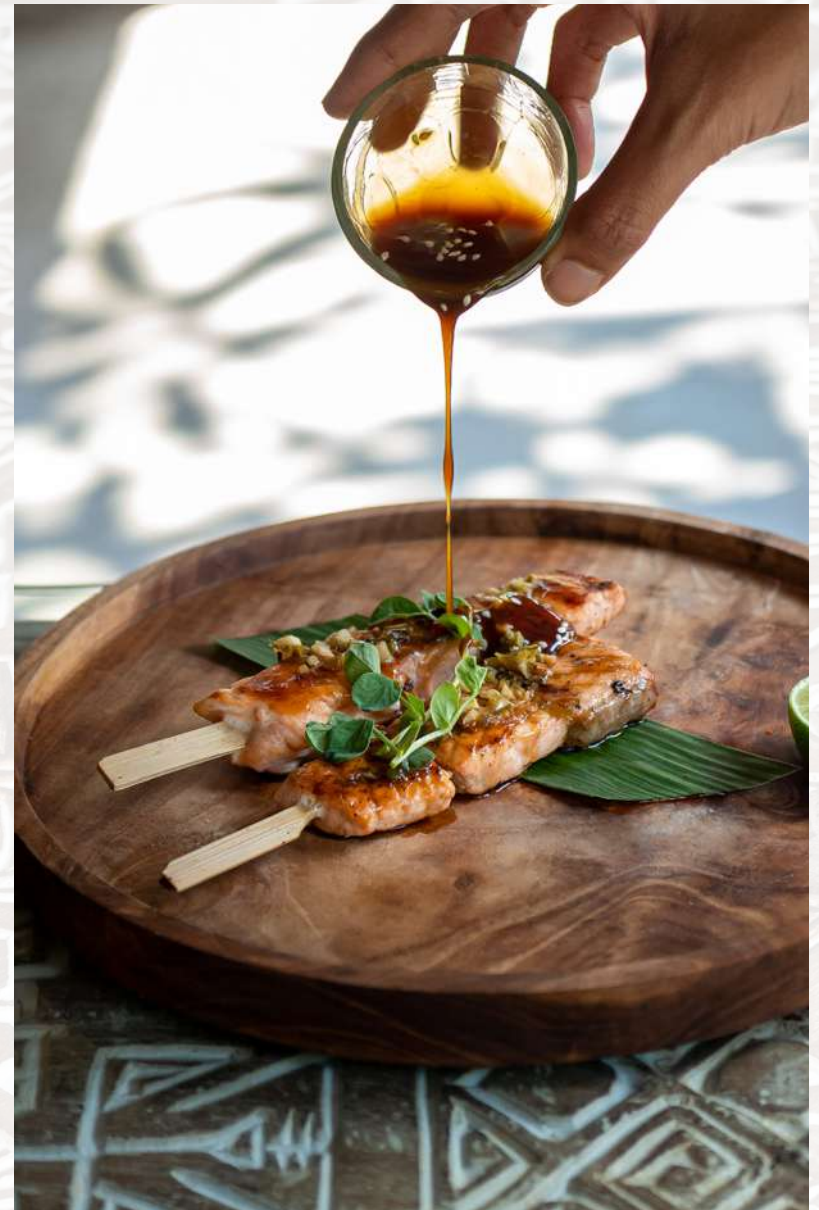
55K



YAKITORI NEGIMA

Chicken skewer, leek and teriyaki sauce

60K



YAKITORI SALMON

Salmon skewer with teriyaki sauce

85K

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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

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

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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

Grilled prawn and seaweed, grated coconut with sesame dressing.

155K



SESAME TUNA TATAKI

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

125K



GRILLED PUMPKIN BOAT SALAD

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

95K



ROYALE AVOCADO

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

- Add smoked salmon
- Crispy bacon

120K

50K

25K



TRILOGI SUMMER ROLLS

Three kinds of summer rolls, prawn, chicken, vegetables with sesame sauce.

175K

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.

INDONESIAN FLAVOUR



INDONESIAN BENTO

215K

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



NASI GORENG

100K

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



MI GORENG

100K

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 45K
Americano/Long Black

Affogato With Vanilla Ice Cream 60K

WHITE WITH MILK

Cappuccino | Latte | Piccolo 55K
Flat white | Mochaccino

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 45K
GREEN TEA | CHAMOMILE (HOT)

INDONESIAN TEA (HOT/ICED) 45K

LEMONGRASS, LEMON, 50K
HONEY (HOT/ICED)

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

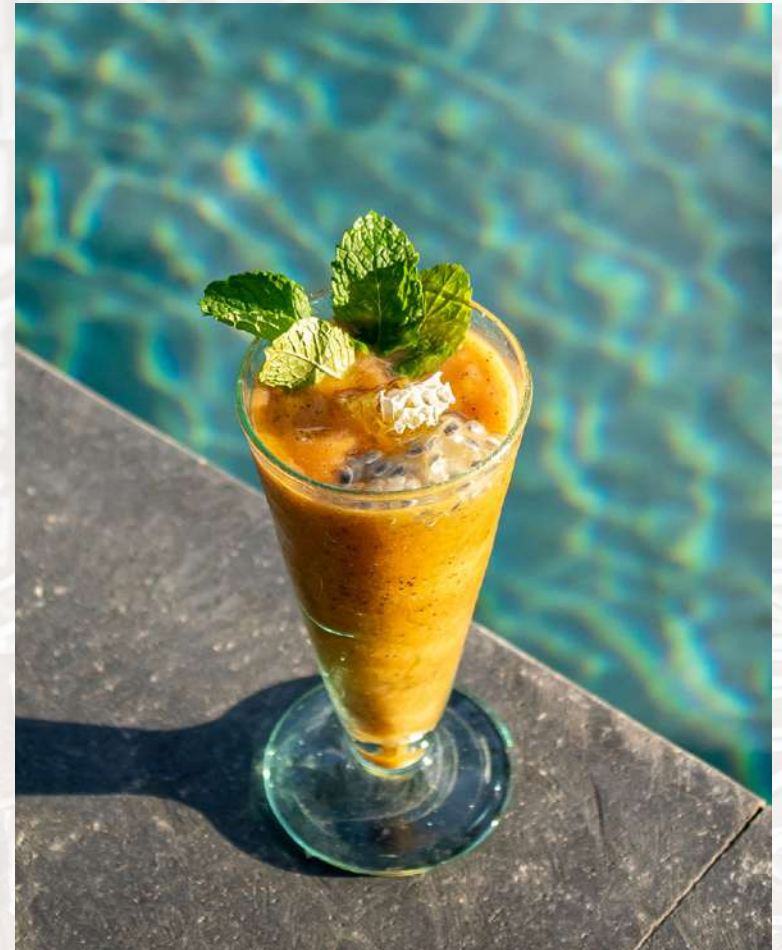
**KELAPA MUDA /
FRESH WHOLE YOUNG COCONUT** 70K

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

BALIAN STILL 38 CL 45K

BALIAN SPARKLING 38 CL 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

160K

GLENFIDDICH 12 YO

185K

VODKA

GREYGOOSE VODKA

160K

ABSOLUTE VODKA

115K

BRANDY

MARTEL VSOP

205K

GIN

GORDON DRY

140K

BOMBAY SAPPHIRE

140K

RUM

BACARDI LIGHT

140K

MYERS RUM

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		875K
Carmen Wave Series Sauvignon Blanc	Chili		990K
30 Mile Sauvignon Blanc	South Aus		920K
Hatten - Aga White	INA	135K	620K
Two Islands - Sauvignon Blanc	INA	170K	785K
Cono Sur Sauvignon Blanc	Chile	200K	900K
Grant Burge GB 32 Chardonnay	South Aus		925K
Tall Horse Pinot Grigio	S.Africa		925K

RED WINE

		GLASS	BTL
Gato Negro Carmenere	Chile		825K
Gato Negro Merlot	Chile		825K
Hatten - Aga Red	INA	135K	620K
Two Islands - Shiraz	INA		785K
Two Islands - Cabernet Merlot	INA	160K	785K
Finca Las Moras, malbec	ARG	200K	900K
Baron Philippe de Rothschild Languedoc-Roussillon Cabernet Sauvignon	France		950K
Baron Philippe de Rothschild Bordeaux Agneau Rouge	France		950K
Cono Sur - Bicicleta - Carmenere	Chile	210K	950K
Duca di Saragnano Chianti Riserva Sangiovese	Italy		950K

ROSE WINE

		GLASS	BTL
Mateus Rose medium sweet	Portugal		1150K
Hatten - Aga Rosé	INA	175K	775K
Banrock	Aus	200K	900K
Château d'Esclans The Pale Rosé	France		1050K



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