



NISHIMURA RESTAURANT

DINNER





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# JAPANESE DINNER

Nishimura's expert Chefs bring an excellent Japanese gastronomic experience to Shangri-La Jakarta by serving traditional cuisine with the real art of Japanese cooking, fresh ingredients, tantalising food presentation and most importantly, a delicious taste.

Try the Kaiseki, a meticulously prepared and exquisitely served multi-course Japanese dinner. Kaiseki is a special dish that was originally presented to the royal noble classes back in the day.

Masters in fish cutting and choosing the finest fish, our Chefs delight diners with traditional sushi and sashimi, an undeniably perfect plate of fresh and original Japanese delicacies.





懷石料理  
Kaiseki



西村ミニ会席  
Nishimura Tasting Menu

750  907

先付け  
Starter

サラダ  
Salad

刺身と巻き寿司  
Sashimi & Sushi Roll

焼き物  
Grilled Course

食事  
Main Course

デザート  
Dessert

西村会席  
Nishimura Kaiseki Menu

1,300  1,573

先付け  
Starter

揚げ物  
Deep Fried Course

吸い物  
Soup

刺身  
Sashimi

魚料理  
Fish Course

肉料理  
Meat Course

食事  
Main Course

デザート  
Dessert





セットメニュー  
Set Menu



# Nishimura Dinner Set Menu

450  545

## Course 1, Choose Any One

胡麻豆腐

**Goma Tofu**

Roasted White Sesame Tofu

中華ワカメ

**Chuka Wakame**

Marinated Seaweed

茶碗蒸し

**Chawanmushi**

Steamed Egg Custard

クリスピー白魚サラダ

**Crispy Shirauo**

Crispy Fried Ice Fish Salad

揚げだし豆腐

**Agedashi Tofu**

Potato Starch Coated Fried Tofu, Dashi Broth

## Course 2, Choose Any One

天婦羅盛り合わせ

**Tempura Moriawase**

Assorted Tempura

チキン南蛮

**Chicken Nanban**

Sweet & Sour Chicken

刺身

**Salmon & Tuna Sashimi**

Salmon & Tuna

サーモンチーズ炙りロール

**Salmon Cheese Aburi**

Seared Salmon & Cream Cheese Roll

明太子サーモンロール

**Mentaiko Salmon**

Seared Salmon & Spicy Cod Roe Roll

## Course 3, Choose Any One

サーモン照り焼き又はバター焼き

**Grilled Salmon Teriyaki or Butter Sauce**

Salmon Teriyaki or Butter Yaki with Gohan Set

すき焼きと御飯セット

**Sukiyaki Premium Beef, Rice**

Sukiyaki Premium Beef and Gohan Set

鰻井

**Unadon Grilled Eel Rice Bowl**

All the above dishes served with miso soup

牛肉うどん

**Niku Udon Stir Fried Beef Udon**

スパイシー海鮮鍋

**Spicy Kaisen Nabe**

Spicy Seafood Hot Pot and Rice

## Course 4

季節のフルーツレモンゼリー掛け

**Seasonal Fruit with Lemon Jelly**





西村おすすめ料理  
Nishimura Signatures



鹿児島和牛トマトすき焼き

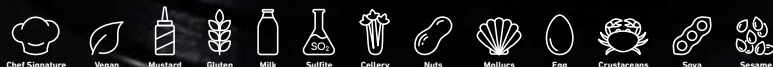
Kagoshima A4 Grade Wagyu Tomato

1,300

1,573



Sukiyaki





Toro Uni Ikura

特選西村ロール

## Toro Uni Ikura

Sushi Roll

600

726



ロブスター雲丹焼き

## Javanese Green Live Lobster

Uni Yaki, Uni Miso Sauce Baked Lobster

1,100

1,331



和牛サンドウィッチ

## Panko Fried 9MB Australian Wagyu

Matcha Bun Sandwich

285

345



胡麻豆腐

## Roasted White Sesame Tofu

Sea Salt Poached Tiger Prawn

40

48



料金は1000ルピアで、10%のサービス料と一般的な政府税の対象となります。  
Prices are in thousand Rupiah and subject to 10% service charge & prevailing government tax.



# 刺身と寿司 Sashimi & Sushi Teasers

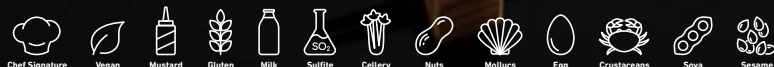


デラックス刺身と寿司盛り合わせ

Deluxe Assorted Sushi & Sashimi

1,750

2,118



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創作寿司ロール  
Artisan Sushi Rolls  
Chef Toshiyuki Okabe Specialities



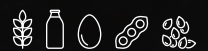
明太子サーモンロール

Mentaiko Salmon Roll

Seared Salmon, Spicy Cod Roe Aioli, Tobiko and Spring Onion

150

182





炙り牛肉とフォアグラロール

## Aburi Prime Beef & Foie Gras Roll

450

545



Seared Prime Beef, Foie-Gras, Tamagoyaki Avocado and Asparagus

ドラゴンロール

## Dragon Roll

150

182



Panko Fried Jumbo Prawn, Cucumber, Avocado Mayonnaise and Teriyaki Sauce

スパイダーロール

## Spider Roll

130

157



Soft Shell Crab, Cucumber, Avocado, Sesame and Teriyaki Sauce

サーモンチーズ炙りロール

## Salmon Cheese Aburi Roll

190

230



Salmon, Avocado, Cream Cheese, Cucumber, Ikura, Wasabi Salsa Spicy Mayo and Lemon Cream Sauce

ボルケーノロール

## Volcano Roll

160

194



Prawn Tempura, Crab Stick, Avocado, Cucumber, Tuna, Tobiko Spicy Mayo and Chilli Sauce

トロたく巻き

## Torotaku Roll

90

109



Shaved Tuna, Radish Pickle and Oba Leaf



前菜  
Small Plates



海老塩昆布アヒージョ

Ebi Shikombu Ajilo

Extra Virgin Oil Poached Tiger Prawn, Kombu and Ginger Relish

130

157



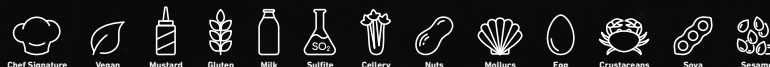
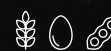
アスパラガスいくら

Asparagus Ikura

Steamed Peruvian Asparagus, Salmon Roe  
Creamy Egg Emulsion

160

194



枝豆

## Edamame

Boiled Young Soya Bean and Hand Harvested Sea Salt

50  61  

アボカド蛸ワサ

## Avocado Tako Wasabi

Sake, Wasabi Stem Marinated Baby Octopus and Avocado

65  79   

中華ワカメ

## Chuka Wakame

Marinated Seaweed and Tobiko

45  54   

エイヒレ

## Eihire

Roasted Stingray Fin

280  339   

川海老唐揚げ

## Kawa Ebi Karaage

Sustainable Farm Raised Api Shrimp

120  145   

揚げだし豆腐

## Agedashi Tofu

Fried Tofu and Dashi Broth

60  73   

コーンかき揚げ

## Corn Kakiage

Fried Corn Kernel Spheres

50  61   

薩摩揚げ

## Satsuma Age

Fried Cod Fish Cake

120  145   

ししゃもフライ

## Shisyamo Furai

Panko Fried Fresh Water Smelt Fish

80  97    

鮭皮煎餅

## Sake Kawa Senbei

Salmon Skin Cracker

70  85

だし巻き玉子

## Dashimaki Tamago

Japanese Rolled Omelette

60  73   





# 刺身と寿司 Sashimi & Sushi

本鮪トロ

**Toro**

Fatty Blue Fin Tuna

鮪赤身

**Akami Tuna**

Yellow Fin Tuna Loin

サーモン

**Salmon**

Tasmanian

勘八

**Kanpachi**

Kagoshima Greater Amberjack

縞鯧

**Shima Aji**

Ehime Striped Jack

鮓

**Hirame**

Aomori Halibut

蛸

**Tako**

Boiled Octopus

北海道産帆立

**Hokkaido Hotate**

Hokkaido Scallop

玉子焼き

**Tamago Yaki**

Japanese Omelette

Sashimi 5 pcs

800  968

120  145

130  157

280  339

280  339

370  448

120  145

350  424

70  85

Nigiri Sushi 1 pc

220  266  

40  48  

50  61  

75  91  

60  73  

80  97  

35  42   

80  97   

25  30   





赤海老

Aka Ebi

Red Prawn

325  393

Sushi 1 pc

145  175   

北海道産いくら

Ikura

Hokkaido Salmon Roe

320  387

120  145  

北海道産雲丹

Uni

Hokkaido Sea Urchin

490  593

180  218  

蒸し海老

Ama Ebi

Boiled Shrimp

380  460

200  242   

鰻

Unagi

Eel Teriyaki

70  85  



カルパッチョ  
Fusion Sashimi



鮚カルパッチョ

Hirame Carpaccio

Sliced Flounder with Truffle Ponzu

250

303



サーモンカルパッチョ

Salmon Carpaccio

Wasabi Salsa with Ponzu Sauce

150

182



鮪黒胡椒たたき

Tuna Tataki

Black Peppered Seared Tuna with Balsamic Onion Sauce

120

145



## 刺身 Sashimi

Premium 21 pcs

1,200  1,452   

Sashimi 15 pcs

690  835  

Sashimi 9 pcs

390  472  

## 握り寿司 Nigiri Sushi

Sushi 10 pcs

390  472     

Sushi 5 pcs

175  212     



握り寿司  
Nigiri Sushi



Premium 12 pcs

690

 835



本鮪トロ

**Toro**

Fatty Blue Fin Tuna

鮭

**Salmon**

Tasmanian

勘八

**Kanpachi**

Kagoshima Greater Amberjack

縞鰯

**Shima Aji**

Ehime Striped Jack

鰧

**Hirame**

Aomori Halibut

北海道帆立

**Hokkaido Hotate**

Hokkaido Scallop

赤海老

**Aka Ebi**

Red Prawn

北海道いくら

**Ikura**

Hokkaido Salmon Roe

北海道雲丹

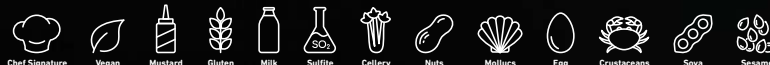
**Uni**

Hokkaido Sea Urchin

鰻

**Unagi**

Eel Teriyaki





# 裏巻き寿司 Uramaki Sushi



カリフォルニアロール

## California Roll

Crab Stick, Avocado, Cucumber, Tobiko and Mayonnaise

130  157    

スパイシーツナロール

## Spicy Tuna Roll

Cucumber and Shichimi Togarashi

130  157    

サーモンアボカドロール

## Salmon Avocado Roll

Javanese Avocado

150  182    

フィラデルフィアロール

## Philadelphia Roll

Smoked Salmon, Cream Cheese and Cucumber

150  182    

海老天婦羅ロール

## Prawn Tempura Roll

Cucumber and Eel Sauce

130  157     

アスパラガス天婦羅ロール

## Asparagus Tempura Roll

Jumbo Asparagus and Green Seaweed

130  157    



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細巻き寿司  
Hosomaki Sushi



鉄火巻き

**Tekka Maki**

Yellow Fin Tuna

90  109  

たくあん巻き

**Takuan Maki**

Cucumber and Shichimi Togarashi

60  73   

かっぱ巻き

**Kappa Maki**

Japanese Avocado

60  73    

サーモン巻き

**Salmon Maki**

Smoked Salmon, Cream Cheese and Cucumber

75  75  

アボカド巻き

**Avocado Maki**

Cucumber and Eel Sauce

60  73   



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# サラダ Salad



牛しゃぶしゃぶサラダ

## Prime Beef Shabu-Shabu Salad

Ponzu Sesame Dressing

140  169    

鮪アボカドサラダ

## Tuna Avocado Salad

Caesar Dressing

130  157    

クリスピー白魚サラダ

## Crispy Shirauo Fish Salad

Teriyaki Wasabi with Mayo Sauce

130  157   

海藻グリーンサラダ

## Kaiso Salad

Mixed Seaweed Wakame, Tosaka Nori, Wafu Dressing

110  133    

海老マヨサラダ

## Ebi Mayo Salad

Tempura Shrimp and Mesclun Mixed with Creamy Dressing

130  157      





蒸し物  
Steamed

茶碗蒸し  
Chawanmushi  
Steamed Egg Custard



フォアグラ

## Foie-Gras Chawanmushi

Teriyaki Foie-Gras and Yuzu Pepper

190

230



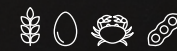
海鮮

## Kaisen Chawanmushi

Salmon, Shrimp, Shitake Mushroom, Ginko Nuts

80

97



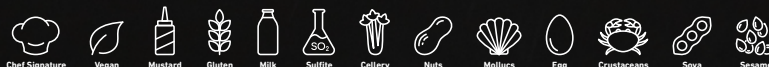
柚子あん

## Yuzu An Chawanmushi

Shrimp, Chicken, Shitake Mushroom and Ginko Nuts

48

58



汁物  
Soup



土瓶蒸し

Dobin Mushi

Teriyaki Foie-Gras and Yuzu Pepper

95

115      

味噌汁

Miso Soup

Tofu and Seaweed

45

54   





煮付け  
Poached



銀鱈煮付け  
Gindara Nitsuke

Black Cod

235

284





朴葉味噌焼き  
Houbayaki



ラムチョップ 120gr

Lamb Chop

185

224

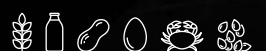


牛サーロイン 120gr

Prime Beef Sirloin

265

321



焼き物  
Grilled



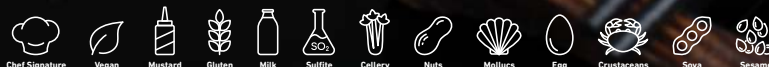
牛ヒレ陶板焼き

Prime Beef Tenderloin Steak 150gr

Teriyaki or Teppanyaki Sauce

330

399





鰻蒲焼き

## Unagi Kabayaki

Teriyaki Eel

静岡産 Shizuoka

990

 1,198



台湾産 Taiwanese

390

 472



銀鱈

## Gindara

Cod Fish

西京焼き Saikyo Miso Marinated

390

 472



照り焼き Teriyaki Sauce

390

 472



塩焼き Hand Harvested Javanese Sea Salt

390

 472

鮭

## Sake

Tasmanian Salmon

照り焼き Teriyaki Sauce

170

 206



塩焼き Hand Harvested Javanese Sea Salt

170

 206

鰯カマ

## Buri Kama

Yellow Tail Collar

照り焼き Teriyaki Sauce

340

 411



塩焼き Hand Harvested Javanese Sea Salt

340

 411



# 揚げ物 Deep Fried



天婦羅

## Tempura

海老 4pcs <b>Ebi</b> Tiger Prawn	150	182	🌾 🥚 🍤
野菜 9pcs <b>Yasai</b> Seasonal Vegetables	90	109	🌾 🥚 🍤
盛り合わせ <b>Moriawase</b> Assorted	160	160	🌾 🥚 🍤

チキン南蛮

## Chicken Nanban

Sweet and Sour, Tartar Sauce

130 157 🌾 🥚 🍤

唐揚げ

## Chicken Karaage

Chilli Mayonnaise

120 145 🌾 🥚 🍤

海老クリームコロケ

## Ebi Cream Croquette

Prawn Cream Croquet

130 157 🌾 🥚 🍤 🍤

蓮根海老挟み揚げ

## Renkon Ebi Hasamiage

Lotus Roots Dumpling Shrimp Cake

80 97 🌾 🥚 🍤 🍤

牡蠣フライ

## Kaki Furai

Deep Fried Breaded Oyster with Shibazuke Pickle and Tartar Sauce

200 242 🌾 🥚 🍤 🍤



# 丼物 Rice Bowl



フォアグラ親子丼

## Foie-Gras Oyakodon

Chicken, Egg and Teriyaki Foie-Grass

270

327



特選バラちらし寿司

## Premium Bara Chirasi

Premium Sashimi with Sushi Rice

400

484



鰻重

## Unadon

Teriyaki Eel

静岡産 Shizuoka

台湾産 Taiwanese

1,150

 1,392



400

 484



焼肉井

## Yakiniku

Stir Fried Prime Beef

190

 230



海老天井

## Ebi Tendon

Prawn Tempura

170

 206



天井

## Tendon

Assorted Tempura

165

 200



親子井

## Oyakodon

Chicken and Egg on Steamed Rice

130

 169



御飯セット

## Gohan Set

Steamed Rice, Miso Soup and Pickles

70

 85





うどん又は蕎麦  
Udon & Soba



明太子クリームうどん

**Mentaiko Udon**

Spicy Cod Roe with Soymilk Cream

150  182    

牛肉

**Niku Udon or Soba**

Stir Fried Teriyaki Beef

160  194  

天婦羅

**Tempura Udon or Soba**

Assorted Tempura

160  194    

鍋焼きうどん

**Nabeyaki Udon**

Chicken, Seasonal Vegetables and Prawn Tempura

180  218    





鍋物セット  
Hotpot



ロブスター海鮮寄せ鍋

Lobster Yosenabe

Premium Seafood (Salmon, Kanpachi, Hokkaido Scallop & Mussel)

1,100

1,331



しゃぶしゃぶ

Shabu-Shabu

鹿児島和牛 220gr Kagoshima A4 Grade Wagyu Beef

1,800

2,178

レギュラー牛 220gr Prime Beef

790

956



すき焼き

Sukiyaki

鹿児島和牛 220gr Kagoshima A4 Grade Wagyu Beef

1,800

2,178

レギュラー牛 220gr Prime Beef

950

1,150



全ての鍋メニューに2人前の前菜、野菜、のうどん又は御飯、デザートが含まれております。

All set is accompanied with 2 portions of Appetizer, Fresh Mix Vegetable, Udon or Rice and Dessert



追加メニュー

Add On

鹿児島和牛

Kagoshima Wagyu Beef

900  1,089

レギュラー牛

Prime Beef

290  351

タラバ蟹

Alaskan King Crab

1,500  1,815 

海鮮盛り

Scallop, Mussel, Prawn and Salmon

250  303 

鶏

Chicken Thigh

50  61

鶏つくね

Chicken Meatballs

50  61 

野菜盛り

Assorted Vegetables

110  133 

きのこ盛り

Three kinds of Mushrooms

45  54 

うどん

Udon Noodles

60  73  

餅

Two (2) pieces Mochi Rice Cake

40  48 

卵

Egg

40  48 

ポン酢

Ponzu Sauce

30  36   

胡麻タレ

Sesame Sauce

30  36    



# 鉄板焼きセット Teppanyaki

# 特選コース Premium Course



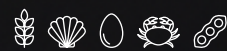
鹿児島和牛

## Japanese Wagyu Course

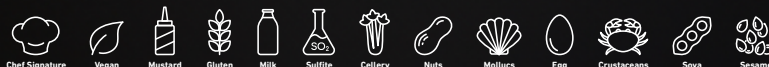
Kagoshima A4 Grade Wagyu Beef

1,700

2,057



全ての鍋メニューに2人前の前菜、野菜、のうどん又は御飯、デザートが含まれております。  
All set is accompanied with 2 portions of Appetizer, Fresh Mix Vegetable, Udon or Rice and Dessert



## 鉄板焼きセット Teppanyaki

オーギー和牛

### Australian 9Mb Wagyu Beef Course

Australian Wagyu Beef Sirloin

特選コースには下記の海鮮が含まれます。

**Above Premium Courses Include with Seafood**

タラバ蟹 Alaskan King Crab

北海道帆立 Hokkaido Scallop

サーモン Tasmanian Salmon

## 特選コース Premium Course

1,400  1,694



## 鉄板焼きセット Teppanyaki

牛サーロイン

### Prime Beef Course

シーフード

### Seafood Course

コンビネーション

### Combination Course

Prime Beef Sirloin, Tiger Prawn, Scallop and Tasmanian Salmon

## レギュラーコース Regular Course

690  835



750  908



850  1,029





## 鉄板焼きセット Teppanyaki

牛肉

Beef

牛サーロイン

Prime Sirloin

390  472    

牛テンダーロイン

Prime Tenderloin

420  508    

鹿児島和牛サーロイン

Kagoshima A4 Grade Wagyu Sirloin

1,200  1,452    

オージー和牛サーロイン

Australian 9Mb Wagyu Beef Sirloin

690  835    

海鮮

Seafood

タラバ蟹

Alaskan King Crab

1,500  1,815     

ロブスター

Lobster per 100gr

200  242     

大海老

King Prawns (2pcs)

160  194     

北海道帆立

Hokkaido Scallops (3pcs)

350  424      

帆立

Scallops

180  218      

サーモン

King Salmon

170  206     

銀鱈

Black Cod

350  424     



麵類  
Noodles

焼きうどん

Yaki Udon

Stir Fried Udon Noodle and Vegetable

150  182



焼き飯  
Fried Rice

抹茶サーモン

Green Tea with Salmon

90  109



高菜

Takana Pickle Leaf

100  121



ニンニク

Garlic

100  121



カレー

Curry

100  121



焼き飯

Yaki Meshi

90  109





# 鉄板焼きセット Teppanyaki

ラムと鶏

## Lamb & Poultry

ラムチョップ

## New Zealand Lamb Chop

280  339    

鶏モモ

## Farm Range Chicken

90  109    

フォアグラ

## Foie-Gras

490  593    

野菜

## Yasai

Vegetables

アスパラガス

## Asparagus Yaki

Sautéed Asparagus

90  109    

きのこバター焼き

## Kinoko Butter

Sautéed Mushrooms with Garlic Butter

70  85    

野菜炒め

## Yasai Itame

Sautéed Mix Vegetables

75  91    

豆腐ステーキ

## Tofu Teriyaki Steak

Tofu Steak with Teriyaki Sauce

100  121    



デザート  
Dessert



西京味噌チーズケーキ

Saikyo Miso Cheese Cake

40

48



餅粉ライスケーキと抹茶アイスクリーム

Rice Flour Roll Cake  
with Green Tea Ice Cream

60

73





わらび餅

Warabi Mochi with Brown Sugar Sauce

40

48



抹茶白玉パフェ

Vanilla Ice Cream with Green Tea  
Shiratama Mochi & Red Bean Paste

70

85



季節のフルーツレモンゼリー掛け

Seasonal Fruit with Lemon Jelly

40

48



ハーゲンダッツアイスクリーム

Ice Cream (Haagen Dazs)

40

48

チョコレート Belgian Chocolate

クッキークリーム Cookies and Cream

苺 Strawberry

バニラ Vanilla



# Embark on these dining destinations at Shangri-La Jakarta

The SATOO logo features the word "SATOO" in a bold, sans-serif font. The letter "A" is highlighted in orange, while the other letters are in a dark grey or black color.

## SATOO

SATOO is all about the culinary exploration of Asian and international cuisines. There are 12 interactive open kitchen stations featuring various types of cuisines and dishes, including Indian, Western, Chinese, Indonesian, salad, sushi, sashimi, barbecue, noodles, pasta, desserts, fruits and jamu (traditional Indonesian herbal concoctions).

The SATOO DELI SHOP logo consists of the word "SATOO" in a bold, sans-serif font, with "DELI SHOP" in a smaller, orange, sans-serif font directly below it.

## SATOO DELI SHOP

SATOO Deli Shop offers a delicious variety of cakes, pastries, breads, sandwiches and chocolates. Grab a quick snack, satisfy your sweet tooth, or take a sandwich with you on your way to discover Jakarta's sights.

The JIA logo features the word "JIA" in a stylized, red, serif font. Above the letters is the Chinese phrase "当代中华美食" (Contemporary Chinese Cuisine). Below the letters, it says "CONTEMPORARY CHINESE DINING." in a small, black, sans-serif font.

## JIA

JIA serves a line-up of delectable Dim Sum and much-loved Chinese classics. The restaurant blends the original Chinese recipe with stylish presentation, giving each dish a lavish twist.

The ROSSO logo features the word "ROSSO" in a bold, red, serif font. To the left of the text are several vertical red lines of varying heights, resembling a soundwave or a stylized flame. Below "ROSSO" is the tagline "REDiscover the Passion" in a smaller, red, sans-serif font.

## ROSSO

Rosso offers down-to-earth, yet authentic Southern Italian cuisine and an interesting selection of world-class wines in a vibrant, friendly and informal atmosphere. The quality and consistency of Rosso's Southern Italian specialties makes it many people's favourite Italian restaurant.

The B.A.T.S. logo consists of the letters "B.A.T.S." in a bold, black, serif font, set against a dark, textured background that looks like a metal plate with rivets.

## B.A.T.S.

Step into an underground New York bar and restaurant right in the heart of Jakarta. Designed with exposed brick and wood paneling, B.A.T.S. offers oversized portions of Western food. Meat lovers can delight in an extensive range of premium quality steaks.



SHANGRI-LA  
JAKARTA

Shangri-La Jakarta

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