

Kahyangan
EST. 1974

SCAN HERE



TO VIEW OUR
DIGITAL MENU

KAHYANGAN RESTAURANT | WISMA NUSANTARA ON THE 28TH FLOOR +6221 3192 963 | H8491-FB7@ACCOR.COM

 PULLMAN JAKARTA INDONESIA  PULLMANJAKARTAINDO  KAHYANGANJAKARTA

APPETIZER

MENTAIKO CAPELLINI 360

Capellini, Mentaiko cream sauce topped with Beluga caviar

FOIE GRAS 472

Baked sweet melon sansho pepper and lime

OMISOSHIRO 110

Akadashi red miso soup

LUXURY CHAWANMUSHI 385

Silky Steamed Egg custard, Prawn, Edamame, Carrot, Truffle

EBI TEMPURA 295

Deep fried prawn served with tempura sauce

TEMPURA MORIAWASE 367

Assorted deep fried prawn, white fish and vegetables served with tempura sauce

EDAMAME 100

Boiled soybeans

CHICKEN GYOZA 155

Chicken dumpling served with Sesame oil sauce

SUSHI & SASHIMI

DRAGON URAMAKI 265

Sushi roll with tempura prawn and unagi

SALMON SASHIMI 195

Fresh salmon sashimi (5 slices)

SASHIMI MORIAWASE 298

*Assorted fresh sashimi, 3 slices of each
(Salmon, Maguro, Marukoban, Shime Saba)*

SUSHI MORIAWASE 230

*Assorted sushi, 2 pieces of each
(Salmon, Prawn, Shime Saba, Maguro, Marukoban)*

SHABU-SHABU

TO START

Amuse Bouche

CHOICE OF BROTH

Choice Chicken or Mushroom Vegetable Broth

MEATS

Selection Of Meats :

Hokkaido Ribeye A5 190 gr **3.950**

Omi Hime Ribeye A5 190 gr **3.360**

Kagoshima Ribeye A5 190 gr **2.760**

Australian Stockyard Striploin 190 gr **2.200**

Australian Sher Wagyu Ribeye Mb8+ 190 gr **2.400**

US Prime Ribeye 190 gr **1.750**

Seafood, King prawns, Alaskan king crab, US Scallops, Kamaboko
Green Mussel and Salmon, **2.600**

FRESH VEGETABLES

Champignon mushroom, Baby corn, Slice carrot, Chikuwa fish cake, Black fungus mushroom,
Enoki mushroom, Tango lettuce, Horenzo spinach, Tofu, Pok Choy, Leek stick, Chinese cabbage,
Bean sprout

RICE AND NOODLE

Choice of Rice, Japanese Udon or Japanese Porridge

TEPPANYAKI

TO START

Amuse Bouche

SOUP

Special Curation of The Chef

MEATS

Selection Of Meats :

Hokkaido Ribeye A5 190 gr **3.950**

Omi Hime Ribeye A5 190 gr **3.360**

Kagoshima Ribeye A5 190 gr **2.760**

Australian Stockyard Striploin 190 gr **2.200**

Australian Sher Wagyu Ribeye Mb8+ 190 gr **2.400**

US Prime Ribeye 190 gr **1.750**

Seafood, King prawns, Alaskan king crab, US Scallops, Kamaboko
Green Mussel and Salmon **2.600**

FRESH VEGETABLES

Sweet Potato, Shimeji Mushroom, Asparagus, Okra, Watermelon Radish
Purple Flesh Radish, Parsnip

RICE & SOUP

Garlic Jako Fried Rice and Akadashi Red Miso Soup

TO FINISH

Choices of Sliced Fresh Fruits or Selection of Homemade Gelato

ADDITIONAL SUPPLEMENT

Hokkaido Ribeye A5 100 gr **1.950**

Omi Hime Ribeye A5 100 gr **1.700**

Kagoshima Ribeye A5 100 gr **1.400**

Australian Stockyard Striploin 100 gr **1.100**

Australian Sher Wagyu Ribeye Mb8+ 100 gr **1.200**

US Prime Ribeye 100 gr **850**

Alaskan King Crab 150 gr **800**

US Scallops 150 gr **450**

King Prawns 150 gr **400**

Salmon 150 gr **360**

Lobster 100 gr **1.250**

SUKIYAKI

TO START

Amuse Bouche

CHOICE OF SUKIYAKI

Original Sukiyaki Sauce With Rice and Shirataki Noodles Or Spicy
Tomato Sukiyaki Sauce with Cheese Rice

MEATS

Selection Of Meats :

Hokkaido Ribeye A5 190 gr **3.950**

Omi Hime Ribeye A5 190 gr **3.360**

Kagoshima Ribeye A5 190 gr **2.760**

Australian Stockyard Striploin 190 gr **2.200**

Australian Sher Wagyu Ribeye Mb8+ 190 gr **2.400**

US Prime Ribeye 190 gr **1.750**

FRESH VEGETABLES

Chinese cabbage, Shungiku, Champignon mushrooms, Baby corn, Slice carrot,
Enoki mushrooms, Leak stick, Onion, Konyaku and Bamboo shoots

YAKINIKU

TO START

Amuse Bouche

SOUP

Special Curation of The Chef

MEATS

Selection Of Meats :

Hokkaido Ribeye A5 190 gr **3.950**

Omi Hime Ribeye A5 190 gr **3.360**

Kagoshima Ribeye A5 190 gr **2.760**

Australian Stockyard Striploin 190 gr **2.200**

Australian Sher Wagyu Ribeye Mb8+ 190 gr **2.400**

US Prime Ribeye 190 gr **1.750**

Seafood, King prawns, Alaskan king crab, US Scallops, Kamaboko
Green Mussel and Salmon **2.600**

FRESH VEGETABLES

Sweet corn, Garlic, Onion, Paprika, Sweet Potato, Broccoli, Champignon Mushroom

RICE

Japanese Steamed Rice

TO FINISH

Choices of Sliced Fresh Fruits or Selection of Homemade Gelato

ADDITIONAL SUPPLEMENT

Hokkaido Ribeye A5 100 gr **1.950**

Omi Hime Ribeye A5 100 gr **1.700**

Kagoshima Ribeye A5 100 gr **1.400**

Australian Stockyard Striploin 100 gr **1.100**

Australian Sher Wagyu Ribeye Mb8+ 100 gr **1.200**

US Prime Ribeye 100 gr **850**

Alaskan King Crab 150 gr **800**

US Scallops 150 gr **450**

King Prawns 150 gr **400**

Salmon 150 gr **360**

Lobster 100 gr **1.250**

A LA CARTE TEPPANYAKI

PAN FRIED FOIE GRAS **470**

Pan fried foie grass with vegetables

CHICKEN TERIYAKI **260**

Grilled chicken with stir fried vegetables

SALMON TERIYAKI **365**

Pan fried salmon with stir fried vegetables

WAGYU FRIED RICE **260**

Premium beef fried rice with garlic and egg

JAKO FRIED RICE **255**

Japanese style fried rice with garlic and egg

SIDES

REMPEYEK 500 gr **155**

REMPEYEK 1kg **260**

FRESH ASIAN VEGETABLES **155**

KAHYANGAN ORIGINAL UDON **95**

KAHYANGAN SIGNATURE PONZU SAUCE 750 ml **980**

GOMADARE SAUCE 750 ml **650**

ASPARAGUS WITH CRISPY GARLIC **110**

SAUTÉED WILD MUSHROOM IN GARLIC BUTTER **115**

JAPANESE STEAMED RICE **55**

FRESH OMEGA EGG **60**

CHIKUA **95**

TOFU **95**

DESSERT

CHOKORETO 198

Slow baked grand cru dark chocolate, yuzu and cointreau granite

BANANA FLAMBEE 155

*Banana crepes, miso caramel, strawberry and
vanilla ice cream*

MATCHA TIRAMISU 155

*Green tea and white chocolate tiramisu, passion fruit,
coconut snow dark chocolate ice cream*

OGURA 155

Red bean cake chantilly, mango textures, black sesame gelato

PURIN 155

Japanese custard pudding

HOUSE MADE GELATO 125

Coffee, green tea, chocolate, vanilla, black sesame, ogura

FRESH FRUIT PLATTER 70

Slice seasonal fresh fruits

KAHYANGAN TO GO

Accompany with Udon, appetizer, vegetables, tofu, mushroom and Kahyangan signature ponzu sauce

HOKKAIDO RIBEYE A5 190 gr **4,100**

OMI HIME RIBEYE A5 190 gr **3,400**

KAGOSHIMA RIBEYE A5 190 gr **2,800**

AUSTRALIAN STOCKYARD STRIPLOIN 190 gr **2,300**

AUSTRALIAN SHER WAGYU RIBEYE 190 gr **2,500**

US PRIME RIB EYE 190 gr **1,800**

SEAFOOD 2,700

*King prawns, alaskan king crab, US scallops
kamaboko, green mussel and salmon*

KAHYANGAN COMES TO YOU

LET OUR CULINARY EXPERTS CATER YOUR PRIVATE EVENT

Our experienced and professional culinary team will assist to cater your exclusive event wherever you want

For more information & reservation please contact our team