

Kahyangan
EST.1974

SCAN HERE



TO VIEW OUR
DIGITAL MENU

KAHYANGAN RESTAURANT | WISMA NUSANTARA ON THE 28TH FLOOR | +6221 3912 963 | kahyangan@pullmanjakartaindonesia.com

 PULLMAN JAKARTA INDONESIA  PULLMANJAKARTAINDO  KAHYANGANJAKARTA

ALLOW US TO FULFILL YOUR NEEDS

While we take every precaution to minimize risk and handle allergens safely, cross-contamination may still occur. If you have any dietary requirements or food allergies, kindly inform us, and we will do our best to accommodate your needs.

Please reach out to our Heartist for estimated nutritional information from our menu

Be advised that food may contain these ingredients

| | | |
|---|--|--|
|  Cereals (Contains Gluten) |  Milk |  Celery |
|  Gluten-Free |  Dairy-Free |  Sulphites |
|  Fish |  Lupin |  Pork-Free |
|  Shellfish |  Sesame Seeds |  Vegetarian |
|  Molluscs |  Mustard |  Vegan |
|  Egg |  Peanuts |  Alcohol-Free |
|  Soybean |  Nuts | |

Noted :

- Locally sourced & sustainably certified fish species from Lombok are used
 - Free range eggs are used
 - Responsibly certified tea & coffee is used
- Vegetables sourced from local farmers from the fertile lands of Bandung

APPETIZER

MENTAIKO CAPELLINI 360

Capellini, Mentaiko cream sauce topped with Beluga caviar



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)



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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**

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

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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**

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

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ADDITIONAL SUPPLEMENT

Hokkaido Ribeye A5 100 gr **1.950**

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**

TEPPANYAKI

TO START

Amuse Bouche

SOUP

Special Curation of The Chef



MEATS

Selection Of Meats :

Hokkaido Ribeye A5 190 gr **3.950**

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**

US Prime Tenderloin 190 gr **1.900**

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



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YAKINIKU

TO START

Amuse Bouche

SOUP

Special Curation of The Chef



MEATS

Selection Of Meats :

Hokkaido Ribeye A5 190 gr **3.950**

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



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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**

US Prime Tenderloin 100 gr **950**

Foie Gras **395**

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



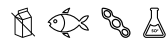
CHICKEN TERIYAKI 260

Grilled chicken with stir fried vegetables



SALMON TERIYAKI 365

Pan fried salmon with stir fried vegetables



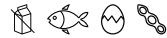
WAGYU FRIED RICE 260

Premium beef fried rice with garlic and egg



JAKO FRIED RICE 255

Japanese style fried rice with garlic and egg



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SIDES

REMPEYEK 500 gr 155



REMPEYEK 1kg 260



FRESH ASIAN VEGETABLES 155



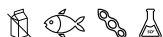
KAHYANGAN ORIGINAL UDON 95



KAHYANGAN SIGNATURE PONZU SAUCE 750 ml 1.300



KAHYANGAN SIGNATURE SUKIYAKI SAUCE 750 ml 950



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

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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

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KAHYANGAN TO GO

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

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

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*

ADDITIONAL CHICKEN BROTH **220**

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

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