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



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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Fish Shellfish Molluscs

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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Soybean Sulphites

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**

Lobster100 *gr* **1.250**

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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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Milk Dairy-Free Fish Shellfish Molluscs Egg Soybean

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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Milk Dairy-Free Fish Shellfish Molluscs Egg

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**

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**

Lobster100 *gr* **1.250**

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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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Gluten-Free · Dairy-Free · Fish · Egg · Soybean · Sulphites · Sesame Seeds · Peanuts · Nuts · Vegetarian

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, vanila, black sesame, ogura

FRESH FRUIT PLATTER **70**

Slice seasonal fresh fruits

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Gluten-Free Milk Dairy-Free Egg Sulphites Peanuts Nuts

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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