



SHICHIRIN



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いらっしやいませ!

Shichirin restaurant e yokoso!

It is a joy to serve you at Shichirin.

Shichirin Seminyak, drawing inspiration from the essence of the shichirin grill deeply rooted in Japanese cuisine, has brought this culinary tradition to Bali.

Immerse yourself in a captivating dining experience as we showcase our expertise with the speciality Shichirin Konro Grill, Teppanyaki, and Gyukatsu. Prepare to be blown-away by fire cooking and theatrical hibachi presentations, Shichirin offers a tantalizing fusion of culinary artistry, flavors, and entertainment.

Dōmo arigatōgozaimasu

SNACK & BITE

SALMON TARTARE SANDWICH

80

Crunchy Japanese bread, salmon tartare, truffle oil, yuzu juice, sesame miso mayo, garlic miso dressing, citrus gel, black tobiko, gold leaf.



SNACK & BITE

PRAWN TOAST

115

Japanese milk bread, prawn mousse, sesame, yuzu aioli, chives, bonito.



SNACK & BITE

BEEF TARE-TARE

95

Taco shell, sushi rice, red cabbage, sesame miso mayo, julienned beef, miso caramel, burnt gochujang, assorted sesame seed, spring onion, yuzu juice, chili mayo, ichimi, tare sauce.



All prices are in thousand Rupiah and subject to 21% tax and service.

SNACK & BITE

CRISPY NORI PRAWN

85

Crispy nori, rice pepper, tempura prawn, avocado, lettuce, spicy mayo, ikura.



SNACK & BITE

UNAGI BITES

80

Fried sushi rice, sesame miso mayo, onion jam, unagi kabayaki, garlic miso dressing, katsuo dash, cured salted egg yolk, citrus gel, black tobiko, gold leaf.



SNACK & BITE

CRISPY RICE BEEF

80

Crispy sushi rice, beef tartare, ginger miso, parmesan, cured egg yolk.



SNACK & BITE

WINGS KARAGE

80

Chicken wings, house seasoning, soy mirin dip, chili oil, furikake, organic egg yolk.



All prices are in thousand Rupiah and subject to 21% tax and service.

SNACK & BITE

SALMON TACO

80

Tasmanian salmon, wasabi yuzu tartare, pickled cucumber, sesame.



SNACK & BITE

THE MOSAIC SUSHI

65

Crispy nori, crispy leek, sushi mosaic, tare sauce.



SNACK & BITE

PRAWN TIMARI SUSHI

75

Japanese rice, nori, shiso leaves, tare sauce, creamy prawn, ichimi, assorted sesame seeds, spring onion, ito togarashi.



SNACK & BITE

TEPPANYAKI EDAMAME

45

Teppanyaki green soy beans, garlic soyu, ichimi, parmesan cheese.



All prices are in thousand Rupiah and subject to 21% tax and service.

APPETIZER

SCALLOP BUTTERMILK ORANGE
AND HONEY SAUCE

155

Marinated Hokkaido scallops, shiro soyu dressing, julienne yuzu citrus rind, orange, truffle oil, yuzu juice, buttermilk orange honey sauce, ikura, green oil.



APPETIZER

TUNA SPICY MAYO

85

Tuna, miso caramelized, burnt gochujang, ichimi, assorted sesame seeds, chive, truffle oil, yuzu juice, citrus gel, quail egg yolk, black tobiko, Ito togarashi, purple powder, crackers.



APPETIZER

RAW HAMACHI

95

Hamachi, green grape, crispy fried shallot, truffle oil, yuzu juice, ikura, pickled daikon, citrus gel, grape amazake, green oil.



APPETIZER

HONEY BUTTER
GARLIC GLAZED

80

Salmon bites, daikon & Japanese baby kyuri pickles, ichimi, furikake, truffle oil, yuzu juice, assorted sesame seeds, citrus gel, ikura, ito togarashi, chili ponzu dressing.



All prices are in thousand Rupiah and subject to 21% tax and service.

APPETIZER

JAPANESE MUSHROOM SALAD 80

Organic green salad, assorted mushrooms, yuzu dressing, julienned yuzu citrus rind, sesame dressing.



APPETIZER

WAKAME SEAWEED SALAD 75

Green leaf salad, seaweed, sesame dressing, tataki dressing.



APPETIZER

TEPPANYAKI CALAMARI 75

Calamari, tomato cherry, seaweed butter, Asian salsa Verde.



APPETIZER

NIPPON ROMAINE 85

Baby romaine, miso dressing, yuzu, bread and bacon crumbs, parmesan cheese.



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VEGETARIAN

SPICY KABOCHA CAMELIZED

80

Kabocha puree, spicy caramelized kabocha,
Ichimi, chili flakes, green oil, chilli oil.



VEGETARIAN

**COLD TOFU SPICY
PEPPER SAUCE**

85

Cold Japanese tofu, spicy pepper sauce, onion, capsicum, assorted sesame seeds, spring onion, hana katsuo, red tobiko.



VEGETARIAN

WATERMELON TATAKI

85

Cured watermelon, edamame mousse, tataki dressing, truffle oil, assorted sesame seeds.



VEGETARIAN

TEPPANYAKI YASAI STEAK

85

Yasai puree, teppanyaki yasai steak, sesame miso mayo, furikake, assorted sesame seeds, spring onion, citrus gel, ito togarashi.



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RICE & SOUP

SALMON FRIED RICE

65

Teppan fried rice, salmon chunk, buttered soyu, garlic chips, spring onion.



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RICE & SOUP

TUNA FRIED RICE

65

Teppan fried rice, tuna chunk, garlic soyu,
garlic chips, spring onion.



RICE & SOUP

GARLIC FRIED RICE

55

Teppan-fried rice with garlic chips,
battered soy.



All prices are in thousand Rupiah and
subject to 21% tax and service.

RICE & SOUP

MISO SOUP

50

Fermented soybean paste, seafood broth, tofu, seaweed.



RICE & SOUP

JAPANESE STEAMED RICE

30

Japanese steamed rice topped with furikake.



All prices are in thousand Rupiah and subject to 21% tax and service.

SIGNATURE SUSHI

FIERY BLAZING SUSHI

200

Sushi flame, fresh salmon, sushi rice, cream fraiche, salmon chunk, Hokkaido scallop, ikura, yuzu juice, truffle oil.



All prices are in thousand Rupiah and subject to 21% tax and service.

SUSHI

OCEANIC SUNRISE ROLL

95

Salmon, tuna, ebi, spring onion, sweet mango, avocado, edamame mousse, red tobiko, gold leaf, truffle oil.



SUSHI

HAMACHI CRAB ROLL

105

Rolled hamachi, baby corn, wakegi, crab steak, spicy unagi sauce.



All prices are in thousand Rupiah and subject to 21% tax and service.

SUSHI

UNAGI ROLL

100

Sushi rice, nori, kyuri, cream cheese, tanuki, unagi kobayaki, foie grass, edamame, spicy unagi sauce.



SUSHI

SPECIAL OTORO MAKI

95

Sushi rice, nori, toro, osinko, ikura, truffle oil, red tobico.



SUSHI

RAINBOW ROLL

95

Kyuri, salmon, maguro, avocado, ikura, mango mayo sauce.



SUSHI

ABURI ALMOND ROLL

95

Sushi rice, salmon sashimi, prawn tempura, almond ground, black tobiko, glazed mentai sauce.



All prices are in thousand Rupiah and subject to 21% tax and service.

NIGIRI

ASSORTED NIGIRI SUSHI

120

Sushi rice, salmon, Hamachi, tuna, salmon belly, Hokaido scallop, red snapper, tare sauce, black tobiko, ikura, yuzu kosho, kyuri, wasabi paste.



All prices are in thousand Rupiah and subject to 21% tax and service.

NIGIRI

SALMON BELLY TRUFFLE SUSHI

85

Sushi rice, salmon, toro, ikura, crispy rengkong, osinko, tare sauce glazed, truffle oil.



All prices are in thousand Rupiah and subject to 21% tax and service.

SASHIMI

SAKURA SET

190

Salmon, salmon belly, hamachi, toro, hotate,
Black and red tobiko, Wasabi, soy sauce,
Lemon, shiso leaves, ginger pickles.



All prices are in thousand Rupiah and subject to 21% tax and service.



SASHIMI

CHUTORO SASHIMI

95

Sliced chutoro, ikura, daikon, kyuri.

SASHIMI

RED SNAPER USUZUKURI

100

Comfort sashimi, furikake, extract strawberry, yuzu kosho, wakame, passion fruit sauce.



SASHIMI

TUNA TATAKI

95

Tuna, wafu dressing, avocado, wasabi, ikura.



All prices are in thousand Rupiah and subject to 21% tax and service.

MAINCOURSE

SALMON TERIYAKI

165

Teppan-style salmon, teriyaki sauce,
assorted mushrooms, katsu dash, sesame seed,
tobiko, gobo chip.



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MAINCOURSE

PORK COLLAR

195

300g teppanyaki pork collar, trio sauce
assorted grilled vegetables, garlic soy
caramelized.



MAINCOURSE

PORK RIBS

185

Fried pork ribs, chili caramel, ichimi
togarashi, black vinegar sauce, peanuts,
chili oil.



All prices are in thousand Rupiah and
subject to 21% tax and service.

MAINCOURSE

BLACK COD

190

Saikyo yaki miso sauce, goma-ae salad, lemon torch, rengkong, gobo chip.



MAINCOURSE

CHICKEN KATSU SANDO

155

Buttermilk-fried chicken, spicy mayo, lettuce, sesame dressing, cucumber.



MAINCOURSE

ROASTED CHICKEN

130

Roasted half chicken, kabayaki sauce, Japanese slaw, sesame emulsion.



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MAINCOURSE

CHICKEN TERIYAKI 120

Teppan-style boneless skin-on chicken thigh, teriyaki sauce, asparagus, organic leaf salad, sesame dressing.



MAINCOURSE

GRILL GROUPER 120

Grilled Grouper fish, seaweed butter, wasabi yuzu gremolata, herbs.



MAINCOURSE

SABA SHIOYAKI SET 115

Mackerel, Japanese steamed rice, daikon, lemon wedges, miso soup, kyabetsu salad, kobachi, osinko.



MAINCOURSE

PRAWN UDON NOODLE 95

King prawn, kimchi Udon, miso powder, nori flakes, sesame, scallions.



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MAIN SPECIALITY

RIB EYE MB5+

420

200g pure Angus rib-eye beef MB5+,
grilled vegetables, garlic sayu caramelized,
garlic chips, trio sauce.



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MAIN SPECIALITY

SAIKORO 200GR

290

"Gyu katsu" Cubed Wagyu beef tenderloin,
kyabetsu salad, wasabi, trio sauce.



MAIN SPECIALITY

GYU KATSU SET 200GR

280

"Gyu katsu" Breaded Santuri Wagyu beef,
kyabetsu, wasabi, trio sauce.



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subject to 21% tax and service.

MAIN SPECIALITY

PORK TONKATSU

230

"Gyu katsu" Pork tonkatsu, apple & cabbage slaw, wakame, yuzu aioli.



MAIN SPECIALITY

BEEF SHORT RIB

235

Braised short rib, tare glaze, asparagus, truffle mushroom purée.



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DESSERT

MANGO MOUSSE

65

Mango mousse, mango compote, meringue sesame, assorted berries, extract strawberry sauce.



DESSERT

CRÈME BRULÉE

80

Jackfruit, lemon flavour.



SIGNATURE COCKTAILS

KYARAME RUKOHI 120
Vodka, espresso, caramel, grenadine



SIGNATURE COCKTAILS

FREEZE SNOW 130
Vodka, mint leave, lime, lychee



SIGNATURE COCKTAILS

SAKURA MARTINI 130
Gin, sake, dry vermouth, dashi broth, sakura syrup, angostura bitter.



SIGNATURE COCKTAILS

MATCHADO MOJITO 130
Light rum, mint leave, lime, sugar, matcha tea powder, soda.



SIGNATURE COCKTAILS

AI SHITEMO II 140
Daiyame sochu, nigori sake, sakura, Pineapple, lime.



SIGNATURE COCKTAILS

KARAI SHINSEN 140
Light rum, daiyame sochu, gari & chili syrup, umeshu liqueur, wasabi, yuzu, lime, pineapple, homemade Sakura orange soda.



SIGNATURE COCKTAILS

GINGER BELL 130
Gin, ginger beer syrup, lime, ginger foam



NON ALCOHOLIC

MATCHA MILKSHAKE 70



NON ALCOHOLIC

MATCHA SEA SALT 70

Matcha tea, cream sea salt,
almond crumble, caramel



NON ALCOHOLIC

SHICHIRIN SPALKER 70

Fresh orange, pineapple,
ginger, mint leaves, lime,
sugar



NON ALCOHOLIC

CHOCOLATE MILKSHAKE 70



NON ALCOHOLIC

VANILLA MILKSHAKE 70





SHICHIRIN

BEVERAGE MENU

SIGNATURE COCKTAILS

YUZU BEE KNESS 130
Yuzu's sake junmai, light rum, yuzu syrup, honey, egg white, lime.

CHAWRI SAKE (HOT SERVED) 130
Sake, genmaicha tea, honey, fresh lime, mint leave.

SEXY BLOOM 130
Vodka, cranberry, grenadine, lime juice, egg white

CARAMEL ESPRESSO 120
Tequila, espresso coffee liquor, caramel syrup

MOCKTAILS

YUZU SAKURA 80
Yuzu puree, lime juice, sakura, passion fruit, soda.

OSHINO HAKKAI 80
Fresh orange, pineapple, ginger, mint leaves, lime, sugar.

TAIYOU 80
Sakura syrup, grenadine, lime juice, lychee syrup.

ICHIGO HAKKANOU 80
Mix berry, mint leaves, fresh lime, top with soda.

FRESH JUICE

SEASONAL FRUIT 60

CLASSIC COCKTAILS

APEROL SPRITZ 150
Aperol, dry prosecco, soda water.

BLOODY MARY 130
Vodka, tomato juice, lime juice, Worcestershire sauce, tabasco, black paper, salt.

OLD FASHIONED 130
Whiskey, soda water, simple syrup, angostura bitter.

MOJITO 130
Rum, lime juice, simple syrup, lime, mint, soda water.

ESPRESSO MARTINI 130
Espresso, vodka, coffee liqueur

MARGARITA 130
Tequila, triple sec, lime juice, salt

LYCHEE MARTINI 130
Vodka, lychee liquor, lychee puree, lychee fruit

DAIQUIRI 130
Rum, lime juice, simple syrup

SOFT DRINK & WATER'S

FIJI STILL WATER 65

EQUIL SPARKLING 55

EQUIL STILL 45

COCA COLA 45

SPRITE 45

SODA WATER 45

TONIC WATER 45

BEER

CORONA 115

SAPPORO 95

BINTANG 80



SHICHIRI

BEVERAGE MENU

TEA SPECIALITIS

HOJICHA TEA	65
GENMAICHA TEA	65
MATCHA GREEN TEA	65
ICE LYCHEE & PASSION FRUIT	65
ICE SAKURA YUZU TEA	65
ICE LEMON TEA	60
ENGLISH BREAKFAST TEA	50
CHAMOMILE TEA	50

COFFEE' S

CAPPUCCINO	55
FLAT WHITE	55
CAFFE LATTE	55
ESPRESSO	50
AMERICANO	50

JAPANESE SPECIALITY

SAKE

JUNMAI DAIGINJO
Hakka Isan Niigata 1.550

JUNMAI KIMOTO
Kurosawa Nagano 720ml 1.250
Kurosawa Nagano 300ml 750

SHESSHU OTOKOYAMA
Konishi Hyogo 720ml 1.000

NIGORI
Kurosawa Nagano 300ml 500

SHOCHU

MOMOSUKE original barley
Shochu 900ml 1.350

DAIYAME sweet potato
Shochu 900ml 1.350

WHISKY Matsui blended
Whisky SAN-IN 1.300/110

GIN
Juju craft Gin 1.600/130

LIQUEUR

Shifuku ni kaori plum Liqueur 800/90
Matsui Brandy Umesu 800/90



SHICHIRIN

ON THE ROCK

Jhonnie Walker Black Label	180	SKYY Vodka	110
Macallan Quest	180	Bacardi Light Rum	110
Martini rosso	150	Gordon's Dry Gin	110
Glenlivet 12	145	Hendrik Gin	110
Glenfiddich 12	145	Jose Cuervo Gold	110
Jameson	110	Gentleman Jack	110
Absolute Vodka	110		

WINE LIST

SPARKLING WINE

Cantine Maschio Pinot Grigio Extra dry, Modena, Italy	857
Prosecco, Alba Luna Extra dry, Treviso, Italy, NV	800 / 130

ROSE WINE

Bordeaux rose, Mouton Cadet classic, Bordeaux, France	900 / 140
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WHITE WINE

Dry Riesling, Volratz, Rhiengau, Germany	1.000
Sauvignon Blanc, HaHa Wines, Marlborough, New Zealand	750
Pinot Grigio, Santi Sortelese, Valdadige, Italy	700 / 120
TWO Island Sauvignon Blanc, Bali Indonesia	700 / 120
TWO Island Chardonnay, Bali Indonesia	700 / 120
Chardonnay, Banrock Station, Riverland, Australia	650

RED WINE

Shiraz, Banrock, Riverland, South Australia	850
Nero d'Avola-Sangiovese Primitivo, Duca di Saragnano L'Opera, Tuscany, Italy	850
Cabernet Sauvignon, cono sur tocornal, Central Valley, Chile	700 / 120
Two Island Carbenet Merlot, Bali Indonesia	700 / 120
Two Island Shiraz, Bali Indonesia	700 / 120



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