



TSUNE

JAPANESE RESTAURANT

いらっしゃいませ!

IRASSHAIMASE!

Om Swastyastu

Welcome to Tsune Japanese Restaurant

Tsune: a symphony of infinity, constancy, and persistence
Tsune Japanese restaurant embodies the timeless values of infinity, constancy, and persistence.
We blend the delicate art of Japanese cuisine with the heartfelt warmth of Balinese hospitality,
which is all brought to life by our skilled local Balinese team.

Each dish at Tsune is a masterpiece, crafted with the finest ingredients and utmost care.
Indulge in our sophisticated bites, savor the freshest fish and seafood grills, and experience innovative
contemporary sushi. At Tsune, our commitment is to deliver culinary masterpieces to your table,
creating unforgettable dining experiences in the heart of the Wonderspace.




SASHIMI

HAMACHI CARPACIO

90

Hamachi, truffle mayo, furikake, wasabi, gari, soy sauce, microgreen, edible flower.



SASHIMI

SAKURA SET 135

Hamachi, toro, salmon, maguro, lemon torch, daikon, wasabi, soy sauce, and sushi gari.



SASHIMI

SALMON BELLY TSUKURI 105

Salmon, chuka wakame, black tobiko, cucumber, microgreen, with ponzu sauce.



SASHIMI

MAGURO ZUKE SASHIMI 90

Maguro, daikon, yuzu kosho, shiso leave, zuke sauce, daikon, wasabi, gari, soy sauce.



SASHIMI

TORO FOIEGRASS SASHIMI 90

Toro foie grass, carrot, wasabi, gari, soy sauce, daikon, gold flakes, shiso leave.



BITES

NORI BEEF

115

Gyukatsu beef, spicy mayo, pickled daikon, master stock caramel, nori.



BITES

BEEF FRITES

90

Carrara beef, smoked beef fat, Japanese mustard.



BITES

PRAWN SANDO

85

Prawn katsu, yuzu aioli Japanese mustard, pickle, milk bread



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

BITES

EGG TART 80

Tamago mayo, smoked ikura, yuzu kosho.



BITES

SALMON SKEWER 80

40 degree salmon, miso caramel, ginger mayo, furikake.



BITES

UNAGI TOAST 80

Unagi, garlic butter brochette, tsukemono, kabayaki.





APPETIZER

JAPANESE SCALLOPS 130

Japanese scallops, smoked salmon roe, yuzu beurre blanc, chilli oil.



APPETIZER

SPICY BEEF TARTARE 95

Diced beef, burnt gochujang dressing, spring onion, red chili, spicy mayo, fried kale.



APPETIZER

RAW HAMACHI 85

Hamachi, clam custard, pickled clams, fried shallot, radish, yuzu ponzu.



APPETIZER

SALMON CUCUMBER SALAD 85

Brine salmon, sliced radish, furikake, dice pickled cucumber, chili shoyu dressing.



APPETIZER

CRISPY EGGPLANT 80

Fried eggplant, tempura butter, roasted peanut, leek, miso caramel, miso peanut sauce.

SUSHI ROLL

FUJI NO HANA

170

Salmon, nori, toro, shiromi, unagi, ikura, salmon belly, ponzu sauce, black tobiko, yuzu kosho.



SUSHI ROLL

OTORO TRUFFLE ROLL 120

Toro fish, nori, wakegi, sushi rice, black tobiko, orange tobiko, edible flower with truffle oil.



SUSHI ROLL

SALMON MENTAI TEMPURA 110

Salmon, nori, tempura, tanuki, crabstick, tamago, kyuri, teriyaki sauce.



SUSHI ROLL

DAIKON ZU MAKI 110

Salmon, sliced daikon, maguro, avocado, black tobiko, sweet miso.



SUSHI ROLL

SPICY TEMPURA MAKI 110

Spicy salmon, nori, black tobiko, wakegi, spicy mayo, teriyaki sauce.



SUSHI ROLL

PRAWN HONEY ROLL 100

Sushi rice, prawn tempura, nori, tamago, kyuri, tobiko, microgreens, lemongrass.



SUSHI ROLL

CRUNCHY UNAGI MAKI 95

Unagi, nori, kyuri, tamago, truffle mayo sauce.



SUSHI ROLL

TSUNE KONTEMPORER 95

Sushi rice, prawn katsu, nori, gold flakes, cashews, edamame mash, tare sauce, crispy leeks, edible flowers.



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



TSUNE SIGNATURE TEPPAN

TSUNE FLETHEAD 180
LOBSTER

Grilled slipper lobster with miso mayo, aonori, ito togarasi.

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TSUNE SIGNATURE TEPPAN

HAMACHI KAMA 80

Grilled hamachi kama fish with teriyaki sauce.



TSUNE SIGNATURE TEPPAN

SALMON ATAMA SPICY MISO 80

Grilled salmon head with spicy miso sauce, sesame oil, sichimi, and sake.



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

MAIN COURSE

SAKANA CHIRASI DON 150

Salmon, sushi rice, tuna, unagi, toro, salmon belly, tamago, ikura, furikake, slice nori.



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MAIN COURSE

BEEF RIBEYE 240

Beef, mushroom, kabayaki jus, with truffle oil



MAIN COURSE

COD FISH 195

Cod, miso glaze, prawn curry bisque, kale, furikake.



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

MAIN COURSE

PORK SCHNITZEL 175

Pork, miso beurre blanc, salmon roe, with chili oil



MAIN COURSE

SEARED BARRAMUNDI 175

Barramundi, cauliflower purée, bacon rayu, clams, seaweed crackers.



MAIN COURSE

GRILLED PRAWN 165

Prawn, minced pork, sweet corn, fermented chili butter, shio kombu.

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

NIGIRI

SUSHI FESTIVE

125

Salmon, maguro, toro, hamachi, and salmon belly.



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NIGIRI

SALMON BELLY FOIEGRASS

100

Salmon belly, foie grass, tare sauce, black tobiko.



NIGIRI

TORO SUSHI WITH FOIEGRASS

95

Toro, foie grass, tare sauce, ikura and wasabi.



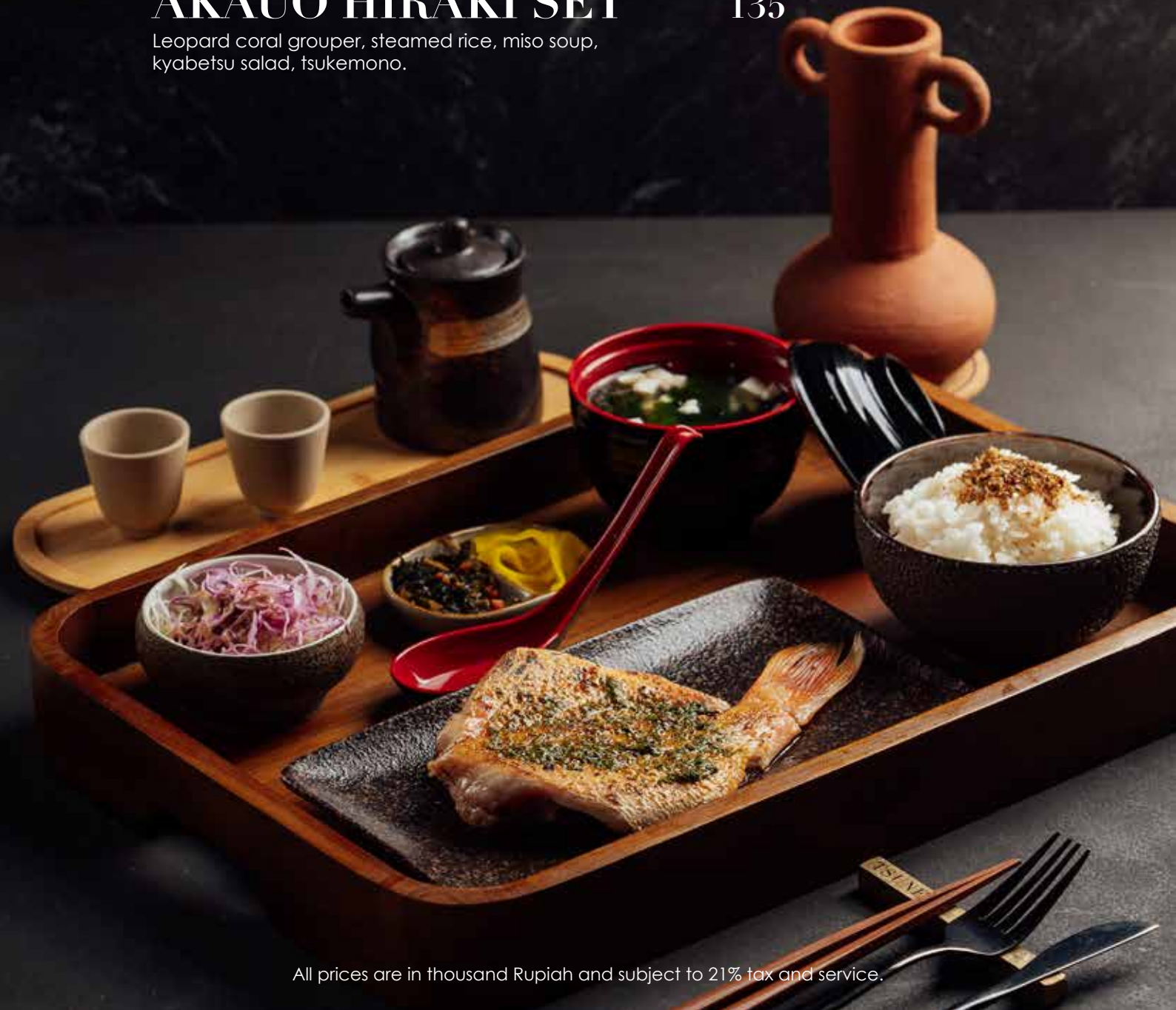
All prices are in thousand Rupiah and subject to 21% tax and service.

GRILLED FISH SET

AKAUO HIRAKI SET

135

Leopard coral grouper, steamed rice, miso soup, kyabetsu salad, tsukemono.



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GRILLED FISH SET

GINHIRASU SAIKYOYAKI SET

160

Black cod, steamed rice, miso soup, kyabetsu salad, tsukemono, kobachi.



GRILLED FISH SET

SALMON TERIYAKI SET

145

Salmon, steamed rice, miso soup, kyabetsu salad, tsukemono.



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GRILLED FISH SET

HON MAGURO SHIOYAKI SET

Tuna, steamed rice, miso soup, kyabetsu salad, tsukemono, kobachi.

135



GRILLED FISH SET

BARRAMUNDI SAIKYOYAKI SET

Barramundi, steamed rice, miso soup, kyabetsu salad, tsukemono, kobachi.

130



GRILLED FISH SET

SABA SHIOYAKI SET 125

Mackarel, steamed rice, miso soup, kyabetsu salad, tsukemono.



GRILLED FISH SET

SANMA SHIOYAKI SET 125

Hemiramphidae, steamed rice, miso soup, kyabetsu salad, tsukemono.



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DESSERTS

JACKFRUIT CRÈME BRÛLÉE

Jackfruit with lemon flavor.

80



DESSERTS

SUMMER FRUITS SAKE JELLY

65

Summer fruit Japanese, sweet sake jelly, with berry compote.



DESSERTS

CREAM CARAMEL ICE CREAM

60

Classic Japanese sweet, with cream caramel flavor.



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SIGNATURE COCKTAILS

WASA, BAE?

150

Daiyame sochu, umeshu liqueur, wasabi, yuzu, lemon, pineapple

SIGNATURE COCKTAILS

HANAMI FESTIVAL

150

Gordon gin, campari, sakura, lime, top with homemade orange tonic.

SIGNATURE COCKTAILS

SHISO SAN

150

Jim beam white whisky, umeshu liqueur, shiso, angostura bitters.

SIGNATURE COCKTAILS

TSUNE HIGHBALL

150

Jim beam white whisky, gari pickled, ginger, lemon, tonic water, angostura bitters.

SIGNATURE COCKTAILS

YUZU MEET SHISO

150

Bacardi white rum, yuzu sake, shiso, lime yuzu, orange.



CLASSIC COCKTAILS

LYCHEE MARTINI Vodka, lychee liquor, lychee pure, lychee fruit.	120	NEGRONI Gin, campari, martini, sweet vermouth.	150
CLASSIC MARGARITA Tequilla, triple sec, lime juice, salt on the rime glass.	120	BLOODY MARY Vodka, tomato juice, lime juice, worcestershire sauce, tabasco, salt, and black pepper.	120
OLD FASHIONED Whisky, soda water, simple syrup, angostura bitters.	120	CLASSIC MOJITO Rum, lime juice, simple syrup, lime, mint, soda water	110
ESPRESSO MARTINI Espresso, vodka, coffee liqueur.	120	CLASSIC DAIQUIRI Rum with sweet sour.	115

MOCKTAILS

OSHINO HAKKAI Fresh lychee, mint leaves, lime juice, homemade mint juice.	70
SAKURA Sakura syrup, grenadine, lime juice, lychee syrup.	70
BERRY MOJITO Mix berry, mint leaves, fresh lime, top with soda water.	70
AMAI SUPPAI Yuzu puree, lime juice, passion fruit, soda water.	70

JAPANESE SAKE

JUNMAI DAIGINJO HAKKAISAN , Niigata	1.540
DAIYAME SWEET POTATO SHOCHU	1.360
JUNMAI KIMOTO KUROSAWA , Nagano	1.276
SHESSHU OTOKOYAMA, KONISHI , Hyogo	840

ON THE ROCKS

MACALLAN QUEST	180
JOHNNIE WALKER BLACK LABEL	180
GLENLIVET 12	145
GLENFIDDICH 12	145
JOHNNIE WALKER DOUBLE BLACK	140
ABSOLUT VODKA	110

SPARKLING WINE

ALBA LUNA PROSECCO , Treviso, Italy, Extra Dry	<small>BOTTLE / GLASS</small> 700 / 140
CANTINE MASCHIO PINOT GRIGIO , Modena, Italy, Extra Dry	657

ROSE WINE

MOUTON CADET BORDEAUX ROSÉ CLASSIC Bordeaux, France	<small>BOTTLE</small> 850
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BEERS

SAPPORO	95
BINTANG	75

WHITE WINE

	BOTTLE / GLASS
VOLRATZ DRY RIESLING, <i>Rheingau, Germany</i>	1.050
BARON PHILLIPPE DE ROTHSCHILD SAUVIGNON BLANC-SÉMILLON, <i>France</i>	850
HAAH WINES SAUVIGNON BLANC, <i>Marlborough, New Zealand</i>	755
SANTI SORTELESE, PINOT GRIGIO, <i>SValdadige, Italy</i>	700 / 130
BANROCK STATION CHARDONNAY, <i>Riverland, Australia</i>	625
TWO ISLAND SAUVIGNON BLANC, <i>Bali, Indonesia</i>	580 / 120
TWO ISLAND CHARDONNAY, <i>Bali, Indonesia</i>	580 / 120

RED WINE

	BOTTLE / GLASS
DUCA DI SARAGNANO L'OPERA NERO D'AVOLA-SANGIOVESE PRIMITIVO, <i>Tuscany, Italy</i>	740
CONO SUR BICICIETA PINOT NOIR, <i>Central Valley, Chile</i>	625
BANROCK SHIRAZ, <i>Riverland, South Australia</i>	625
CONO SUR TOCORNAL CABERNET SAUVIGNON, <i>Central Valley, Chile</i>	550 / 120
TWO ISLAND CABERNET MERLOT, <i>Bali, Indonesia</i>	560 / 120
TWO ISLAND SHIRAZ, <i>Bali, Indonesia</i>	580 / 120

COFFEE & TEA

CAPPUCCINO	50
FLAT WHITE	50
CAFFE LATTE	50
AMERICANO	45
BLACK COFFEE	45
ESPRESSO	40
ICE LYCHEE TEA	55
ICE PASSION FRUIT TEA	60
ICE LEMON TEA	45
HOJICHA	50
GENMAICHA	50
CHAMOMILE TEA	50
ENGLISH BREAKFAST TEA	45
GREEN TEA	45

SOFT DRINKS & WATER

FIJI WATER	65
EQUIL SPARKLING WATER	55
EQUIL STILL	50
COKE	50
SPRITE	50
SODA WATER	50
TONIC WATER	50

FRESH JUICE

HONEYDEW	55
PINEAPPLE	50
WATERMELON	50



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