SIKI



In the intricate mosaic of language, both Balinese and Japanese express a nuanced understanding of respect and politeness. SIKI, drawing from the most polite word in Balinese meaning "one", and *Shiki*, the Japanese expression for "four seasons", encapsulates a profound unity. It becomes a symbol of harmony, where diverse elements converge seamlessly.

At SIKI, ‘one’ is not just a number—it is our philosophy. Rooted in the Balinese tradition that celebrates unity and singularity, SIKI stands as the premier destination for an unparalleled fusion of Japanese and Balinese cuisine.

We are on a delicious mission to bring you the best of Japan and Bali, with a sprinkle of global flair. It is a culinary adventure that is as surprising as it is satisfying, and you are invited.

SIKI is a place where every dish tells a story, every flavor is a memory, and every visit is a discovery of something truly unique.

CHEF'S TASTING MENU

CULINARY CAROUSEL

SHARING-STYLE FOR 2 PEOPLE, 10 DISHES

Rp 600,000 ++ per person (minimum order of 2 people)

Edamame Sambal Embe

Green Soybeans | Balinese Shallot Sambal

Balinese Maguro Tartare

Tuna | Balinese Spice | Tempeh Chips

Tri Taluh

Sous Vide Egg Yolk | Ikura | Caviar | Brioche | Yuzu Mustard

Tai Bumbu Madura

Red Snapper | Madura Black Spices | Ponzu

Umami Kecombrang Chicken

Fermented Vegetable-Marinated Chicken Thigh |
Pickled Mixed Vegetables

Tako Smoked Paprika Aioli

Octopus | Ponzu Gel |Garlic Chips

Soft-shell Kani Tempura Watermelon

Shallot Salsa | Pickled Watermelon Rind | Coriander | Red Onion

Gindara Caramelized Miso

Black Cod Fillet | Den Miso | Pickled Ginger

Chef 's Sushi Selection

Three pieces of selected sushi for the day,
prepared in Chef Vincent’s style

Deconstructed Klepon

Pandan Mochi | Palm Sugar Sphere |
Palm Sugar Ice Cream | Desiccated Coconut

Prices are subject to 10% Service Charge and 11% Government Tax.
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CHEF'S TASTING MENU

HARMONY ADVENTURE

SHARING-STYLE FOR 2 PEOPLE, 12 DISHES

Rp 850,000 ++ per person (minimum order of 2 people)

Edamame Sambal Embe

Green Soybeans | Balinese Shallot Sambal

Salmon Karashi Miso Nori Crisps

Tasmanian Salmon | Japanese Mustard Miso | Parmesan Nori Crisps

Hamachi Fermented Green Chili

Japanese Yellowtail | Yuzu Soy | Coriander

Tri Taluh

Sous Vide Egg Yolk | Ikura | Caviar | Brioche | Yuzu Mustard

Beef Tataki Enoki Wrap

Australian Beef Tenderloin | Balinese Spice | Ponzu | Egg Yolk

SIKI Maguro Salad

Tuna Tataki | SIKI Dressing | Salad Rolls

Seared Hotate Shallot Salsa

Hokkaido Scallop | Shredded Cabbage | Shallot Salsa

Tako Smoked Paprika Aioli

Octopus | Ponzu Gel |Garlic Chips

Soft-shell Kani Tempura Watermelon

Shallot Salsa | Pickled Watermelon Rind | Coriander | Red Onion

Gindara Caramelized Miso

Black Cod Fillet | Den Miso | Pickled Ginger

Chef 's Sushi Selection

Three pieces of selected sushi for the day,
prepared in Chef Vincent's style

Yuzu Cheesecake

Yuzu Cream | Yuzu Pearls | Vanilla Crumble | Caramel Glaze

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Appetizer

Edamame Sambal Embe 50
Green Soybeans | Balinese Shallot Sambal

Edamame Yuzu Truffle 60
Green Soybeans | Truffle Oil | Shoyu |
Japanese Chili Powder | Yuzu

Tri Taluh 135
Sous Vide Egg Yolk | Ikura | Caviar | Brioche | Yuzu Mustard

Balinese Maguro Tartare 95
Tuna | Balinese Spice | Tempeh Chips

Spicy Salmon Crispy Rice 120
Tasmanian Salmon | Spicy Mayonnaise | Crispy Rice Cube

Kimizu Maguro Crispy Renkon 95
Tuna | Crispy Lotus Root | Japanese Hollandaise

Salmon Karashi Miso Nori Crisps 70
Tasmanian Salmon | Japanese Mustard Miso | Parmesan Nori Crisps

SIKI Tacos
Choices of Filling

- Maguro 60
- Beef 130
- Hotate 170
- Salmon 70
- Seafood Ceviche 80
- Avocado 40

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Cold Dish

Hamachi Fermented Green Chili 190

Japanese Yellowtail | Yuzu Soy | Coriander

Tai Bumbu Madura 110

Red Snapper | Madura Black Spices | Ponzu

Maguro Keluak Miso 125

Smoked Soy Tuna Zuke | Black Nut Miso | Wasabi Oshinko Salsa

Beef Tataki Enoki Wrap 150

Australian Beef Tenderloin | Enoki Mushroom | Balinese Spice | Ponzu | Egg Yolk

Salmon Tataki Cilantro 130

Tasmanian Salmon | Coriander Dressing

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Hot Dish

Tako Smoked Paprika Aioli 150
Octopus | Ponzu Gel | Garlic Chips

Umami Kecombrang Chicken 110
Fermented Vegetable-Marinated Chicken Thigh |
Pickled Mixed Vegetables

Chef's Chicken Kushiyaki 95
Chef's Father's Secret Spice | Cherry Tomato | Honey Glaze

Balinese Kani Gratin 180
Crab Meat | Balinese Spice | Tobiko

Seared Hotate Shallot Salsa 350
Hokkaido Scallop | Shredded Cabbage | Shallot Salsa

Gindara Caramelized Miso 290
Black Cod Fillet | Den Miso | Pickled Ginger

Prawn & Tai Pillows 140
Prawn & Snapper Dice | Shoyu Dashi Beurre Blanc |
Tobiko | Caviar | Egg Yolk

A5 Wagyu Hot Stone 880
Japanese A5 Wagyu Striploin | Sautéed Mix Mushrooms

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Hot Dish - Vegetables

Baby Corn Mascarpone Miso 80
Parmesan Cheese | Shichimi

Roasted Cauliflower Goma Dressing 70
Garlic Chips | Chives

Sautéed Mix Japanese Mushroom 80
Yuzu | Truffle Oil | Sake Soy

Soup and Salad

Miso Soup 40
Fried Puff Tofu | Silken Tofu | Wakame

Japanese Mushroom Soup 40
Medley of Mushrooms | Shoyu | Dashi

SIKI Maguro Salad 110
Tuna Tataki | SIKI Dressing | Salad Rolls

Zucchini Salad 95
Amazu Yuzu Dressing | Tobiko | Candied Pecan Nuts

Cucumber Salad 40
Amazu | Sesame Seeds

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Tempura

Soft-shell Kani Tempura Watermelon 130

Shallot Salsa | Pickled Watermelon Rind | Coriander | Red Onion

Ebi Yasai Tempura 120

Tiger Prawn | Medley of Vegetables | Tempura Sauce

Yasai Tempura Moriawase 80

Medley of Vegetables | Tempura Sauce

Ebi Bites Three Sauces 95

Mixed Salad | Yuzu Juice

Choice of 3 Sauce :

- Butter Ponzu
- Amazu Ponzu
- Creamy Green Chili
- Spicy Mayo

Ebi Tai Harumaki 120

Prawn and Fish mousse | Bell Peppers | Shiitake Mushroom

Choice of 3 Sauce :

- Butter Ponzu
- Amazu Ponzu
- Creamy Green Chili
- Spicy Mayo

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Sashimi and Nigiri

Akami Lean Tuna	25
Toro Tuna Belly	50
Tasmanian Salmon	30
Tasmanian Salmon Belly (Based on Availability)	40
Hamachi Japanese Yellowtail	40
Hamachi Belly (Based on Availability) Japanese Yellowtail Belly	50
Tai Red Snapper	25
Unagi Japanese Eel	45
Ikura Salmon Roe	100
Tobiko Flying Fish Roe	35

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Sashimi and Nigiri

Japanese A5 Wagyu (Nigiri only)	110
Tamago Japanese Style Folded egg	25
Hotate* Hokkaido Scallop *Per 2 pieces	110
Tako Octopus	25
Kani Crab Meat	55
Ebi Cooked Tiger Prawn	25
**** SIKI Style per nigiri***	10

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SIKI Platters

SIKI Sashimi Platter **400**

Tuna | Tasmanian Salmon | Red Snapper |
Japanese Yellowtail | Octopus

SIKI Style Nigiri Platter **500**

Tuna | Tasmanian Salmon | Red Snapper |
Japanese Yellowtail | Octopus

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Specialty Maki

Smoked Soy Toro Maki **250**

Ikura | Caviar | Smoked Soy | Tamago | Avocado | Cucumber

Ebi Hotate Maki **220**

Hokkaido Scallop | Creamy XO | Tiger Prawn | Avocado | Cucumber

Tai Jeruk Kintamani Salsa Maki **150**

Red Snapper | Crab Meat | Avocado | Cucumber

SIKI Special Maki **170**

Tuna | Red Snapper | Salmon | Yellowtail Tobiko | Avocado | Chives

Soft-shell Kani Maki **120**

Tobiko | Avocado | Chives

Yasai Maki **90**

Avocado | Asparagus | Cucumber | Carrot | Oshinko | Shiso | Chives

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Classic Maki

Ebi Tempura Maki **120**
Tiger Prawn | Asparagus | Spicy Mayonnaise

Unagi Cucumber Maki **120**
Japanese Eel | Cucumber | Teriyaki Sauce

Unagi Avocado Maki **120**
Japanese Eel | Avocado | Teriyaki Sauce

Negi Toro Maki **130**
Tuna Belly | Chives

Tekka Maki **60**
Tuna

Spicy Tekka Maki **60**
Tuna | Spicy Mayonnaise

Salmon Maki **70**
Tasmanian Salmon

Salmon Avocado Maki **90**
Tasmanian Salmon | Avocado

Kappa Maki **40**
Cucumber

Avocado Maki **50**

Asparagus Maki **50**

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Sweet Treats

Yuzu Cheesecake **90**
Yuzu Cream | Yuzu Pearls | Vanilla Crumble | Caramel Glaze

Deconstructed Matcha Tiramisu **90**
Matcha Castella | Vanilla Mascarpone | Coffee Caviar |
Coffee Crumble | Coffee Ice Cream

Miso Brûlée with Aka Miso Ice Cream **80**
Coffee Crumble | Red Miso Butterscotch Ice Cream

Strawberry Mille-Feuille **100**
Bedugul Strawberry Ice Cream | Chantilly Cream
Fresh Strawberries | Raspberry Coulis

Deconstructed Klepon **60**
Pandan Mochi | Palm Sugar Sphere | Palm Sugar Ice Cream |
Desiccated Coconut

Nama Dark Chocolate **70**
Japanese Style Ganache

Ice Cream and Sorbet (per scoop)

Aka Miso Ice Cream	**40**
Coffee Ice Cream	**40**
Aren Ice Cream	**40**
Sorbet of the Day	**40**

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