

SHICHIRIN



いらっしゃいませ

Shichirin restaurant e yokoso!

It is a joy to serve you at Shichirin.

Experience the finest teppanyaki in Ubud at Shichirin, a renowned Japanese restaurant in Ubud.

Watch our expert chefs craft each dish with precision on an open grill, combining fresh ingredients and authentic flavors. Enjoy a unique dining atmosphere that celebrates the artistry of Japanese cuisine. Perfect for food lovers seeking an unforgettable meal!

Dōmo arigatōgozaimasu

Snack & Bite

Salmon Tartare Sandwich 100

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



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

Snack & Bite

Prawn Toast 125

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



Snack & Bite

Beef Tare-Tare 125

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

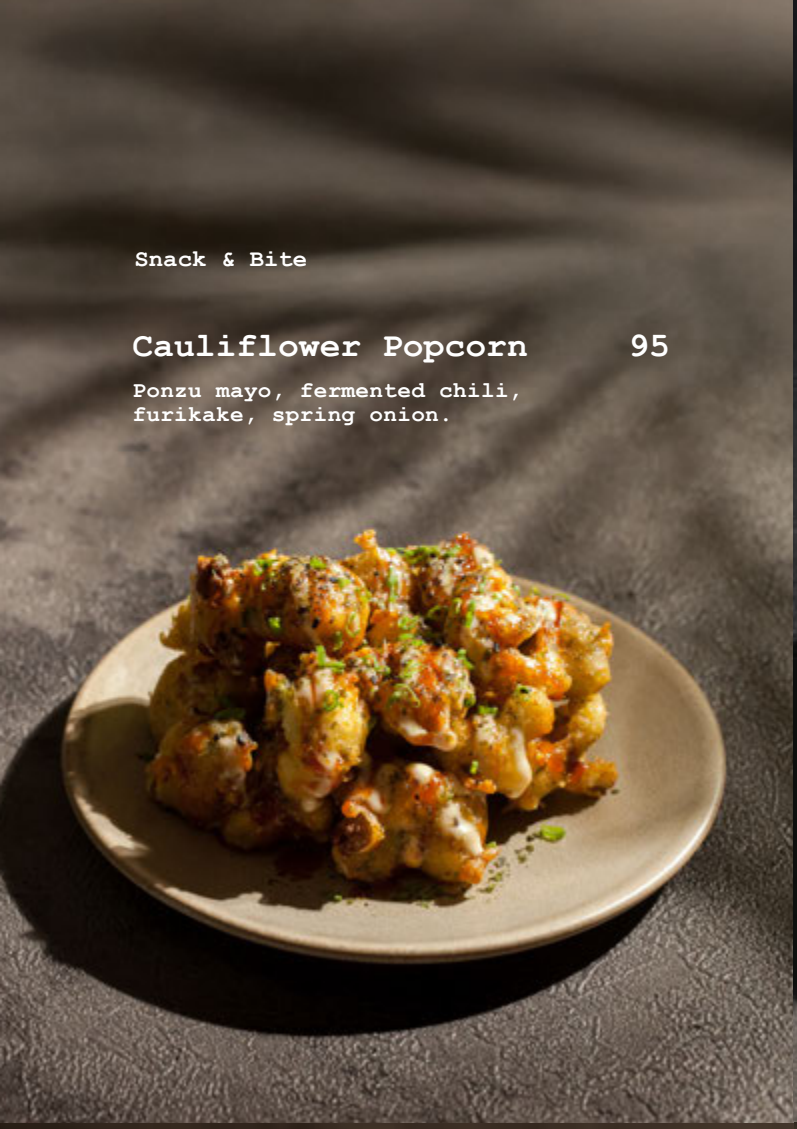


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Snack & Bite

Cauliflower Popcorn 95

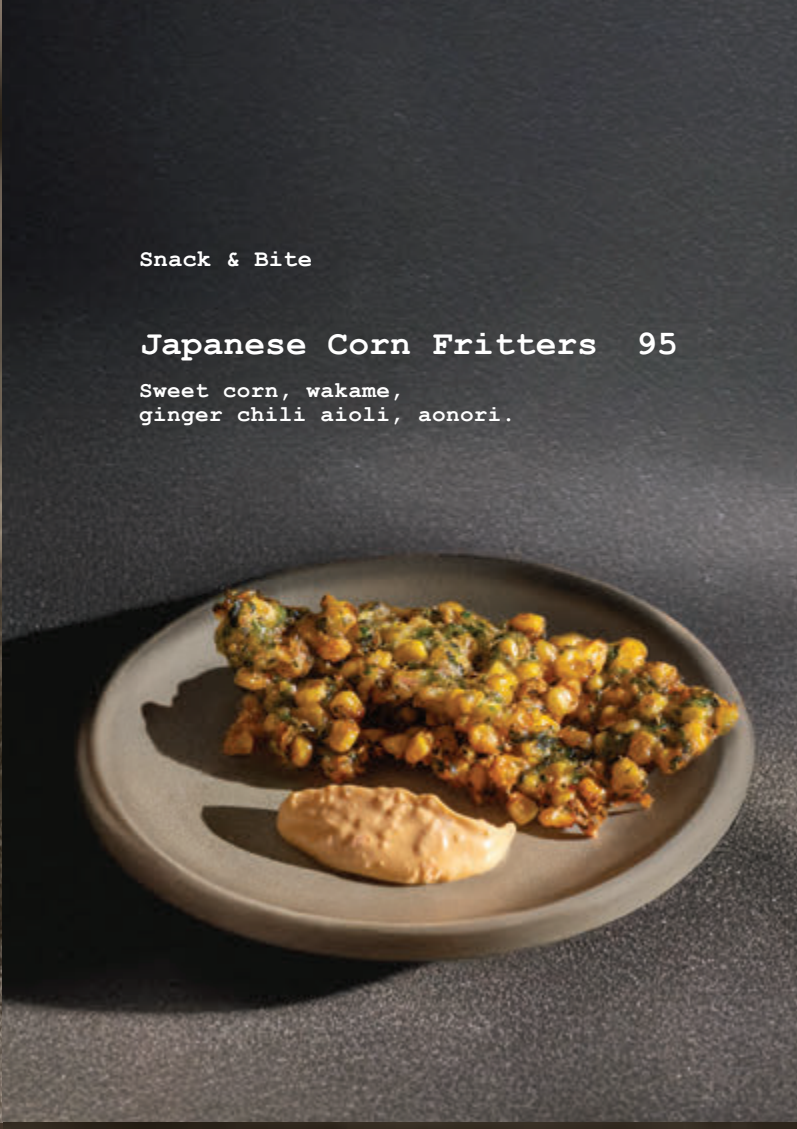
Ponzu mayo, fermented chili,
furikake, spring onion.



Snack & Bite

Japanese Corn Fritters 95

Sweet corn, wakame,
ginger chili aioli, aonori.



Snack & Bite

Japanese Tuna Tostada 115

Yuzu kosho, avocado, mix sesame seeds,
seaweed, spicy mayo.



Snack & Bite

Oyster Tempura 95

Japanese tartare sauce,
sweet and sour shoyu, tobiko.



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Snack & Bite

Salmon Taco 120

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



Snack & Bite

Unagi Bites 105

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

Prawn Timari Sushi 95

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



Snack & Bite

Teppanyaki Edamame 65

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



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Appetizer

Scallop Buttermilk Orange and Honey Sauce 160

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



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Appetizer

Tuna Spicy Miso 125

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

Tuna Crudo 125

Yellow fin tuna, yuzu green goddess, rayu oil,
sweet wasabi, tobiko



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Appetizer

Honey Butter Garlic Glazed 135

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



Appetizer

Calamari Teppanyaki 110

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

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Vegetarian

Spicy Kabocha Caramelized 95

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

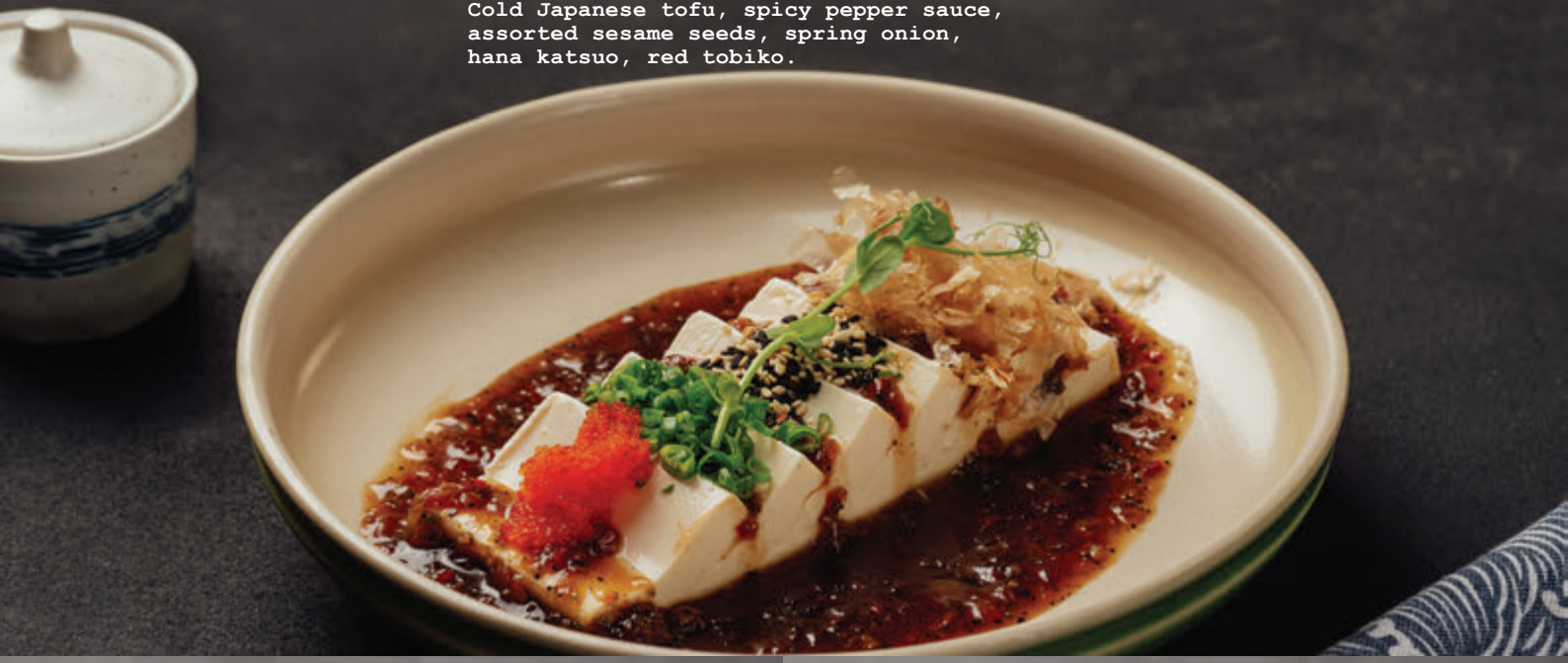


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Vegetarian

Cold Tofu Spicy Pepper Sauce 95

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



Vegetarian

Wakame Seaweed Salad 95

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



Vegetarian

Japanese Mushroom Salad 95

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



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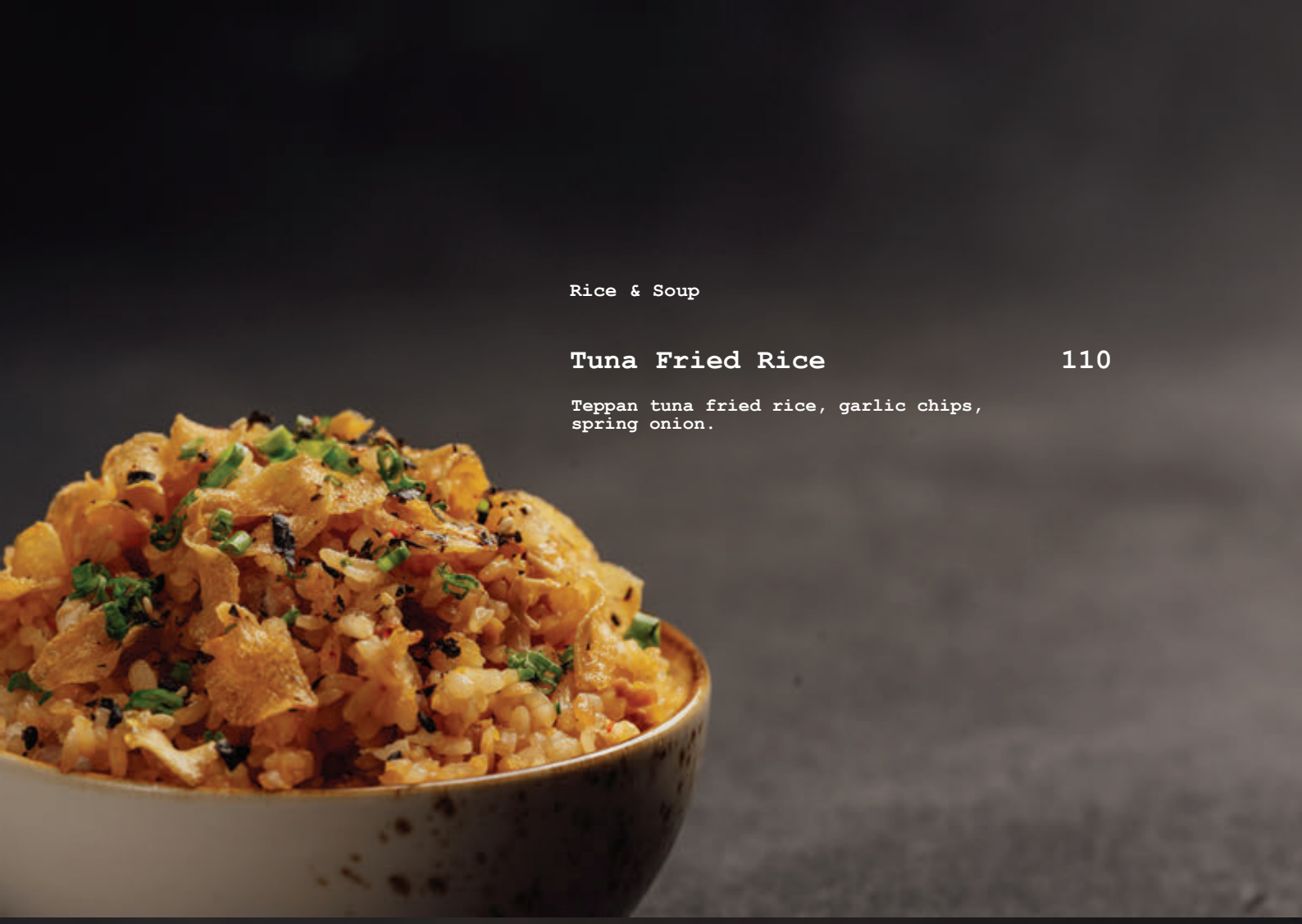
Rice & Soup

Salmon Fried Rice 120

Teppan salmon fried rice, garlic chips,
spring onion.



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Rice & Soup

Tuna Fried Rice 110

Teppan tuna fried rice, garlic chips,
spring onion.



Rice & Soup

Garlic Fried Rice 100

Teppan fried rice with garlic chips,
buttered soy.

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subject to 21% tax and service.



Rice & Soup

Miso Soup 95

Fermented soybean paste,
seafood broth, tofu, seaweed.

Rice & Soup

Japanese Steamed Rice 50

Japanese steamed rice topped
with furikake.



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subject to 21% tax and service.

Signature Sushi

Fiery Blazing Sushi 215

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



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Sushi

Unagi Roll 150

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



Sushi

Aburi Almond Roll 165

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



Sushi

Hamachi Crab Roll 165

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



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Nigiri

Assorted Nigiri Sushi 175

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



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Nigiri

Salmon Belly Truffle Sushi 120

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



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Sashimi

Sakura Set 295

Salmon, salmon belly, hamachi, toro, hotate,
black and red tobiko, wasabi, soy sauce,
lemon, shisho leaves, ginger pickles.



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Sashimi

Tuna Tataki 145

Tuna, wafu dressing, avocado,
wasabi, ikura.



Sashimi

Red Snaper Uzukury 145

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



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Main Speciality

Rib Eye Mb5+ 485

200g pure Angus Rib Eye Beef MB5+, grilled vegetables, garlic chips, garlic soyu caramelized, trio sauce.



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Main Speciality

Gyu Katsu Set 200gr 320

Breaded meltique beef,
kyabetsu salad, trio sauce.



Main Speciality

Saikoro 200gr 320

Saikoro cubes top sirloin,
kyabetsu salad, trio sauce.



Main Speciality

Pork Tonkatsu 280

Pork tonkatsu, apple & cabbage slaw,
wakame, yuzu aioli.



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Main Course

Salmon Teriyaki 300

Teppan-style salmon, teriyaki sauce,
assorted mushrooms, katsuo dash, sesame seeds,
tobiko, gobo chip.



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Main Course

Pork Collar 235

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



Main Course

Black Cod 305

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



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Main Course

Chicken Teriyaki 190

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



Main Course

Grill Grouper 170

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



Main Course

Saba Shioyaki Set 175

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

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Main Course

King Prawn 225

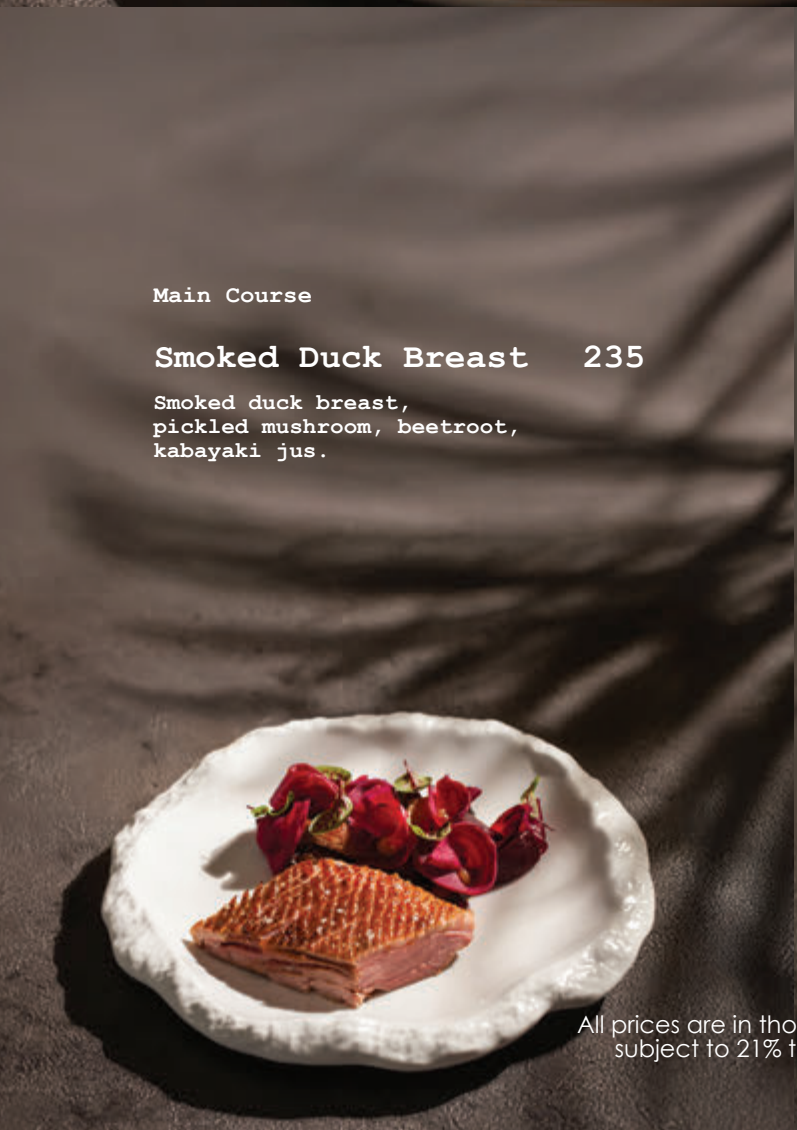
Grilled prawn, fermented soybean,
tuna chunk, wakame, prawn oil.



Main Course

Smoked Duck Breast 235

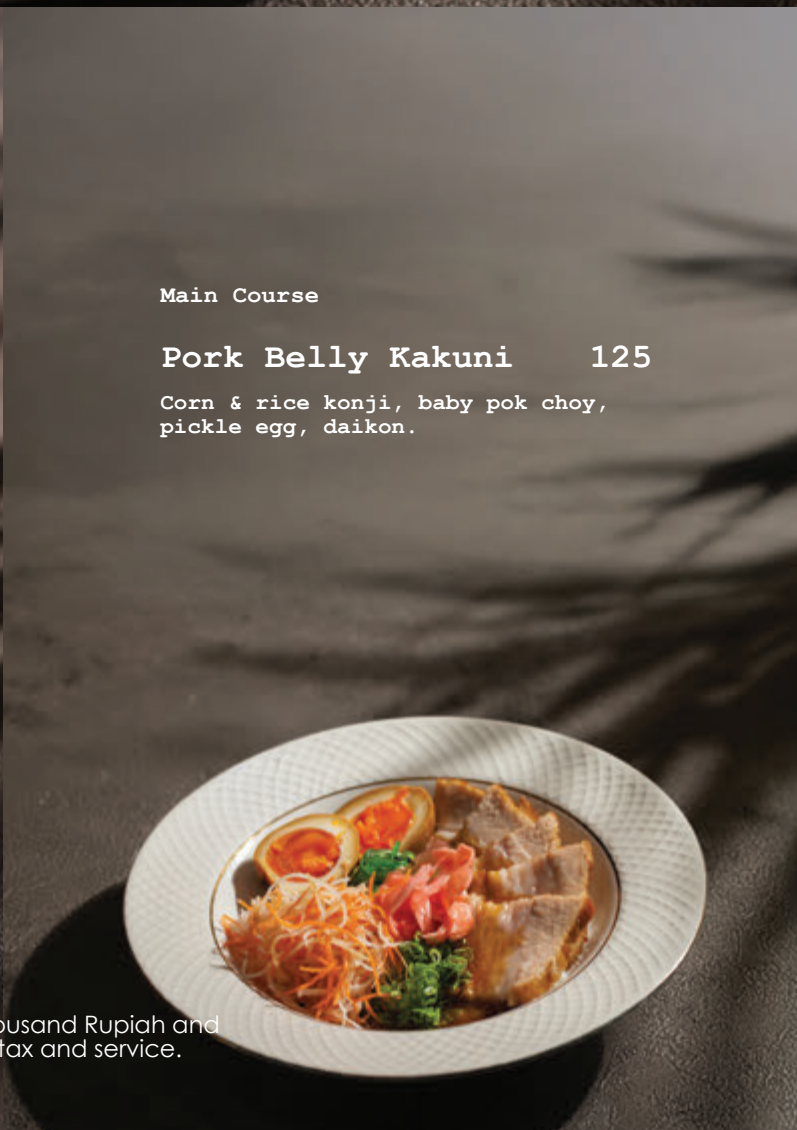
Smoked duck breast,
pickled mushroom, beetroot,
kabayaki jus.



Main Course

Pork Belly Kakuni 125

Corn & rice konji, baby pok choy,
pickle egg, daikon.



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Dessert

Tempura Matcha Ice Cream 90

Matcha ice cream, chocolate sauce,
strawberry fruit.



Dessert

Mango Mousse 90

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



Dessert

Crème Brulee 90

Jackfruit, lemon flavor.



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SIGNATURE COCKTAILS



Kyarame rukohi 160

Vodka, espresso, caramel, grenadine.



Freeze snow 160

Vodka, mint leaves, lime, lychee.

Sakura martini 160

Gin, dray vermouth, sakura syrup, angostura bitter.





Matchado mojito 160

Light rum, mint leaves, lime, sugar, matcha tea powder, soda.



Ai shitemo ii 160

Daiyame sochu, nigori sake, sakura, pineapple, lime.



Karai shinsen 160

Tequila, triple sec, gari & wasabi, lime, pineapple, pineapple foam.



Ginger bell 160

Gin, ginger beer syrup, lime, ginger foam.

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MOCKTAIL

Lychee Sour 95
Lychee syrup, honey, lemon,
top with tonic water.

Matcha Sea Salt 95
Matcha tea, cream sea salt,
almond crumble, caramel.

Asian Sparkler 95
Passion fruit syrup,
pineapple juice,lime juice.



Tropical Orange 95
Grapefruit syrup, pomelo fruit,
strawberry, orange juice, tonic,
top with ginger foam.

Fruity Lemonade 95
Light orange, pineapple,
guava and lime juice
with sprite.

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BEVERAGE MENU

CLASSIC COCKTAILS

Aperol Spritz 140
Aperol, dry prosecco, soda water.

Bloody Mary 140
Vodka, tomato juice, lime juice, Worcestershire sauce, tabasco, black paper, salt.

Old Fashioned 140
Whiskey, soda water, simple syrup, angostura bitter.

Mojito 140
Rum, lime juice, simple syrup, lime, mint, soda water.

Espresso Martini 140
Espresso, vodka, coffee liqueur.

Margarita 140
Tequila, triple sec, lime juice, salt.

Lychee Martini 140
Vodka, lychee liquor, lychee puree, lychee fruit.

Daiquiri 140
Rum, lime juice, simple syrup.

SAKE SHOOTER

Kubota Senju	125
Oyama Tokubetsu Junmai	135

SPIRIT

Smirnoff Vodka	120
Absolut Vodka	120
Grey Goose Vodka	130
Bacardi Light	130
Tequila Jose Quervo	120
Gentelmen Jack	130
Chivas Regal Mizunara	150
Chivas Regal Gold Signature	160
Johnnie Walker Double Black Lable	170
Johnnie Walker Green Lable	230
Gordon Dry Gin	130
Tanqueray 10	150
Bombay Saphire	140
Hendrik Gin	160
Jameson	130
Glenlivet	185
Glenmorangie 10	170
Dewar's	160
Glenfiddict 12	185
Maccalan Quest	230
Cabo Wabo	150
Baron Othard	170

SAKE

Kubota Senju	3.900
Oyama Tokubetsu Junmai	3.900
Hakusika Ginjo Nama Cozo 300ml	642
Hakushika Yamada Nishiki Tokubetsu 180ml	460

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BEVERAGE MENU

HOT TEA

Hojicha	65
Genmaicha	65

FLAVOR ICED TEA

Lychee Ice Tea	75
Peach Ice Tea	75
Passion Fruit Ice Tea	75

SOFT DRINK

Equil Still Water	70
Equil Sparkling Water	70
Coca-Cola	70
Sprite	70
Tonic Water	70

BEER

Bintang	80
Sapporo	110
Kura kura	110

WINE LIST

WHITE WINE

Shearwater *Sauvignon Blanc*	960
Bodega Norton Collection *100% Torrontes*	940
Astrolabe Farm Riesling *Dry Riesling*	990
Fantinel Borgo Tesis *Chardonay*	990
Man Free - Run *Chenin Blanc*	940
Sababay *White Velvet*	448
Two Island *Pinot Grigio*	840

RED WINE

Monkey Puzzle *Merlot*	940
Man Bosstok *Pinotage*	940
Phone Village Lavau *Vallee du Rhone*	990
Shearwater *Pinot Noir*	990
Two Island *Cabernet Merlot*	840
Sababay *Red Velvet*	448

WINE BY GLASS

White Wine Sababay White Wine	130
Red Wine Sababay Black Wine	130
Shearwater *Saugvinon Blanc*	215
Monkey Puzzle *Merlot*	215

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