

SHICHIRIN



いらっしゃいませ!

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 95

Crunchy Japanese bread, salmon tartare, truffle oil, yuzu juice, sesame miso mayo, spring onion, garlic miso, citrus gel, black tobico.



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

Snack & Bite

Prawn Toast 120

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



Snack & Bite

Beef Tare-tare 100

Taco shell, sushi rice, red cabbage, sesame miso mayo, yuzu juice, chili mayo, ichimi, tare sauce.



Snack & Bite

Wings Karage 85

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



Snack & Bite

Crispy Rice Beef 120

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



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Snack & Bite

Salmon Taco 90

Tasmanian salmon, wasabi yuzu tartare, pickle kyuri, sesame.



Snack & Bite

Teppanyaki Edamame 45

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



Snack & Bite

Cauliflower Popcorn 85

Ponzu mayo, fermented chili, furikake, spring onion.



Snack & Bite

Japanese Corn Fritters 85

Sweet corn, wakame, ginger chili aioli, ao nori.



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Snack & Bite

Chicken Tsukune 80

Yakitori-style chicken, spicy mayo, spring onion, ichimi.



Snack & Bite

Corn Tuna Tartar 95

Crispy corn, tuna, spicy mayo, miso caramel, spring onion, tobiko.



Snack & Bite

Japanese Tuna Tostada 105

Yuzu kosho, avocado, furikake, seaweed, spicy mayo.



Snack & Bite

Oyster Tempura 85

Japanese tartare sauce, sweet and sour shoyu, tobiko.



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Appetizer

Scallop Buttermilk Orange Honey Sauce 190

Marinated hokkaido scallop, yuzu dressing, truffle oil,
buttermilk orange honey sauce, yuzu juice.



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Appetizer

Tuna Spicy Miso 90

Fresh Tuna, miso Caramelized, burnt gochujang, ichimi, assorted sesame seed, truffle oil, yuzu juice, quail egg yolk, black tobico, ito togarashi, purple powder, crackers.



Appetizer

Tuna crudo 115

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

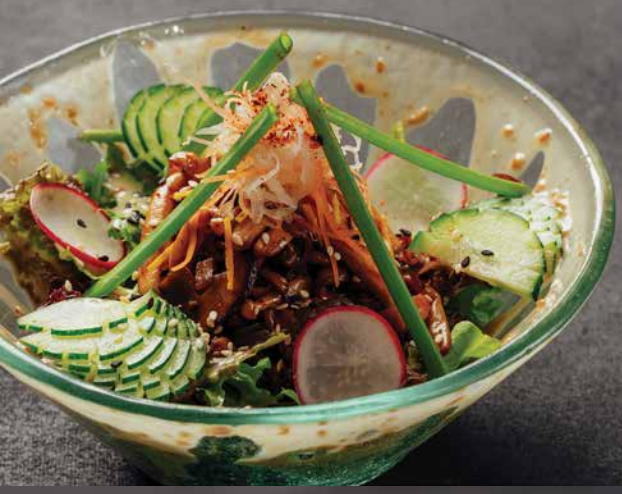


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Appetizer

Japanese Mushroom Salad 85

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



Appetizer

Wakame Seaweed Salad 85

Assorted green salad, seaweed, sesame dressing, tataki dressing.



Appetizer

Teppanyaki Calamari 90

Calamri, tomato cherry, seaweed butter, asian salsa verde.



Appetizer

Nippon Romaine 85

Baby romaine, yuzu miso dressing, bread ang bacon crumbs, parmesan.



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Vegetarian

Spicy Kabocha caramelized 85

Kabocha puree, spicy and caramelized kabocha, green oil, chili oil.



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Vegetarian

Cold Tofu Spicy Pepper Sauce 90

Cold japanese tofu, spicy pepper, onion, capsicum, assorted sesame seeds, spring onion.



Vegetarian

Watermelon Tataki 90

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



Vegetarian

Teppanyaki Yasai Steak 90

Yasai puree, yasai steak, sesame miso mayo, assorted sesame seeds, spring onion, citrus gel.



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Rice & Soup

Salmon Fried Rice 80

Teppan salmon fried rice, salmon skin crackers, spring onion.



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Rice & soup

Tuna Fried Rice 70

Teppan tuna fried rice, garlic chips,
spring onion.



Rice & soup

Garlic Fried Rice 60

Teppan fried rice, garlic chips,
buttered soy.



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subject to 21% tax and service.



Rice & Soup

Miso Soup 65

Fermented soybean paste, seafood broth
tofu, seaweed.



Rice & Soup

Japanese Steamed Rice 35

Japanese steamed rice

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

Signature Sushi

Fiery Blazing Sushi 220

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



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Sushi

Hamachi Crab Roll 130

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



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subject to 21% tax and service.

Sushi

Unagi Roll 125

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



Sushi

Special Otoro Maki 100

Sushi rice, nori, otoro, osinko, ikura, truffle oil, orange tobiko.



Sushi

Rainbow Roll 100

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



Sushi

Aburi Almond Maki 115

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



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Sushi

Smoked Hamachi Roll 150

Daikon pickle, hamachi, kyuri,
apple slaw, green lettuce,
crispy leek, cream cheese,
black tobiko.



Sushi

Tuna Spicy Roll 115

Tuna, furikake, yuzu kosho, kyuri,
spring onion, cream cheese,
sushi rice, nori.



Sushi

Nami Nori Sushi 115

Salmon, sushi rice, spring onion,
kyuri, cuka wakame, mentai sauce.



Sushi

Kaniebi Roll 125

Nori, sushi rice, kyuri, avocado,
tanuki, crab stick, orange tobiko



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subject to 21% tax and service.

Nigiri

Assorted Nigiri Sushi 140

Sushi rice, salmon, hamachi, tuna,
salmon belly, hokkaido scallop,
red snaper, tare sauce.



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Nigiri

Salmon Belly Truffle Sushi 90

Sushi rice, salmon, ikura, tare sauce glaze, truffle oil.



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Sashimi

Sakura Set 200

Salmon, salmon belly, hamachi, otoro,
hotate, black and orange tobiko,
wasabi, soy sauce, lemon,
shiso leaves, ginger pickles.



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Sashimi

otoro Sashimi 105

Sliced Otoro, ikura, daikon, kyuri.

Sashimi

Red Snapper Usuzukuri 110

Comport sashimi, furikake, extract strawberry, yuzu khoso, wakame, passion fruit sauce.



Sashimi

Tuna Tataki 105

Tuna, wufu dressing, avocado, wasabi, ikura .



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Sashimi

Snapper Ceviche 100

Local snapper ceviche, citrus gel, ichimi, rice chips, microgreens.

Sashimi

Salmon Crudo 105

Salmon, creamy mango sauce, ikura, leek, pickled chili.

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Main Specialty

Pork Tonkatsu 240

Breaded pork loin, apple and cabbage slaw, wakame, yuzu aioli.



Main Specialty

Rib Eye MB5+ 520

200gr puree angus rib eye beef MB5+ grilled vegetables, garlic chip, trio sauce.



Main Specialty

Saikoro 200gr 315

Cube wagyu beef tenderloin, kyabetsu, wasabi, trio sauce.



Main Specialty

Gyu Katsu set 200gr 295

Breaded meltic beef, kyabetsu, wasabi, trio sauce.



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Main Course

Salmon Teriyaki 185

Teppan style salmon, teriyaki sauce,
assorted mushrooms, sesame seed.



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Main Course

Pork Collar 205

300gr teppanyaki pork collar, assorted grilled vegetables, trio sauce.

Main Course

Pork Ribs 200

Fried pork ribs, chili caramel, ichimi, black vinegar sauce.



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Main Course

Chicken Teriyaki 125

Teppan style, chicken thigh boneless skin on, teriyaki sauce, organic leaves salad, sesame dressing.



Main Course

Grill Grouper 125

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



Main Course

Nori crumble paste 90

Nori, garlic, sugar, sesame oil, soy sauce, egg yolk, prawn.



Main Course

Prawn Udon Noodle 105

King prawn, kimchi udon, miso powder, nori flakes, sesame, scallion.



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Main Course

Black Cod 205

Saikyo yaki miso sauce goma ae salad, ichimi.



Main Course

Chicken Katsu Sando 165

Buttermilk fried chicken, spicy mayo, lettuce, sesamed dressing, pickle cucumber.



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Dessert

Crème Brulee 90

Jackfruit, lemon flavour.



Dessert

Mango Mousse 70

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



Dessert

Hojicha Tiramisu 85

Sponge cake, matcha cream, coffee, miso dust.

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Non Alcoholic

Matcha Milkshake 80

Non Alcoholic

Matcha Sea Salt 90

Matcha tea, cream sea salt,
almond crumble, caramel.

Non Alcoholic

Shichirin Sparkle 80

Passion fruit, lime juice,
pineapple juice,
homemade sakura orange soda.



Non Alcoholic

Chocolate Milkshake 80

Non Alcoholic

Vanilla Milkshake 80

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SHICHIRIN

BEVERAGE MENU

COCKTAILS

Highball

Shiso 140
Hakkaisan tokubetsu junmai, supasawa, shiso soda.

Midori No Pandan 140
Juju craft gin, pandan cordial, apple soda.

Raichi 140
Juju craft gin, lychee, vanilla, jasmine soda.

Suika 140
Hakkaisan tokubetsu junmai, watermelon rind chilli oleo, soda.

Classic Whisky Highball 140
Matsui san-in whisky, carbonated lemon.

Sour

Sansho Margarita 140
Reposado tequila, triple sec, togarashi-sesame cordial, yuzu.

Yuzu 140
Juju craft gin, watermelon, banana oleo, yuzu.

Tamarindo 140
Reposado tequila, passion fruit, tamarind, vanilla.

Aamondo 140
Matsui san-in whisky, house-made amaretto, yuzu.

Classic Sour 140
Matsui san-in whisky, lemon, chamomile bitters.

Spirit Forward

Ume Negroni 140
Juju craft gin, oka bermutto sweet vermouth, shifuku no kaori, campari.

Toropikaru 140
Coconut gin, strawberry campari, oka bermutto sweet vermouth.

Mesukaru 140
Mezcal espadín, campari, luxardo antico.

Classic Negroni 140
Juju craft gin, luxardo antico, campari.

Yoru No Kuro 140
Amaretto, dark cacao, amaro.

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BEVERAGE MENU

CLASSIC COCKTAILS

Aperol Spritz 165
Aperol, dry prosecco, soda water.

Old Fashioned 145
Whiskey, soda water, simple syrup, angostura bitter.

Mojito 150
Rum, lime juice, simple syrup, lime, mint, soda water.

Espresso Martini 150
Espresso, vodka, coffee liqueur.

Margarita 145
Tequila, triple sec, lime juice, salt.

Lychee Martini 150
Vodka, lychee liquor, lychee puree, lychee fruit.

Daiquiri 150
Rum, lime juice, simple syrup.

Whiskey Sour 150
Jimbeam, lime juice, simple syrup, egg white.

Long Island Iced Tea 160
Vodka, rum, gin, tequila, triple sec, lime juice, coke.

Cosmopolitan 150
Vodka, Triple sec, Cranberry juice, lime juice.

Sex On The Beach 150
Vodka, Peach, lime juice, orange juice, cranberry juice.

Mimosa 140
Orange juice, Sparkling wine.

Belini 130
Peach syrup, Sparkling wine.

Gin Fizz 155
Gin, lime juice, simple syrup, egg white.

Tequila Sunrise 145
Tequila, orange juice, grenadine.

Boulevardier 165
Jimbeam, Campari, martini rosso.

Irish Coffee 150
Jameson, espresso, cream.

Blue Lagoon 140
Vodka, Blue curaçao, lime juice, sprite

Pinacolada 140
Rum, pineapple juice, lime juice, coconut syrup, coconut cream.

MOCKTAILS

Yuzu Sakura 90
Yuzu puree, lime juice, sakura, passion fruit, soda.

Oshino Hakkai 90
Fresh orange, pineapple, ginger, mint leaves, lime, sugar.

Taiyou 90
Sakura syrup, grenadine, lime juice, lychee syrup.

Ichigo Hakkanou 90
Mix berry, mint leaves, fresh lime, top with soda.

Granitas 90
Orange juice, pineapple juice, lime juice, ginger syrup, mint, soda.

Virgin Mojito 90
lime, mint, lime juice, simple syrup, soda water.

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BEVERAGE MENU

SAKE By Shooter

Kubota Senju	115
Oyama Tokubetsu Jumai	115
Matsui Brandy Umeshu	110
Shifuku ni kaori plum Liqueur	90

SAKE

Junmai Daiginjo (720 ML)

Hakka Isan Niigata	1.550

Junmai Kimoto

Kurosawa Nagano 720ml	1.350
Kurosawa Nagano 300ml	750

Shesshu Otokoyama

Konishi Hyogo 720ml	1.000

Nigori

Kurosawa Nagano 300ml	500

LIQUEUR By Bottle/Glass

Shifuku ni kaori plum Liqueur	800/90
Matsui Brandy Umeshu	800/110

SHOCHU

Momosuke original barley

Shochu 900ml	1.350

Daiyame sweet potato

Shochu 900ml	1.350

WHISKY Matsui blended

Whisky SAN-IN	1.300/120

GIN

Juju craft Gin	1.600/130

SOFT DRINK & WATER'S

Balian Still Water	40
Balian Sparkling Water	45
Red Spiced Rosella, Vanilla	45
Green Apple, Thyme	45
Yellow House-Made Tonic	45
Fiji Still Water	75
Equil Sparkling	65
Equil Still	60
Coca Cola	55
Sprite	55
Soda Water	55
Tonic Water	55
Diet Coke	55

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SHICHIRIN

BEVERAGE MENU

MILK

Hot Chocolate	65

COFFEE'S

Cappuccino	65
Flat White	65
Caffe Latte	65
Double Espresso	60
Americano	50
Espresso	40

SPIRIT By Glass

Jhonnie Walker Black Label	180
Macallan Quest	180
Glenlivet 12	180
Glenfiddich 12	180
Jameson	130
Absolute Vodka	130
Jack Daniel	130
Bombay	130
SKYY Vodka	120
Bacardi Light Rum	120
Gordon's Dry Gin	120
Hendrik Gin	130
Gentleman Jack	130
Jose Cuervo Gold	120
Jimbeam	120

FRESH JUICE

Seasonal Fruit	70

TEA SPECIALIST

Ice Sakura Yuzu Tea	85
Matcha Green Tea	80
Hojicha Tea	65
Genmaicha Tea	65
Ice Lemon Tea	65
English Breakfast Tea	65
Chamomile Tea	65
Lychee Iced Tea	65
Peach Iced Tea	65
Passion Fruit Iced Tea	65

BEER

Sapporo	110
Heineken	95
Bintang	90

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BEVERAGE MENU

WINE LIST

SPARKLING WINE

Cantine Maschio Pinot Grigio Extra dry, Modena, Italy	857
Prosecco, Alba Luna Extra dry, Treviso, Italy, NV	800 / 160

ROSE WINE

Bordeaux rose, Mouton Cadet classic, Bordeaux, France	1.000 / 190

WHITE WINE

Dry Riesling, Volratz, Rhiengau, Germany	1.000
Sauvignon Blanc, HaHa Wines, Marlborough, New Zealand	900
Pinot Grigio, Santi Sortelese, Valdadige, Italy	850 / 170
TWO Island Sauvignon Blanc, Bali Indonesia	700 / 120
TWO Island Chardonnay, Bali Indonesia	700 / 120
Chardonnay, Banrock Station, Riverland, Australia	750

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 / 130
Two Island Carbenet Merlot, Bali Indonesia	700 / 120
Two Island Shiraz, Bali Indonesia	700 / 120

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