



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 95

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 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, julienned beef,
miso caramel, burnt gochujang,
assorted sesame seed, spring onion,
yuzu juice, chili mayo, ichimi,
tare sauce.



Snack & Bite

Crispy Nori Prawn 90

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



Snack & Bite

Crispy Rice Beef 120

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



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

Snack & Bite

Salmon Taco

90

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



Snack & Bite

Teppanyaki Edamame

45

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



Snack & Bite

Wings Karage

85

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



Snack & Bite

Japanese Corn Fritters

85

Sweet corn, wakame, ginger chili aioli, aonori.



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

Snack & Bite

Cauliflower Popcorn 85

Ponzu mayo, fermented chili, furikake, spring onion.



Snack & Bite

Japanese Tuna Tostada 105

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



Snack & Bite

Oyster Tempura 85

Japanese tartare sauce, sweet and sour shoyu, tobiko.



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

Appetizer

**Scallop Buttermilk Orange
and Honey Sauce**

190

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 Miso

90

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

115

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



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

Appetizer

**Japanese
Mushroom Salad 85**

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



Appetizer

Wakame Seaweed Salad 85

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



Appetizer

Teppanyaki Calamari 90

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



Appetizer

Nippon Romaine 85

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



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Vegetarian

Spicy Kabocha caramelized

85

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



Vegetarian

Cold Tofu Spicy Pepper Sauce

90

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



Vegetarian

Watermelon Tataki 90

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



Vegetarian

Teppanyaki Yasai Steak 90

90

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

80

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



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Rice & soup

Tuna Fried Rice

70

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



Rice & soup

Garlic Fried Rice

60

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

65

Fermented soybean paste, seafood
broth, tofu, seaweed.



Rice & Soup

Japanese Steamed Rice

35

Japanese steamed rice topped with furikake.



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

Signature Sushi

Fiery Blazing Sushi

220

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



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

Sushi

Oceanic Sunrise Roll

105

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



Sushi

Hamachi Crab Roll

130

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



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Sushi

Unagi Roll 125

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



Sushi

Special Otoro Maki 100

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



Sushi

Rainbow Roll 100

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



Sushi

Aburi Almond Maki 115

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 140

Sushi rice, salmon, hamachi, tuna, salmon belly, Hokkaido 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 90

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

200

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



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Sashimi

Chutoro Sashimi 105

Sliced chutoro, ikura, daikon, kyuri.

Sashimi

**Red Snapper
Usuzukuri 110**

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



Sashimi

Tuna Tataki 105

Tuna, wafu dressing, avocado, wasabi, ikura.



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subject to 21% tax and service.

Main Specialty

Rib Eye MB5+

520

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



Main Specialty

Saikoro 200gr

315

Cubed Wagyu beef tenderloin,
kyabetsu salad, wasabi, trio sauce.



Main Specialty

Gyu Katsu

295

Breaded santuri sirloin beef,
kyabetsu, wasabi, trio sauce.



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

Main Specialty

Pork Tonkatsu

240

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



Main Specialty

Beef Short Rib

265

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



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

Main Course

Salmon Teriyaki

185

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



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

Main Course

Pork Collar

205

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



Main Course

Pork Ribs

200

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



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subject to 21% tax and service.

Main Course

Chicken Teriyaki 125

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



Main Course

Grill Grouper 125

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



Main Course

Saba Shioyaki Set 125

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



Main Course

Prawn Udon Noodle 105

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



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Main Course

Black Cod

205

Saikyoyaki sauce, goma-ae salad,
lemon torch, rengkong, gobo chip.



Main Course

Chicken Katsu Sando

165

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



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subject to 21% tax and service.

Main Course

King Prawn

205

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



Main Course

Smoked Duck Breast 220

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



Main Course

Pork Belly Kakuni 115

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



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subject to 21% tax and service.

Dessert

Crème Brulee

90

Jackfruit, lemon flavour.



Dessert

Mango Mousse

70

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



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Signature Cocktails

Nettai no Hana 150

Gin, blue curaçao, yuzu puree,
cinnamon syrup, egg white.

Signature Cocktails

Akaku Natta 150

Tequila, orange liqueur, lime juice,
yuzu puree, cranberry juice, spiced syrup,
grenadine, spiced foam.



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Signature Cocktails

Kyarame Rukohi 130

Vodka, espresso, caramel, grenadine.



Signature Cocktails

Freeze Snow 150

Vodka, mint leave, lime, lychee.



Signature Cocktails

Sakura Martini 150

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



Signature Cocktails

Matchado Mojito 140

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



Signature Cocktails

Ai Shitemo Ii 155

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



Signature Cocktails

Karai Shinsen 150

Light rum, daiyame sochu, gari & chili syrup, umeshu liqueur, wasabi, yuzu, lime, pineapple, homemade sakura orange soda.



Signature Cocktails

Ginger Bell 150

Gin, ginger beer syrup, lime, ginger foam.



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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BEVERAGE MENU

CLASSIC COCKTAILS

Aperol Spritz Aperol, dry prosecco, soda water.	165	Cosmopolitan Vodka, Triple sec, Cranberry juice, lime juice.	150
Old Fashioned Whiskey, soda water, simple syrup, angostura bitter.	145	Sex On The Beach Vodka, Peach, lime juice, orange juice, cranberry juice.	150
Mojito Rum, lime juice, simple syrup, lime, mint, soda water.	150	Mimosa Orange juice, Sparkling wine.	140
Espresso Martini Espresso, vodka, coffee liqueur.	150	Belini Peach syrup, Sparkling wine.	130
Margarita Tequila, triple sec, lime juice, salt.	145	Gin Fizz Gin, lime juice, simple syrup, egg white.	155
Lychee Martini Vodka, lychee liquor, lychee puree, lychee fruit.	150	Tequila Sunrise Tequila, orange juice, grenadine.	145
Daiquiri Rum, lime juice, simple syrup.	150	Boulevardier Jimbeam, Campari, martini rosso.	165
Whiskey Sour Jimbeam, lime juice, simple syrup, egg white.	150	Irish Coffee Jameson, espresso, cream.	150
Long Island Iced Tea Vodka, rum, gin, tequila, triple sec, lime juice, coke.	160	Blue Lagoon Vodka, Blue curaçao, lime juice, sprite	140
		Pinacolada Rum, pineapple juice, lime juice, coconut syrup, coconut cream.	140

SIGNATURE COCKTAILS

Yuzu Bee's Knees Yuzu's sake junmai, light rum, yuzu syrup, honey, egg white, lime.	140
Chawari Sake (Hot Served) Sake, genmaicha tea, honey, fresh lime, mint leave.	140
Sexy Bloom Vodka, cranberry, grenadine, lime juice, egg white.	140
Caramel Espresso Tequila, espresso coffee liquor, caramel syrup.	140

FRESH JUICE

Seasonal Fruit Watermelon, orange, pineapple, honeydew, strawberry.	70
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MOCKTAILS

Yuzu Sakura Yuzu puree, lime juice, sakura, passion fruit, soda.	90
Oshino Hakkai Fresh orange, pineapple, ginger, mint leaves, lime, sugar.	90
Taiyou Sakura syrup, grenadine, lime juice, lychee syrup.	90
Ichigo Hakkanou Mix berry, mint leaves, fresh lime, top with soda.	90
Granitas Orange juice, pineapple juice, lime juice, ginger syrup, mint, soda.	90
Virgin Mojito lime, mint, lime juice, simple syrup, soda water.	90

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BEVERAGE MENU

TEA SPECIALIST

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

SOFT DRINK & WATER'S

Fiji Still Water	75
Equil Sparkling	65
Equil Still	60
Coca Cola	55
Sprite	55
Soda Water	55
Tonic Water	55
Diet Coke	55

COFFEE'S

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

MILK

Hot Chocolate	65
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BEER

Sapporo	110
Heineken	95
Bintang	90

JAPANESE SPECIALTY

SAKE

Junmai Daiginjo Hakka Isan Niigata	1.550
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Junmai Kimoto Kurosawa Nagano 720ml	1.350
Kurosawa Nagano 300ml	750

Shesshu Otokoyama Konishi Hyogo 720ml	1.000
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Nigori Kurosawa Nagano 300ml	500
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LIQUEUR

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

SHOCHU

Momosuke original barley Shochu 900ml	1.350
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Daiyame sweet potato Shochu 900ml	1.350
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WHISKY Matsui blended Whisky SAN-IN	1.300/120
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GIN

Juju craft Gin	1.600/130
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ON THE ROCK

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

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
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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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