SUSHI BAR

Items from our Japanese kitchen may be served at a different time than other menu items.

Salmon Aburi (4 pcs) | F — **95**
torched salmon nigiri, teriyaki sauce, spicy mayo, spring onion, sesame seed, togarashi

Tuna Tartare — **95**
freshly cut yellowfin tuna seasoned with ponzu, topped w smashed avocado, tobiko & spring onion, truffle oil & tempura flakes

Salmon Tataki — **125**
lightly pan seared salmon in thin slices, rice vinegar, shoyu, shallot, ginger, konbu, spring onion

Edamame (200gr) | V GF — **55**
warm soy bean, sea salt, Shichimi Togarashi

Chirashizushi — **125**
bowl of seasoned sushi rice w fresh salmon, butterfish, snapper, tuna, prawn, tobiko, tamagoyaki, avocado, wakame & nori served w pickled ginger, wasabi & sesame seed

Miso Soup | GF — **55**
soy bean paste, silken tofu, scallion, wakame, dashi broth

Okonomiyaki — **55**
Japanese pancake made of cabbage, leek & onion, topped w tonkatsu sauce, Japanese mayonnaise, bonito flakes and spring onion

Usuzukuri (70gr) | F — **95**
daily fresh fish carpaccio, truffle ponzu sauce

Gyoza (6pcs) — **65**
chicken Japanese dumpling, spicy ponzu sauce

Chicken Yakitori (4 skewers) — **65**
grilled chicken thigh, leek, yakitori sauce

SIGNATURE ROLLS

Sunset (8pcs) — **125**
tempura prawn & cucumber, topped with spicy tuna, sesame oil, shoyu & tempura flakes

Crispy Salmon Skin (6pcs) | F — **125**
crispy salmon skin, cucumber, tobiko & teriyaki mayo

Prawn Tempura (8pcs) — **125**
prawn, tobiko, spicy mayonnaise & tempura flakes

Philadelphia (8pcs) — **125**
fresh salmon, cream cheese, tobiko & avocado

Samurai (8pcs) — **125**
tuna, salmon, snapper, avocado & wasabi mayo

Spicy Tuna (8pcs) | F — **125**
yellowfin tuna, cucumber, scallion & spicy sauce

Volcano (6pcs) — **135**
tempura prawn, spicy tuna, cucumber, avocado, wasabi mayo & teriyaki sauce

Dragon (8pcs) — **135**
prawn, cucumber, topped with unagi, avocado & unagi sauce

GF	GLUTEN FREE	VR	VEGAN ON REQUEST
F	FINNS SIGNATURE	V	VEGETARIAN
V	VEGAN	VR	VEGETARIAN REQUEST

Prices are in 000' Rupiah and subject to 10% Government tax and 7% service charge

SUSHI BAR

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SASHIMI

Tuna Sashimi (6 pcs) 75
slice of yellowfin tuna, daikon radish

Salmon Sashimi (6 pcs) 85
slice of fresh Norwegian salmon, daikon radish

Mixed Sashimi Medium (4 pcs each) 135
tuna, salmon, butterfish

Mixed Sashimi Large (5 pcs each) | 245
tuna, salmon, butterfish, snapper

TEMPURA

Prawn Tempura (5 pcs) 165
prawn, daikon oroshi, tentsuyu

Yasai Tempura (2 pcs each) | 75
shitake mushroom, onion, eggplant,
bell pepper, sweet potato, tentsuyu

SUSHI SET

Sushi Moriawase | 125
(Sushi nigiri platter 8 pcs)

tuna, snapper, salmon, butterfish, prawn,

tamagoyaki, tobiko, unagi

SUSHI A LA CARTE (2PCS)

Tuna	**35**	**Unagi**	**55**
Salmon	**45**	**Prawn**	**55**
Butterfish	**25**	**Egg omelette**	**25**
Snapper	**35**	**Tobiko**	**45**

MAKI / ROLLS (6PCS)

Tuna	**85**	**Cucumber |V|**	**55**
Salmon	**95**	**Avocado |V|**	**55**

JAPANESE BOX

FOR 1 OR 2 PEOPLE

Yakitori 165
wakame salad / tamagoyaki 2pcs
tuna roll 6 pcs / nigiri salmon 2 pcs
chicken yakitori 2 skewers w pickles / condiment

Gyoza 185
edamame / tamagoyaki 2 pcs
philadelphia roll 6 pcs / nigiri tuna 2 pcs
butter fish sashimi 2 pcs
chicken gyoza 3 pcs w pickles / condiment

Tempura 205
edamame / tamagoyaki 1pcs
spicy tuna roll 6 pcs / nigiri butter fish 2pcs
tuna & salmon sashimi 2 pcs each
prawn & vegetable tempura w pickles / condiment

Teriyaki | 255
wakame salad / tamagoyaki 1pc
prawn tempura roll 6 pcs / nigiri unagi 2 pcs
mixed sashimi (tuna, salmon, butter fish) 2 pcs each
chicken teriyaki w green leaves, pickles / condiment

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	FINNS SIGNATURE	V	VEGETARIAN
V	VEGAN	VR	VEGETARIAN REQUEST

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SUSHI BAR

DRINKS

ORGANIC TEA BY BREW ME 55
GREEN TEA / BLACK TEA
WHITE PEONY / OOLONG
GENMAICHA IMPERIAL

BEER 115
SAPPORO

JAPANESE MARTINIS 155

SAKETINI
chilled vodka, sake & cucumber

FUKUKO
sake, vodka, rose, peach & lime

SAKE

	160ML	BOTTLE
ICHINOKURA "Mukansa Extra Dry" Honjozo - Fukui +10 *light, very dry and smooth with savoury flavour notes and crisp acidity.*	375	1555 (720ml)
SESSHU OTOKOYAMA "Dry And Sharp Taste" Standard Sake - Konishi +7 *a slight melon and coconut flavor* *perfect with any Japanese food*		825 (300ml)
RIHAKU NIGORI "Dreamy Clouds" Tokubetsu Junmai - Shimane +3 *unfiltered - bright and lean in the mouth, chewy with sweet rice flavours.*		725 (300ml)
GEKKEIKAN "Sake Traditional" Junmai Shu - Kyoto +2 *good acidity, mineral driven, well-balanced with a clean, medium finish*	255	995 (720ml)
DAIGINJO HIYASHIBORI "Aromatic & Strong Flavor" Daiginjo - Konishi +1 tropical fruit aroma, well balanced with medium bodied taste *perfect to enjoy before and during meals*		850 (300ml)
UMENOYADO "GIN" Junmai Daiginjo - Nara +1 *fruity rice flavours, clean taste, deep aromas* *2010 - 2012 Monde Selection Gold Award*		1850 (720ml)
CHUM CHURUM Soju - Korea *very smooth taste and clear distilled*		325 (360ml)
IICHIKO Mugi Shochu - Kyushu *mineral, quite light and sharp, notes of pure spring water*	455	1950 (700ml)
CHOYA Classic Umeshu - Kyoto *extra intense sweet / sour flavour*	525	1985 (650ml)

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