



SUSHI BAR

FOOD

Salmon Aburi (4 pcs) GF	95
torched salmon nigiri, teriyaki sauce, spicy mayo, spring onion, sesame seed, togarashi	
Tuna Tartare	85
freshly cut yellowfin tuna seasoned with ponzu, topped w smashed avocado, tobiko & spring onion, truffle oil & tempura flakes	
Salmon Tataki	115
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	115
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) GF	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)	115
tempura prawn & cucumber, topped with spicy tuna, sesame oil, shoyu & tempura flakes	
Crispy Salmon Skin (6pcs) GF	115
crispy salmon skin, cucumber, tobiko & teriyaki mayo	
Prawn Tempura (8pcs)	115
prawn, tobiko, spicy mayonnaise & tempura flakes	
Philadelphia (8pcs)	115
fresh salmon, cream cheese, tobiko & avocado	

Samurai (8pcs)	115
tuna, salmon, snapper, avocado & wasabi mayo	
Spicy Tuna (8pcs) GF	115
yellowfin tuna, cucumber, scallion & spicy sauce	
Volcano (6pcs)	125
tempura prawn, spicy tuna, cucumber, avocado, wasabi mayo & teriyaki sauce	
Dragon (8pcs)	125
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

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◆◆◆◆◆◆ SASHIMI ◆◆◆◆◆◆

Tuna Sashimi (6 pcs) slice of yellowfin tuna, daikon radish	75
Salmon Sashimi (6 pcs) slice of fresh Norwegian salmon, daikon radish	85
Mixed Sashimi Medium (4 pcs each) tuna, salmon, butterfish	125
Mixed Sashimi Large (5 pcs each) F tuna, salmon, butterfish, snapper	235

◆◆◆◆◆◆ TEMPURA ◆◆◆◆◆◆

Prawn Tempura (5 pcs) prawn, daikon oroshi, tentsuyu	155
Yasai Tempura (2 pcs each) V shitake mushroom, onion, eggplant, bell pepper, sweet potato, tentsuyu	75

◆◆◆◆◆◆ SUSHI SET ◆◆◆◆◆◆

Sushi Small (6 pcs) 1 pc each tuna, salmon, butterfish, prawn, snapper, tamagoyaki	105
Sushi Large (18 pcs) 2 pcs each F tuna (3 pcs), salmon (3 pcs), butterfish, prawn, unagi, snapper, tobiko, tamagoyaki	245

◆◆ 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 ◆◆◆◆◆◆◆◆◆◆◆◆

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

Yakitori wakame salad / tamagoyaki 2pcs tuna roll 6 pcs / nigiri salmon 2 pcs chicken yakitori 2 skewers w pickles / condiment	155		Tempura edamame / tamagoyaki 1pcs spicy tuna roll 6 pcs / nigiri butter fish 2pcs tuna & salmon sashimi 2 pcs each prawn & vegetable tempura w pickles / condiment	195
Gyoza edamame / tamagoyaki 2 pcs philadelphia roll 6 pcs / nigiri tuna 2 pcs butter fish sashimi 2 pcs chicken gyoza 3 pcs w pickles / condiment	175		Teriyaki F 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	245

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DRINKS



ORGANIC TEA BY BREW ME 45
 GREEN TEA / BLACK TEA
 WHITE PEONY / OOLONG
 GENMAICHA IMPERIAL



BEER 110
 SAPPORO



JAPANESE MARTINIS 155

SAKETINI
 Chilled vodka, sake, cucumber

FUKUKO
 Sake, vodka, rose, peach, lime

SAKE

160^{ML} - BOTTLE

ICHINOKURA "Mukansa Extra Dry"

Honjozo - Fukui +10
Light, very dry, and smooth with savoury flavour notes and crisp acidity.

355 1555 (720ml)

SESSHU OTOKOYAMA "Dry And Sharp Taste"

Standard Sake - Konishi +7
*A slight melon and coconut flavor
 Perfect with any Japanese food*

815 (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

225 995 (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*

1835 (720ml)

CHUM CHURUM

Soju - Korea
Very smooth taste and clear distilled

315 (360ml)

IICHIKO

Mugi Shochu - Kyushu
Mineral, quite light and sharp, notes of pure spring water

445 1950 (700ml)

CHOYA

Classic Umeshu - Kyoto
Extra intense sweet / sour flavour

495 1985 (650ml)