

SHIKAKU

TO START- COLD



1.



2.

FRESH OYSTER (1 pcs)

Oyster served with ponzu-sauce, grated radish and scallion (1.)

Market Price: Please inquire with our staff.

SASHIMI (From Toyosu Fish Market, Tokyo) (2.)

5 kinds of fish - 520.000

3 kinds of fish - 310.000

AVOCADO & TOMAT MARINADE

Tosazu vinegar marinated avocado, tomat, Tororo kombu

30.000

OTSUKEMONO

Assorted pickles of vegetables

50.000

APPETIZER



1.



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3.



JAPANESE POTATO SALAD

Potato, ham, and celery, smoked soft-boiled egg, creamy wholegrain mustard (1.)

90.000

MUSHI-DORI SALAD

Steamed chicken breast, caisim, and ginger sesame sauce

90.000



SCALLOPS & TOMAT

Grilled scallops and tomato medley tossed in a soy-vinegar dressing (2.)

140.000



YAKINIKU SALAD

Beef belly strips, tender lotus root, red paprika, and crisp greens in a ginger-soy dressing (3.)

150.000

GREEN SALAD

Fresh greens, grilled vegetables, and yuzu citrus dressing

100.000

TO START- HOT



1.



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EDAMAME

Steamed soybeans with sea salt

60.000

CRAB CHAWANMUSHI

Silky, savory egg custard with steamed crab meat (1.)

110.000

FRIED SHISHAMO (3 pcs)

Deep-fried shishamo fish served with lemon and mayo

90.000

AGE DASHI TOFU

Deep-fried tofu and Nori & dashi-sauce, topped with bonito flakes and scallion

60.000

EBI MAYO

Fried local shrimp in spicy sriracha mayonnaise (2.)

110.000

KAKIAGE CORN & CHEESE

Sweet corn, creamcheese and Ohba leaf, lightly fried in tempura batter

50.000

EBI SHINJO SHIITAKE

Shiitake filled with Tender minced shrimp, lightly fried in tempura batter

120.000

SHOGA YAKI PORK

Pork belly and onion sauteed by Ginger saus, served with Mayonnaise (3.)

110.000

*Vegetarian options are available for many dishes; please ask the waiter.
All prices are subject to government tax and service charge*

▣ *Recommendation*

KUSHI

Perfectly cooked charcoal-grilled skewers.

SHIO (Salt) or **TARE** (Sweet Glazed Sauce)



MOMO
Chicken Leg
45.000



MUNE
Chicken Breast
45.000



BONJIRI
Chicken Tail
30.000



KAWA
Chicken Skin
30.000



SASAMI
Chicken Fillet
45.000



TEBA
Chicken Wings
45.000



SESERI
Chicken Neck
45.000



SUNAZURI
Chicken Gizzard
40.000

All prices are subject to government tax and service charge

● Pork ● Recommendation

ASSORTED KUSHI
(Kushi Moriawase)

4 pcs	160.000
6 pcs	240.000



● **BUTA BARA**
Pork Belly & Onion
45.000



GYUTAN
Beef Tongue
70.000



AIGAMO
Duck Breast
60.000



ATSUAGE TOFU
Fried Tofu
35.000



LIVER
Chicken Liver
30.000



TSUKUNE
Minched Chicken, Ohba, & Onion
45.000



HATSU
Chicken Heart
30.000

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● Pork ● Recommendation



1.



2.

SHIKAKU KATSU

Japanese-style crispy cutlets over a bed of fresh cabbage and our tangy Tonkatsu sauce.

● **PORK LOIN** (150g)

280.000

● **CHICKEN** (180g) (1.)

180.000

● **AJI FRY** (Fried Horse Mackerel)

120.000

● **KATSU SAND**

Chrispy deep-Fried katsu, sandwich by Shokupan Bread (2.)

● PORK LOIN 300.000

CHICKEN 200.000

AUST WAGYU FILLET. 750.000



JAPANESE SPECIALITIES

- ▣ **CHICKEN NANBAN**
Fried chicken in a light egg batter topped with tangy tartar sauce, served with grated cabbage
240.000

GINDARA SAIKYO YAKI
Grilled Alaskan black cod marinated in sweet miso-sake with grated radish and Japanese omelette
360.000

ASSORTED TEMPURA
Shrimp, eggplant, pumpkin, fish kisu, onion, encased in crispy tempura
220.000

- ▣ **UNAGI TAMAGO-TOJI**
A creamy soup of tender Eel, Shimeji mushrooms, and water spinach simmered in a dashi broth. A lightly beaten egg is stirred in towards the end of the preparation (1.)
250.000

- ▣ **YAKISOBA**
Beef belly, crispy fried egg, paprika, cabbage, chinese leek and bean sprouts over Japanese noodles
170.000

SUKIYAKI
Mushrooms, Chinese cabbage, and tofu simmered in a sweet dashi soy broth (2.)

AUSTRALIAN WAGYU RIBEYE	380.000
CHICKEN THIGH	240.000



NIGIRI SUSHI

OMAKASE NIGIRI

600.000 (8 pcs) 300.000 (4 pcs)

NIGIRI (2 pcs)

SALMON	90.000
IKURA (Salmon Roe)	170.000
TUNA	220.000
HAMACHI	150.000
SCALLOP	180.000
UNI (Sea Urchin)	320.000
EBI (Shrimp)	60.000 (1 pcs)
TAI (Sea Bream)	120.000
SQUID	150.000

HAND ROLL SUSHI (1 pcs)

TORO TAKU	160.000
UNAGI & CUCUMBER	200.000



1.



2.

SUSHI ROLLS

◻ SALMON AVO YUZU KOSHO ROLL

Raw salmon, avocado and cream cheese topped with yuzu mayo and salmon roe served with pickled ginger (1.)

150.000

TUNA AVO WASABI ROLL

Raw tuna, avocado and cream cheese topped with wasabi mayo served with pickled ginger (2.)

240.000

UDANG TEMPURA ROLL

Shrimp tempura, avocado, tobiko, and mayo

180.000

◻ HOSOMAKI TORO TAKU

Futo maki sushi roll.chopped Toro, takuan (pickled radish), sesame, and wasabi

220.000

1.



TEPPANYAKI

Dishes prepared on our iron griddle following the traditional Japanese style.

OKONOMIYAKI

Traditional savory pancake made of grated cabbage, flour, scallops, shrimp, and squid, topped with mayonnaise and sweet Okonomi sauce

180.000

AUSTRALIAN BLACK ANGUS STEAK (150g)

Australian premium beef rose served with seasonal grilled vegetables

400.000

JAPANESE WAGYU STEAK (150g)

Premium imported Wagyu steak served with seasonal grilled vegetables (1.)

1.800.000



1.



2.



3.

SHIKAKU CHINESE CUISINE



SHUMAI (2 pcs)

Minced pork wrapped in flour skin and steamed. Serve with black vinegar soy sauce & karashi mustard (1.)

90.000



TWICE COOKED PORK (Hoi-Ko-Ro)

Pork belly and cabbage stir-fried in a Tenmenjan miso sauce

170.000



SHIKAKU MAPO TOFU

Seasoned minced pork and tofu simmered in spicy chicken broth. Topping with Szechuan pepper (2.)

200.000

YU LIN CHI (Chinese Karaage)

Fried chicken served with grated cabbage and ginger-garlic soy sauce (3.)

220.000



1.



2.

SHIKAKU SIGNATURE



DONABE GOHAN (For 2 pax)

Mixed Rice cooked by Using a traditional clay pot "Donabe"

GINDARA & MUSHROOM (1.)	460.000
UNAGI & JAPANESE HERBS	650.000
SALMON & IKURA (2.)	400.000

***Takes 40min for the preparation**



1.



2.



3.

GOHAN

A selection of Japanese rice-centric dishes.

● NIPPON CURRY

Tender pork, carrot & onion, cooked in a rich curry sauce, served over steamed rice (2.)

160.000

+ PORK KATSU 250.000

+ CHICKEN KATSU 150.000

● KATSU DON

Bowl of rice topped with a deep-fried breaded cutlet, egg, onion, nori. (3.)

● PORK KATSU 320.000

● CHICKEN KATSU 220.000

TEMPURA GOHAN

Shrimp, fish kisu, eggplant, pumpkin encased in crispy tempura batter topped with sweet soy sauce, served over steamed rice

240.000

● OYAKO DON

Chicken leg and onion simmered in a dashi broth. a lightly beaten egg is stirred in towards. It served over rice.

160.000

SASHIMI CHIRASHI GOHAN

Fresh raw octopus, tuna, and salmon, with cucumber, pickled white radish, and tobiko, served over steamed rice (1.)

340.000

GOHAN

Steamed rice

30.000

MISO SOUP

Red miso soup with mushrooms and scallions

40.000



UDON

Chewy Japanese wheat noodles and other assorted ingredients served in a broth or curry soup.

☐ **KAKE UDON** (Hot)

Udon noodles in a hot dashi broth, Scallion, Tamago Tempura

80.000

BUKKAKE UDON (Cold)

Udon noodles in a cold dashi broth, Scallion, Tamago Tempura

80.000

☐ ● **CURRY UDON** (Hot)

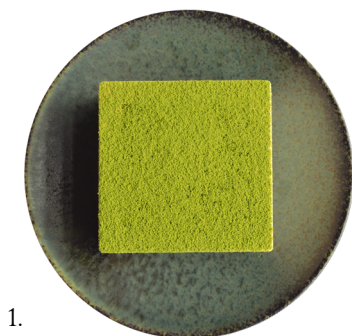
Udon noodles and assorted vegetables in a creamy curry soup

180.000

EXTRA TOPPING

+ BEEF SHOULDER 120.000

+ TEMPURA 120.000



DESSERTS



BASK. CHEESECAKE

Our signature creamy Basque-style cheesecake

ORIGINAL 90.000

MATCHA 90.000

MATCHA TIRAMISU

Rich mascarpone cream, homemade lady fingers, matcha tea, served in a Japanese traditional wooden masu cup (1.)

80.000

SHIKAKU SEMANGKA SORBET

Refreshing home-made watermelon sorbet served in a very special way (2.)

60.000



UBI CREME BRULE (3.)

Caramelized Hojicha infused sweet potato cream, topping with black sesame ice

90.000

ICE CREAM

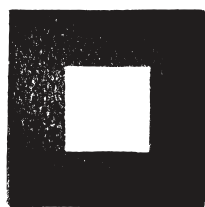
Vanilla / Matcha / Black sesame / Ogura

50.000



@shikakujakarta





SHIKAKU

DRINKS



1.



2.

SIGNATURE COCKTAILS

SHIKAKU LEMON SOUR

A traditional Japanese cocktail invented at a Mahjong Club in Tokyo in the 19th Century.

Shochu, fresh Palembang lemon juice,
soda water

UMEBOSHI SOUR

Shochu, Umeboshi (Japanese pickled plum),
soda water

OCHA HIGH (1.)

Shochu, Japanese green tea

KAKU HIGHBALL (2.)

Japanese whisky, soda water

CASSIS ORANGE

Cassis liqueur, Lampung fresh
orange juice

ARIGATOU SOUR

Japanese gin, yuzu juice,
Kaboshu ginger syrup

All cocktails are **150.000**

BEER

BINTANG (bottle)

100.000

HEINEKEN DRAUGHT

120.000

ERDINGER WEISSBIER (bottle)

210.000

ERDINGER DUNKEL (bottle)

210.000

DUVEL (bottle)

250.000

SAPPORO (bottle)

130.000

ASAHI SUPER DRY (bottle)

140.000

KIRIN ICHIBAN (bottle)

140.000

COEDO SEASON IPA (bottle)

160.000

KURA-KURA LAGER / ISLAND ALE (can)

135.000

HOUSE WINE

- SPARKLING -

TWO ISLANDS RESERVE. BALI, INDONESIA

150.000 / 850.000

- WHITE -

WOODBIDGE, SAUVIGNON BLANC. ROBERT MONDAVI, CALIFORNIA

200.000 / 950.000

TWO ISLANDS, CHARDONNAY RESERVE. BALI, INDONESIA

150.000 / 850.000

- RED -

TWO ISLANDS RESERVE, SHIRAZ. BALI, INDONESIA

150.000 / 850.000

LOUIS LATOUR DE VALMOISINE, PINOT NOIR. VAR, FRANCE

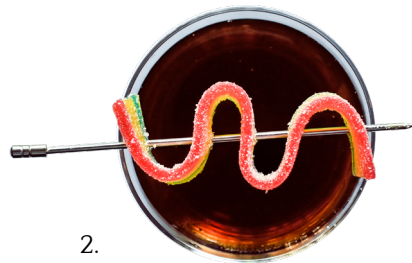
250.000 / 1.300.000

- ROSE -

MINUTY M, COTES DE PROVENCE, FRANCE

225.000 / 1.300.000





MOCKTAILS

VIOLETA (1.)

Blackcurrant, orgeat, soda water

FAKE TAMARIND (2.)

Soyu, Palembang fresh lemon juice,
honey, Coke

GUMMY MINT (3.)

Pineapple, bubblegum, mint, soda water

All mocktails are **130.000**

JUICE

- FRESH -

**LAMPUNG PREMIUM ORANGE JUICE /
WATERMELON / HONEYDEW / APPLE
/ STRAWBERRY / MIXED**

105.000

SOFT DRINKS

**COCA-COLA / COKE ZERO /
TONIC WATER / SPRITE / SODA WATER**

60.000

GINGER BEER (bottle)

90.000

WATER

STILL / SPARKLING (380ml.)

65.000

STILL / SPARKLING (750ml.)

90.000





SAKE

*Classified by a dryness & sweetness level known as Sake Meter Value (SMV).
A higher number indicates drier sake (+), and a lower number sweeter sake (-)*

BY GLASS

KONISHI DAIGINJO HIYASHIBORI

(Slightly Dry & Rich)

200.000

KUROSAWA NIGORI

(Sweet)

180.000

KUROSAWA JUNMAI KIMOTO

(Rich)

180.000

NANBU BIJIN NO SUGAR ADDED PLUM

(Sweet & Light)

250.000

HAKKAISAN JUNMAI DAIGINJO

(Dry & Light)

220.000

NANBU BIJIN JUNMAI DAIGINJO SHINPAKU

(Sweet & Rich)

250.000

OZE NO YUKIDOKE OHKARAKUCHI JUNMAI

(Dry & Light)

200.000

RYUJIN KAKUSHI GINJO NAMA GENSHU

(Sweet & Rich)

200.000

250ML

- SPARKLING -

HANA AWAKA FLOWER (SMV -60)

800.000

HANA AWAKA YUZU (SMV -60)

800.000

HANA AWAKA PEACH (SMV -60)

800.000



300ML

- JUNMAI -

GEKKEIKAN NIGORI (SMV -28)
800.000

UMENYOYADO YUZU
1.050.000

**RIHAKU DREAMY
CLOUD NIGORI** (SMV -28)
800.000

**NIIDA HONKE
GENSHU** (SMV -15)
1.000.000

- JUNMAI GINJO -

**SHIOKAWA
FISHERMAN** (SMV -15)
1.000.000

**SHIOKAWA
COWBOY** (SMV +3,6)
1.000.000

HAKUTSURU (SMV +3)
800.000

- JUNMAI DAIGINJO -

BORN TOKUSEN (SMV +5)
1.300.000

HAKURYU (SMV +3)
1.250.000

- NAMACHOZO-SHU -

KEIRYU (SMV 0)
800.000

OZEKI (SMV 0)
800.000

- HONJOZO -

OZEKI KARATAMBA (SMV +7)
800.000

500ML

- JUNMAI DAIGINJO -

**TANAKA 1789 X CHARTIER
PAVILLON OF BLEND 001** (SMV +4,3)
2.850.000

**TANAKA 1789 X CHARTIER
NIEPOORT** (SMV +5,5)
4.500.000

**TANAKA 1789 X CHARTIER
BLEND 002** (SMV -5)
4.500.000

BORN HOSHI (SMV +3)
2.400.000



720ML

- JUNMAI -

GEKKEIKAN NIGORI (SMV -28)

1.500.000

RIHAKU DREAMY

CLOUD NIGORI (SMV -28)

1.850.000

UMENYOYADO YUZU

2.100.000

NIIDA HONKE

GENSHU (SMV -15)

1.950.000

- JUNMAI GINJO -

HAKUTSURU (SMV +3)

1.600.000

RIHAKU WANDERING POET (SMV +3)

2.000.000

- JUNMAI DAIGINJO -

DENSHIN FIRST CLASS (SMV +3)

4.600.000

KONISHI FUJI

NO SHIRAYUKI (SMV +4)

3.100.000

DENSHIN RIN (SMV +5)

2.700.000

HAKURYU (SMV +3)

3.250.000

BORN MUROKA GOLD (SMV +1)

1.800.000

JYOKIGEN KISS OF FIRE (SMV +5)

3.000.000

BORN TOKUSEN (SMV +5)

2.900.000

HAKKAISAN SNOW AGED

3 YEARS (SMV -1)

3.250.000

BORN CHOGIN (SMV +1)

8.950.000

SUIGEI (SMV +6)

4.600.000

DASSAI 45 (SMV +5)

2.250.000

RYUJIN NAMAZUME (SMV +1)

2.600.000

DASSAI 39 (SMV +3)

2.655.000

NANBU BIJIN "ISSHIN"

OMACHI (SMV 0)

2.400.000

DASSAI 23 (SMV +4)

5.500.000

- NAMACHOZO-SHU -

RYUJIN KAKUSHI GINJO (SMV -2)

1.850.000

KEIRYU (SMV 0)

1.200.000



1800ML - JUNMAI -

KUROSAWA KIMOTO (SMV +2)

3.200.000

- JUNMAI GINJO -

KAMOIZUMI SHUSEN (SMV +1,5)

3.400.000

- HONJOZO -

GEKKEIKAN TRADITIONAL (SMV +3)

2.100.000

- JUNMAI DAIGINJO -

DASSAI 45 (SMV +0)

3.450.000

HAKKAISAN (SMV +4)

4.500.000

DASSAI 39 (SMV +3)

5.200.000

HAKURYU (SMV +3)

6.500.000

DASSAI 23 (SMV +4)

8.400.000



UMESHU

CHOYA SINGLE YEAR (300ml.)
885.000

NANBU BIJIN (300ml.)
950.000

SHOCHU

KARUSOTJU 18 IMO
125.000 / 1.750.000

MIZU SAGA BARLEY MUGI
220.000 / 2.700.000

KARUSOTJU 38 IMO
200.000 / 2.900.000

MIZU GREEN TEA MUGI
240.000 / 3.000.000

KUROKAME IMO
2.250.000

JUJU CRAFT GIN-KOME
2.500.000

SHIRASHINKEN MUGI
2.250.000

BENIOTOME SESAME
150.000 / 2.000.000

**YOKAICHI MUGI
GIN-JIKOMI**
2.250.000

**AMANDA PREMIUM
BLACK SUGAR**
4.000.000

KANNOKO MUGI
150.000 / 2.000.000

DAIYAME IMO
2.000.000

**SHIRANAMI KURO
KOJI IMO**
2.300.000

**MOMOSUKE ORIGINAL
MUGI**
1.800.000





WHISKY

- JAPANESE -

TENJAKU

130.000 / 2.150.000

TENJAKU PURE MALT

140.000 / 2.600.000

KAMIKI

245.000 / 4.900.000

UMIKI

175.000 / 3.500.000

SUNTORY KAKUBIN

130.000 / 2.600.000

SUNTORY AO

240.000 / 4.800.000

NIKKA COFFEY GRAIN

200.000 / 4.000.000

NIKKA COFFEY MALT

300.000 / 6.000.000

NIKKA YOICHI

295.000 / 5.900.000

NIKKA TAILORED

300.000 / 6.000.000

NIKKA TAKETSURU

210.000 / 4.200.000

NIKKA TAKETSURU 17

19.000.000

NIKKA TAKETSURU 25

94.000.000

NIKKA GOLD & GOLD SAMURAI

8.000.000

MIYAGIKO

200.000 / 4.000.000

YAMAZAKI SINGLE MALT

225.000 / 3.500.000

YAMAZAKI SINGLE MALT 12

425.000 / 9.000.000

YAMAZAKI SINGLE MALT 18

42.000.000

HAKUSHU SINGLE MALT

225.000 / 4.500.000

HAKUSHU SINGLE MALT 12

500.000 / 10.000.000

HIBIKI HARMONY

425.000 / 9.000.000

HIBIKI 21

38.000.000



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- SCOTCH -

JOHNNIE WALKER RED LABEL

125.000 / 1.750.000

JOHNNIE WALKER GOLD LABEL

170.000 / 2.600.000

JOHNNIE WALKER XR 21

8.500.000

CHIVAS REGAL MIZUNARA

225.000 / 4.500.000

CHIVAS REGAL 18

175.000 / 3.500.000

**CHIVAS REGAL ROYAL
SALUTE 21**

8.500.000

**DEWAR'S SPECIAL
RESERVE 12**

160.000 / 3.200.000

- SINGLE MALT -

GLENFIDDICH 12

200.000 / 4.000.000

HIGHLAND PARK 12

250.000 / 4.950.000

GLENLIVET FOUNDER RESERVE

200.000 / 4.000.000

SINGLETON 15

200.000 / 4.000.000

**GLENMORANGIE
QUINTA RUBAN 14**

300.000 / 6.000.000

OBAN 14

190.000 / 3.800.000

MACALLAN RARE CASK

32.500.000

- ISLAY -

LAGAVULIN 16

260.000 / 5.300.000

**BRUICHLADDICH THE CLASSIC
LADDIE**

200.000 / 4.200.000

LAPHROAIG 10

225.000 / 4.500.000

TALISKER 10

150.000 / 3.000.000



- AMERICAN -

JIM BEAM WHITE

125.000 / 2.000.000

BULLEIT BOURBON

150.000 / 2.500.000

BULLEIT RYE

150.000 / 2.500.000

KNOB CREEK BOURBON

160.000 / 3.100.000

KNOB CREEK RYE

160.000 / 3.100.000

MAKER'S MARK ORIGINAL

150.000 / 2.400.000

JACK DANIEL'S OLD NO.7

130.000 / 2.255.000

WILD TURKEY RARE BREED

295.000 / 5.900.000

SAZERAC RYE

165.000 / 3.200.000

- IRISH & CANADIAN -

OLD BUSHMILL

125.000 / 1.750.000

CANADIAN CLUB

150.000 / 2.000.000

JAMESON

140.000 / 1.900.000

JAMESON BLACK BARREL

180.000 / 3.600.000

TEELING SINGLE POT STILL

160.000 / 2.600.000

TEELING SINGLE GRAIN

150.000 / 2.400.000





TEA

TIMELESS BLEND

English breakfast / Royal Earl Grey

FLORAL BLEND

Chamomile / Jasmine green / La Vie En Rose

FRUITY BLEND

Tropical mango / Peach Me Away

WELLNESS BLEND

Rejuvenate blend / Traditional ginger

JAPANESE

Genmaicha imperial / Sencha

TISANE

White chrysanthemum

All tea are **100.000** (Hot/Iced)





OCHA

Hot / Cold

60.000



COFFEE

Hot / Iced

Regular / Espresso / Americano / Cappucino / Latte / Decaf

85.000



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@SHIKAKUJAKARTA

