

SHIKAKU

TO START- COLD



A selection of chilled Japanese starters prepared with an emphasis on purity and balance. Each dish highlights natural flavors and delicate textures to gently open your dining experience.

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

5 kinds of fish	520
3 kinds of fish	310

FRESH OYSTER (1 pcs)

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

Market Price: Please inquire with our staff.

OTSUKEMONO

Assorted pickles of vegetables

50

COLD APPETIZER



1.

MUSHI-DORI SALAD

Steamed chicken breast, caisim, and ginger sesame sauce

90

☐ ● JAPANESE POTATO SALAD

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

90

AVOCADO & TOMAT MARINADE

Tosazu vinegar marinated avocado, tomat, Tororo kombu

30



2.

☐ SCALLOPS & TOMAT

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

140

☐ YAKINIKU SALAD

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

150

GREEN SALAD

Fresh greens, vegetables, and yuzu citrus dressing

100



3.

HOT APPETIZER



1.



2.



3.

EDAMAME

Boiled soybeans with sea salt

60

CRAB CHAWANMUSHI

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

110

FRIED SHISHAMO (3 pcs)

Deep-fried shishamo fish served with lemon and pickles

90

AGE DASHI TOFU

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

60

EBI MAYO

Fried local shrimp in spicy sriracha mayonnaise (2.)

110

KAKIAGE SAKURA SHRIMP & CORN

Sweet corn, sakura shrimp, lightly fried in tempura batter

100

SHOGA YAKI PORK

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

110

KUSHI

Perfectly cooked charcoal-grilled skewers.

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



MOMO
Chicken Leg

45



MUNE
Chicken Breast

45



YAGEN
Chicken Cartilage

30



KAWA
Chicken Skin

30



SASAMI
Chicken Fillet

45



TEBA
Chicken Wings

45



SHISO SESERI
Chicken Neck

45



SUNAZURI
Chicken Gizzard

40

ASSORTED KUSHI
(Kushi Moriawase)

4 pcs
6 pcs

160
240



LIVER
Chicken Liver
30



TSUKUNE
Minched Chicken, Ohba, & Onion
45



GYUTAN
Beef Tongue
70



KARUBI KUSHI
Australian Wagyu Beef Belly
70



HATSU
Chicken Heart
30



BUTA BARA
Pork Belly & Onion
45



AIGAMO
Duck Breast
60



ATSUAGE TOFU
Fried Tofu
35



1.



2.

SHIKAKU KATSU

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

● **PORK LOIN** (150g)

280

● **CHICKEN** (180g) (1.)

180

● **SALMON RARE KATSU** (100g)

190

◻ **KATSU SAND**

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

● PORK LOIN 300

● CHICKEN 200

● AUST WAGYU FILLET. 750



JAPANESE SPECIALITIES

- ▣ **CHICKEN NANBAN**
 Fried chicken in a light egg batter topped with tangy tartar sauce, served with shredded cabbage
 240

GINDARA SAIKYO YAKI
 Grilled Alaskan black cod marinated in sweet miso-sake with grated radish and Japanese omelette
 360

ASSORTED TEMPURA
 Shrimp, eggplant, pumpkin, fish, Shiitake mushroom, Ohba leaf onion, encased in crispy tempura
 220

- ▣ **UNAGI TAMAGO-TOJI**
 A creamy soup of tender Eel, Shimeji mushrooms, and caisim simmered in a dashi broth. A lightly beaten egg is stirred in towards the end of the preparation (1.)
 250

- ▣ **YAKISOBA**
 Beef belly, crispy fried egg, paprika, cabbage, chinese leek and bean sprouts over Japanese noodles
 170

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

AUSTRALIAN WAGYU RIBEYE	380
CHICKEN THIGH	240



NIGIRI SUSHI

OMAKASE NIGIRI

4pcs Moriawase

300

8pcs Moriawase

600

NIGIRI (2 pcs)

SALMON 90

IKURA (Salmon Roe) 170

TUNA 220

HAMACHI 150

SCALLOP 180

UNI (Sea Urchin) 320

EBI (Shrimp) 60 (1 pcs)

TAI (Sea Bream) 120

TODAY'S FRESH FISH

Market Price: Please inquire

HAND ROLL SUSHI (1 pcs)

TORO TAKU 160

UNAGI & CUCUMBER 200



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

TUNA AVO WASABI ROLL

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

300

UDANG TEMPURA ROLL

Shrimp tempura, avocado, tobiko, and mayo

180

☐ HOSOMAKI TORO TAKU

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

220

1.



TEPPANYAKI

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

OKONOMIYAKI

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

180

AUSTRALIAN BLACK ANGUS STEAK (150g)

Australian premium beef rose served with seasonal grilled vegetables

400

JAPANESE WAGYU STEAK (150g)

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

1.800

HOTATE GINGER BUTTER SAUCE (2pcs)

Grilled Hokkaido scallop served with aromatic ginger butter sauce.

290



1.



2.



3.

SHIKAKU CHINESE CUISINE

GYOZA (2 pcs)

Pan-fried dumplings filled with minced chicken and shrimp, served with a savory miso sauce.

60

HOI-KO-RO (Twice Cooked Pork)

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

170

SHIKAKU MAPO TOFU

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

200

YU LIN CHI (Chinese Karaage)

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

150



1.



2.

SHIKAKU SIGNATURE

☐ **DONABE GOHAN** (For 2 pax)
Mixed Rice cooked by Using a traditional
clay pot "Donabe"

	(2 pax)	(4 pax)
GINDARA & MUSHROOM (1.)	460	820
UNAGI & JAPANESE HERBS	650	1,100
SALMON & IKURA (2.)	400	720

*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

+ PORK KATSU 250

+ CHICKEN KATSU 150

KATSU DON

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

● PORK KATSU 320

CHICKEN KATSU 220

TEMPURA GOHAN

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

240

👉 ○ OYAKO DON

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

160

SASHIMI CHIRASHI GOHAN

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

340

GOHAN

Steamed rice

30

MISO SOUP

Red miso soup with mushrooms and scallions

40

NOODLE

Japanese wheat noodles (udon and soba) and other assorted ingredients served in a broth or curry soup.



KARASUMI SOBA (Cold)

soba noodle in a cold broth, topping with dried mullet roe

250

UMEDARE TORI SOBA (Cold)

soba noodle in a cold broth, topping with chicken breast and sweet-sour umeboshi sauce

100

KAMO NANBAN SOBA (Hot)

soba noodle in a hot broth, topping with duck breast and scallion.

150

NIKU SOBA (Hot)

soba noodle in a hot broth, topping with beef shoulder and shimeji.

160

☐ **KAKE UDON** (Hot)

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

80

BUKKAKE UDON (Cold)

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

80

☐ ● **CURRY UDON** (Hot)

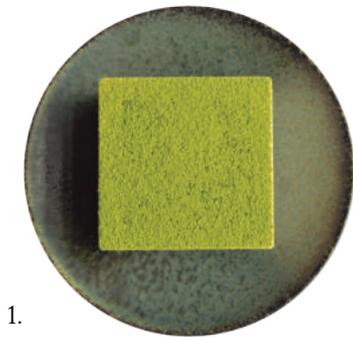
Udon noodles and assorted vegetables in a creamy curry soup

180

EXTRA TOPPING

+ BEEF SHOULDER 120

+ TEMPURA 120



DESSERTS

🍷 BASK. CHEESECAKE

Our signature creamy Basque-style cheesecake

ORIGINAL 90

MATCHA 90

MATCHA TIRAMISU

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

90

SHIKAKU SEMANGKA SORBET

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

60

🍷 UBI CREME BRULE (3.)

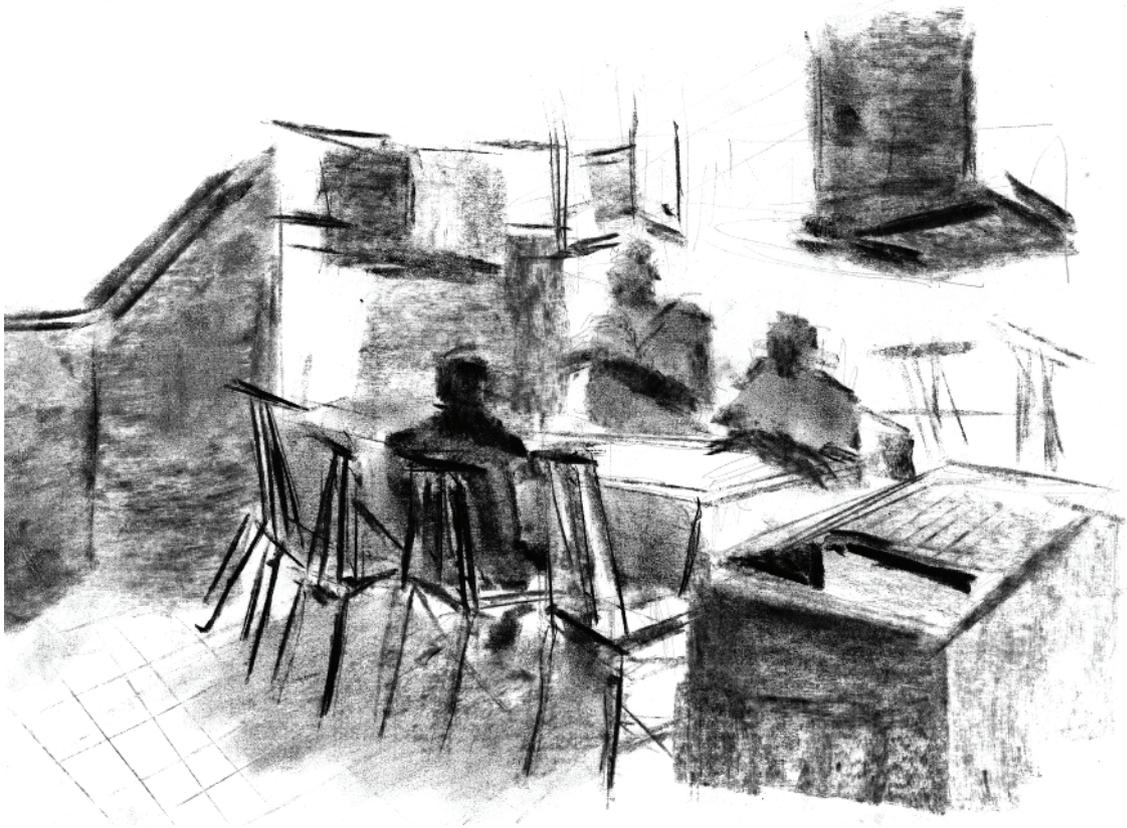
Caramelized Hojicha infused sweet potato cream, topping with black sesame ice

90

ICE CREAM

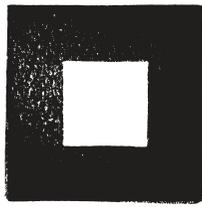
Vanilla / Matcha / Black sesame / Ogura

50



@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 HIGBALL (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**



BEER

BINTANG (bottle)

100

HEINEKEN DRAUGHT

120

ERDINGER WEISSBIER (bottle)

210

ERDINGER DUNKEL (bottle)

210

DUVEL (bottle)

250

SAPPORO (bottle)

130

ASAHI SUPER DRY (bottle)

140

KIRIN ICHIBAN (bottle)

140

COEDO SEASON IPA (bottle)

160

**KURA-KURA LAGER /
ISLAND ALE** (can)

135

HOUSE WINE

- SPARKLING -

**TWO ISLANDS RESERVE.
BALI, INDONESIA**

180 / 850

**TWO ISLANDS PROSECO.
BALI, INDONESIA**

180 / 850

**CHANDON BRUT.
AUSTRALIA**

280 / 1.300

- WHITE -

**WOODBIDGE, SAUVIGNON
BLANC. ROBERT MONDAVI,
CALIFORNIA**

200 / 950

**SANTI PINOT GRIGIO
SORTESELLE, VENETO, ITALY**

200 / 950

**TWO ISLANDS,
CHARDONNAY RESERVE.
BALI, INDONESIA**

180 / 850

- RED -

**TWO ISLANDS RESERVE,
SHIRAZ. BALI, INDONESIA**

180 / 850

**LENDER JENKINS,
CABERNET SAUVIGNON.
CENTRAL VALLEY, USA**

200 / 950

**LOUIS LATOUR DE
VALMOISINE, PINOT NOIR.
VAR, FRANCE**

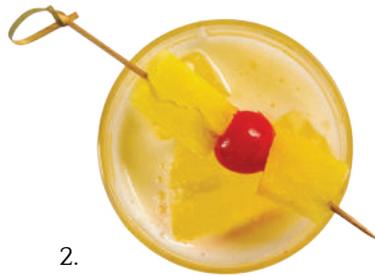
280/1.300

- SWEET -

**BANROCK STATION,
MOSCATO. SOUTH
AUSTRALIA**

180/850





MOCKTAILS

SAKURA NO KAZE (1.)

Watermelon syrup, sakura syrup, lemon juice, apple juice, soda, watermelon

SHIKAKU PUNCH (2.)

Pineapple, orange, lychee, vanilla syrup

SHIKAKU SUNRISE (3.)

Passion fruit purée, lychee syrup, orange juice, soda, ice cream vanilla

All mocktails are **130**



JUICE

- FRESH -

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

105

SOFT DRINKS

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

60

GINGER BEER (bottle)

90

WATER

STILL / SPARKLING (380ml.)

65

STILL / SPARKLING (750ml.)

90





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

KUROSAWA NIGORI

(Sweet)

180

KUROSAWA JUNMAI KIMOTO

(Rich)

180

NANBU BIJIN NO SUGAR ADDED PLUM

(Sweet & Light)

250

HAKKAISAN JUNMAI DAIGINJO

(Dry & Light)

220

NANBU BIJIN JUNMAI DAIGINJO SHINPAKU

(Sweet & Rich)

250

TOKUBETSU HONJOZO

200

RYUJIN KAKUSHI GINJO NAMA GENSHU

(Sweet & Rich)

200

SPARKLING

250ML

HANA AWAKA FLOWER (SMV -60)

800

HANA AWAKA YUZU (SMV -60)

800

HANA AWAKA PEACH (SMV -60)

800



		300ML	720ML	1800ML
HONJOZO	OZEKI KARATAMBA (SMV+7)	800	-	-
	GEKKEIKAN TRADITIONAL (SMV+3)	-	-	2.100
NAMACHOZO- SHU	KEIRYU (SMV 0)	800	1.200	-
	OZEKI (SMV 0)	800	-	-
	RYUJIN KAKUSHI GINJO (SMV-2)	-	1.850	-
JUNMAI	GEKKEIKAN NIGORI (SMV -28)	800	1.500	-
	RIHAKU DREAMY CLOUD NIGORI (SMV -28)	800	1.500	-
	UMENOYADO YUZU	800	1.500	-
	NIIDA HONKE GENSHU (SMV -15)	1.000	1.950	-
JUNMAI GINJO	SHIKAWA FISHERMAN (SMV -15)	1.000	-	-
	HAKUTSURU (SMV +3)	800	1.600	-
	SHIOKAWA COWBOY (SMV +3.6)	1.000	2.000	-
	KUROOBI HYO HYO	-	2.100	-
	MUTSUHASSEN HANA OMOI 40	-	2.800	-
	MUTSU HASSEN PINK LABEL GINJO	-	1.600	-



	300ML	500ML	720ML	1800ML
JUNMAI DAIGINJO				
TANAKA 1789 X CHARTIER PAVILLON OF BLEND 001 (SMV+4,3)	-	2.850	-	-
TANAKA 1789 X CHARTIER BLEND 002 (SMV-5)	-	4.500	-	-
TANAKA 1789XCHARTIER NIEPOORT (SMV +5.5)	-	4.500	-	-
BORN MUROKA GOLD (SMV +5)	-	-	1.800	-
BORN TOKUSEN (SMV +5,5)	1.300	-	2.900	-
BORN CHOGIN (SMV+1)	-	-	8.950	-
BORN HOSHI (SMV+3)	-	2.400	-	-
DASSAI 45 (SMV +5)	-	-	2.250	3.450
DASSAI 39 (SMV +3)	-	-	2.655	5.200
DASSAI 23 (SMV +4)	1.000	-	5.500	8.400
HAKURYU (SMV +3)	1.250	-	3.250	6.500
NANBU BIJIN "ISSHIN" OMACHI (SMV0)	-	-	2.400	-
JYOKIGEN KISS OF FIRE (SMV+5)	-	-	3.000	-
HAKKAISAN SNOW AGED 3 YEARS (SMV -1)	-	-	3.250	-
NAMNBU BIJIN "SHIGOKU"	-	-	2.100	-
IWA 5 RESERVES	-	-	-	9.000
IWA5 ASSEMBLAGE 4	-	-	6.300	-
KUHEIJI YAMADANISHIKI 50 EAU DE DESIR	-	-	1.500	-
KUHEIJI BETSUATSURAE	-	-	3.200	-

Prices are in thousand of Rupiah and subjected to government tax and service charge





UMESHU

CHOYA SINGLE YEAR (300ml.)
885

SHOCHU

KARUSOTJU 18 IMO
125 / 1.750

KARUSOTJU 38 IMO
200 / 2.900

KUROKAME IMO
2.250

DAIYAME IMO
2.000

SHIRASHINKEN MUGI
2.250

**YOKAICHI MUGI
GIN-JIKOMI**
2.250

MIZU SAGA BARLEY MUGI
220 / 2.700

MIZU GREEN TEA MUGI
240 / 3.000

**MOMOSUKE ORIGINAL
MUGI**
1.800

JUJU CRAFT GIN-KOME
2.500

BENIOTOME SESAME
150 / 2.000

**AMANDA PREMIUM
BLACK SUGAR**
4.000





WHISKY

- JAPANESE -

TENJAKU

130 / 2.150

TENJAKU PURE MALT

140 / 2.600

KAMIKI

245 / 4.900

UMIKI

175 / 3.500

SUNTORY KAKUBIN

130 / 2.600

SUNTORY AO

240 / 4.800

NIKKA COFFEY GRAIN

200 / 4.000

NIKKA COFFEY MALT

300 / 6.000

NIKKA YOICHI

295 / 5.900

NIKKA TAILORED

300 / 6.000

NIKKA TAKETSURU

210 / 4.200

NIKKA TAKETSURU 17

19.000

NIKKA TAKETSURU 25

94.000

NIKKA GOLD & GOLD SAMURAI

8.000

MIYAGIKO

200 / 4.000

YAMAZAKI SINGLE MALT

225 / 3.500

YAMAZAKI SINGLE MALT 12

425 / 9.000

YAMAZAKI SINGLE MALT 18

42.000

HAKUSHU SINGLE MALT

225 / 4.500

HAKUSHU SINGLE MALT 12

500 / 10.000

HIBIKI HARMONY

425 / 9.000

HIBIKI 21

38.000



- SCOTCH -

JOHNNIE WALKER RED LABEL

125 / 1.750

JOHNNIE WALKER GOLD LABEL

170 / 2.600

JOHNNIE WALKER XR 21

8.500

CHIVAS REGAL MIZUNARA

225 / 4.500

CHIVAS REGAL 18

175 / 3.500

**CHIVAS REGAL ROYAL
SALUTE 21**

8.500

**DEWAR'S SPECIAL
RESERVE 12**

160 / 3.200

- SINGLE MALT -

GLENFIDDICH 12

200 / 4.000

HIGHLAND PARK 12

250 / 4.950

GLENLIVET FOUNDER RESERVE

200 / 4.000

SINGLETON 15

200 / 4.000

**GLENMORANGIE
QUINTA RUBAN 14**

300 / 6.000

OBAN 14

190 / 3.800

MACALLAN RARE CASK

32.500

- ISLAY -

LAGAVULIN 16

260 / 5.300

**BRUICHLADDICH THE CLASSIC
LADDIE**

200 / 4.200

LAPHROAIG 10

225 / 4.500

TALISKER 10

150 / 3.000



- AMERICAN -

JIM BEAM WHITE

125 / 2.000

BULLEIT BOURBON

150 / 2.500

BULLEIT RYE

150 / 2.500

KNOB CREEK BOURBON

160 / 3.100

KNOB CREEK RYE

160 / 3.100

MAKER'S MARK ORIGINAL

150 / 2.400

JACK DANIEL'S OLD NO.7

130 / 2.255

WILD TURKEY RARE BREED

295 / 5.900

SAZERAC RYE

165 / 3.200

- IRISH & CANADIAN -

OLD BUSHMILL

125 / 1.750

CANADIAN CLUB

150 / 2.000

JAMESON

140 / 1.900

JAMESON BLACK BARREL

180 / 3.600

TEELING SINGLE POT STILL

160 / 2.600

TEELING SINGLE GRAIN

150 / 2.400





TEA

EARL GREY

ENGLISH BREAKFAST

CHAMOMILE

JASMINE

TRADITIONAL GINGER

GENMAICHA

All tea are **100** (Hot/Iced)





OCHA

Hot / Cold

60



COFFEE

Hot / Iced

Regular / Espresso / Americano / Cappucino / Latte / Decaf

85



@SHIKAKUJAKARTA

