



献立
MENU





ASUKA JAPANESE DINING

Born in Osaka, the resident Executive Japanese Chef of Asuka Japanese Dining, Nishiura Osamu, offers premium and fresh ingredients directly flown-in from Japan's Toyosu Fish Market - the largest wholesale fish and seafood market in the world that boasts of the utmost quality of the ingredients that is able to cater to the needs of the best kitchens all around the world.

Nothing short of authentic Japanese culinary techniques are applied to create our signature omakase; the Chef's multi-course tasting menu made only from the season's finest ingredients; premium sushi selections, delicate wagyu A5 grade and also bento boxes that are of superior quality.

Chef Nishiura and his team of artisans are committed to ensure that each patron's visit to Asuka is an unforgettable Japanese dining experience.

 [Asuka_JWMarriottJkt](#)  [JWMarriottJkt](#)

Asuka
Japanese Dining

明日香

明日香

おまかせ OMAKASE

LEAVE IT TO THE CHEF

Omakase is a Japanese tradition of letting a Chef choose your order. The word means "I will leave it to you". It's a fine tradition that gives the Chef creative freedom and the customer a memorable dining experience with an element of surprise.

TRADITIONAL OMAKASE BY CHEF NISHIURA

START FROM IDR 2,500,000++

SIGNATURE OMAKASE

ASUKA	12 Courses	2.300.000++
SENRYO	16 Courses	2.700.000++
MANRYO	21 Courses	3.300.000++



The omakase at Asuka brings an elevated experience of contemporary Japanese food with Tokyo's modern flair influence to the heart of Jakarta.

10% service charge and 11% government tax will be added to your check.

和牛 WAGYU A5

JAPANESE PREMIUM BEEF



100 gr | 1,900

150 gr | 2,300

200 gr | 2,700

Wagyu A5 is one of the most expensive and prized beef in the world. It is known for its smooth velvety texture, juicy flavor, delicate but rich taste that lingers on the palate.

先附 Sakizuke
Cold starter

刺身 Sashimi
Cold starter

焼き物 Yakimono
Grilled dish

食事 Shokuji

デザート Kudamono
Dessert

Kisetsu no Sakizuke
Chef selection of seasonal appetizer

O-toro, Hirame, Kanpachi, Shimaaji, Ebi
Premium tuna belly, flounder fish, amberjack, Spanish mackerel, prawns

Japanese Wagyu Beef A5
Perfection Japanese grilled A5 beef

Ninniku Yakimeshi Matawa Gohan
Garlic fried rice or steamed rice

Kudamono Moriawase
Assorted fruits

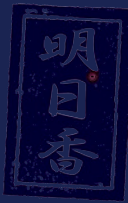


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刺身 SASHIMI

RAW FISH

盛り合わせ (1人前) | 688
Selection of sashimi for 1 person



大とろ O-Toro | 750
Premium tuna belly



まぐろ Maguro | 480
Red meat tuna



あわび Awabi | 660
Abalone



みる貝 Mirugai | 460
Geoduck clam



ひらめ Hirame | 460
Flounder



いくら Ikura | 380
Salmon roe



ぼたん海老 Botan Ebi | 420
Botan shrimp



北貴貝 Hokkigai | 430
Sakhalin surf clam



赤貝 Akagai | 420
Ark clam

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刺身 SASHIMI

RAW FISH



サーモン Shake | 320
Salmon



かんぱち Kanpachi | 420
Amberjack



鯖 Saba | 360
Mackerel



甘海老 Ama Ebi | 375
Sweet prawn



うに Uni | 630
Sea urchin



しまあじ Shimaaji | 380
Spanish mackerel



ほたて Hotate | 360
Scallop



たこ Tako | 360
Octopus

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寿司 SUSHI

SUSHI SET



トロちらし重
Toro Chirashijyu | 930
Tuna belly on sushi rice



特選ちらし重
Tokusen Chirashijyu | 1,380
Sliced tuna belly, sea urchin
and salmon roe on sushi rice



ちらし重
Chirashijyu | 720
Assorted slice raw fish with sushi rice



サーモン重
Salmonjyu | 480
Slice of salmon on sushi rice

牛たたき丼
Gyu Tataki Donburi | 680
Sliced Australian beef 7+,
torched egg on sushi rice
with flying fish roe



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寿司 SUSHI

SUSHI SET



松炙り(1人前)

Matsu Aburi (5 items, 2 each) | 1,480

Chef selection of seasonal torched sushi and mat rolled sushi for 1 person



竹 (1人前)

Take (8 pieces) | 980

Chef selection of seasonal sushi and mat rolled sushi for 1 person



梅 (1人前)

Ume (12 pieces) | 1,380

Chef selection of seasonal sushi and mat rolled sushi for 1 person

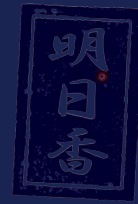
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寿司 SUSHI

À la Carte Sushi



大とろ
O-Toro | 340
Tuna belly



まぐろ
Maguro | 230
Red meat tuna



あわび
Awabi | 330
Abalone



北貴貝
Hokkigai | 320
Sakhalin surf clam



サーモン
Shake | 200
Salmon



赤貝
Akagai | 380
Ark clam



みる貝
Mirugai | 380
Geoduck clam



かんぱち
Kanpachi | 260
Amberjack



穴子
Anago | 280
Sea eel



甘海老
Ama Ebi | 240
Sweet prawn



ほたて
Hotate | 240
Scallop



鰻
Unagi | 220
Eel



しまあじ
Shimaji | 220
Spanish mackerel



いくら
Ikura | 260
Salmon roe



ひらめ
Hirame | 285
Flounder



たこ
Tako | 200
Octopus

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巻き物 MAKIMONO

SEAWEED ROLL



明日香巻き Asukamaki | 380
Salmon torched rolled sushi



肉巻き Nikumaki | 480
Beef torched rolled sushi



鰻巻き Unagimaki | 480
Grilled eel rolled sushi

鉄火巻き Tekkamaki | 260
Tuna

カリフォルニア巻き Uramaki | 230
California

太巻き Futomaki | 280
Rainbow

天婦羅巻き Tempuramaki | 230
Shrimp

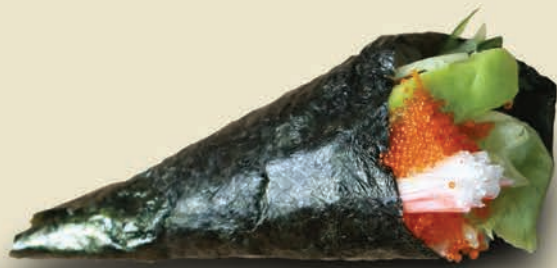
サーモン巻き Shakemaki | 220
Salmon



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手巻き寿司 TEMAKI SUSHI

HAND ROLL SUSHI



裏手巻き Ura Temaki | 70
California hand roll



天ぷら手巻き Tempura Temaki | 95
Prawn hand roll



ネギトロ手巻き Negitoro Temaki | 220
Chopped tuna belly hand roll



鮭手巻き Shake Temaki | 80
Spicy salmon hand roll



鮭川手巻き Shake Kawa Temaki | 77
Salmon skin hand roll



ホタテ手巻き Hotate Temaki | 120
Scallop hand roll



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和牛鉄板焼

Wagyu Teriyaki/Teppanyaki | 650

Australian beef with sweet sauce
or "Teppanyaki" style



焼き物 YAKIMONO GRILLED DISH

鯖塩焼き **Saba Shioyaki** | 360
Grilled mackerel with Himalayan salt



鰻蒲焼 **Unagi Kabayaki** | 420
Grilled eel with sweet sauce



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焼き物 YAKIMONO

GRILLED DISH



バター焼き
Shake Teriyaki/Butteryaki | 320
Grilled salmon with sweet sauce
or butter sauce



銀鱈西京焼き Gindara Saikyoyaki | 330
Marinated cod fish in bean paste



若鶏山椒焼き Wakatori Sanshoyaki | 220
Grilled chicken with Japanese pepper

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海老天婦羅
Ebi Tempura | 360
Deep fried prawns

揚げ物 AGEMONO DEEP FRIED DISH



天婦羅盛り合わせ
Tempura Moriawase | 280
Deep fried prawns and vegetables



野菜天婦羅
Yasai Tempura | 180
Deep fried vegetables



若鶏唐揚げ
Wakatori Karaage | 220
Deep fried chicken



揚げ出し豆腐
Agedashi Tofu | 150
Deep fried bean curd

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おにぎり Onigiri | 80
Japanese rice ball (1 pc)



えいひれ Ehire | 250
Stingray fin



その他 OTHERS



冷奴 Hiyakko | 110
Cold tofu



茶碗蒸し Chawanmushi | 80
Egg custard



蛤吸い物 Hamaguri Osuimono | 250
Orient clam in clear soup



ねぎま吸い物 Negima Suimono | 270
Double boiled premium tuna belly soup

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その他 OTHERS

えだまめ Edamame | 60
Japanese green bean



かにサラダ Kani Salad | 110
Crab stick salad

アボカドサラダ Abokado Salad | 140
Avocado salad



わかめサラダ Wakame Salad | 120
Seaweed salad

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椀物 お食事 WANMONO OSHOKUJI

NOODLES, RICE AND SOUPS



天婦羅そば/うどん
Tempura Soba/Udon | 220
Hot soba or udon with tempura



鰻重
Unajyu | 480
Grilled eel on rice



牛肉そば/うどん **Gyuniku Soba/Udon** | 220
Soba or udon with beef



稲庭うどん **Inaniwa Udon** | 150
Hot or cold flat noodle

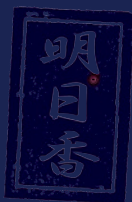


鶏かつ丼 **Tori Katsudon** | 230
Breaded chicken on rice



牛かつ丼 **Gyu Katsudon** | 575
Breaded Australian beef on rice

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デザート DESSERT



抹茶アイスクリーム
Matcha Aisu Kurimu | 80
Green tea ice cream



小倉アイスクリーム
Ogura Aisu Kurimu | 80
Red bean ice cream



餅アイスクリーム
Mochi Aisu Kurimu | 145
Vanilla mochi ice cream



塩アイス
Shio Aisu Kurimu | 145
Sea salt ice cream



果物盛り合わせ
Kudamono Moriawase | 100
Assorted fruits

* 季節の果物、デザートに関しては、サービススタッフまでお問い合わせください。
Kindly ask our servers for seasonal fruits or desserts

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PREMIUM SET LUNCHEON

11.30 AM - 2.30 PM



PREMIUM WAGYU BENTO



和牛生姜焼弁当

Wagyu Shogayaki Bento | 780

Assorted sashimi, sliced Australian beef 7+ with ginger sauce, grilled fish, Japanese steamed rice



和牛鉄板焼弁当

Wagyu Teppanyaki Bento | 750

Wagyu teppanyaki with garlic fried rice



和牛ステーキ弁当

Wagyu Steak Don Bento | 580

Sliced wagyu steak with sweet sauce on Japanese steamed rice

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CHOOSE YOUR SET LUNCH



SUSHI SET (7 PCS)

528++

+ 2 Additional Sides



BARACHIRASHI SET

408++

+ 2 Additional Sides



SUSHI SET (5 PCS)

408++

+ 2 Additional Sides



GOHAN SET

408++

+ 3 Additional Sides

ALL PACKAGE INCLUDES



Salad



Chawanmushi



Miso Soup



Dessert

Prices are in thousand Indonesian Rupiah and subject to 21% government tax and service charge.

CHOOSE YOUR SIDES



Deep Fried Prawn and Vegetables



Deep Fried Vegetables



Deep Fried Fish with Sweet Sauce



Mixed Frying Vegetables



Deep Fried Chicken



Australian Beef with Shabu-Shabu Style



Australian Beef with Sukiyaki Style



Grilled Chicken with Sweet Sauce



Grilled Salmon with Sweet Sauce or Himalayan Salt



Grilled Cod Fish with Sweet Sauce or Himalayan Salt



Grilled Eel with Sweet Sauce



Grilled Rolled Egg



Steamed Chicken



Assorted Sashimi



Vinegar Octopus



Vinegar Young Sea Bream



Vinegar Eel



Plain Hot Noodle



Plain Hot Buckwheat Noodles



**CHEF
PICK OF
THE DAY**