AKASA

A signature cliff side venue offers flame-grilled seafood, prime cuts infused with aromatic firewood and sits on the topmost level of Jumeirah Bali with awe-inspiring views across the island's gin-clear waters and romantic sunset panoramas.

The menu is an ode to dishes cooked over an aromatic, wood-fired flame using only the finest seasonally-changing local firewood. We strive to evoke the essence of barbecue by using locally-sourced hardwoods in the cooking and grilling process. The heat from the fire, smoke from the wood and dripping juices impart a distinctive scent and combine to create an unforgettable taste sensation.

PERSEUS CAVIAR

Classic (R) (E) (SF) — 2.500
30g Ossetra caviar, blinis, served with traditional condiments

Oyster & Caviar (R) (SF) (GF) (DF) — 3.100
30g Ossetra caviar, 6 Murotsu Bay oysters with lemon

Caviar Tin (R) (SF) (E) — 1.350
15g Ossetra caviar horseradish cream, served with potato churros

CRUDO

Salmon Tiradito (GF) (R) (DF) (SF) — 250
Jalapeños and corn salsa, passion fruit sauce

Maguro Tartar (R) (GF) (DF) (S) (SE) (SF) (E) (LS) — 350
Indian ocean yellowfin tuna, shoyuzuke egg yolk, avruga caviar, katsuobushi cracker

Wagyu Tai Chanh Carpaccio (SF) (DF) (R) — 290
Vietnamese marination, fermented chili, fresh mix herbs

Japanese Oysters (SF) (R) (GF) (DF) — 380
Murotsu Bay oysters, avruga caviar, bloody mary seasoning

Seabream Tataki (R) (SF) (GF) (DF) (LS) (MU) — 290
Cured local wild seabream, balinese tangerine, shallot, jalapeno, coriander oil

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BITES TO ENJOY

Edamame

Classic Maldon Salt (GF) (V) 170

Spicy Chili Butter (GF) (V) 180

Gourmand, Truffle Butter (GF) (V) 190

Crispy Potato Mille-Feuillée:

Truffle Beef Tartare (R) (GF) 200

Spicy Tuna Tartare (SF) (S) (R) (E) (MU) 200

Guacamole (GF) (V) 180

Yasai Tempura (V) (E) (S) (DF) (LS) 210
Mix vegetables tempura served with tensoyu sauce

Pop Chicken Karaage (SE) (E) (S) (MU) (DF) (LS) 210
Fried corn-fed chicken marinated 24h, spicy gochujang

Wagyu Roll and Caviar (DF) (E) (SF) (S) (MU) (R) 400
Cured wagyu, asparagus, chimichurri mayonnaise

Truffle Miso Foie Gras (S) (E) 420
Seared foie gras, warm butter brioche, truffle jus, miso apple compote

Wagyu Bone Marrow (SF) (SE) (S) (R) 390
Grilled bone marrow topped with thai style wagyu beef tartare

STARTERS

Huancaína Octopus (SF) (GF) (DF) (S) 350
Slow cooked octopus in coconut milk, soft grilled, eggplants escabeche, Peruvian Aji Amarillo & fresca sauce

Smoked Duck Salad (S) (SE) (DF) (GF) 350
Housemade smoked duck breast, cabbage, yuzu, lychee

Seaweed Ponzu Salad (VG) (S) (SE) (N) (DF) (GF) 210
Wakame, kombu, spinach, green apple

Zucchini Carpaccio (V) (SE) (S) (E) (MU) (N) (DF) 200
Zucchini hummus, roasted zucchini, arugula, ponzu, chili oil

Smoked Burrata (V) (N) (LS) 270
Chili tomato jam, balsamic reduction, basil oíl, pine nuts

Yukari Alaskan King Crab (D) (GF) (SF) (E) (DF) (S) (MU) 590
Lettuce, avocado, mango, spicy mayonnaise

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ROBATA

Served by 2 pieces

Jimbaran Bay Tiger Prawn (S) (SF) (SE) (GF) (DF) (LS) — 245
Tamarind, lime, coconut Jalapeños sambal

Organic Chicken (S) (SE) (N) (DF) (E) (LS) — 225
Asian aromatic peanut sauce, peanut cracker, kaffir lime

Wagyu Picañha (GF) (DF) (SE) — 320
Australian Wagyu MB 6/7, Asian herbs chimichurri, garlic chips, lime

Oyster Mushrooms (VG) (GF) (DF) (S) (SE) — 200
Tare sauce, leek, yukari rice cracker

FROM THE SEA

Tom Kah Giant Prawn (SF) (S) (DF) — 580
Coconut, galangal, ginger, lemongrass, crab chili oil

Nam Prik Pao Scallop (S) (SF) (DF) — 525
Spicy glaze scallop, pak choi, kaffir lime

Crab Rice (E) (S) (SF) (DF) (LS) — 390
Papua crab meat, green shiso pesto, aji amarillo, egg

Atlantic Black Cod Fish (DF) (SF) (S) — 580
Marinated in Den miso sauce, fresh pickled salad, yuzu-miso sauce

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FROM THE EARTH TO THE FLAME GRILL

Chicken “A La Brasa” (DF) (S) — 490
Peruvian adobo marinated chicken thigh, pineapple chutney, crispy yuca sticks

Truffle Tenderloin (S) (GF) (SF) — 1.350
Australian Wagyu MB 9, golden pear pickles, truffle sauce, katsuobushi

Australian Lamb Chops (DF) (MU) (N) (S) (GF) — 1.250
Chargrilled, caramelized leek & grainy mustard glaze, roasted pine nut pesto

Secreto Iberico (P) (S) (GF) (DF) — 750
Asian marination, dabu dabu, green tomatillo

Firewood Broccoli, Tamarind Soy Cream (S) (VG) (SE) (LS) — 390
Roasted shiitake, pumpkin seed pesto, grilled sucrine

TO SHARE

Banana Leaf Seabass (SF) (S) (GF) (DF) (LS) — 545
Lemongrass, ginger, coconut, lime

Whole Grilled Lobster 700g (SF) (S) (SE) (E) (MU) (LS) — 2.400
Tahini glaze, shiso crust, shiso mayo

Yaki Udon 2.0 (A) (S) (SE) (N) (DF) — 800
Slow cooked short ribs, massaman curry, udon pasta

Asian Wagyu Beef Cheek (A) (SF) (S) — 950
Carrot & ginger puree, Nam Jim sauce, crispy fried shallots

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SIDES

Baby Spinach Salad (GF) (V) — 120
Parmesan cheese, miso, truffle yuzu

Crispy Miso Aubergine (S) (SE) (E) (V) — 100
Fried aubergine, sesame, spring onion

Truffle Mashed Potatoes (V) (GF) — 130

Sautéed Mix Mushrooms (V) (E) (S) — 130
Smoked butter

Garlic Sesame Green Beans (S) (SE) (SF) — 120

Nasi Lemak (DF) (VG) — 80
Jasmine rice, pandan, ginger, lemongrass, coconut

Spicy Kimchi Coleslaw (SE) (E) (V) (S) (MU) (SF) — 130
Apple, kimchi, sesame, coriander, spring onion

Seasonal Vegetables (GF) (V) (S) — 130
Mix sautéed seasonal vegetables

DESSERTS

Pineapple Carpaccio (V) (GF) — 170
Coconut caramel coco, coconut sorbet

Nusantara Coffee Choux (V) (E) (N) — 210
Coffee ganache, espresso ice cream, caramel sauce

Chocolate Sphere (V) (N) — 230
Hazelnut chocolate strusel, raspberry compote, raspberry lime sorbet

Japanese Cheese Cake (E) — 210
Yuzu jelly, vanilla whipped ganache

Red Fruit Crumble (E) (N) (V) — 210
Mix berries, almond crumble, vanilla ice cream

Mochi Ice Cream (V) (E) — 75/Piece
Black sesame, matcha green tea, yuzu

Sorbet (GF) (VG) (DF) — 60/Scoop
Mango, coconut, pineapple lemon-gras

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