



AKASA

A signature cliffside 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) (D) 30g ossetra caviar, blinis, served with traditional condiments	2.350
Oyster & Caviar (R) (SF) 30g ossetra caviar, 6 Sakoshi bay oysters with lemon	2.900
Caviar Tin (R) (D) (E) 15g ossetra caviar horseradish cream, served with potatoes churros	1.250
Add 10g of Caviar on any of your favorite dish	720

CRUDO

● Salmon Tiradito (GF) (R) Jalapeños and corn salsa, passion fruit sauce	230
Smoked Octopus Ceviche (SF) (D) (GF) Coconut leche del tigre, sweet potatoes, coriander	240
Wasabi Tuna Tartare (R) (D) (S) (SE) (SF) Avruga caviar, mushroom yolk, shiso	310
Wagyu Tai Chanh Carpaccio (SF) (S) (R) Vietnamese marinade, fermented chili, fresh mix herbs	290
Zucchini Carpaccio (V) (VG) (SE) (S) Zucchini hummus, roasted zucchini, arugula, ponzu, chili oil	180

Dishes indicated with V - Vegetarian, P - Contains Pork, TN - Contains Tree Nuts, A - Contains Alcohol, D - Contains Dairy, E - Contains Egg, S - Contains Soy, R - Contains Raw Food, GF - Gluten Free, SE - Contains Sesame, SF - Contains Shellfish, VG - Vegan

● Jumeirah Signatures

All prices are quoted in '000 Indonesian Rupiahs and subject to 21% of service charge and prevailing government tax

TO SHARE

Classic Edamame, Maldon Salt (GF) (V) (VG)	160
Spicy Edamame, Togarashi (GF) (V) (VG) (SE)	170
Gourmand Edamame, Truffle (GF) (V) (VG)	175
Kizami Oysters (SF) (R) (GF)	360
<i>Sakoshi bay oysters, kizami wasabi, jalapeños, avruga caviar</i>	
Mix Vegetables Tempura (V) (VG) (S)	210
Smoked Burrata (D) (V) (TN) (A)	250
<i>Chili tomato jam, balsamic reduction, basil oil, pine nut</i>	
Pop Chicken Karaage (SE) (E) (S)	190
<i>Fried corn-fed chicken marinated 24h, spicy gochujang</i>	
Crispy Potatoes Mille-Feuilles:	
Truffle Beef Tartare (D) (R) (GF)	190
Spicy Tuna Tartare (SR) (D) (E) (R) (GF)	190

STARTERS

Truffle Scallop Chawanmushi (SF) (E) (S) (D)	260
<i>Daishi egg custard, truffle soy, ikura</i>	
Truffle Miso Foie Gras (S) (D) (E) (SF)	390
<i>Seared foie gras, warm butter brioche, miso, apple</i>	
Eggplant Salad (VG) (V) (S) (SE)	180
<i>Spicy fermented soy bean, coriander</i>	
Yukari Alaskan King Crab (D) (GF) (SF)	550
<i>Lettuce, avocado, mango, spicy mayo</i>	
Smoked Duck Salad (S) (SE)	330
<i>Housemade smoked duck breast, cabbage, yuzu, lychee</i>	
Seaweed Ponzu Salad (VG) (V) (S) (SE)	210
<i>Wakame, kombu, spinach, green apple</i>	
Wagyu Roll and Caviar (E) (GF) (SF) (R)	360
<i>Cured wagyu, asparagus, chimichurri mayo</i>	

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ROBATA

Served by 2 pieces

Tiger Prawn (S) (SF)	230
<i>Tamarind, lime, coconut Jalapeños sambal</i>	
Organic Chicken (TN) (S) (SE)	210
<i>Asian aromatic peanut sauce, peanut cracker, kaffir lime</i>	
Wagyu Beef (S)	230
<i>Sweet onion, onion chips</i>	
Oyster Mushroom (VG) (GF)	180
<i>Confit garlic, paprika, parsley</i>	

FROM THE SEA

Tom Kah Giant Prawn 450g (SF) (S)	540
<i>Coconut, galangal, ginger, lemongrass, crab chili oil</i>	
Nam Prik Pao Scallop (S) (SF)	490
<i>Spicy glaze scallop, pak choy, kaffir</i>	
Crab Rice (E) (S) (SF)	390
<i>Papua crab meat, green shiso pesto, aji amarillo, egg</i>	
Gojuchang Miso Black Cod (SF) (S) (SE)	450
<i>Mushroom tagliatelle, shimeji and enoki pickles, bouillon epice</i>	

FROM THE EARTH TO THE FLAME GRILL

Char Siu Organic Chicken (D) (S) (SE)	420
<i>Slow-grilled chicken, daikon pickles, hainan foam</i>	
● Truffle Tenderloin (S)	1.250
<i>Wagyu mb 9, golden pear pickles, truffle sauce, katsuobushi</i>	
Wagyu Bone Marrow (SF) (SE) (S) (R)	390
<i>Thai style wagyu beef tartare topped on the grilled bone marrow</i>	
Secreto Iberico (P) (S)	680
<i>Asian marination, dabu dabu, green tomatillo</i>	
Firewood Broccoli, Tamarind Soy Cream (V) (S) (VG) (SE)	390
<i>Roasted shiitake, pumpkin seed pesto, grilled sucrine</i>	

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TO SHARE

- **Banana Leaf Seabass** (SF) (S) 510
Lemongrass, ginger, coconut, lime
- Whole Grilled Lobster 700g** (SF) (S) (SE) (D) 2.400
Tahini glaze, shiso crust, shiso mayo
- Yakiniku Roasted Lamb Shoulder** (S) (SE) 1.650
Sesame, honey
- Yaki Udon 2.0** (A) (S) (SE) 750
Slow cooked short ribs, massaman curry, udon pasta

SIDES

- Baby Spinach Salad** (D) (GF) (V) 110
Parmesan cheese, miso, truffle yuzu
- Crispy Miso Aubergine** (S) (SE) (E) (V) 100
Fried aubergine, sesame, spring onion
- Truffle Mashed Potatoes** (V) (D) (GF) 130
- Sautéed Mix Mushrooms** (V) (D) (S) 130
Smoked butter
- Garlic Sesame Green Beans** (S) (SE) (SF) 120
- Nasi Lemak** 80
Jasmine rice, pandan, ginger, lemongrass, coconut
- Spicy Kimchi Coleslaw** (SE) (E) (V) 130
Apple, kimchi, sesame, coriander, spring onion



FROM THE SWEETNESS

Pineapple Carpaccio (V) (GF) (D) <i>Coconut caramel coco, coconut sorbet</i>	170
Nusantara Coffee Choux (V) (D) (E) (TN) <i>Coffee ganache, espresso ice cream, caramel sauce</i>	210
● Chocolate Sphere (V) (D) (TN) <i>Hazelnut chocolate strusel, raspberry compote, raspberry lime sorbet</i>	230
Japanese Cheese Cake (D) (E) <i>Yuzu jelly, vanilla whipped ganache</i>	210
Red Fruit Crumble (D) (TN) (V) <i>Mix berries, almond crumble, vanilla ice cream</i>	210
Mochi Ice Cream (V) (E) (D) <i>Black sesame, matcha green tea, yuzu</i>	75/Piece
Sorbet (V) (GF) (VG) <i>Mango, coconut, pineapple lemon-gras</i>	60/Scoop