

**TEPPANYAKI 鉄板焼き**

6:30PM-10:30PM 午後6時30半 - 午後10時30半

ULUWATU 980

ウルワツ特製鉄板焼きメニュー

Entrée / エントリー

Appetizer

5 kind of seasonal appetizers  
季節の前菜盛り合わせ 5品Assorted Fresh vegetables From Bedugul highland  
ブドゥグル高原からの新鮮野菜Fresh half lobster with lemon butter soy  
ロブスター1/2尾、レモンバター醤油Barramundi & onion with yuzu ponzu  
バラマンディとオニオン、柚子ポン酢Beef tenderloin with red wine soy sauce  
ビーフテンドーロイン、赤ワイン醤油ソースMiso soup, fresh garden salad with Japanese dressing  
Or Edamame, Japanese pickles  
味噌汁、フレッシュなガーデンサラダと和風ドレッシング  
又は枝豆、お漬け物Your choice of garlic fried rice, egg fried rice or steamed rice  
ガーリックライス 又は 卵炒飯 又は ご飯Banana teppanyaki vanilla gelato ice cream  
バナナの鉄板焼き、バニラアイスクリーム

KO SPECIAL 870

K 特製鉄板焼きメニュー

Entrée / エントリー

Appetizer

3 kind of seasonal appetizers  
季節の前菜盛り合わせ 3品Assorted Fresh vegetables From Bedugul highland  
ブドゥグル高原からの新鮮野菜Jumbo prawns with mayonnaise miso Mikado style  
大海老マヨネーズと甘味噌 みかど焼きBarramundi white wine butter soy  
バラマンディ 白ワインバター醤油Australian beef tenderloin with red wine soy sauce  
豪州産牛テンドーロイン 赤ワイン醤油ソースMiso soup, fresh garden salad with Japanese dressing  
Or Edamame Japanese pickles  
味噌汁、フレッシュなガーデンサラダと和風ドレッシング  
又は枝豆、お漬け物Your choice of garlic fried rice, egg fried rice or steamed rice  
ガーリックライス 又は 卵炒飯 又は ご飯Banana teppanyaki vanilla gelato ice cream  
バナナの鉄板焼き、バニラアイスクリーム

VEGETARIAN TEPPAN MENU “BEDUGUL“ 650

ヴェジタリアン鉄板焼きメニュー “ブドゥグル”

Entrée / エントリー

Appetizer

Assorted seasonal appetizers  
季節の前菜盛り合わせVeggie Yaki udon - Fried udon noodle  
野菜たっぷり焼うどんFresh vegetable from Bedugul highland & Ubud tofu steak  
Bell pepper, zucchini, Shiitake, king oyster mushroom, asparagus,  
lotus root, burdock  
ブドゥグル高原からの新鮮野菜/ウブド豆腐ステーキ  
パプリカ /ズッキーニ/椎茸/エリンギ/アスパラガス/レン  
コン/ごぼうFried rice & Miso soup  
焼き飯と味噌汁

Dessert- 甘味

Warabi mochi & seasonal fruits  
わらび餅とトロピカルフルーツ

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.

All prices are in thousand rupiah and subject to 10% service charge &amp; 11% government tax.

## KO JAPANESE A LA CARTE MENUS

### 皿 アラカルトメニュー

Tataki Tuna Jati Luih style 鮪たたき ジャティルイ棚田よりの薫焼き Rice straw charred Tuna grate ginger, garlic, ginger flower, Ponzu 薫焼きまぐろたたき おろし生姜・生姜の花・ポン酢で	150	Grilled Salmon Saikyo & Catch of the day Yuan style 西京・幽庵焼き Sweet miso marinated Salmon/Soy and citrus marinated fish catch of the day サーモン西京焼き/鮮魚の幽庵焼き	230
Karaage Chicken 鶏の唐揚げ Soy marinated deep Fried chicken 鶏の唐揚げ 様々なソースとともに	120	Nigiri sushi にぎり寿司 Lean Tuna, Salmon, Line caught catch of the day, Prawn, Hokkaido scallop 近海マグロ赤身/サーモン/本日のお魚/エビ/北海道産ホタテ	250
Teriyaki Australian Wagyu/Salmon 照り焼き 和牛又はサーモン Asparagus /mushrooms/Veggies アスパラガス/きのこ/野菜/特製照り焼きソース	800/250	Sashimi moriwase 刺身盛合せ Lean Tuna, Salmon, Line caught catch of the day, Squid, Hokkaido scallop 近海マグロ赤身/サーモン/本日のお魚/いか/北海道産ホタテ	300
Tempura prawn/Assorted/Vegetable 海老 又は 天麩羅 盛合せ又は 野菜のみ Asparagus, Eggplant, green leaf, Ubi madu sweet potato, Seaweed, Baby corn, Shimeji, Shiitake アスパラガス/なす/さつま芋/海苔/ベビーコーン/しめじ/しいたけ	275/170/135	Sushi & sashimi moriwase 寿司刺身 盛合せ Chef's Omakase 5 kinds each of Nigiri sushi & Sashimi シェフのおまかせ 握り寿司/刺身 各5種	500
Nabeyaki udon 鍋焼き饅頭 Hot pot udon, tempura prawn, vegetables, Kamaboko fish cake 鍋焼きうどん/海老天ぷら/卵/椎茸/かまぼこ	160	Premium steamed rice & miso soup/pickle お食事 ご飯と味噌汁/お漬物	70
Niku Udon 肉饅頭 Hot udon, Australian beef, mushroom, vegetables 肉うどん/オーストラリア産牛/きのこ/野菜	200	Anmitsu "Tropical snow" あんみつ KO style Ice cream, Crystal agar, Red bean paste Anko, Tropical fruits KOスタイルアイスクリーム/寒天/あんこ/トロピカルフルーツ	100
		Warabi Mochi & Tropical fruits platter (V)- わらび餅 抹茶わらび餅/トロピカルフルーツ	100

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## KO JAPANESE SET MENUS

### 和 セットメニュー

"Agung" - 7 course set menu Land & sea 850  
会席料理 "アグン"海と山の幸

Appetizer 八寸一季節の前菜盛り合わせ  
Assorted seasonal appetizers

Soup お椀 伊勢海老のお吸い物  
Clear soup of the day

Sashimi お造り  
Lean Tuna, Salmon, Line caught catch of the day, Squid  
近海マグロ赤身/サーモン/本日のお魚/いか

Tempura 一天ぶら  
Hokkaido scallop, Asparagus, Baby corn  
北海道産ホタテ/アスパラガス/ベビーコーン

Grill-焼き物  
Australian Wagyu & Salmon Saikyo style  
オーストラリア産テンダーロインの炭火焼きとサーモンの西京焼き

Rice- お食事  
Premium steamed rice & miso soup  
ご飯とお味噌汁・漬物

Dessert-甘味  
KO style Ice cream, Crystal agar,  
Red bean paste Anko, Tropical fruits  
KOスタイルアイスクリーム/寒天/あんこ/トロピカルフルーツ

"Batur"-7 course set menu Vegan (gluten free) 700  
会席料理 "バトゥール"山の幸

Appetizer 八寸一季節の前菜盛り合わせ  
Assorted seasonal appetizers

Soup一お椀 季節野菜のお吸い物  
Clear Vegetable soup

Marinated Shiraae style -白和え  
Asparagus served with rich sesame and tofu dip  
アスパラガスとの白和え

Deep fried -揚げ物  
Zucchini and tempeh in Rice paper roll served with herb  
miso  
ズッキーニ、バリの豆腐とテンペの春巻き、たで味噌添え

Grill-焼き物  
Shojin kabayaki - Grilled Lotus root cake with Kabayaki sauce  
ごぼうとレンコンの精進蒲焼

Rice -お食事  
Premium steamed rice & miso soup  
ご飯とお味噌汁・漬物

Dessert- 甘味  
Warabi mocht & seasonal fruits  
わらび餅とトロピカルフルーツ

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## SAKE

### Hot/Cold Sake Selection

By Carafe 180 ml

**Shirataki Jozen Junmai Ginjo** 500  
*For a light, dry-tasting sake that is as crisp and clean as a dry white wine, it has to be this.*

**Kubota Sanju Tokubetsu Honjoso** 450  
*A very exquisite light & dry taste, includes tiny hints of melon and lemon, known to be refreshing, alcohol 15%*

**Chinokura Hukatsa Karakuchi** 350  
*Light and smooth type, dry grain and steamed rice aroma with touch of mineral. Refreshing dry sake with well-rounded taste*

By Bottle 300 ml

**Hakushika Yamada Nishiki Hon Jozo** 730  
*Luxurious body with a smooth finish, Honjoso Yamadanishiki is refreshingly elegant.*

**Ooyama Tokubetsu Junmai Rei Shu** 875  
*This sake has an airy delicate Ginjyoko, and tastes soft and pleasant with a well-balanced rich flavor, yet produces soft and dry feel in the throat*

## SHOCHU

By Carafe 180 ml

**Ichiko** 400  
*It is mineral and sharp sochu, quite light, with notes on pure spring water.*

## UMESHU

By Carafe 180 ml

**Shufuku No Kaori Umeshu** 350  
*Umeshu (plum wine) with a refreshing fruity aroma*

**Choya Shiso Umeshu** 450  
*Sweet & tart taste of the ume fruit flavoured with shiso herb*

**Choya Kishu Nankobai Genshu Umeshu** 530  
*strong acidity with a good and mellow finish*

## JAPANESE WHISKEY

	Glass/Bottle
<b>Matsui Japanese Blended Whiskey</b>	170/2.100
<b>Kumano Hinoki Cask Finish</b>	175/2.350
<b>Amahagan Edition Yamazaku</b>	310/5.870

## JAPANESE GIN

<b>Roku</b>	197/2.650
<b>Komasa Hojicha</b>	240/3.200
<b>Kyoya Yuzugin</b>	260/4.950



## KO FAVOURITES

### Signature's Cocktail

170

#### She-so Fresh

*vodka, midori, lime juice, shiso syrup, pineapple juice*

#### Yuzu Suika

*vodka, yuzu syrup, lime juice, watermelon juice*

#### Sushi on Carafe

*gin, sake, soyu syrup, lime juice, gari shoga*

#### Utsukushi

*gin, umeshu, elderflower syrup, lime juice, cucumber juice, wasabi*

## HI COCKTAILS

170

### Martini Cocktails

#### Sakura

*Strawberry infused sake, shaken with muddled cucumber, raspberry, and a hint of lemon juice*

#### Strawberry and Passion Martini

*Sake and absolut vodka, shaken with strawberry and passion fruit with just a hint of apple juice.*

#### Tokyopolitan

*Ume shu, tequilla, lime juice and sharpened with cranberry juice*

#### Garden Lemongrass Martini

*Fresh picked lemon grass from our garden infused with sake. Shaken with light rum and sweet and sour*

## IF AN ALCOHOLIC COCKTAIL IS NOT YOUR THING 70

### Fiesta Punchless

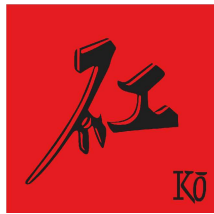
*A long standing favorite and non arguably one of the most famous non alcoholic drinks that of course leaves you without a punch. Cranberry juice with orange juice, lemon juice & sprite*

### Sea Breeze

*Filled with local strawberries, lime and guava. This drink has a long history at InterContinental Bali Resort, made by our bartenders since years ago. It will give you the freshness feeling of being caressed by a soft sea breeze*

### Virgin Mojito

*The mojito lovers can now enjoy just as nice without hangover. Mojito mint syrup with fresh lime and lime juice, soda water and fresh mint*



## CHAMPAGNE

Nicolas Feuillatte, Brut, France 3.100

## SPARKLING WINE

NV Sababay Ascaro Brut, Indonesia 175 800  
 Prosecco Albaluna Extra Dry, Italy 180 850  
 Louis Perdrier, Brut Excellence, France 190 850

## WHITE WINE

White Velvet Sababay, Muscat Saint Vallier, Indonesia 150 550  
 Baron Philippe De Rothschild, Sauvignon Blanc, France 180 850  
 Corte Giara Soave, Garganega, Trebbiano, Italy 180 900  
 Leonardo Da Vinci, Pinot Grigio, Italy 180 900  
 The Stump Jump, d'Arenberg, Riesling, Australia 190 900  
 The Wild Peacock, Mount Rozier, Chardonnay, South Africa 190 800

## RED WINE

Black Velvet Sababay, Cabernet Sauvignon, Indonesia 150 550  
 Intis FLM, Malbec, Argentina 180 800  
 Santa Rita 120, Reserva Especial, Merlot, Chile 180 900  
 Wolf Blass Bilyara, Cabernet Sauvignon, Australia 190 850  
 Douglas Green, Shiraz, South Africa 190 900  
 La La Land, Pinot Noir, Australia 190 910

## ROSE WINE

Pink Blossom, Cabernet Sauvignon, Shiraz, Indonesia 150 550  
 Freixenet Rosado, Bobal, Spain 185 900

## BEER

Bintang Crystal 60  
 Bintang Small 70  
 Bintang Large 115  
 Albens Cider 95  
 Prost 50  
 Heineken 70  
 Corona 105  
 Sapporo 120  
 Kura Kura Lager 110  
 Kura Kura Island Ale 130

## SOFT DRINKS

Coca-Cola, Coke Zero, Sprite, Soda Water, Tonic Water 35

## MINERAL WATER

Equil Natural or Sparkling 380 ml 40  
 Equil Natural or Sparkling 760 ml 60

## CHILLED JUICE

Orange, pineapple, guava, apple 30

## FRESHLY SQUEEZED JUICE

Orange, pineapple, watermelon, papaya, mango 55

## YOUR CHOICE OF LOOSE LEAF TEA

English Breakfast, Earl grey, Chamomile 35  
 Jasmine, Japanese Green Tea

## COFFEE

Bali coffee, long black coffee 35  
 Espresso; single, double, caffè macchiato  
 Café americano  
 Cappuccino  
 Café lattè  
 Lattè macchiato

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