

Japanese Fusion 2025



TIRTHA
BALI

C o l d A p p e t i z e r



Japanese Fusion

USD90++/pax

※ Prices are in US Dollars and are subject to 15.5% government tax and service charge

- 1."KAMO JIBUNI" Stewed Duck Breast and Deep Fried Eggplant in DASHI Sauce ④③①
- 2.Foie Gras & UNAGI, Mango Sandwich ④ ①
- 3."TUNA TATAKI" Seared Tuna with Ratatouille, Green Herb Sauce, Crashed Egg, Curry Oil ④ ①

< ④ Halal ③ Gluten Free ① No Dairy ⑤ Vegetarian >

※ Menus are subject to change according to seasonality and availability

Hot Appetizer



1."YAKITORI" Light Smoked Chicken Leg & Spring Onion,
Ravigote Sauce, Parmesan Cheese

ⓂⓄ

2."DAIKON ODEN" Stewed DAIKON with DASHI in Mushroom Sauce

ⓂⓄ

3."CHAWANMUSHI" Steamed Custard Egg, DASHI Flavor

ⓂⓄⓈ

< Ⓜ Halal Ⓞ Gluten Free Ⓢ No Dairy Ⓥ Vegetarian >

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M a i n D i s h A



Roasted Lamb Chop with MISO & Herb Butter Served with Bayaldi Ⓜⓐ

< Ⓜ Halal ⓐ Gluten Free ⓓ No Dairy Ⓥ Vegetarian >

Our Australian lamb is a true culinary delight, blending flavors in a unique fusion. Marinated in miso and herbs, each chop is grilled to perfection and brushed with a rich, herb-infused butter to enhance its natural savoriness. The dish is beautifully paired with a soy sauce-enriched lamb stock sauce and served with Bayaldi, a medley of roasted vegetables.

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M a i n D i s h B



Oven Baked Black Cod Fish with SAIKYO MISO in ASARI Clam Soup with YUZU Flavor ⓂⓄ

< Ⓜ Halal Ⓞ Gluten Free Ⓣ No Dairy Ⓥ Vegetarian >

Experience the flavors of the Saikyoyaki, where silver cod is topped with Saikyo miso and oven-roasted to perfection. This dish is paired with tender clams from Serangan and accompanied by a yuzu-scented soup, offering a balance of rich and refreshing flavors. Enjoy this tasteful ensemble with the aromatic soup.

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M a i n D i s h C



Australian Wagyu Beef Steak in Red Wine Sauce with ⓂⓄ WASABI Flavor

< Ⓜ Halal Ⓞ Gluten Free Ⓞ No Dairy Ⓟ Vegetarian >

Our Australian Wagyu beef steak is roasted to perfection to reveal its rich, succulent flavors, then adorned with a sauce that's a masterpiece in itself. This unique sauce, a balanced blend of red wine, soy sauce, mirin, and a whisper of wasabi, envelops the steak in a luxurious coat, offering a symphony of sweet and tangy elements with a subtle heat kick. This dish celebrates the exquisite harmony between top-tier Wagyu beef and a sauce that is artfully and thoughtfully crafted.

Additional USD13++

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D e s s e r t



HOJICHA Blanc Mange with HOJICHA Ice Cream

ⓂⓄ

< Ⓜ Halal Ⓞ Gluten Free Ⓧ No Dairy Ⓨ Vegetarian >

Enjoy the rich flavor of HOJICHA, roasted green tea in two kinds of blanc mange and ice cream.

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