



SHICHIRIN

SHICHIRIN | JAPANESE KONRO GRILL RESTAURANT



いらっしゃいませ!

Shichirin restaurant e yokoso!

It is a joy to serve you at Shichirin.

Shichirin Ubud, drawing inspiration from the essence of the shichirin grill deeply rooted in Japanese cuisine, has brought this culinary tradition to Bali.

Immerse yourself in a captivating dining experience as we showcase our expertise with the speciality Shichirin Konro Grill, Teppanyaki, and Gyukatsu. Prepare to be blown-away by fire cooking and theatrical hibachi presentations, Shichirin offers a tantalizing fusion of culinary artistry, flavors, and entertainment.

Dōmo arigatōgozaimasu

召し上がれ



STARTER

55

Edamame

Stem Beans, Garlic Soyu, Ichimi and Parmesan Cheese



110

Matsuhisa King Prawn

Lightly Grilled King Prawn, Tobiko, Yuzu With Shiso and Spicy Creamy Sauce



125

Fresh Oyster with Shichirin Trio Salsa 🍴

Savor Raw Oyster Served with Three Spicy Salsa and Ponzu Sauce



135

Tuna Tataki 🍴

Tuna Tataki, Foie Gras, Tataki Dressing, Wasabi



150

Sea Scallop Butter Milk, Honey & Orange Sauce 🍴

Marinated Sea Scallop with Yuzu Dressing and Served with Butter Milk, Honey and Orange



150

Teppanyaki Scallop with Tabbouleh Salsa 🍴

Teppanyaki Scallop, Salt and Pepper, Salsa Rich in Parsley and Diced Vegetables





SHICHIRIN

STARTER

150

New Style Sashimi 🍣

White Fish Sashimi Drizzled with Soy Sauce and Yuzu Juice



150

Salmon Carpaccio 🍣

Fresh Salmon, Mentaï Sauce, Tobiko, Spring Onion, Truffle Shoyu

155

Toro Tartare 🍣

Minced Toro, Onion, Garlic, Wasabi Pepper Sauce Shichirin Style, Tobico



Tuna 155 | Salmon 180

Sashimi

Fresh Salmon/Tuna, Tataki-Dressing, Tobico and Truffle Oil

285

Sashimi Set 🍣

Fresh Tuna, Fresh Salmon, White Fish, Ebi, Hotate



165

Hibachi Enoki Maki

Enoki Mushroom, Sliced Pork, Spring Onion, Teriyaki Sauce and Yakniku Sauce





GYU KATSU | GURIRU

100Gr 165 | 200Gr 310

Gyukatsu Set

Breaded Santuri Wagyu Beef
Served With Kyabetsu
Salad & Wasabi



310

Saikoro 200Gr

Cube Steak Wagyu Tenderloin



165

Tsubozuke Karubi

Assorted Prime Cut



125

Beef Short Plate

Sliced Thin Beef





MAIN COURSE

290

Norway Salmon Fish

Grilled Salmon, Teriyaki Sauce, Assorted Mushroom and Katsuo Dashi



295

Black Cod Fish

Saikyoyaki Miso sauce, Daikon, Goma-Ae Salad and Lemon Torch



345

Wagyu Tokusen Tenderloin

200gr Wagyu Tokusen Tenderloin, served with Assorted Vegetables, and Trio Sauce



350

Foie Gras

Tonkatsu Sauce, Miso, Saikyoyaki, Garlic Soyu, Assorted Mushroom, Foam, Katsuo Dashi and Crackers





MAIN COURSE

185

Unagi Kabayaki Foie Gras 🍴

Daikon, Unagi, Foie Gras,
Shitake Mushroom



210

Yasai King Prawn

Hibachi Prawn, Cauliflower,
Mayo-Ponzu



165

Toro Steak with Spicy Wakame Mustard Su-Miso Sauce 🍴

Marinated Grilled Tuna Served with
Seaweed in The Mustard
Su-Miso Sauce



180

Tori Teriyaki

Grilled Chicken Thigh Boneless
Skin On, Teriyaki Sauce
Mixed Salad



185

Tori Spicy Teriyaki

Grilled Chicken Leg Boneless
Skin On with Sambal Matah





SIDE DISH

75

Organic Garden Salad
Assorted Mixed Green Lettuce
Served with Tomato Cherry,
Cucumber and Sesame Dressing

40

Steamed Rice

SOUP & RICE



85

Miso Soup 🍲
Fermented Soy Bean Paste,
Seafood Broth, Tofu, Seaweed



100

Crab Meat Soup
Crab Meat, Miso Seafood Broth,
Leek Spring Onion



90

Garlic Fried Rice
Teppan Fried Rice with Garlic
Chips and Buttered Soy

100

Tuna Fried Rice
Teppan Fried Rice with Tuna and
Garlic Soy, Spring Onion



110

Salmon Fried Rice 🍲
Teppan Fried Rice With Salmon





VEGETARIAN

85

Wakame Seaweed Salad

Assorted Green Salad Topped with Seaweed and Tataki Dressing



85

Japanese Mushroom Salad with Yuzu Dressing

Bedugul Garden Salad, Assorted Mushroom, Yuzu Dressing, Spring Onion Julienned Yuzu Citrus Rind



85

Black Pepper Tofu Steak

Assorted Mushroom, Teppan Grilled Tofu, Onion, Capsicum and Black Pepper Sauce



85

Mushroom Teriyaki

Teppanyaki Assorted Mushroom, Garlic Soyu Topped with Teriyaki Sauce, Ichimi, Sesame Seed and Kyuri



85

Tomatoes Ceviche Shichirin Style

Assorted Tomato Mixed with Ceviche Sauce Shichirin Style



85

Mixed Grilled Vegetables

Teppanyaki Grilled Potato, Green Zucchini, Eggplant, Capsicum, Kabocha, and Tomato Cherry





SUSHI & NIGIRI

155

Salmon Aburi Roll

Sushi Rolled With Kani Kama, Kyuri, Tamago, Sansoku Salmon, Floss Toro and Tobiko



135

Sexy Lady Pink ☞

Pink Sushi Rice, Ebi Tempura, Kani Kama, Kyuri, Spicy Mentai, Hana Katsuo, Tobiko and Tare Sauce



155

Tuna Salad Crispy Mentai

Sushi Rolled with Tuna Salad, Kyuri, Burdock Chip, Salmon and Mentai



115/135

Unagi/Foie Gras ☞



110

Aburi Salmon Lava ☞



65/95

Salmon/Foie Gras



95

Ebi Spicy Mayo



85

Tamago Mentai



90

Aburi Tuna Lava



115

Aburi Beef Lava





HASU CHEF SPECIAL PACKAGE



150
Nigiri Package ◉
 Fresh Salmon, Fresh Tuna, Tamago, Ebi Spicy Mentai, White Fish and Unagi



225
Mixed Lava Package ◉
 Aburi Tuna Lava, Aburi Salmon Lava, Aburi Beef Lava



175
Nigiri With Foie Gras Signature ◉
 Fresh Salmon, Fresh Maguro, Fresh White Fish, Unagi, Foie Gras

DESSERT



90
Tempura Matcha Ice Cream ☞
 Matcha ice Cream, Chocolate Sauce, Strawberry Fruit



90
Jack Fruite Crème Brûlée ☞
 Jack Fruits And Lemon Flavor



COMBO SET MENU



190++

Combo Set Menu A

Steamed Rice, Salad, Edamame, Vegetables
Tempura, Tori Teriyaki, Ginger Pickles
& Wasabi



195++

Combo Set Menu B

Steamed Rice, Miso Soup, Tuna & Salmon
Sashimi, Fish & Prawn Tempura
Soy Sauce, Ginger Pickles & Wasabi



190++

Combo Set Menu C

Steamed Rice, Miso Soup, Gyukatsu,
Ginger Pickles & Wasabi, Trio Sauce