



"HAKKAISAN" SAKE DINNER MENU

PICKLES AND APERITIF

Rendang Krokot
Tomorokoshi Perkedel
Urab Kacang
Rempeyek Ikan Teri
Pickled Tomato
Pickled Long Cabbage with Dried Shrimp
Kyuri Saketini with Tokubetsu Honjozo

AMUSE BOUCHE

Tomato Consommé, Black Garlic, Enoki
Tokubetsu Honjozo (warm)

TATAKI OF YAWARA FISH

Enoki, Smoked Bone Broth, Wakegi, Oba Oil
Tokubetsu Junmai

BLUE SWIMMER CRAB

Apple Malang, Sesame, Cashew Nut
Junmai Daiginjo

14 DAY AGED PEKING DUCK

Red Beet Ravioli, Yum Purée, Foie Gras, Tamarind and Palm Sugar Glacé

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Snow Aged Junmai Daiginjo 3 Years

KIWAMI WAGYU 9 STRIPLOIN EYE FILLET

Miso Bone Marrow Truffle Cream, White Radish, Wagyu Tan-Caramelized Negi, Truffle Miso Sauce

BLANCO SIGNATURE GETUG

Sago Pearl, Coconut Chantilly, Mung Bean Ice Cream, Almond Tuile
Sparkling Sake "AWA"

MIGNARDISE

HAKKAISAN SAKE DINNER

IDR 2,200+

All prices are in thousand Indonesian Rupiah and subject to 11% Government Tax