



Japanese Cuisine, Contemporary Style

RIN begins with the best of Japanese cuisine and offers a fresh interpretation by incorporating an international twist.

Whether it is a steaming bowl of Ramen noodles, the finest Sushi or a Teppanyaki dinner, you will find them on our menu.

Tell us about your dining experience at
RIN Restaurant

Appetizer and Salad

Spicy or Plain Edamame ^(v) <i>Japanese edamame or spicy edamame.</i>	50
Tori Karaage with Amazu Ponzu Sauce <i>Deep fried chicken, organic mixed greens, Spicy mayonnaise, togarashi and mixed herbs.</i>	80
Tuna Crispy Rice <i>Tuna sashimi, crispy Japanese rice and wasabi mayonnaise.</i>	115
Wagyu Beef Tataki ^{(s)(gf)} <i>Garlic chips, lemongrass salsa, and yuzu soy sauce.</i>	110
Tako Salad <i>Poached baby octopus, organic mixed green, red radish, chukka wakame, with goma dare dressing.</i>	120
Crispy Soft Shell Crab Salad <i>Soft shell crab tempura, organic mixed greens, cucumber, tomato cherry and spicy mayo.</i>	125
Classic Prawns Salad <i>Poached "black tiger prawns", sake, tobiko, organic red lettuce, organic micro herbs, Japanese pickles and katsuobushi.</i>	120
Zen Garden Salad ^{(v) (n) (gf)} <i>Fresh local organic vegetables and mixed greens, "Bedugul" red radish, kaiso, takuan, onion yuzu and sesame dressing.</i>	75
Agemono > Deep Fried Dish	
Agedashi Tofu ^(v) <i>Deep fried soya bean curd, daikon oroshi, and ginger with soy reduction.</i>	65
Yasai Tempura ^(v) <i>Seasonal vegetables and tensuyu.</i>	90
Ebi Tempura <i>Crispy tiger prawns tempura, daikon oroshi, ginger and tempura sauce.</i>	115
Tempura Moriwase <i>Prawn tempura, purple eggplant, zucchini, carrot, baby corn and tempura sauce.</i>	155

(s) signature dish (p) dish contains pork (a) dish contain alcohol (n) dish contains nuts
(v) vegetarian dish (gf) gluten free dish

Should you have any dietary restrictions or allergies, please inform your order taker
All prices are in Indonesian Thousands Rupiah and subject to service charge and Government tax, currently 21%

Soup, Noodles and Rice

Miso Soup ^{(v) (gf)} <i>Miso broth, wakame, spring onions and tofu.</i>	60
Zaru Soba <i>Cold buckwheat noodles, kizami nori, ikura, takuan and cold tensuyu.</i>	80
Yaki Udon <i>Stir fried udon, seasonal vegetables, and sliced chicken or beef with teriyaki sauce.</i>	120
Nabeyaki Udon <i>Fish and shrimp tempura, udon, poached egg, bok choy, wakame in dashi broth.</i>	130
Yuderu Dashi Udon <i>Savory broth, udon, prawn and fish tempura, wakame and spring onions.</i>	125
Japanese Chicken Curry ⁽ⁿ⁾ <i>Breaded chicken breast, carrots, potatoes, onions, green apples, spicy curry sauce and steamed Japanese rice.</i>	110
Vegetable Donburi ^(v) <i>Seasonal vegetables, deep fried tofu, garlic spicy sauce and steamed Japanese rice.</i>	90
Gyu - Don ^(s) <i>Sliced wagyu beef, sake, onion, garlic, poached egg, Japanese pickles and steamed Japanese rice.</i>	190
Shoyu Ramen <i>Classic soy broth, ginger chasu chicken, spinach, sweet corns and marinated soft boiled egg.</i>	99
Miso Ramen <i>Flavored dashi broth, chicken chasu, spinach, corns, spring onions, nori and soft boiled egg.</i>	99
Sesame Ramen <i>Dashi, sesame base, sliced beef, spinach, poached egg and house made chili blend.</i>	99
Tonkotsu Ramen ^(p) <i>Pork broth, ginger chasu pork, poached egg, spinach, sweet corn and crispy nori.</i>	99

(s) signature dish (p) dish contains pork (a) dish contain alcohol (n) dish contains nuts
(v) vegetarian dish (gf) gluten free dish

Should you have any dietary restrictions or allergies, please inform your order taker
All prices are in Indonesian Thousands Rupiah and subject to service charge and Government tax, currently 21%

RIN Signature

RIN Sampler ^(s)	250
<i>Otoro, maguro and salmon sashimi, prawn and tamago nigiri, california maki and spider maki.</i>	
Angus Beef Tenderloin ^(a)	320
<i>Roasted togarasi potato, braised red cabbage, asparagus, tomato confit and mushroom sauce.</i>	
Wagyu Beef Hambagu ^(s)	260
<i>Wagyu beef patty, egg, organic vegetables and soyu garlic sauce served in a hot plate.</i>	
Chicken or Pork Katsu ^(p)	160
<i>Choice of deep fried breaded chicken or pork, organic vegetables and katsu sauce.</i>	
Okonomiyaki	90
<i>Sliced cabbage, pickled ginger, spring onion, sliced chicken, shrimp, okonomiyaki sauce, mayonnaise and katsuobushi.</i>	

(s) signature dish (p) dish contains pork (a) dish contain alcohol (n) dish contains nuts
(v) vegetarian dish (gf) gluten free dish

Should you have any dietary restrictions or allergies, please inform your order taker
All prices are in Indonesian Thousands Rupiah and subject to service charge and Government tax, currently 21%

Sushi, Sashimi and Maki Roll

Sushi > What has become a Japanese culinary art with delicious flavor and colorful form, actually evolved from very meager beginnings. In the 7th century, Southeast Asians introduced the technique of pickling. The Japanese acquired this same practice which consisted of packing fish with rice. As the fish fermented the rice produced a lactic acid which in turn caused the pickling of the pressed fish. Nare-Sushi is 1300 years old and refers to the finished edible product resulting from this early method

Sushi styles include:

Nigiri Sushi > is commonly called two kinds sushi because it involves two ingredients: sushi rice and a single topping. The topping is also known as neta, and usually takes the form of a type of seafood such as tuna, eel, snapper, octopus, or shrimp. Depending on the type of fish, it may be served raw in thin slices, grilled, or batter fried. Because the fish is clearly on display, and often served raw, cooks select fish of the highest quality and cut it meticulously.

Sashimi > Sashimi is an important element in Japanese cuisine, where it is often served at the beginning of a meal as a palate cleanser and appetizer. Sashimi is raw fish sliced very thin and served with a variety of garnishes and sauces.

Maki Sushi > is a 'rolled sushi' with a strip of an ingredient such as seafood, vegetable, or pickles. Nori-maki is the most well-known sushi with the most variety because just about any ingredient can be rolled into the center from crisp vegetables and strips of omelet to thinly sliced avocado.

Nigiri Sushi > 1 Piece

Maguro	35
Salmon	35
Octopus	30
Prawn	35
Scallop	30
Tamago	20

Nigiri selection of 10 **280**

2 pcs of Nigiri tuna, salmon, prawn, scallop and tamago served with miso soup

Sashimi > 4 Pieces

Maguro	70
Salmon	70
Octopus	60
Scallop	60

Sashimi moriwase 250
Selection of maguro, salmon, prawn, scallop served with miso soup

Maki Sushi >

Kappa ^(v)	50
Tekka	70
Salmon maki	90
Vegetable maki ^(v)	60
California	115
Spicy tuna	100
Spider maki	120
Shrimp maki	110

(s) signature dish (p) dish contains pork (a) dish contain alcohol (n) dish contains nuts
(v) vegetarian dish (gf) gluten free dish

Should you have any dietary restrictions or allergies, please inform your order taker
All prices are in Indonesian Thousands Rupiah and subject to service charge and Government tax, currently 21%

Teriyaki and Yakitori

Teriyaki > is a cooking technique used in Japanese cuisine in which foods are broiled or grilled with a glaze of soy sauce, mirin, and sugar. The key ingredient in teriyaki sauce is mirin. Mirin is Japanese sweet cooking wine and adds luster to ingredients when it's cooked and adds nice aroma.

Yakitori > Yakitori is the Japanese version of shish kebab. In particular, it is a skewered chicken dish that is cooked over a barbecue. The chicken is cut up into bite-sized pieces, skewered on metal or bamboo rods, and cooked over a flaming bed of charcoal. Much like other types of barbecue, yakitori is made with a distinct sauce. The sauce is called tare sauce and is made with soy sauce, sugar, sake and mirin.

The yakitori at RIN is charcoal grilled and glazed in our house prepared teriyaki sauce, accompanied by steamed rice.

Yakitori ^(a) > 3pcs

Chicken yakitori	90
Beef yakitori	110
Vegetables yakitori (v)	70
Tasting of all our	160
Yakitori flavors 6pcs	

Teriyaki ^(a) >

Salmon teriyaki	190
Scallop teriyaki	160
Chicken teriyaki	110
Beef teriyaki	200

Included one side dish of your choice:
steamed rice, garlic fried rice
and sautéed vegetables.

(s) signature dish (p) dish contains pork (a) dish contain alcohol (n) dish contains nuts
(v) vegetarian dish (gf) gluten free dish

Should you have any dietary restrictions or allergies, please inform your order taker
All prices are in Indonesian Thousands Rupiah and subject to service charge and Government tax, currently 21%

Hot Stone Cooking

Introducing Hot Stone Cooking, a unique and exciting dining concept. This is a very ancient & natural method of cooking used by the Egyptians, Vikings and many other civilizations. We have now brought this style of cooking into 21st Century, Interactive hot stone cooking experience for today's diner who is looking for higher quality, healthier and more entertaining meals

Your choice of cut of meat and fish brought to the table raw along with a sizzling slab of granite.

Our Certified Wagyu beef, one of the finest meats, has intense marbling characteristics, a high percentage of unsaturated fat, full of natural flavor and tenderness.

Hot Plate

Your choice of meat or fish brought to your table and cooked in front of you on a hot plate.

Beef > 180 gr

Wagyu Beef Rib -Eye	340
Wagyu Beef Sirloin	350

Fish > 160 gr

Mahi - Mahi	230
Grouper	275
Sea Bass Fillet	245
Red Snapper	225
Salmon (180 gr)	215

Served with kaiso ⁽ⁿ⁾, steamed rice, sautéed local vegetables, yuzu sauce
Etame sauce, natural beef jus and sake cream ^(a)

Beef > 180 gr

Wagyu Beef Rib -Eye	330
Wagyu Beef Sirloin	340

Seafood > 160 gr

Salmon	210
King Prawns 5 pcs	250

Poultry > 180 gr

Chicken Breast	140
----------------	-----

Served with
Local vegetables, potatoes wedges,
sake mushroom sauce ^(a),
teriyaki sauce ^(a), and etame sauce

^(s) signature dish ^(p) dish contains pork ^(a) dish contain alcohol ⁽ⁿ⁾ dish contains nuts
^(v) vegetarian dish ^(gf) gluten free dish

Should you have any dietary restrictions or allergies, please inform your order taker
All prices are in Indonesian Thousands Rupiah and subject to service charge and Government tax, currently 21%

Hot Pot

Shabu – Shabu & Sukiyaki> was introduced in Japan in the 20th century with the opening of the restaurant “SUEHIRO” in Osaka where the name was invented. Its origins are traced back to the Chinese Hot Pots know as instant boiled mutton (Shuan Yangrou).

Japanese Hot pot or shabu-shabu is most similar to the original Chinese version when compared to other Japanese dishes (Nabemono) such as SUKIYAKI. (Citation Needed) SUEHIRO registered the name as a trademark in 1955.

Together with Sukiyaki, Shabu-shabu is a common dish in tourist Hot-Sukiyaki, especially in Tokyo, but also in local Japanese neighborhood (colloquially called “little Tokyo”) in countries such as the United states and Canada.

Shabu – Shabu

Shabu- Shabu Beef and Chicken 390
Wagyu beef sirloin 180 gr
Chicken breast 180 gr
Assorted local vegetables,
dashi broth, condiment and sauce

Shabu - Shabu Pork Loin ^(p) ^(gf) 350
Fillet pork loin 200 gr
Assorted local vegetables,
dashi broth, condiment and sauce

Shabu – Shabu Seafood 400
King prawns, scallops,
Green mussel, Salmon and grouper
Assorted local vegetables,
dashi broth, condiment and sauce

Sukiyaki

Sukiyaki Wagyu Beef ^(gf) 390
Slice wagyu beef 200 gr
Assorted local vegetables,
Sukiyaki sauce and condiment

(s) signature dish (p) dish contains pork (a) dish contain alcohol (n) dish contains nuts
(v) vegetarian dish (gf) gluten free dish

Should you have any dietary restrictions or allergies, please inform your order taker
All prices are in Indonesian Thousands Rupiah and subject to service charge and Government tax, currently 21%

Japanese Bento

Katsu Bento	210
<i>Chicken or pork katsu ^(p), salmon and tuna sashimi, wakame salad, steamed Japanese rice, miso soup, Japanese pickles and fresh fruits.</i>	
Teriyaki Bento	230
<i>Beef or chicken teriyaki, sautéed vegetables, kappa teka maki, fried tofu, steamed Japanese rice, miso soup, Japanese pickles and fresh fruits.</i>	
Gindara Bento	240
<i>Gindara saikyo, prawns tempura, mixed greens salad, steamed Japanese rice, miso soup, Japanese pickles and fresh fruits.</i>	
Prawns Bento	250
<i>Ebi furai, nigiri octopus, tuna and salmon sashimi, wakame salad, steamed Japanese rice, miso soup, Japanese pickles and fresh fruits.</i>	
Wagyu Beef Bento	300
<i>Grilled Wagyu beef with sake cream sauce ^(a), sautéed mushrooms, asparagus, steamed Japanese rice, kaiso salad, miso soup, Japanese pickles and fresh fruits.</i>	
Snapper Bento	240
<i>Pan seared red snapper, prawns tempura, mixed greens salad, steamed Japanese rice, miso soup, Japanese pickles and fresh fruits.</i>	

Teppanyaki ala carte

Teppanyaki > Teppan means iron plate and yaki translates as broiled or fried. Together they create the term teppanyaki, which typically means food grilled on an iron griddle or plate.

Beef > 200 gr

Wagyu Beef Rib -Eye	350
Wagyu Beef Sirloin	360

Poultry

Chicken Thighs (180 gr)	140
-------------------------	-----

Seafood

Salmon (180 gr)	220
King Prawns 4 pcs	200

Teppanyaki Fried Rice	60
-----------------------	----

All will be included with garlic shoyu, sake cream ^(a), and Japanese condiment

(s) signature dish (p) dish contains pork (a) dish contain alcohol (n) dish contains nuts
(v) vegetarian dish (gf) gluten free dish

Should you have any dietary restrictions or allergies, please inform your order taker
All prices are in Indonesian Thousands Rupiah and subject to service charge and Government tax, currently 21%

TEPPANYAKI SET MENU

Ume 488

Seaweed salad and lemon ponzu sauce

King prawns, salmon ^(a)

Spring chicken
Onion, zucchini, eggplant, carrot, mushroom

Fried rice or steamed rice
Miso shiru, Japanese pickles

Flambée ice cream ^(a)
Green tea with seasonal sliced fruits

Take 588

Seaweed salad and lemon ponzu sauce

King prawns, white fish ^(a)

Beef tenderloin 160gr
Onion, zucchini, eggplant, carrot, mushroom

Fried rice or steamed rice
Miso shiru, Japanese pickles

Flambée ice cream ^(a)
Green tea with seasonal sliced fruits

Matsu 655

Seaweed salad and lemon ponzu sauce

Scallops, green mussel ^(a)

King Prawn
Onion, zucchini, eggplant, carrot, mushroom

Fried rice or steamed rice
Miso shiru, Japanese pickles

Flambée ice cream ^(a)
Green tea with seasonal sliced fruits

Sakura 788

Seaweed salad and lemon ponzu sauce

King prawns, salmon ^(a)

Wagyu beef sirloin 160gr
Onion, zucchini, eggplant, carrot, mushroom

Fried rice or steamed rice
Miso shiru, Japanese pickles

Flambée ice cream ^(a)
Green tea with seasonal sliced fruits

(s) signature dish (p) dish contains pork (a) dish contain alcohol (n) dish contains nuts
(v) vegetarian dish (gf) gluten free dish

Should you have any dietary restrictions or allergies, please inform your order taker
All prices are in Indonesian Thousands Rupiah and subject to service charge and Government tax, currently 21%

Desserts

Crispy Gianduja ^{(n) (gf)}	95
<i>Chocolate cream, pistachio and ogura ice cream.</i>	
Ginko Panacotta ^{(n) (gf)}	95
<i>With dulce de leche ice cream and sesame croquant.</i>	
Green Apple Clafoutis ^{(a) (gf)}	85
<i>Sake cream, sake jelly, pineapple wasabi and vanilla ice cream.</i>	
Green Tea Crème Brûlée ⁽ⁿ⁾	85
<i>Pineapple wasabi compote, vanilla ice cream and black sesame tuile.</i>	
Macha Roulade ⁽ⁿ⁾	90
<i>Strawberry confit, nougat ice cream and fan tuile.</i>	
Hakkaisan Strawberry ^{(a) (n)}	90
<i>Sake mint strawberry, almond cake and Yuzu sorbet.</i>	
Seasonal Sliced Fruits ^{(v) (gf)}	80
<i>With passion fruit sorbet.</i>	

(s) signature dish (p) dish contains pork (a) dish contain alcohol (n) dish contains nuts
(v) vegetarian dish (gf) gluten free dish

Should you have any dietary restrictions or allergies, please inform your order taker
All prices are in Indonesian Thousands Rupiah and subject to service charge and Government tax, currently 21%