

MYKAZA

@MYKAZABALI



Ohayō! 7000

MAINS

Eggs on Toast  120 IDR*

EGGS YOUR WAY, SOURDOUGH, BACON, SPINACH, ROASTED MUSHROOM & CHICKEN SAUSAGE.

ALLERGENS: GLUTEN

Hollandaise Eggs 80 IDR*

POACHED EGGS, ASPARAGUS & BROWN BUTTER HOLLANDAISE SERVED OVER BRIOCHE TOAST.

ALLERGENS: GLUTEN, DAIRY

Chili Crab Scramble  120 IDR*

EGGS, KANI, TOGARASHI, SOURDOUGH TOAST SERVED WITH SAMBAL EMBE A BALINESE SHALLOT-CHILI OIL.

ALLERGENS: GLUTEN, SEAFOOD, EGG

Potato Fritters & Eggs  85 IDR*

BACON & MOZZARELLA SCRAMBLED EGGS, SERVED ON CRISPY POTATO. VEGAN OPTION AVAILABLE.

ALLERGENS: EGG, DAIRY

JAPAN INSPIRED

Beet-Salmon Ochazuke 125 IDR*

BEETROOT-CURED SALMON, GOHAN,DASHI INFUSED GREEN TEA.

ALLERGENS: SEAFOOD

Chicken Sando 155 IDR*

CRISPY SAKE-SHOYU MARINATED CHICKEN, TONKATSU, SLAW, MILK BREAD.

ALLERGENS: GLUTEN, EGG

Tamago Sando 105 IDR*

EGG SALAD, SHOKUPAN MILK BREAD, TOBIKO.

ALLERGENS: GLUTEN, EGG, DAIRY, SEAFOOD



Mini-Bakery  20 IDR*

ASK OUR TEAM FOR OUR DAILY-BAKED SPECIALS.

ALLERGENS: GLUTEN, EGG, DAIRY

Island Fruit  75 IDR*

SEASONAL FRESH FRUIT PLATTER, SERVED WITH GREEK YOGHURT, HONEY AND GRANOLA.

Salmon Croissant 185 IDR*

HOME-CURED SALMON, DILL SPREAD, ALMOND, RED PICKLES.

ALLERGENS: GLUTEN, DAIRY, NUTS, SEAFOOD

Mango Smoothie Bowl  145 IDR*

GRANOLA, COCONUTS FLAKES, RAW HONEY.

ALLERGENS: NUTS

Chili Vegan Scramble  125 IDR*

SCRAMBLED TOFU, CHILI & CRISPY SHALLOTS OVER SOURDOUGH SERVED WITH SAMBAL EMBE (BALINESE SHALLOT-CHILI OIL).

ALLERGENS: GLUTEN

Custard Shokupan  85 IDR*

FRENCH TOAST THE MYKAZA WAY WITH SEASONAL FRUIT AND BLACK SESAME SEEDS ICE CREAM.

ALLERGENS: GLUTEN, EGG, DAIRY

DRINKS

Coffee

LATTE	45 IDR*
ESPRESSO	25 IDR*
LONG BLACK	40 IDR*

Juice & Smoothies

HIJAU JUICE	65 IDR*
MERAH JUICE	65 IDR*
FRESH JUICE	45 IDR*
CHOCO-PISANG	70 IDR*
MINT MANGO LASSY	70 IDR*
TROPICALISIMO	70 IDR*

Tea

BALINESE TEA BAG SELECTION	30 IDR*
BALINESE OOLONG	35 IDR*
ENGLISH BREAKFAST	35 IDR*
GREEN TEA	35 IDR*
WHITE PEONY	35 IDR*

Water

EQUIL SPARKLING	380ML	50 IDR*
EQUIL STILL	380ML	50 IDR*

MYKAZA

à la carte

MYKAZA

BOTH SHAPED BY THE SEA, JAPAN AND BALI ARE HOME TO THE FRESHEST INGREDIENTS HARVESTED RIGHT AT THE WATER'S EDGE.

EACH CULTURE SHARES A DEEP CONNECTION TO THE LAND AND OCEAN WHERE FOOD IS MORE THAN JUST A MEAL, IT'S A CELEBRATION OF NATURE'S BOUNTY, BALANCE AND RESPECT.



VEGETARIAN



SPICY



VEGAN



CONTAINS PORK

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STARTERS

Asparagus Tempura

75 IDR*

CRISPY BATTERED ASPARAGUS, SERVED WITH SESAME-TAKESUMI CHARCOAL DIPPING SAUCE.
ALLERGENS: GLUTEN, SOY

Miso Soup

45 IDR*

GREEN TEA-INFUSED MISO BROTH WITH WAKAME AND TOFU.
ALLERGENS: SEAFOOD, SOY

Ebi Tempura

185 IDR*

CRISPY BATTERED PRAWN, SERVED WITH SESAME-TAKESUMI CHARCOAL DIPPING SAUCE.
ALLERGENS: GLUTEN, SEAFOOD, SOY

Mushroom Kushisate

55 IDR*

GRILLED KING OYSTER MUSHROOM, GLAZED YAKITORI SAUCE, SERVED WITH PEANUT SAUCE AND SAMBAL MATAH.
ALLERGENS: PEANUTS, SOY

Mix Tempura

140 IDR*

ASPARAGUS AND EBI TEMPURA.
ALLERGENS: GLUTEN, SEAFOOD, SOY

Sate Yakitori

65 IDR*

GRILLED CHICKEN, GLAZED YAKITORI SAUCE, SERVED WITH PEANUT SAUCE, TOASTED ALMONDS AND SAMBAL MATAH.
ALLERGENS: PEANUTS, SOY, TREE NUTS

Bulung Wakame

65 IDR*

OUR SEAWEED SALAD FEATURES LOCAL BALINESE BULUNG AND CHUKA WAKAME SEAWEED, TOSSED WITH AN APPLE-SESAME DRESSING AND TOASTED SESAME SEEDS.
ALLERGENS: EGG, SOY

Shiitake Shinjo Age

75 IDR*

CRISPY SHIITAKE STUFFED WITH MINCED TUNA, SERVED OVER A POTATO NEST WITH MICROGREENS.
ALLERGENS: DAIRY, SEAFOOD

CRUDO

Hijau Hamachi

95 IDR*

RAW-FRESH HAMACHI CEVICHE, GREEN APPLE, CUCUMBER, COCONUT-CITRUS, LEMON-BASIL OIL AND TEMPURA BITS.
ALLERGENS: GLUTEN, SEAFOOD

Sake Merah

150 IDR*

CRISPY SUSHI RICE, BEETROOT-CURED SALMON, DILL SPREAD AND TOBIKO. SERVED WITH PONZU.
ALLERGENS: DAIRY, SEAFOOD, SOY

Scallop Ceviche

115 IDR*

FRESH SCALLOPS, COCONUT LECHE DE TIGRE, SAMBAL MATAH, LEMON-BASIL OIL.
ALLERGENS: SEAFOOD

Tuna Wonton

75 IDR*

FRESH RAW TUNA, SPICY MAYO, LEEK. SERVED ON CRISPY WONTON.
ALLERGENS: EGG, GLUTEN, SEAFOOD

MAKI ROLLS

Crispy Greens

65 IDR*

ASPARAGUS TEMPURA, AVOCADO, CUCUMBER

SESAME SEEDS, SESAME TAKESUMI CHARCOAL SAUCE

ALLERGENS: GLUTEN, SOY

Sunburst Fruit Maki

115 IDR*

PINEAPPLE, AVOCADO, MANGO, CUCUMBER, LETTUCE

TERIYAKI, WATERMELON

ALLERGENS: EGG, SEAFOOD, SOY

Ebi Katsu Embe

125 IDR*

CRISPY PRAWN, AVOCADO

MANGO, TONKATSU SAUCE, SAMBAL EMBE

ALLERGENS: GLUTEN, SEAFOOD, SOY

Spicy Tuna

115 IDR*

SPICY TUNA, AVOCADO

SPICY MAYO AND CRISPY SHALLOT

ALLERGENS: EGG, SEAFOOD, SOY

Sake Tenkasu

135 IDR*

BEETROOT-CURED SALMON, AVOCADO, CUCUMBER

DILL CREAM CHEESE, TEMPURA BITS

ALLERGENS: DAIRY, GLUTEN, SEAFOOD, SOY



MAIN

Babi Guling Dry Ramen 125 IDR*

NOODLES TOSSED IN A SAVORY BONE BROTH REDUCTION, ROASTED PORK BELLY, AJITAMA EGG, SAMBAL EMBE, CUCUMBER, CORIANDER, CRISPY SHALLOTS.
ALLERGENS: EGG, GLUTEN, PORK, SOY

Hamachi Miso-Matah 225 IDR*

HAMACHI FILLET, DEN MISO MARINADE, LEMON BUTTER. TOPPED WITH SAMBAL MATAH. SERVED WITH ROASTED GARLIC-SWEET POTATO MASH.
ALLERGENS: SEAFOOD, SOY

Katsu Bali Curry 115 IDR*

CRISPY CHICKEN OR TOFU PAIRED WITH A FRAGRANT, SPICE-RICH BALINESE CURRY SAUCE. SERVED WITH GOHAN.
ALLERGENS: GLUTEN, SOY

MB5 Oishi Tenderloin Shioyaki 485 IDR*

SALT-GRILLED, TOPPED WITH BALINESE SAMBAL MATAH AND DRIZZLED WITH OUR SIGNATURE MISO STEAK SAUCE.
ALLERGENS: DAIRY, SOY

-  VEGAN
-  VEGETARIAN
-  SPICY
-  CONTAINS PORK



DESSERT

Cacao & Wasabi 75 IDR*

DARK CHOCOLATE MOUSSE, LEMON-WASABI SORBET, FRESH RASPBERRIES, TEMPURA CRUNCH.
ALLERGENS: DAIRY, EGG, GLUTEN

Matcha-Miso Dadar Gulung 65 IDR*

MATCHA-FLAVOURED CREPES ROLLED WITH SWEET MISO, COCONUT FILLING. SERVED WITH FRESH MANGO AND RED BEAN SAUCE.
ALLERGENS: GLUTEN, LEGUMES

Pisang Goreng & Sesame 65 IDR*

BANANA TEMPURA SERVED WITH BLACK SESAME GELATO.
ALLERGENS: DAIRY, GLUTEN



DRINKS

Coffee

LATTE	45 IDR*
ESPRESSO	25 IDR*
LONG BLACK	40 IDR*

Soft Drinks

COKE ZERO	35 IDR*
SPRITE	35 IDR*
POLARIS SODA	35 IDR*
SCHWEPPES TONIC	35 IDR*
RED BULL	70 IDR*

Tea

BALINESE TEA BAG SELECTION	30 IDR*
BALINESE OOLONG LOOSE LEAF	35 IDR*
ENGLISH BREAKFAST LOOSE LEAF	35 IDR*
GREEN TEA LOOSE LEAF	35 IDR*
WHITE PEONY LOOSE LEAF	35 IDR*

Water

EQUIL SPARKLING	380ML	50 IDR*
EQUIL STILL	380ML	50 IDR*

DRINKS

Beer

BINTANG PILSNER	70 IDR*
SAN MIGUEL LIGHT	80 IDR*
ALBEN CIDER APPLE	110 IDR*
SAPPORO LAGER	110 IDR*
ASAHI LAGER	130 IDR*

Japanese Gin

ROKU	145 IDR*
KINOBI	220 IDR*

Japanese Whisky

SUNTORY KAKUBIN	180 IDR*
MATSUI	200 IDR*
TAKETSURU PURE MALT	295 IDR*
HIBIKI	350 IDR*

Vodka

KETEL ONE	130 IDR*
ABSOLUTE VODKA	135 IDR*
CIROC	160 IDR*
GREY GOOSE	160 IDR*
BELVEDERE	170 IDR*

Rum

BACARDI LIGHT	130 IDR*
HAVANA CLUB	130 IDR*
MALIBU	130 IDR*
MYERS DARK	130 IDR*
NUSA CANA	130 IDR*
PLANTATION RUM	135 IDR*
RON ZACAPA 23	380 IDR*

Digestifs

NUSANTARA COLD BREW	125 IDR*
AMARETTO DISARONNO	130 IDR*
BAILEYS	130 IDR*
FRANGELICO	130 IDR*
JAGERMEISTER	130 IDR*
LICOR 43	130 IDR*
DOM BENEDICTINE	180 IDR*
PATRON XO CAFÉ	220 IDR*

Japanese Vodka

HAKU VODKA	160 IDR*
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Sake

NAGAI-TANIGAWADAKE		
GENSUI GINJO	300ML	550 IDR*
	720ML	1,150 IDR*
JUNMAI DAIGINJO	180ML	450 IDR*
	720ML	1,650 IDR*

Gin

BEEFEATER	135 IDR*
BOMBAY SAPPHIRE	135 IDR*
EAST INDIES	135 IDR*
TANQUERAY LONDON DRY	135 IDR*
HENDRICKS'S	170 IDR*

Tequila & Mezcal

1800 REPOSADO	170 IDR*
ALIPUS ESPADIN, MEZCAL	175 IDR*
ALTOS PLATA	225 IDR*
CODIGO	270 IDR*
DON JULIO ANEJO	220 IDR*
DON JULIO BLANCO	190 IDR*
HERADURA ANEJO	160 IDR*
HERRADURA PLATA	140 IDR*
MONTELOBOS	170 IDR*

DRINKS

Whiskies

MAKER'S MARK	150 IDR*
BULLEIT RYE	145 IDR*
JACK DANIEL'S NO.7	150 IDR*

JAMESON	140 IDR*
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OLD BUSMILLS	130 IDR*
CHIVAS REGAL 12	140 IDR*
MONKEY SHOULDER	155 IDR*
JHONNIE WALKER BLACK LABEL	140 IDR*

MACALLAN 12	420 IDR*
SINGLETON 12	180 IDR*
TALISKER 10	220 IDR*
THE GLENLIVET	250 IDR*

Arak

ARAK BUMBUNG	110 IDR*
ARAK DEWI SRI	100 IDR*
ARAK INFUSED	90 IDR*
KARUSOTJU 18 ABV	120 IDR*
KARUSOTJU 38 ABV	175 IDR*

Cognac & Brandy

HENNESY VSOP	320 IDR*
MARTEL VSOP	300 IDR*



WINE

Sparkling

	GLASS	BOTTLE
ALBALUNA PROSECCO EXTRA DRY	180 IDR*	800 IDR*
VILARNAU BRUT RESERVA ROSÉ DELICAT		1,000 IDR*
MOËT & CHANDON IMPÉRIAL BRUT		4,800 IDR*
G.H.MUMM CORDON ROUGE BRUT		3,500 IDR*

White

TWO ISLANDS SAUVIGNON BLANC (AUSTRALIA/BALI)	150 IDR*	700 IDR*
BERTANI VELANTE PINOT GRIGIO DOC 2023 (ITALY)		1,000 IDR*
FANTINEL BORGIO TESIS PINOT GRIGIO (ITALY)		900 IDR*
DELLE VENEZIE DOC (ITALY)		900 IDR*
12 E MEZZO MALVASIA BIANCA PUGLIA (ITALY)		1,000 IDR*
CHARDONNAY LANGUEDOC-ROUSSILLON (FRANCE)	150 IDR*	800IDR*
TWO ISLANDS CHARDONNAY (AUSTRALIA/BALI)		700 IDR*
CHRISTOPHE ET FILS CHABLIS 2023 (BURGUNDY, FRANCE)		2,800 IDR*

Rosé

TWO ISLANDS ROSÉ (AUSTRALIA/BALI)	130 IDR*	700 IDR*
MOUTON CADET ROSÉ (BORDEAUX, FRANCE)		750 IDR*
CHÂTEAU DE L'ESCARELLE ROSÉ (PROVENCE, FRANCE)		1,300 IDR*

Red

TWO ISLANDS PINOT NOIR (AUSTRALIA/BALI)	130 IDR*	700 IDR*
B&G RESERVE VARIETAL PINOT NOIR (FRANCE)		900 IDR*
TWO ISLANDS GRENACHE (SOUTH AUSTRALIA/BALI)		700 IDR*
BPHR PAYS D'OC MERLOT (LANGUEDOC-ROUSSILLON, FRANCE)	150 IDR*	800 IDR*
CHÂTEAU NARDOU, AOC CÔTES DE BORDEAUX (FRANCE)		1,300 IDR*
MONLOT BORDEAUX AOC (FRANCE)		1,200 IDR*
MOUTON CADET RÉSERVE MARGAUX 2021 (BORDEAUX, FRANCE)		2,400 IDR*
ALOXE-CORTON "LES BOUTIÈRES" 2020 (BURGUNDY, FRANCE)		4,550 IDR*
NUITS-SAINT-GEORGES "LES VALEROTS" 2023 (BURGUNDY, FRANCE)		4,200 IDR*



MYKAZA

signature drinks

SIGNATURE COCKTAILS

Spice Of The Island 150 IDR*
INSPIRED BY THE TRADITIONAL BALINESE JAMU
TAMARIND, TURMERIC, AND TONKA BEAN.
AGED ARAK & COCONUT LIQUEUR.
REFRESHING, SWEET, CITRUSY.

Gamarita 170 IDR*
MARGARITA MEETS SAMBAL MATAH
GINGER, LEMONGRASS, AND SPICES.
TEQUILA & ARAK.
EARTHY, SPICED, SWEET, CITRUSY.

Nihon Bird 160 IDR*
THE BALI-JAPANESE COUSIN OF THE
JUNGLE BIRD COCKTAIL
YUZU AND TEPACHE.
PEANUT BUTTER RUM & CAMPARI.
TROPICAL, AROMATIC, ZESTY.

Nusa Ume 170 IDR*
OUR TAKE ON NEGRONI WITH A LOCAL TWIST
PLUM AND ORANGE.
GIN, BREM & ARAK.
BOOZY, SMOKEY, UMAMI.

Bali Carajillo 170 IDR*
OUR FAVOURITE DIGESTIF COCKTAIL
ESPRESSO, PANDAN, AND JACKFRUIT.
LICOR 43 & GIN.
AROMATIC, SWEET, CREAMY.

Watermelon Niwa 170 IDR*
A REFRESHING TAKE ON PALOMA
WATERMELON AND ELDERFLOWER.
TEQUILA.
REFRESHING, ZESTY, FLORAL.

Gurih-Sawa 165 IDR*
WE REINVENTED THE AMARETTO SOUR
ALMOND AND CITRUS.
PEANUT BUTTER RUM.
NUTTY, SWEET, CITRUSY.

Bali Highball 160 IDR*
THE PERFECT SUNSET REFRESHER
SALAK AND GREEN MELON.
GIN & MIDORI.
REFRESHING, FIZZY, FRUITY.

Samudra 170 IDR*
SAMUDRA MEANS OCEAN
NORI, COCONUT, AND ELDERFLOWER.
ARAK & GIN.
UMAMI, ZESTY, REFRESHING.

Island Monkey 140 IDR*
OUR LIQUID TAKE ON PISANGGORENG DESSERT
BANANA AND CHEESE.
RUM.
RICH, SWEET, BALANCED.



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TEA-BASED COCKTAILS

Twilight Butterfly 125 IDR*

A VODKA HIGHBALL WITH BALINESE BOTANICALS
PEA TEA, KECOMBRANG AND SALAK.
VODKA & ARAK.
LIGHT, CRISPY, EFFERVESCENCE.

Tea Colada 130 IDR*

OUR REINTERPRETATION OF A PIÑA COLADA
PANDAN, COCONUT AND AROMATIC TEA.
RUM.
CREAMY, ELEGANT, TROPICAL.

Green Mule 140 IDR*

A VIBRANT, SPICY TWIST ON THE CLASSIC
MOSCOW MULE
GREEN TEA, MATCHA AND GINGER.
WHISKY & ARAK.
BRIGHT, ZESTY WITH GINGER SPICE AFTER TASTE.

Midnight Matcha 130 IDR*

A CLEAN BOTANICAL WITH A JAPANESE SOUL
MATCHA TEA AND LIME.
GIN.
SLIGHTLY BITTER, EARTHY, SMOOTH ON THE PALATE.

MOCKTAILS

No-jito 70 IDR*

OUR REFRESHING VIRGIN MYKAZA MOJITO
SUGARCANE, MINT AND YUZU.
REFRESHING, MINTY, CITRUSY.

Djamu 70 IDR*

BALI’S TRADITIONAL IMMUNITY BOOSTER
TURMERIC, TAMARIND AND COCONUT WATER.
REFRESHING, TANGY, CITRUSY.

Pisang Cooler 70 IDR*

YOUR ALL-DAY SWEET ENERGY BOOSTER
BANANA, MARKISA AND HONEY.
CREAMY, SWEET.

Kopi Awa 70 IDR*

A LIVELY FUSION OF BALINESE COFFEE
AND SNAKE FRUIT
ESPRESSO, SALAK AND TONIC.
AROMATIC, FRUITY.

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