幸

SACHI

JAPANESE CUISINE

A heartfelt welcome to SACHI, a cozy Japanese restaurant set directly on the sands of Tanjung Benoa Beach, where the rhythm of the waves sets the pace and the sea breeze carries a sense of calm.

In Japanese, SACHI carries two beautiful meanings: happiness and blessing, and also a fortunate fire — a blessed flame that symbolizes good fortune. This spirit comes alive in our Teppanyaki, where fire, skill, and the finest produce come together to create heartwarming Japanese favorites. We invite you to slow down, gather close, and share moments of warmth, joy, and abundance by the sea.



TEPPANYAKI

Inspired by the beauty of Bali's coastline, immerse yourself in the art of Teppanyaki, where refined craftsmanship, sizzling aromas, and authentic Japanese flavors come together to create an unforgettable culinary journey.

Sachi Gyu-tori
585

Entrée
Fresh salmon sashimi and tuna

Assorted Vegetables
Broccoli, baby carrot, shiitake mushroom, white onion and green zucchini

Jumbo Prawn *150 gr*
Served with ponzu garlic butter

Beef Angus Tenderloin *100 gr*
Served with red wine soy sauce

Choice of Rice:
Garlic Rice, Egg Fried Rice or **Steamed Rice**

Miso Soup

Tropical Banana Flambe
With vanilla ice cream

Koka
465

Entrée
Fresh salmon sashimi and tuna

Assorted Vegetables
Broccoli, baby carrot, shiitake mushroom, white onion and green zucchini

Jumbo Prawn *150 gr*
Served with ponzu garlic butter

Fresh Salmon *100 gr*
Served with teriyaki sauce

Choice of Rice:
Garlic Rice, Egg Fried Rice or **Steamed Rice**

Miso Soup

Tropical Banana Flambe
With vanilla ice cream

Shiro
375

Entrée
Fresh salmon sashimi and tuna

Assorted Vegetables
Broccoli, baby carrot, shiitake mushroom, white onion and green zucchini

Boneless Chicken Leg *100 gr*
Served with teriyaki sauce

Barramundi Fish *100 gr*
Served with mikado sauce

Choice of Rice:
Garlic Rice, Egg Fried Rice or **Steamed Rice**

Miso Soup

Tropical Banana Flambe
With vanilla ice cream



Vegetarian **Spicy** **Contains Nuts** **Seafood** **Dairy**

**All prices are subject to 21% tax and service charge and in thousands of Indonesian Rupiah*

TEPPANYAKI

Sakala Wagyu Experience

735

Entrée
Fresh salmon sashimi and tuna

Assorted Vegetables
Broccoli, baby carrot, shiitake mushroom, white onion and green zucchini

Jumbo Prawn *150 gr*
Served with ponzu garlic butter

Wagyu Beef Oyster Blade MB 7+ (120 gr)
Served with soy sauce

Choice of Rice:
Garlic Rice, Egg Fried Rice or **Steamed Rice**

Miso Soup

Tropical Banana Flambe
With vanilla ice cream



Vegetarian Spicy Contains Nuts Seafood Dairy

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Chicken Gyoza

TO START

Crispy Rice Salmon 105
Deep fried sushi rice topped with spicy salmon, shoyu and clarified butter

Salmon Yuzu 175 *Supplement* + 50
Freshly sliced salmon sashimi topped with mango salsa and yuzu ponzu *(7 slices)*

Hamachi Jalapeno 195 *Supplement* + 75
Thinly sliced hamachi sashimi served with jalapeno yuzu sauce *(4 pcs)*

Tori Karaage 90
Deep-fried chicken served with creamy and amazu ponzu sauce *(6 pcs)*

Chicken Gyoza 90
Dumpling filled with minced chicken, vegetables and a spicy ponzu dip with creamy sauce *(5 pcs)*

Edamame 48
Served with 2 kinds of salt

Creamy Rock Shrimp 125
Crunchy shrimp tempura with a creamy dipping sauce on the side *(9 dice)*

Assorted Sachi Platter 160 *Supplement* + 50
3 gyoza, 3 karaage, 3 takoyaki and 100 gr edamame with spicy mayo, spicy ponzu and Kusamba salt

Takoyaki 60
Savory batter filled with diced octopus, served with takoyaki sauce, bonito flakes, spicy mayo, mayonnaise, eel sauce and tonkatsu sauce *(4 pcs)*

Age Dashi Tofu 55
Silken tofu cut into cubes, deep-fried until golden and served with umami sauce

Crispy Chicken Skin 45
Deep fried chicken skin until golden and crispy, spicy mayo

Crispy Skin Salmon 60
Deep fried salmon skin with mentai sauce

Tamagoyaki 58
Egg, and dashi broth

Tuna Tataki 140
Smoked tuna, yuzu ponzu with grated ginger and red daikon (7 slices)



Salmon Yuzu

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SUSHI ROLLS

Sakala Unagi Roll 195
Shrimp tempura, avocado, cream cheese, cucumber, grilled eel *(8 pcs)*

Sachi Special Roll 210
Salmon, tuna, crab, cream cheese, avocado, white fish, scallion, tobiko *(8 pcs)*

California Roll 135
Avocado, cucumber, crab, cream cheese and tobiko *(8 pcs)*

Benoa Spider Roll 180
Deep fried soft shell crab, avocado, scallion, tobiko *(8 pcs)*

Aburi Salmon Roll 200
Crab, avocado, cucumber, torched salmon, crunchy floss salmon *(8 pcs)*

Spicy Tuna Roll 145
Fresh and chopped tuna with scallions, spicy sauce *(6 pcs)*

Paradise Island Roll 180
Deep-fried tempura, spicy tuna, cream cheese, avocado, tanuki, mentai sauce, eel sauce *(8 pcs)*

Vegetarian Roll 92
Avocado, takuan (radish), shibazuke (Japanese pickles), romaine lettuce, sesame seeds *(8 pcs)*

Dynamite Roll 210
Avocado, spicy kani, green chili salmon, spicy mentai, tobiko *(8 pcs)*

Shrimp Tempura Roll 170
Shrimp tempura, avocado, cucumber, eel sauce, crunchy *tanuki (8 pcs)*

Texas Foil Roll 185
Avocado, spring onion, fried leeks, smoked sliced beef, hickory teriyaki *(8 pcs)*

Creamy Ebi Roll 165
Creamy ebi, spicy mayo, eel sauce *(8 pcs)*



Aburi Salmon Roll

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NIGIRI

Tuna Nigiri *6 pcs* **135**

Salmon Nigiri *6 pcs* **155**

Nigiri Combo *8 pcs* **245**
Tuna, Salmon, Otoro, Hamachi

Nigiri (2 pcs)

Maguro (Tuna) 48

Sake (Salmon) 58

Otoro (Fatty Tuna) 65

Hamachi (Yellowtail) 98

Tai (Snapper) 50

Unagi (Eel) 90

Tamagoyaki (Egg) 42

HOSOMAKI *(80 gr)*

Tekka Maki 88
Tuna

Sake Maki 135
Salmon

Kappa Maki 65
Cucumber

Takuan Maki 78
Pickled Daikon



Sake Maki

SASHIMI *(20 gr)*

Sashimi Moriawase *8 pcs* **280** *Supplement* **+ 100**
Mix of salmon, tuna, yellowtail hamachi, white fish catch of the day

Sashimi (4 pcs)

Maguro (Tuna) 88

Sake (Salmon) 125

Otoro (Fatty Tuna) 145

Hamachi (Yellowtail) 210

Tai (Snapper) 100

Unagi (Eel) 180



Sashimi Moriawase

GUNKAN

Salmon Lava Mentai 115
Sushi wrapped with salmon topped with sliced salmon and mentai sauce *(2 pcs)*

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POKE BOWLS

Spicy Maguro and Salmon Bowl 155
Spicy tuna with scallions, romaine lettuce, cherry tomatoes on a bed of steamed rice and furikake

Sakala Green Poke Bowl 140
Assorted salad, edamame, red radish, cucumber, avocado, teriyaki tofu, cherry tomatoes, mangoes, and served with a creamy sauce and yuzu ginger ponzu



Sakala Green Poke Bowl

ROBATAYAKI

Chicken Yakitori *2 pcs* **68**

Jumbo Prawn *2 pcs* **140**

Angus Tenderloin *100 gr* **245** *Supplement + 50*

Mixed Grilled Vegetables 80
2 Shiitake, 2 King Oyster, 2 Capsicum

Salmon Saikyo Miso *75 gr* **155**

Nasu Dengaku Miso 38



Chicken Yakitori

SALADS

Tuna Tataki Salad 150
Smoked maguro tuna on a bed of assorted Bedugul greens with house dressing

Ebi Tempura Salad 155
Deep-fried crispy prawn tempura with mixed lettuce and yuzu takesumi dressing

Crispy Nori Tuna Avocado Salad 140
Avocado, fresh tuna sashimi, cherry tomato and wasabi mayo sauce

SIDES

Miso Soup 35
Dashi broth miso, wakame, spring onion and tofu

White Rice 38

TEMPURA

Assorted Vegetables Tempura 130
Asparagus, carrot, sweet potato, white onion, eggplant, capsicum, shitake, shimeji, nori

Shrimp Tempura *3 pcs* **140**

Tempura Moriawase 205
3 pcs shrimp, 1 white fish, shitake, shimeji, capsicum, onion, carrot, nori



Tempura Moriawase

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NOODLES

Beef Udon 215
Thinly slice beef with udon noodles, kamaboko, vegetables and savory soba broth

Vegan Yaki Udon 125
Stir-fried udon, assorted Bedugul vegetables and bulldog sauce

Yaki Udon Shrimp Egg 155
Stir-fried udon with egg, assorted Bedugul vegetables, and bulldog sauce

Cold Somen Noodles 130
Cold somen noodles served with grated ginger, wasabi, scallions, and savory soba sauce

Tempura Ebi Udon 185
Deep-fried tempura ebi, udon, savory broth, scallion, wakame, fish cake. *(Cold/Hot)*

RAMEN

Miso Creamy Chicken Chashu 165
Creamy and umami miso broth topped with chicken chashu, menma, caisim, narutomaki, ajitsuke tamago, crispy nori, and scallions

Shoyu Ramen 165
Chef special grilled chicken, savory shoyu broth, menma, bok choy, leek, ajitsuke egg, naruto, nori and spring onion



Miso Chicken Chashu Ramen

JAPANESE CURRY

Japanese Beef Curry *120 gr* 160
Mixed vegetables and diced beef in Japanese curry

Udon Ebi Furai Curry 200
Udon served with Japanese curry and ebi furai

Chicken Katsu Curry 190
Deep fried breaded chicken on top of a curry with carrots and potatoes on top of steamed rice, and pickles

DONBURI

Oyakodon 140
Boneless chicken leg, onions, egg on a bed of steamed rice

Gyudon 165
Thinly sliced beef, onion, fried egg on a bed of steamed rice

Assorted Tempura Tendon 220
Deep fried mix vegetables tempura and prawn with savory tendon sauce

Chicken Teriyaki Bowl 150
Boneless teriyaki chicken with white sesame seeds on a bed of steamed rice

Hambagu 165
Japanese style minced beef burger served with rice, broccoli, carrot and chef's special sauce



Gyudon

KIDS BENTO BOX

Please choose one (1) main dish. Each bento box is served with mini salad, 2 pcs of kappa maki, and steamed rice with furikake.

Chicken Teriyaki 100

Tori Karaage *(crispy Japanese-style fried chicken)* 100

Ebi Tempura *(fried prawns in batter)* 135

Sauces: Amazu Ponzu, Teriyaki, Tempura sauce and dressing

DESSERT

Mochi Ice Cream 2 *pcs* 88
Matcha, Yuzu

Japanese Caramel Pudding 78
Sweet caramel and Japanese fluffy pudding

Tropical Banana Flambé 90
Caramelized banana flambé served with vanila ice cream

Matcha Lava Cake 95

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BEVERAGE LIST

BEER

Bintang Pilsener	**58**
Bintang Radler	**58**
Heineken	**75**
Corona	**95**

SPIRITS

Absolut Vodka	**135**	**1.900**
Hendrick's Gin	**190**	**2.900**
Monkey Shoulder	**195**	**2.900**

SAKE

	160 ml	1800 ml
Kuroobi Yuyu Tokubetsu The Kuroobi Yuyu Tokubetsu Junmai Sake is characterized by a dry, crisp, and rich flavor with a soft, full-flavored body and a sharp aftertaste.	**235**	**2.100**
Umakuchi Shika Traditional sake with a smooth and soft texture, characterized by its light and refreshing quality.	**155**	

SOCHU

	160 ml	750 ml
Mizu Saga Barley Shochu offers a complex and balanced flavor profile that is, lively, with a smooth, sweet, fruity aromatic and buttery texture	**98**	**465**

WINE

Gato Negro Sauvignon Blanc 3,9* Discover our fruity and fresh Sauvignon Blanc full of textures and aromas, look for notes of grapefruit and pineapple. Purr-fect with vegetable entrees and shellfish.	**155**	**750**
Luis Felipe Cabernet Sauvignon 3,3* Ripe red and black fruits, subtle notes of dried herbs and hints of chocolate, coffee and vanilla.	**155**	**695**
Isola Bianco Pronounced notes of peach, apricot, pineapple, banana, pear, white flowers and citrus.	**140**	**585**
Isola Rubino Notes of red ruits with including strawberries, raspberries, and cherries, with floral and spicy undertones.	**140**	**585**

SIGNATURE COCKTAILS

Yuzu High Ball	**155**
Sakura Spritz	**155**
Kyoto Fizz	**155**
Tokyo Sunset	**155**
Matcha Mojito	**155**
Ume Sour	**155**

NON ALCOHOLIC

Coca-Cola, Coke Zero, Sprite	**35**
Aqua Still Water (380 ml)	**45**
Aqua Sparkling Water (380 ml)	**45**
Fresh Coconut	**55**

COFFEE *(Hot/Cold)*

Espresso	**40**
Double Espresso	**58**
Americano	**45**
Cappuccino	**52**
Caffè Latte	**52**
Mochaccino	**60**

TEA

Ocha Green Tea (refill hot/cold)	**50**
Green Tea Chamomile TREETEA	**45**
Iced Lychee Tea	**55**

* Ratings are based on Vivino certified reviews

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