

COCKTAIL LIST

SIGNATURE	
THREE WAYS CHARM	150
Spiced Rum, Gin, Bourbon, Tropical Fruit Juice, Orgeat, Homemade Cinnamon	
TIPSY JAMAICAN	140
Dark Rum, Spiced Rum, Cinnamon Honey, Pineapple, Lemon	
TICKET TO SEOUL	120
Rosella Tea Infused Soju, Pink Pepper Corn, Grapefruit, Lychee, Lemon	
MIDNIGHT COLADA	130
Spiced Rum, Coconut Cream, Pineapple, Salt	
SMOKEY BANDIT	150
Scotch Whisky, Homemade Earl Grey Tea Soda, Elder Flower, Lemon, Bitter	
JACK & THE BEANSTALK	120
Spiced Rum, Jackfruit, Herbs & Spices, Cream, Coffee, Orange Peel	
OBA NEGRONI	150
Dry Gin, Milk Punch Oba, Campari, Vermouth	
JAPANESE CITRUS HI-BALL	115
Bourbon Whiskey, Chamomile Soda, Lemon, Orange	
EASTERN ASIA SPRITZ	130
Irish Whiskey, Dry Vermouth, Osmanthus, Sparkling Rose, Lemon, Mint Leaf	

VINTAGE & SPIN	
NEGRONI	170
Tanqueray Gin, Campari, Sweet Vermouth	
HEMINGWAY DAIQUIRI	140
Light Rum, Maraschino Liqueur, Grapefruit, Lime Juice	
RUM OLD FASHION	140
Dark Rum, Angostura Aromatic, Sugar Cube	
SI JIN MARTINI	130
Gin or Vodka, Dry Vermouth	
BOULEVARDIER	170
Rye Whiskey, Campari, Sweet Vermouth	
RAMOS GIN FIZZ	170
Gin, Peychaud Bitter, Lemon, Sugar, Cream, Soda	
MANHATTAN	150
Bourbon, Sweet Vermouth	
LAST WORD	160
Gin, Green Chartreus, Maraschino Liqueur, Lime	
SAZERAC	190
Cognac or Rye Whiskey, Peychaud Bitter, Absinthe	
PENICILLIN	170
Rye Whiskey, Isla Single Malt, Ginger, Angostura Aromatic, Lemon, Sugar, Egg	
WHISKEY SOUR	150
Bourbon, Lemon, Sugar, Egg	

All Prices Are Subjected To 10% of Government Tax and 8% of Service Charge

RESTAURANT MENU

STARTER

PETITENGET SALAD

Walnut, Ricotta,
Lemon Vinaigrette

70

KOREAN NAMUL

Roasted Sesame,
Crispy Garlic Rayu,
Silken Tofu

100

GRILLED ROMAINE

Balsamic,
Herb Aioli, Parmesan

90

WAGYU BUTTER

Meyer Lemon Rosemary
Campagne Boule, Katsuo

75

SEOLLEONGTANG

Milky Bone Broth
Brisket *for 2

85

UNI "YUKHOE"

Wagyu Tartare,
Nori, Caviar

145

YELLOWTAIL JALAPEÑO

White Kimchi,
Chojang, Shiso

165

BALINESE CHICHARRÓN

Jalapeño Ssamjang,
Vinegar

80

TTEOK GALBI

Korean Wagyu Patty,
Shoyu, Garlic

115

WAGYU KATSU SANDO

Sriracha Aioli,
Pickle, Filet Mignon

250

100% PLANT BASED SANDO

Sriracha Aioli, Beyond,
Hokkaido Milk Buns

220

SHARING

WILD FIELD MUSHROOMS

Japanese Mix
Confit Garlic, Chives,
Wagyu Tallow

65

POMME PURÉE

Smoked Potatoes,
Artisanal Butter

75

MT. FUJI SPINACH

Mornay Cheese,
Turkish Sour Dough

65

MAC N CHEESE

Conchiglie,
Cheddar, Panko

80

DOLSOT STONEPOT

Homemade Kimchi,
Short Ribs,
Onsen Tamago

120

NAENGMYEON

Clear Anchovy
Consommé,
Korean Pear,
Daikon

75

BIBIMGUKSU

Gochujang
Vinaigrette,
Kyuri, Nori

75

DANCING EGGPLANT

Den miso,
Mozzarella,
Goma

85

BRUSSEL SPROUTS

Black Garlic,
Tempeh, Kimchi

95

CHIPS

Duck Fat, Parmesan,
Truffle Essence

80

SEABIRDLAND

GRILLED OCTOPUS

Gochujang Aioli,
Nori, Mojo Verde

220

ANTARCTIC TOOTHFISH

Miso, Pear Ribbon,
Brussels, Apple Wood

205

CRACK SHORT RIBS

Balinese Coffee,
Cacao, Pickles

280

BALI SPRING CHICKEN

Korean Glaze,
Burnt Onion, Leeks

220

PACIFIC SALMON

Nori Butter,
Yuzu, Tobiko

235

IDR PRICE AT OF AT THOUSANDS
PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

AT SI JIN WE CAREFULLY HAND SELECT EACH & EVERY BEEF THAT IS THE BEST IN QUALITY
& DRY AGED IN OUR CHAMBER WITH EXTRA LOVE AND CARE TO ATTENTION. NEVER FROZEN.

EACH CUT IS SLICED ACCORDING TO YOUR PREFERENCE AND COOKED BY A CHEF TO YOUR LIKING.
ENJOY TOGETHER WITH SALT SELECTIONS

**30 AGED RED GUM
STRIPLOIN**

100% Organic
Pastured
Fed Australian

175

**30 AGED
CALIFORNIA 9+**

Grand Champion
Purebred Wagyu,
Wylarah

250

**45 AGED CHOCOLATE
KIWAMI RIBEYE 9+**

80% Single Origin Cacao
Full Blood Wagyu
Balinese Coffee Blend

520

**30 AGED
SIGNATURE
BLACK STRIPLOIN**

Australian
Stanbroke Finest
Angus Genetics

185

**30 AGED
PICANHA 9+**

Grand Champion
Purebred Wagyu,
Wylarah

290

**50/100 AGED
T-BONE / PORTERHOUSE**

Stockyard's Finest
Hand Selected Angus
Queensland

195 / 235

**30 AGED
BASEBALL CUT 9+**

Grand Champion
Purebred Wagyu,
Wylarah

200

**30 AGED
USDA PRIME RIBEYE**

Greater Omaha
Black Angus
Nebraska

270

**50/100 AGED
T-BONE / PORTERHOUSE**

Carrara 640,
75% Wagyu Genetics
Min 350D Grain Fed

275 / 305

**30 AGED
MISUJI 9+**

Grand Champion
Purebred Wagyu,
Wylarah

335

**45 AGED TOKUSEN
RIBEYE WAGYU 6/9**

Kuroge Washu
Genetics,
Lampung, Sumatra

295

**60 AGED KILCOY
BONE-IN RIBEYE**

Grass Fed,
Grain Finished
Queensland

205

**30 AGED HOKKAIDO
"SNOW" SERIES**

RUMP A5 590
ICHIBO A5 685

Chateau Uenae Lake
BMS 10+

**60 AGED
ANDONG SOJU
BONE-IN RIBEYE 7+**

Sanchoku Wagyu
Aged with Andong Soju
Darling Downs

388

**30 AGED KOBUJIME
PORK BELLY**

Bali Babi Asli
Kombu-Cured

180

RESERVE CUTS

PREMIUM CUTS CAREFULLY HAND SELECTED TO CURATE YOUR EXPERIENCE
EVEN FURTHER WITH EACH OF THEIR OWN FLAVORS & TEXTURES

ENJOY IT WITH OUR SAUCES & PICKLES

**TRUE CERTIFIED
KOBE A5**

15473 0903 8

**SIRLOIN / RIBEYE 1950
RIBCAP 1700**

"Nojiku" Stamp A5 BMS 10+
Pure Tajima-gyu Lineage
Hyogo Prefecture

**CALIFORNIA
CUT 9+**

Grand Champion
Purebred Wagyu,
Wylarah

230

KALBI 9+

Full Blood Wagyu
Robbins Island
Tasmania

385

**FILET MIGNON
JACK'S CREEK**

Aus Grain Long Fed
Black Angus Victoria

230

**TOKUSEN
STRIPLOIN 6/9**

Kuroge Washu
Genetics,
Lampung, Sumatra

265

MISUJI 9+

Grand Champion
Purebred Wagyu,
Wylarah

310

TOCHIGI RIBCAP

Pure Kuroge Washu
A5 BMS 10+
Kanto Region

610

RIBCAP 9+

Grand Champion
Purebred Wagyu,
Wylarah

230

ZABUTON 9+

Grand Champion
Purebred Wagyu,
Wylarah

340

TOCHIGI SIRLOIN

Pure Kuroge Washu
A5 BMS 10+
Kanto Region

850

CHA-DOL-BAGI 9+

Grand Champion
Purebred Wagyu

185

FLANK CUT 9+

Grand Champion
Purebred Wagyu,
Wylarah

230

OMAKASE PREMIUM CUTS

Ideal for 4

2490

DESSERT MENU

PICK YOUR POISON

BALI'S SINGLE ORIGIN SOUFFLÉ

Vanilla Gelato

140

HANGEUL

Raspberry, Matcha,
Pistachio

80

APPLE-SSÄM

Golden Apple, Yuzu,
Makgeolli

80

DWAEJI BAR

White Choco Mousse,
Strawberry, Cookie Dough

80

HOME MADE SELECTIONS

70 for TRIPLE

BALI VANILLA

CINNAMON STRAWBERRY

PEAR MAKGEOLLI

SHISO YUJA

COCONUT

MELONA

JAPANESE MATCHA

WOOD ROASTED BANANA