

BREAKFAST



Homemade Superfood Granola Yogurt 78

Homemade granola with quinoa, chia seed & fresh seasonal fruits with yogurt mix



Japanese Healthy Granola Yogurt (with set + drink)

SOUP



Classic Minestrone 32
Mixed vegetables tomato based soup with smoked beef



Sweet Corn Cappucino 32
Creamy fresh corn soup topped with milk foam



Akadashi Miso with Prawn Head 38
Red miso, tofu, seaweed & prawn head



Crab Bisque 58
French creamy crab soup topped with milk foam



Japanese Breakfast Set Grilled Salmon

JAPANESE BREAKFAST SET

Grilled Salmon 118
Grilled salmon, served with steamed rice, salad, appetizer, dashimaki egg, pickles & prawn head miso soup

Teriyaki Chicken 78
Teriyaki chicken, served with steamed rice, salad, appetizer, dashimaki egg, pickles & prawn head miso soup



ALA CARTE BREAKFAST



Croque Monsieur with Beef Hamburg 75
French cheese sandwich with Japanese beef hamburg



Japanese Pancake with Fresh Fruits 45
Japanese style pancake with seasonal fruits & maple syrup



Dashimaki Tamago & Smoked Salmon Croissant 65
Croissant sandwich with Japanese rolled omelette, avocado & smoked salmon

Croque Monsieur with Smoked Chicken Ham 65
French cheese sandwich with smoked chicken ham

Add soup & salad 15
Add soup, salad & drink 30

LUNCH TEISHOKU (with Salad, Soup of the day, 2 kind Appetizers)



Zuke Salmon with Japanese Dashi Chazuke

Zuke Salmon with Japanese Dashi Chazuke 85

Marinated salmon with dashi broth



3 Kind Mini Donburi 128

Wagyu beef yakiniku don, oyakodon & marinated salmon don



Grilled Cheese Hamburg Omelette rice 128

Grilled beef patty, demiglace sauce & softly cooked omelette with garlic butter rice



Wagyu & Foie Gras Don 278

Wagyu Beef Don 218

Wagyu beef (& foie gras) with yakiniku sauce & sous vide egg



Omotesando Oyakodon 78

Marinated chicken, onion & half cooked egg in dashi sauce rice bowl



Creamy Seafood Doria 108

Cheesy baked scallop, prawn, mussel served with garlic butter rice & bechamel sauce



Seafood Katsu Black Curry 92

Japanese black curry with breaded scallop, salmon, & prawn

LUNCH



HOT APPETIZER



Rolled Seaweed Chicken Roll 52

Japanese seaweed rolled with chicken, ohba leaf & mozzarella cheese served with chef-made ume sauce



Omotesando Fried Chicken Wing 48

Fried chicken wings glazed with sweet & spicy Japanese sauce



Crispy Chicken Skin with Truffle Oil 48

Crispy fried chicken skin with aromatic oil



Ika Karaage 45

Crispy fried squid with chili creamy mayo



French Fries 32 | 35 | 42

Plain | Cheese | Mentaiko Mayo



Daigaku Imo 35

Caramelized sweet potato fries

SALAD



Japanese Potato Salad with Crab Meat 48

Assorted vegetables mixed with potato, french baguette & creamy crab bisque served with homemade vinaigrette



Omotesando Cobb Salad 62

Mixed vegetables, egg, chicken skin, & smoked duck with Omotesando thousand island dressing



Spinach & Caramelized Duck Salad 58

Baby spinach, apple, walnut, parmesan, french baguette & smoked duck served with chef-made balsamic vinaigrette

Add soup & salad 15
Add soup, salad & drink 30



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PASTA



Creamy Mentaiko & Soft Shell Crab with add on Soup & Salad

Creamy Mentaiko & Soft Shell Crab 98

Spaghetti with mentaiko cream & crispy soft shell crab



Sakura Ebi Aglio Olio & Jumbo Prawn 115

Spaghetti with garlic & extra virgin olive oil, dried chilli, japanese dried shrimp & tiger prawn



Creamy Lemon Carbonara 115 with Smoked Salmon

Spaghetti carbonara with lemon zest & smoked salmon



Beef Bolognese with Mozzarella Cheese 88

Spaghetti with beef bolognese sauce, mozzarella & eggplant

SOUP



Classic Minestrone 32

Mixed vegetables tomato based soup with smoked beef



Sweet Corn Cappucino 32

Creamy fresh corn soup topped with milk foam



Akadashi Miso 38 with Prawn Head

Red miso, tofu, seaweed & prawn head



Crab Bisque 58

French creamy crab soup topped with milk foam

LUNCH



SANDO



Japanese Potato Salad with Ajitamago 35

Assorted vegetables mixed with potato, marinated half-boiled egg sandwich



Japanese Saba Fish Sando 55

Fried mackerel sandwich served with potato fries & tartar sauce



XL Spicy Fried Chicken Burger 68

Crispy chicken burger with Japanese spicy sauce



Smoked Salmon & Prawn with Cream Cheese 85

Croissant filled with vegetables, smoked salmon, prawn & cream cheese



Layered Beef & Caramelized Onion 88

Sliced beef with caramelised onion & spinach salad sandwich



Okonomiyaki Style Cheeseburger

Okonomiyaki Style Cheeseburger 88

Beef cheeseburger, bonito flakes, pickles with okonomiyaki sauce

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SOUFFLE PANCAKE (AVAILABLE 14:30-CLOSING) Please allow ±15-20 mins for preparation



Strawberry & Pistachio Pancake
(add on Hokkaido Milk Soft Serve)

Strawberry & Pistachio Pancake 58
Japanese soufflé pancake with fresh strawberry & pistachio



Grape & Cream Cheese Pancake 68
Japanese soufflé pancake with grape & cream cheese



Mango & Coconut Pancake 68
Japanese soufflé pancake with fresh mango & coconut sauce



Omotesando Pancake 68
Japanese soufflé pancake with warabimochi, red bean & dango



Caramel Peach Pancake 58
Japanese soufflé pancake with peach, walnut & caramel



Choco Banana Pancake 58
Japanese soufflé pancake with chocolate & caramelized banana



Add on Hokkaido Milk Soft Serve 18
Soft serve fresh daily made with Hokkaido milk

DESSERT



Omotesando Parfaits

PARFAIT & SUNDAE

- 1 Grape & Cream Cheese Parfait 75**
French dessert with grape & cream cheese (seasonal)
- 2 Peach & Yogurt Parfait 75**
French dessert with peach & yogurt
- 3 Omotesando Parfait 82**
French dessert with warabimochi, red bean & dango
- 4 Strawberry & Pistachio Parfait 75**
French dessert with fresh strawberry & pistachio



Hokkaido Milk Strawberry Sundae 58
Hokkaido milk soft serve with fresh strawberry sauce



Hokkaido Milk Choco Banana Sundae 58
Hokkaido milk soft serve with chocolate & caramelized banana



Hokkaido Milk Omotesando Sundae 68
Hokkaido milk soft serve with warabimochi, red bean & dango

JAPANESE DESSERT



Omotesando Tiramisu 88
Japanese twist tiramisu with soy dango & soy bean powder



Matcha Affogato with Warabimochi 78
Hokkaido milk soft serve with matcha and warabimochi



Omotesando Caramel Pudding 38
Silky smooth cream pudding with smokey caramel sauce



Omotesando Matcha Pudding 45
Silky smooth cream pudding with matcha pour over



Matcha Burn Cheesecake 62
Japanese twist of the famous burn cheesecake



Fresh Fruit Sando 62
Assorted fruits sandwich with chef-made pastry cream



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SANDO



SANDO



Okonomiyaki Style Cheeseburger 88

Beef cheeseburger, bonito flakes, pickles with okonomiyaki sauce



Okonomiyaki Style Cheeseburger



Japanese Potato Salad with Ajitamago 35

Assorted vegetables mixed with potato, marinated half-boiled egg sandwich



Japanese Saba Fish Sando 55

Fried mackerel sandwich served with potato fries & tartar sauce



Smoked Salmon & Prawn with Cream Cheese 85

Croissant filled with vegetables, smoked salmon, prawn & cream cheese



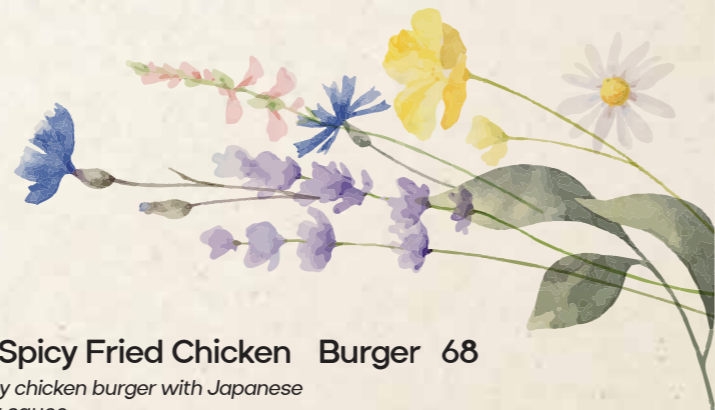
Layered Beef & Caramelized Onion 88

Sliced beef with caramelised onion & spinach salad sandwich



XL Spicy Fried Chicken Burger 68

Crispy chicken burger with Japanese spicy sauce



SOUP



Classic Minestrone 32

Mixed vegetables tomato based soup with smoked beef



Sweet Corn Cappucino 32

Creamy fresh corn soup topped with milk foam



Akadashi Miso with Prawn Head 38

Red miso, tofu, seaweed & prawn head



Crab Bisque 58

French creamy crab soup topped with milk foam

COLD APPETIZER



Aburi Marinated Salmon with Ponzu Dressing 85
 Torched salmon with fresh onion salad & ponzu sauce



Aburi Marinated Salmon with Ponzu Dressing



Smoked Salmon & Aburi Mekajiki Carpaccio 85
 Smoked salmon & torched swordfish with orange vinaigrette



Aburi Wagyu Beef with Shungiku Salad 125
 Torched wagyu beef & chrysanthemum green served with burn onion paste & balsamic sauce



Poached Chicken with Aromatic Shoyu 62
 Poached chicken with fresh paprika, tomatoes, & chef-made Japanese soy sauce

HOT APPETIZER



Rolled Seaweed Chicken Roll 52
 Japanese seaweed rolled with chicken, ohba leaf & mozzarella cheese served with chef-made ume sauce



Omotesando Fried Chicken Wing 48
 Fried chicken wings glazed with sweet & spicy Japanese sauce



Crispy Chicken Skin with Truffle Oil 48
 Crispy fried chicken skin with aromatic oil



Ika Karaage 45
 Crispy fried squid with chili creamy mayo



French Fries 32 | 35 | 42
 Plain | Cheese | Mentaiko Mayo



Daigaku Imo 35
 Caramelized sweet potato fries

DINNER



PASTA



Sakura Ebi Aglio e Olio & Jumbo Prawn 115
 Spaghetti with garlic & extra virgin olive oil, dried chilli, japanese dried shrimp & tiger prawn



Creamy Lemon Carbonara with Smoked Salmon 115
 Spaghetti carbonara with lemon juice & smoked salmon



Beef Bolognese with Mozzarella Cheese 88
 Spaghetti with beef bolognese sauce, mozzarella & eggplant



Creamy Mentaiko & Soft Shell Crab 98
 Spaghetti with mentaiko cream & crispy soft shell crab



Creamy Mentaiko & Soft Shell Crab Pasta

SOUP



Minestrone with Tsukune 38
 Mixed vegetables tomato based soup with smoked beef & Japanese chicken balls



Sweet Corn Cappuccino & popcorn 38
 Creamy fresh corn soup topped with milk foam, corn kernel & popcorn



Akadashi Miso Soup 38
 Red miso, tofu, seaweed, prawn head & prawn crackers



Crab Bisque Special 65
 French creamy crab soup with baguette & crab meat topped with milk foam

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Grilled T-Bone Steak with Gravy Sauce



DINNER



RICE



Wagyu & Foie Gras Don 268
Wagyu Beef Don 208
Wagyu beef (& foie gras) with yakiniku sauce & sous vide egg



Omotesando Oyakodon 68
Pan fried chicken, shiitake, onion & half cooked egg in dashi sauce rice bowl



Salmon Cha Zuke 75
Marinated salmon with dashi broth

MAIN DISH

Grilled T-Bone Steak with Gravy Sauce 318
250 grams of T-Bone steak with creamy potato & chef-made gravy sauce



Grilled Beef Steak with Gravy Sauce 288
Grilled beef steak with creamy potato and chef-made gravy sauce



Roasted Chicken Diable 88 with Gravy Sauce
Roasted chicken steak with bread crumble & creamy potato, mix mushrooms & gravy sauce



Grilled Chicken 88 with Japanese Toriteki Sauce
Pan Fried chicken steak with creamy potato, mix mushroom & coating original teriyaki sauce



Seafood Katsu Black Curry 82
Japanese black curry with breaded scallop, salmon, & prawn



Creamy Seafood Doria 98
Cheesy baked scallop, prawn, mussel served with garlic butter rice & bechamel sauce



Grilled Cheese Hamburg 118 Omelette rice
Grilled beef patty, demiglace sauce & softly cooked omelette with garlic butter rice



Grilled Salmon with Remoulade Sauce 158
Grilled salmon with stew potato, vegetable, & remoulade sauce



Grilled Catch of the Day 158 with Mediterranean Sauce
Grilled seasonal fish with tomato & mediterranean sauce

SALAD



Japanese Potato Salad 48 with Crab Meat
Assorted vegetables mixed with potato, french baguette & creamy crab bisque served with homemade vinaigrette



Omotesando Cobb Salad 62
Mixed vegetables, egg, chicken skin, & smoked duck with Omotesando thousand island dressing



Spinach & Caramelized Duck Salad 58
Baby spinach, apple, walnut, parmesan, french baguette & smoked duck served with chef-made balsamic vinaigrette



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DRINKS



SIGNATURE DRINKS



Mont Blanc 48
Homemade cold brew with aromatic cream



Kuromitsu 48
Café Latte
Omotesando café latte served with Japanese black sugar & dango



Strawberry 55
Matcha Latte
Earthy matcha served on ice on top of milk & fresh strawberry puree



Avocado 55
Coffee
Avocado smoothies topped with chocolate sauce & coffee jelly served with espresso



Butterscotch 48 | 55
Latte (hot/iced)
Butterscotch flavour latte (served hot or iced)



French 48
Hot Chocolate
Omotesando special thick hot French chocolate served with mini croissant



ARTISAN TEA

Blew Tea 40
Relaxing tea with chamomile & minty aftertaste

Fat Blocker (hot/iced) 40 | 40
Help block fats absorption with refreshing sour berry (served hot or iced)

Osmanthus Sencha 40
Harmonious blend of green tea & osmanthus flowers

Contessa Grey 40
Elegant blend of eucalyptus, bergamot & Japanese shiso

Muscat Green Tea 40
Sweet blend of green tea & muscat

Peach Oolong 40
Fragrant combination of peach & oolong tea

FLAVOURED ICED TEA

House Tea 27

Peach Tea 35

Yuzu Tea 38

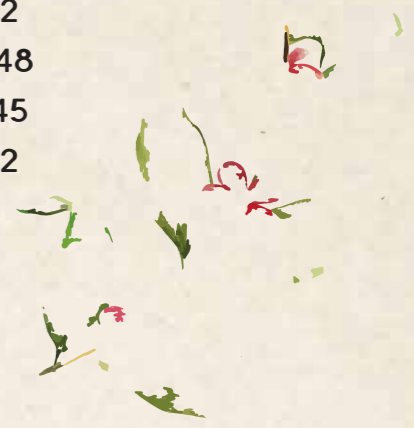


BLACK COFFEE

	HOT	ICED
Espresso	25	
Americano	28	28
Pour Over		(Seasonal Price)
3 carefully selected beans to choose from		

MILK BASE

	HOT	ICED
Strawberry Latte		42
Dirty Matcha Latte		48
Omotesando Chocolate	38	45
Matcha Latte	36	42



WHITE COFFEE

	HOT	ICED
Café Latte	36	36
Cappuccino	36	36
Mochaccino	38	45
Classic Macchiato	36	
Caramel Macchiato	45	48

EXTRA

Milk Alternatives	17
Oat Soy	
Espresso Shot	10
Imported Beans	10
Omotesando Cream	12

ADD ON
Flavours 10
Vanilla | Caramel | Hazelnut

SMOOTHIES & MOCKTAILS



Momo Minto 45
Refreshing peach, apple & mint



Muscat Fizz 45
Muscat, passionfruit & soda



Citrus Galaxy 45
Yuzu, orange, butterfly pea flower tea



Yuzu & Tonic 45
Espresso
Omotesando espresso, yuzu & tonic water



Blueberry 55
Blast Smoothie
Blueberry, banana, apple, yogurt & chia seed



Mango 55
Booster Smoothie
Mango, peach, yogurt, & chia seed



Peace, Love 55
& Smoothie
Special house blend smoothie & chia seed



SOFT DRINKS

Coca Cola	22	Orange Juice	32
Perfect Water PH 9.5 (380 ml)	35	Peach Juice	32
		Apple Juice	32

FRAPPE



Avocado Coffee 55
Avocado smoothies topped with chocolate sauce & coffee jelly served with espresso



Cookies & Cream 55 Frappe
Ice blended cookies & cream topped with vanilla ice cream & chocolate sauce



Peanut Butter & Jelly Frappe 55
Ice blended peanut butter & jam sauce served with pb & j



Mochacino 55 Frappe
Ice blended classic mochacino served with chocolate sauce

WARABI MOCHI DRINKS SERIES & LATTE



Mango Milk 55 Warabi Mochi
Mango milk topped with cream, warabi mochi, mango chunks & sauce



Strawberry Milk 55 Warabi Mochi
Strawberry milk topped with cream, warabi mochi, strawberry chunks & sauce



Chocolate Hazelnut 55 Warabi Mochi
Chocolate Hazelnut milk topped with cream, warabi mochi, choco chunks & sauce



Hojicha 55 Warabi Mochi
Ice hojicha latte with warabi mochi



Milk Tea 55 Warabi Mochi
Ice Japanese Milk Tea with warabi mochi



Butter Crunch 55 Coffee Latte
Ice butter coffee latte with toasted oat crunch



NEW MENU



BREAKFAST



Japanese Breakfast Set 65
Japanese rice soup (porridge) in a savory dashi sauce with egg, chicken & salmon



Omotesando Breakfast 78
Inspired from Full English Breakfast style with Japanese twist



French Toast Nutella 55
Classic French toast with hazelnut spread



Omotesando Egg Benedict 78
English muffin served with beef bacon, smoked salmon, poached egg, & chefmade hollandaise sauce

APPETIZER



Chicken Karage 45
Crispy, golden & perfectly seasoned Japanese fried chicken with chefmade tartar sauce



Beef Potato Korokke 45
Japanese style croquette mixed with mashed potato & minced beef.



Potato Mochi 42
Hokkaido traditional Japanese snacks made from potato



Spring Roll 42
Fried Spring roll with Chicken & Vegetable

SOUP



Porcini Mushroom Soup 65
Creamy porcini mushroom soup topped with milk foam and served with baguette



Creamy Butternut Pumpkin Soup 48
Creamy smooth butternut pumpkin soup with freshly baked pumpkin cake

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PASTA & SANDO



Creamy Porcini 98
Creamy porcini mushroom spaghetti served with beef bacon



Tsukune Arabiata 88
Spaghetti with chefmade tomato sauce & Japanese chicken meatball



Beef Bacon 88 Carbonara
Spaghetti carbonara with smoky beef bacon



Chicken Aglio Olio 68
Spaghetti with garlic & extra virgin olive oil, dried chilli & sauteed chicken



Japanese Seafood 72 Pasta
Spaghetti with Japanese flavor served with clams & prawns



Japanese Club 58 Sando
Not just any club sandwich, served with special sauce



Creamy Egg 40 Sando
Creamy egg & mayo sandwich



Japanese Potato Salad 48 Sando with Smoked Duck
Potato & Assorted vegetables mixed, torched smoked duck sandwich

DONBURI



Chicken Karaage Don 58
Crispy, golden & perfectly seasoned Japanese fried chicken on rice with chefmade tartar sauce



Grilled Chicken Teriyaki Don 58
Grilled chicken teriyaki with onsen egg on rice



Yakiniku Beef Truffle 78
Stir fried marinated beef, onsen egg, & truffle oil on rice



Salmon Nanban 82 Miso Yaki Don
Grilled marinated salmon with miso & sauteed mixed vegetables on rice



Chicken Katsu 68 Black Curry
Japanese black curry with breaded chicken



Saikoro Beef 98 Black Curry
Japanese black curry with beef cube

Teishoku Set +10 (with soup of the day, mini salad, tamagoyaki & pickle)

MAIN COURSE



Grilled Salmon 118 Miso Gratin
Grilled salmon with stew potato, mixed sauteed vegetables & miso sauce



Grilled Salmon with 158 Mediterranean sauce
Grilled salmon with tomato & mediterranean sauce



Fish & Chips 75
Classic deep fried fish & french fries served with chefmade tartar sauce



Grilled Sirloin Steak 288 with Gravy Sauce
Grilled marinated salmon with miso & sauteed mixed vegetables on rice



Grilled Short Ribs Steak 288 with Pineapple Honey Salsa
US short ribs with pineapple honey salsa, roasted herb potato & chefmade BBQ sauce



Creamy Japanese 78 Chicken Stew
Japanese style creamy chicken stew with mixed vegetables

DESSERT & WARABI MOCHI



Cheese Cake Brulee 58
Creamy basque burn cheesecake with caramelized sugar



Fresh Fruit Sando 58
Assorted fruits sandwich with chef-made pastry cream



Cendol Pancake 68
Inspired by Indonesian dessert flavour



Chocolate Parfait 82
French dessert with chocolate & banana



Warabi Mochi 68
Traditional Hokkaido dessert, served fresh daily (flavour to choose: Kinako, Chocolate, Matcha)



ADD ON Mochi 12
Upgrade your pancake with warabi mochi

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omotesando cafe & patisserie | GAIA ENCLAVE, Jl. Let. Jend. Suprpto No.13 | 62 811 6146 807 | IG omotesando.cafe