

浜辺

日本料理

Hamabe

TO START

COLD

Canadian Effinham Oysters (1 piece) 🍷🌱 🍶 90 | ⓑ1,098

Choice of 3 sauces: ponzu, grated ginger and momiji oroshi / Yuzu granita with miso dust / togarashi chili paste, pink Himalayan salt and lime

Tazmanian Salmon Pillow (3 pieces) 🍷 70 | ⓑ854

Salmon cured in roku gin, crispy nori pillow with shiso cream cheese

Spicy Tuna Tostada (5 pieces) 120 | ⓑ1,463

Corn taco, sweet corn and red onion with wasabi mayonnaise

Hamachi Sashimi with Burnt Mandarin (6 pieces) 🍷🌱 170 | ⓑ2,073

Perseus No.5 osetra caviar with yuzu truffle soy

Sumatera Red Snapper Sashimi Tiradito (6 pieces) 🍷🌱 80 | ⓑ976

Pickled nashi pear, Peruvian chili paste and mandarin ceviche

Australian Wagyu Beef Tataki 50gr 🍷🌱 250 | ⓑ3,049

Locally sourced wasabi with onion salsa, garlic chips, scallions and tosazu sauce

Cucumber Salad 🍷🌱 65 | ⓑ793

Mint, avocado, cilantro and sesame dressing with nori crumb

Baby Spinach Salad 🍷🌱 65 | ⓑ793

Yuzu truffle oil, parmesan cheese, and miso dust

Additional Grilled Jimbaran Shrimps
(3 pieces) 30 | ⓑ366

Seared Tuna Salad (6 pieces) 🍷🌱🥛🍷 75 | ⓑ915

Local sustainability tuna, Tokyo onion dressing with field greens and cherry tomato, shaved macadamia nuts

HOT

Steamed Edamame 🍷 35 | ⓑ427

Wasabi salt

Edamame Tobanjan 🍷🌱 40 | ⓑ488

Chili garlic with crispy scallions

Vegetable Tempura 🍷🌱 75 | ⓑ915

Assorted locally sourced vegetables chef choice with choice of butter ponzu, tobanjan mayonnaise, jalapeno mayonnaise or tempura sauce

Jimbaran Shrimp Tempura (5 pieces) 🍷🌱 140 | ⓑ1,707

Grated daikon and fresh ginger with choice of butter ponzu, tobanjan mayonnaise, jalapeno mayonnaise or tempura sauce

Soft Shell Shrimp Tempura Triple Way Sauce 🍷🌱🍷 160 | ⓑ1,951

Choice of butter ponzu, tobanjan mayonnaise, jalapeno mayonnaise or tempura sauce

Tabanan Chicken Karaage 🍷🍷 70 | ⓑ854

Garlic ponzu mayonnaise, and pickled diakon

Ubud Pork Katsu 🍷🌱 95 | ⓑ1,159

BBQ Tonkatsu sauce

Nori Bao Bun with Pork (1 piece) 🍷🌱 65 | ⓑ793

Asian Slaw with Tonkatsu BBQ sauce

Wagyu Gyoza (5 pieces) 🍷🌱🥛 180 | ⓑ2,195

Toasted almond flakes, mozzarella and ponzu truffle sauce

🍷 Hamabe Signature 🥛 contain nut 🍷 contain dairy 🍷 contain gluten 🐷 contains pork
🌱 vegetarian 🍶 spicy 🍷 contain shellfish ⓑ Marriott Bonvoy Points

If you have any concerns regarding food allergies, please alert your server prior to ordering

Prices are in thousand IDR, 21% government tax and service charge is applicable

SUSHI & SASHIMI

NIGIRI & SASHIMI (Per Piece)

Lean Tuna 50 | ①610

Medium Fat Tuna 55 | ①671

Fatty Tuna 65 | ①793

Yellowtail Tuna 45 | ①549

Tazmania Salmon 35 | ①427

Sumatera Red Snapper 30 | ①366

Marinated Mackerel 50 | ①610

Sweet Red Shrimp 🍤 55 | ①671

Jimbaran Shrimp 🍤 40 | ①488

Uluwatu Octopus 🍤 40 | ①488

Hokkaido Scallops 🍤 60 | ①732

Osaka Smoked Eel 45 | ①549

Alaskan Snow Crab 🍤 60 | ①732

Hokkaido Sea Urchin 🍤 60 | ①732

Salmon Roe 50 | ①610

Omega Egg Omelette 30 | ①366

ROLLS (6 Pieces Per Roll)

Alaskan Snow Crab
and Avocado 🍤 150 | ①1,829

Spicy Tuna Sustainably Sourced 🌱 90 | ①1,098
Tobanjan mayonnaise, spring onion

Alaskan Salmon and Avocado 110 | ①1,341

Vegetarian 🌱 75 | ①915
*Locally sourced vegetables, pickle mountain
burdock and daikon*

Signature 🍣 🍤 140 | ①1,707
*Salmon, snow crab, tuna, white fish, yellow tail,
masago, avocado, wrapped in daikon*

Crunchy Eel 🍣 120 | ①1,463
*Tempura roll with kabayaki sauce, sesame and
sansho pepper*

Soft Shell Shrimp 🍣 🍤 🌱 🍢 170 | ①2,073
Chili garlic mayonnaise and asparagus

Philadelphia (8 pieces per roll) 🍢 180 | ①2,195
*Roku gin cured salmon, shiso cream cheese,
crispy capers and salmon skin*

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ROBATA

Wagyu Miyazaki Ribeye 120gr
3 Way Sauce 🍷 🌶️ 1,000 | 🍷 12,195
Wasabi salsa and yakiniku

Australian Striploin Wagyu
120gr 🍷 🌶️ 800 | 🍷 9,756
Kombu butter grilled mushroom with burnt chili

Blood Orange Miso Chicken 180 | 🍷 2,195
Broccoli, shiitake, and burnt lime

Chicken and Baby Leeks Kushiya
(3 pieces) 🍷 150 | 🍷 1,829
Balsamic teriyaki or tare sauce

Australian Lamb Chops 🍷 🌶️ 300 | 🍷 3,659
Chili and garlic marinade, cucumber salad with sesame dressing

Black Cod Saikyo Chili Miso
120gr 🍷 350 | 🍷 4,268
48-hr marinade chili miso burnt lemon, pickled ginger root and crispy lotus chips

Uluwatu Octopus Yuzu Kosho 160 | 🍷 1,951
Yuzu kosho dressing and aji mash and crispy kale

Ubud Pork Belly 🍷 220 | 🍷 2,683
24 hour sous vide and marinated in soy ginger with miso mustard and shiso chimimurri

Burnt Pancasari Baby Romaine
Lettuce 🍷 80 | 🍷 976
Shio kombu mayonnaise, yuzu and parmesan cheese with yukari

Sweet Bukitcatu Corn 🌿 🌶️ 🍷 70 | 🍷 854
Parmesan cheese, 7 spice, chili garlic butter, lime, and shiso

Sweet Dieng Potato 🌿 🌶️ 65 | 🍷 793
Sweet soy and Japanese mayonnaise

West Bandung Eggplant 🌿 80 | 🍷 793
Sweet miso, crispy shiitake, and shallots with chili thread

Charred Kintamani Cauliflower
Steak 🌿 65 | 🍷 793
Kabocha puree and shiso chimichurri

RICE, NOODLE, SOUPS

Ubud Pork Ramen 🍷 🌶️ 210 | 🍷 2,561
Pork belly, menma, Pok choy, sweet corn, marinated soy omega egg, and miso tare

Jimbaran Shrimp Inaniwa Noodles
🍷 🌶️ 140 | 🍷 1,707
Grilled shrimp, yuzu soy, cilantro and chili

Udon Hokkaido Sea Urchin and Alaskan Snow Crab 🍷 160 | 🍷 1,951
Thick noodles tossed in uni and crab meat

Australian Wagyu Yakimeshi 🍷 80 | 🍷 976
Fried rice, beef, scallion, cage free egg and XO sauce

Yakimeshi 70 | 🍷 854
Fried rice with choice of Tabanan chicken, Jimbaran shrimp, cage free egg

Steamed Rice 55 | 🍷 610

Jimbaran Shrimp and Local Mushroom
Kamameshi 🍷 110 | 🍷 1,341
Japanese kagayaki rice, seafood broth, mixed Karangasem mushroom

Seafood Clear Soup 🍷 65 | 🍷 793
Sumatera snapper, Hokkaido scallops and clams

Mushroom Miso Soup 55 | 🍷 671
Assorted mixed Karangasem mushroom

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DESSERT

Monsoon in Bali 🍷🍌 145 | ⓑ1,768

Sakanti Bali 68% chocolate, strawberry sorbet, chocolate soil

Ultra Low Temperature Tres Leches 🍷🍌 110 | ⓑ1,341

Soft vanilla cake, dulce de leche, caramel ice cream

Nabe BMB – Brownie Miso Banana 🍷🍌 120 | ⓑ1,463

Warm chocolate, hazelnut and walnut brownie, banana ice cream, vmiso and white chocolate sauce

Miso Caramel Ice Cream 🍌 50 | ⓑ610

Caramel crumble, miso dust

Matcha & White Chocolate Ice Cream 🍷🍌 50 | ⓑ610

Green tea crumble and roasted nuts

Umeboshi Sorbet 50 | ⓑ610

Shiso, micro greens

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COCKTAIL

Kitsune 185 | ②2,256

Aperol, Calamansi, Pomelo, Lime Leaf, Soda, Togarashi

Hokkaido Summer 200 | ②2,439

Nutmeg-Infused Rum, Sake, Orgeat, Lime, Aromatic Bitters

Floating Castle 190 | ②2,317

Sesame Sochu, Pandan-Infused Vodka, Lychee-Coconut Syrup, Lemon

TABLESIDE COCKTAIL CART 200 | ②2,439

Old Fashioned

Japanese whisky of choice | local honey | orange bitter | aromatic bitter

Highball

Japanese whisky of choice | club soda | lemon

JAPANESE BEER (330 ml)

Asahi Dry 130 | ①1,585

Sapporo Premium 130 | ①1,585

SPIRIT FREE

Ocha Breeze 85 | ②976

Lychee | ginger | green tea | lime

Senza Spritz 85 | ②976

Giffard aperitivo | guava puree | lemon | soda

Tea Blossom 85 | ②976

Black tea | peach | rosemary | vegan ginger beer

NON ALCOHOLIC BEVERAGE

Homemade Ice Tea 55 | ②671

Regular | passion fruit | lychee | peach

Chilled Juice 60 | ②732

Mango | apple | guava | pineapple

Fresh Juice 75 | ②915

Tangerine | watermelon | pineapple

Soft Drink 45 | ②549

Tonic water | soda water | strawberry Fanta | Coke | Sprite

Water

Balian still or sparkling 750 ml 75 | ②915

Balian still or sparkling 330 ml 35 | ②427

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SAKE BY THE CARAFE

160 ml | 440 ml

Sesshu Otokoyama Futsushu

250 | 650

Light and pleasant sake is perfect for brunch and as an aperitif

Urakasumi Honjozo Honjikami

345 | 730

Clean and earthy style sake with a touch of custard dryness in the aroma

Ooyama Tokubetsu Junmai

380 | 1,000

A mild collection of sawdust, grains and hints of cantaloupe

Kubota Senju Tokubetsu Honjoso

385 | 1,075

Has a delicate fruit nose, its subtle flavors are well-balanced

Born Gold Muroka Junmai Daiginjo Fukui

400 | 1,100

Muroka Junmai Daiginjois stored unpasteurized in -10 degrees Celsius

Nagai Shuzo Tanigawadake

500 | 1,200

Junmai Daiginjo

Bright strawberry and green plum with white pepper spice

Umenoyado Yuzu Liquor Nara

600 | 1,250

Has a delicate fruit nose, its subtle flavors are well-balanced

Denshin "Rin" Junmai Daiginjo

650 | 1,650

Notes of vanilla lemongrass, grape and white pepper

SAKE BY THE BOTTLE

Shirataki Jozen Mizunogotoshi Junmai

750

Ginjo White (180 ml)

Light floral touch, a medium body with oily texture

Nanbu Bijin Plum Sake (300 ml)

750

This sake is easy to drink, has an attractive rose pour and high acidity

Keiryu Asashibori shuppinn chozo (300 ml)

650

Has a delicate fruit nose, its subtle flavors are well-balanced

Hakushika Yamadanishiki Takubetsu

700

Honjozo Rei-Shu (300 ml)

Moderately sweet coconut, light pineapple, soy sauce and light rice malt

Ozeki daiginjo Osaka Ya Chobei

800

Hyogo (300 ml)

It is characterized by its fresh and smooth taste

Gekkeikan Nama Sake (300 ml)

950

Light and pleasant sake is perfect for brunch and as an aperitif

Nida Honke Junmai Gensu (300 ml)

1,000

nose of fragrant summer meadow flowers, lemony citrus

Hakkaisan Junmai Daiginjo (300 ml)

1,000

Clean, round, dry and layered this brew is the antithesis of the large after taste

Shirataki Jozen Mizunogotoshi Junmai

1,200

Ginjo White (300 ml)

The aroma is a mix of mineral tones and fruit.

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SOCHU BY THE CARAFE

Mizu Green Tea Sochu (160 ml) 750
Rich and fragrant with notes of matcha, passion fruit

Benitome Standard Sesame Sochu (160 ml) 750
Slightly fragrant sesame and a soft taste

SOCHU BY THE BOTTLE

Benitome Standard Sesame Sochu (900 ml) 2,000
Slightly fragrant sesame scent and a soft taste, good balance and clean taste.

Mizu Green Tea Sochu (750 ml) 2,300
Rich and fragrant with notes of matcha, passion fruit, dried seaweed and cacao.

Kyoya Kameshizuku Imo Shochu (720 ml) 3,300
Enjoy the light taste and faintly full-bodied flavor.

UMESHU

Choya Single Year (700 ml) Glass | Bottle
150 | 1,250
Full-bodied plum dominates among wild honey and candied orange.

SAKE BY THE BOTTLE (720 ml)

Urakasunni Hon-jozo Honjikami 1,450
Faintly dry with a smooth and velvety texture

Nagai Shuzo Tanigawadake Gensui Ginjo 1,400
A balanced sweetness with soft acidity

Masumi Hon-jozo Tokusen 1,650
Light floral touch, a medium body with oily texture

Endo Char Bennet, Junmai Daiginjo 2,100
Silky & smooth, richness is keenly spread throughout the palette

Nanbu Bijin Junmai Daiginjo "Shigoku" Aiyama 2,500
Clean and earthy style sake with a touch of custard dryness in the aroma

Shirataki Jozen-mizunogotoshi Junmai Daiginjo Blue 2,900
Grapefruit, melon, cooked pear, banana, and oatmeal elements

Masumi Junmai Daiginjo Sanka 3,200
Mild fruit aromas and savory flavors

PREMIUM SAKE

Ryujin Junmai Daiginjo, Namazume 2,500
Mineral, sweet rice, and citrus fruit nose, its subtle flavors are well-balanced

Hakkaisan Snow Age Junmai Daiginjo 3 Years 3,500
3 years aged in Hakkai Brewery's snow-room, called the Yukimuro

Jyokigen Kiss Of Fire, junmai Daiginjo 4,300
Clean, round, dry and layered of floral after tasted

IWA 5 - Assemblage 2, Junmai Daiginjo 7,500
Rich, clean with floral characteristics. and a long finish

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WINE	Glass	Bottle
SPARKLING		
<i>Albaluna Prosecco, Veneto, Italy</i>	177	855
<i>Wolf Blass Bilyara Brut, Australia</i>		850
<i>De Brotoli Sacred Hill Brut Cuvee N.V, Australia</i>		820
CHAMPAGNE		
<i>Nicolas Feuillatte Brut Reserva, Brut</i>	2,400	
<i>Mumm Gordon Rouge Brut</i>	3,000	
<i>Veuve Clicquot Ponzardin Yellow Brut</i>	4,000	
<i>Brut Imperial, Moet & Chandon</i>	3,750	
<i>Dom Perignon</i>	7,500	
WHITE		
<i>Joya Vinho Ileve Branco, Lisbon, Portugal</i>	160	750
<i>Rawson's Retreat, Semillon Sauvignon Blanc, Australia</i>	180	830
<i>Sababay White Velvet, Bali, Indonesia</i>	120	600
<i>Rosemount Estate, Riesling, Australia</i>		850
<i>Penfolds Max's Chardonnay, Adelaide Hills, Australia</i>		1,900
<i>Barton & Guestier Reserve chardonnay, Pays D'oc, France</i>		750
<i>Wolfblass Bilyara Sauvignon Blanc, Australia</i>		830
<i>Tiera Del Fuego Sauvignon Blanc, Central Valley, Chile</i>		760
<i>Matua Sauvignon Blanc, Marlborough, New Zealand</i>		950
<i>Fantinel Borgo Tesis Pinot Grigio, Friuli-Venesia, Italy</i>		1,070
<i>Freixenet Mia Blanco, Penedes, Spain</i>		760
<i>El Coto Blanco, Rioja, Spain</i>		850
<i>Douglas Green Chenin Blanc, Western Cape, South Africa</i>		850
ROSE		
<i>Sababay Pink Rose Blossom, Bali, Indonesia</i>	120	600
<i>Pipoli Basilicata Rosato, Italy</i>	195	900
<i>Chateau d'Esclans Whispering Angel, Provence, France</i>		1,550

RED	Glass	Bottle
<i>Wolf Blass Bilyara Shiraz, South Eastern Australia</i>	160	750
<i>Sababay Black Velvet, Bali, Indonesia</i>	120	600
<i>Baby Doll Pinot Noir, Marlborough, New Zealand</i>		1,450
<i>La Mascota Cabernet Sauvignon, Mendoza, Argentina</i>		1,250
<i>Tiera Del Fuego Cabernet Sauvignon, Central Valley, Chile</i>		750
<i>McPherson Andrew Shiraz, South Eastern Australia</i>		700
<i>Penfolds Koonunga Hill Shiraz, South Australia</i>		950
<i>Luis Felipe Edwards Merlot, Colchagua Valley, Chile</i>	180	830
<i>Rothbury Estate Cabernet Merlot, South Eastern Australia</i>		750
<i>Beringer Founders' Estate Merlot, Napa Valley, California</i>		850
<i>Wolf Blass Yellow Label Merlot, South Australia</i>		870
<i>Zola Primitivo Manduria, Apulia, Italy</i>		740
<i>Freixenet Tinto Tempranilo, Castilla y Leon, Spain</i>		750
JAPANESE SPIRIT		
<i>Matsui Gin The Hakuto</i>	150	1,500
<i>Tenjaku Gin</i>	165	1,500
<i>Roku Gin</i>	170	2,200
<i>Ki No Bi, Kyoto Dry Gin</i>	350	4,000
<i>Ki No Tea, Kyoto Dry Gin</i>	350	4,000
<i>Suntory Whisky</i>	200	3,000
<i>Matsui Single Malt Whisky Mizunara Cask Whisky</i>	265	3,500
<i>Matsui Single Malt Whisky Sakura Cask Whisky</i>	265	3,500
<i>Kura 12 yo</i>	300	4,500
<i>Kamiki Sakura, Blended Malt Whisky</i>	365	5,500

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ISLAND BEER (330 ml)

Bali Hai Beer 65 | ⓑ793

Bintang Beer 65 | ⓑ793

Bintang Crystal 65 | ⓑ793

Prost Pilsner 65 | ⓑ793

Kura- kura Lager 90 | ⓑ1,098

Kura- kura Ale 100 | ⓑ1,220

Islands of imagination Island Hoppin Ale 120 | ⓑ1,463

Islands of imagination Brut Lager 120 | ⓑ1,463

Islands of imagination XPA 130 | ⓑ1,585

JAPANESE BEER (330 ml)

Asahi Dry 130 | ⓑ1,585

Sapporo Premium 130 | ⓑ1,585

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