

浜辺

日本料理

Hamabe

SHABU SHABU

(This offering only offered in our Shabu Shabu dining room)

Shabu Shabu is a traditional Japanese style hot pot dish where guests get to cook a variety of fresh ingredients in a flavorful broth at their table

SELECT ONE OF OUR DISTINCTIVE BROTHS

OXTAIL CONSOMME

Beef Consomme

KATSUO KONBU DASHI

Traditional Japanese clear broth with kelp

ASARISAKAMUSHI

Japanese seafood broth (clam)

THE OCEAN (350 gram) 550 | ⑥6,707

Fresh Sustainable Fish and Seafood

Tiger Prawn – Ruby Snapper – Tasmanian Salmon

Hokkaido Scallop – Squid – NZ Mussel

Seasonal Vegetables-Udon

AUSTRALIAN BEEF (250 gram) 550 | ⑥6,707

Stockyard Gold Top Side

Teys New South Wales Angus Striploin MB 2

Kilcoy Queensland Ribeye MB 2

Seasonal Vegetables-Udon

WAGYU BEEF (250 gram) 700 | ⑥8,537

Stockyard Striploin MB 5

Kiwami Top Sirloin MB 9

Stockyard Top Side MB 7

Seasonal Vegetables-Udon

FROM THE FARM (Optional) 150 | ⑥1,829

Seasonal Vegetables From Our Bedugul Farm

Leek – Carrot – Bok Choi – Chinese Cabbage

Shi Take Mushroom – Enoki Mushroom - Udon

SIGNATURE

Jimbaran Lobster 500 gram per piece 899 | ⑥10,963

Japanese Nishiawa A5 wagyu Striploin 100 gram 999 | ⑥12,183

⑥Marriott 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