



SHICHIRIN
CANGGU

MIENU



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SOFT DRINK		BEER	
Aqua Reflection Still	30	Bintang	40
Aqua Reflection Sparkling	30	Kura Kura	60
Coca-Cola	30	Sapporo	75
Sprite	30		
Tonic Water	30		
FLAVOR ICED TEA		HOT TEA	
Lychee Iced Tea	30	Hojicha	30
Peach Iced Tea	30	Genmaicha	30
Passion Fruit Iced Tea	30		

SAKE BY BOTTLE

Hakusika Ginjo Nama Cozo (720ml)	995	Hakushika Yamada Nishiki Tokubetsu (300ml)	460
Kubota Senju (720 ml)	995	Oyama Tokubetsu Junmai (720 ml)	995

SPIRIT BY GLASS

Smirnoff Vodka	120	Bombay Sapphire	140
Absolut Vodka	120	Hendrik Gin	160
Tequila Jose Quervo	120	Johnnie Walker Double Black	170
Grey Goose Vodka	130	Glenlivet	185
Gordon Dry Gin	130	Glenfiddict 12	185
Bacardi Light	130	Maccalan Quest	230
Jameson	130		

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MOCKTAIL		COCKTAIL	
Tropical Orange	65	Kobe 1945	115
Grape fruit syrup, pomelo fruit, strawberry, orange juice, tonic, top with ginger foam		Umeshu, gin, cucumber juice, lemon juice, lemongrass syrup	
Fruity Lemonade	65	Shochu Highball	115
Light orange, pineapple, guava, and lime juice top with sprite, grenadine syrup		Shochu, rose syrup, lime juice, tonic water, lychee water	
Asian Sparkler	65	Friends of Hibachi	115
Passion fruit syrup, pineapple juice, lemon juice simple syrup top with soda water		Vodka, lime juice, wasabi paste, gari shoga syrup, foamee	
Lychee Sour	65	Yonama Maehama	115
Lychee syrup, honey, lemon, guava, top with tonic water		Rum, yuzu puree, shiso leaf lime juice, sprite	
		Bubble Gum Club	115
		Gin raspberry puree, bubble gum syrup, lemon, angostura bitter	
		Sake Rika	115
		tequila, sake, yuzu puree, lime juice, elderflower syrup	
		Smoked Negroni	115
		Gin infused thyme, Campari, Sweet vermouth	
WHITE WINE	BY BOTTLE	RED WINE	BY BOTTLE
Sababay	475	Two Island	475
<i>White velvet</i>		<i>Cabernet merlot</i>	
Two Island	475	Sababay	475
<i>Pinot grigio</i>		<i>Red velvet</i>	
Shearwater	875	Monkey Puzzle	875
<i>Sauvignon blanc</i>		<i>Merlot</i>	
Bodega Norton Colleccion	875	Shearwater	875
<i>100% Torrontes</i>		<i>Pinot noir</i>	
Fantinel Borgo Tesis	875		
<i>Chardonay</i>			
WINE BY GLASS		SHAKE SHOOTER	
White Wine	95	Kubota Senju	95
Sababay white wine			
Red Wine	95	Oyama Tokubetsu Jumai	95
Sababay black wine			

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STARTER

Teppanyaki Edamame	35	Toro Tartare with Tobiko	110
Teppanyaki green soy bean, garlic soyu, ichimi and parmesan cheese		Minced toro is chilled and mixed with onion, garlic, wasabi pepper sauce shichirin style and topped with tobiko	
Matsuhisa King Prawn	75	Tuna Tataki	110
The natural sweetness of lightly grilled king prawn is complemented by the saltiness of tobiko, the citrus bouquet of yuzu with shiso and spicy creamy sauce		Tuna tataki, foie gras, tataki dressing, wasabi	
Tuna Sashimi	90	Salmon Carpaccio	115
fresh tuna, tataki dressing, pearl, tobiko, truffle oil		Fresh salmon, mentai sauce, tobiko, spring onion, truffle shoyu	
Salmon Sashimi	90	Sashimi Set	195
Fresh salmon, tataki dressing, truffle oil, tobiko		Tuna, salmon, white snapper, hotate, ebi	
Hibachi Enoki Maki	110	Sea Scallop Butter Milk Honey and Orange Sauce	125
Enoki mushroom, sliced pork, spring onion, teriyaki sauce and yakiniku sauce		Marinated sea scallop with yuzu dressing and served with butter, honey, and orange	
Fresh Oyster with Shichirin Trio Salsa	110	Teppanyaki Scallop with Tabbouleh Salsa	125
Savor raw oyster served with three spicy salsa and ponzu sauce		Teppanyaki scallop, sprinkled with salt and pepper, are light grilled and served with salsa rich in parsley and diced vegetables	
New Style Sashimi	110		
White fish sashimi drizzled with soy sauce and yuzu juice			

SOUP & RICE

Miso Soup	50	Salmon Fried Rice	70
Fermented soy bean paste, seafood broth, tofu, seaweed		Teppan fried rice with salmon	
Crab Meat Soup	60	Tuna Fried Rice	70
Crab meat, miso seafood broth, leek spring onion		Teppan fried rice with tuna and garlic soyu, spring onion	
Garlic Fried Rice	50		
Teppan fried rice with garlic chips and buttered soyu			

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SUSHI AND NIGIRI

Salmon/Foie Gras (2pcs)	45/70	Sexy Lady Pink	110
Aburi Tuna Lava (2pcs)	60	Pink sushi rice, ebi tempura, kani kama, kyuri, spicy mentai, hana katsuo	
Tamago Mentai (2pcs)	65	Unagi/Foie Gras (2pcs)	95/110
Ebi Spicy Mayo (2pcs)	75	Aburi Salmon Rolled	130
Aburi Salmon Lava (2pcs)	80	Sushi rolled with kani kama, kyuri, tamago, sansoku salmon, floss toro and tobiko	
Aburi Beef Lava (2pcs)	85	Tuna Salad	130
		Crispy Mentai	
		Sushi roll with tuna salad, kyuri, burdock chip, salmon, and mentai	

HASU SET SPECIAL PACKAGE

Nigiri with Foie Gras Signature	130	Mixed Lava Package	210
Fresh salmon, fresh maguro, fresh white fish, unagi, foie gras on the top		Aburi tuna lava, aburi salmon lava, aburi beef lava	
Nigiri Package	110		
Fresh salmon, fresh tuna, tamago, ebi spicy mentai, white fish and unagi			

GYU KATSU | GURIRU

Beef Short Plate	70	Gyu Katsu Set (200gr)	235
Sliced thin beef		Breaded santuri wagyu beef served with kyabetsu salad and wasabi	
Gyu Katsu Half Set (100gr)	110	Saikoro	235
Breaded half santuri wagyu beef served with kyabetsu salad and wasabi		Cube steak wagyu tenderloin	

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MAIN COURSE

Tori Teriyaki	90	Unagi Kabayaki Foie Gras	185
Grilled chicken thigh boneless skin on, teriyaki, and mixed Salad		Daikon, unagi, foie gras, mixed mushroom	
Tori Spicy Teriyaki	95	Norway Salmon Fish	225
Grilled chicken leg boneless with sambal matah		Grill salmon, teriyaki sauce, assorted mushroom, and katsuo	
Toro Steak with Spicy Wakame Mustard Su-Miso Sauce	110	Wagyu Tokusen Tenderloin	235
Marinated grilled tuna served with seaweed in the mustard su-miso sauce		200gr wagyu tokusen tenderloin, assorted vegetables, trio sauce	
Black Cod Fish	275	Foie Gras	280
Saikoyaki miso sauce, daikon, goma-ae salad and lemon torch		Tonkatsu sauce, miso saikoyaki, garlic soyu, assorted mushroom, foam, katsuo, crackers	

VEGETARIAN

Wakame Seaweed Salad	65	Mushroom Teriyaki	65
Assorted organic salad topped with seaweed and tataki dressing		Teppanyaki assorted mushroom, garlic soyu and topped with teriyaki sauce, ichimi and sesame seeds	
Japanese Mushroom Salad	65	Mixed Grilled Vegetables	65
Bedugul garden salad, enoki mushroom, shimeji mushroom, shitake mushroom and sesame dressing		Teppanyaki grilled potato, green zucchini, eggplant, capsicum, kabocha, caulis flower, tomato cherry	
Black Pepper Tofu Steak	65	Tomatoes Ceviche Shichirin Style	65
Assorted mushroom, teppan grilled tofu, onion, capsicum and black pepper sauce		Assorted tomato mixed with ceviche sauce shichirin Style	

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FOOD



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SIDE DISH

Organic Green Salad

45

Assorted mixed green lettuce served with tomato cherry, cucumber and sesame dressing

Steam Rice

25

DESSERT

Jack Fruite Crème Brûlée

65

Jack fruits & lemon flavor

Tempura Matcha Ice Cream

65

Matcha ice cream, chocolate sauce, strawberry

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