

# BOKASHI

## PERERENAN

A refined experience inspired by the artistry and depth of Japanese cuisine.

Focusing on family-sharing style dining and returning to our wabi-sabi philosophy, we'd like to encourage conversations, while exploring a variety of flavors.

Enhanced by the thoughtfully sourced ingredients from our LYD Organic farm, we present a journey through elegant, seasonal plates that transform humble ingredients into extraordinary tastes.

Most key ingredients from our cafe are available for purchase at the store.

**@bokashipererenan**  
**@bokashibali**

All fruits and vegetables used in our menu are grown organically in Bali by our team at LYD Organic.

**@lydorganic**

<b>Bites</b> <i>4pcs</i>	
<b>Fried Ajitama Quail Eggs</b> G, D Nasturtium emulsion, katsuobushi infused teriyaki	65
<b>Truffled Tuna Tartare Tart</b> G Cucumber, sesame, truffle ponzu	80
<b>Tsukune Toast</b> G, D Chicken mousse, confit egg yolk, soy gel	60
<b>Wagyu Don</b> G Seasoned sushi rice, dashi gel, chervil	160
<b>Raw</b>	
<b>Tuna Otoro</b> G Cucumber, nashi pear, yuzu kosho dressing, sesame, avocado, nori chips	150
<b>Hamachi</b> G Hand pressed coconut cream, ginger & garlic oil, white soy, finger lime	230
<b>Chilled 40° Salmon</b> Ikura, pea & tofu purée, cucamelon, whey & white soy tozazu	210
<b>Wagyu Beef Tartare</b> G Burnt gochujang, honey cured yolk, bonito mayo, crispy shallot, kimchi cracker	180
<b>Snacks</b>	
<b>Bokashi Bread</b> G, D Cultured butter, smoked salt, furikake	50
<b>Fried Edamame &amp; Fried Padron Peppers</b> V Yuzu salt	85
<b>Crudite Garden</b> G, D, VOA Whipped seaweed curd, beet, tomato, smoked elderflower dressing	95
<b>Chicken Liver Parfait</b> G, D, P Black vinegar jelly, crispy chilli oil, prawn crackers	80
<b>Truffle Pork Gyoza</b> G, P Truffle ponzu, spring onion	150
<b>Spicy Chicken Wings</b> G, D Miso buffalo sauce, jicama, fermented hot honey, shaved nori	110
<b>Prawn &amp; Hokkaido Scallop Toast</b> G, D Yakisoba sauce, yuzu mayo, curly spring onion, togarashi	220
<b>Bafun Uni Rice</b> G Kaluga imperial caviar, kombu cured sweet shrimp, fresh Japanese wasabi, nori sheets	755
<b>Garden</b>	
<b>Baby Gem Lettuce</b> G, V Wafu dressing, black sesame seeds	40
<b>Heirloom Tomatoes</b> V Tomato & watermelon gazpacho, smoked seaweed oil, shaved nori, sudachi	90
<b>Cucumber &amp; Edamame</b> G, VOA Jalapeño, tea & cucumber dressing, wasabi pea furikake, shiso oil	85

**Burnt Hass Avocado** V 90  
Seaweed chimichurri, spiced pumpkin seeds

**Curried Miso Eggplant** G, D, VOA 135  
Black sesame yoghurt, puffed rice & curry leaf furikake

## Rice

**Shiso Rice** V 45  
Seasoned sushi rice, shiso

**Yaki Onigiri** G, P 50  
XO caramel, spicy soya mayo, chive furikake

**Chicken Rice** G, D 100  
Onsen egg, pickled chilli, crispy chicken skin crumble

**Prawn & Japanese Rice Risotto** D 160  
Cauliflower & yuzu kosho velouté, roasted prawn oil

## Grilled

**Catch Of The Day** D 270  
Ikura, Kaluga imperial caviar, uni & seaweed butter sauce, smoked seaweed oil

**Blackened Miso Chicken** G 160  
Black garlic & sesame emulsion, black tahini

**Heritage Balinese Black Pork Loin** G 245  
Charred greens, tan tan sauce

**200g Australian Wagyu Picanha Rump Cap MB9+** G 440  
Onion confit, wood ear mushroom, sukiyaki sauce, black radish  
*Change to 200g Miyazaki A5 Wagyu Eye Of Knuckle +375k*

## Sides/Additions

*Japanese bafun uni 210k/10 grams Kaluga imperial caviar 50k/gram*