



RESTAURANT & SUSHI BAR

THE MENU



APPETIZERS

EDAMAME

Sea Salt | 350

Spicy Togarashi | 350 

Truffle oil & Parmesan | 395

KOREAN CHICKEN | 335

Buttermilk fried chicken bites, sticky sweet soy,
spring onions, sesame seeds, gochujang sauce

BEEF TERIYAKI | 480

Chargrilled beef slices, edamame purée, baby
corn, teriyaki sauce, sesame seeds, chives,

BEEF SASHIMI | 730

Seared striploin fillet, crispy brioche, mushroom
paste, miso cream, dashi caviar, truffle oil, wasabi
mayo

PANKO SHRIMP | 500

Crispy shrimps, sriracha kewpie mayo,
chives, sweet chili

BEEF GYOZA | 295

Homemade beef gyoza, green onion, soy rice
vinegar dip

VEGETABLE GYOZA | 230

Homemade mixed vegetable gyoza, green
onion, soy rice vinegar dip



APPETIZERS

BEEF ONIGIRI | 400

Grilled Japanese rice stuffed with seasoned minced beef and melted cheese, finished with teriyaki glaze

KIMCHI ONIGIRI | 300

Grilled Japanese rice stuffed with fermented kimchi, finished with teriyaki glaze.

BARTEN TACOS

Seaweed wrap

SHAKE EBI | 350

Ponzu salmon & shrimp tempura, sushi rice, teriyaki sauce, Sriracha sauce, geisha crumble

SALMON | 590

Fresh salmon, sushi rice, basil mayo, dashi caviar

TUNA | 350

Fresh tuna, sushi rice, sriracha, ponzu, green onion, caviar

ROCK SHRIMPS | 630

Crispy shrimps, chili Kewpie mayo, green onions, sesame seeds

GYU TOAST | 450

Crisp milk toast topped with wagyu, sautéed mushrooms, and a light soy glaze, finished with parmesan



SALADS

CRAB SALAD | 380

Surimi, lime-ponzu, spicy mayo, dashi caviar, cucumber, carrot, chives, geisha crumble

WAKAME & CUCUMBER SALAD | 320

Wakame seaweed with crisp cucumber dressed in a bold chili-soy vinaigrette with garlic, sesame,

CRUNCHY-SLAW CHICKEN SALAD | 450

Shredded chicken with crisp vegetables and fresh herbs, tossed in a bright chili-lime dressing with a touch of umami.

KAISEN-ZUKE

Our fresh raw thinly sliced fish, and beef marinated in citrus dressing

HIRAMASA | 470

Fresh yellow tail (Amberjack) fish, green herbs vinaigrette, grated garlic

SALMON | 790

Pickle onion, avocado, smoked yellow pepper dressing, chili oil, fresh coriander, fresh tomato-cucumber concassé

TUNA TARTARE | 540

Truffle paste, truffle oil, sriracha, red onion, chives, lemon zest, geisha, soy-truffle dressing

SALMON TARTARE | 890

Fresh salmon cubes, avocado, sesame oil, sriracha sauce, pickled ginger, wasabi mayo, garlic sour cream, ponzu sauce

BEEF - KIMCHI | 580

Thinly sliced beef fillet, Kimchi, Japanese Mayo-Kimchi paste, Fried onion, Green onion, Gochugaru, Furikake, Baby radish, Baby leaves, Olive oil



RAMEN

SPICY MISO BEEF RAMEN | 500

Spicy miso beef broth, sliced beef, shallot-Togarashi oil, soft boiled egg, green onion, nori, sesame

SHRIMP COCONUT RAMEN | 550

Creamy peanut curry broth, soft boiled egg, green onion, sauteed mushroom, chili oil, nori, sesame

HIRAMASA RAMEN | 700

Dry-aged Hiramasa fish sashimi, ramen noodle, served with milky roasted hiramasa broth, topped with crispy garlic & onion, fresh green onion

SOBA NOODLES

VEGETABLE SOBA NOODLES | 500

Soba noodles, baby mushrooms, baby corn, carrots, sweet chili sauce, hoisin sauce

SHRIMP & MUSSELS SOBA NOODLES | 720

Pan-seared garlic shrimps & mussels, tom yum cream sauce

CLAMS & CALAMARI YAKI-SOBA | 730

Fresh clams, soba , miso butter cream, lime juice, green onion



STIR FRY

STIR FRIED BEEF | 790

Beef fillet, bell pepper ginger, garlic, broccoli, mushroom, spring & red onions, hoisin sauce, sesame, chives

CRISPY BEEF | 720

Crunchy crispy beef, ginger, garlic, spring, sweet & sticky sauce, sesame, chives

GARLIC SOY SHRIMP | 700

Fresh shrimp, garlic, ginger, bell pepper, snow peas, broccoli, mushroom, soy sauce, sesame, chives

CRISPY GOCHUJANG CHICKEN | 500

Red & green onions, garlic, ginger, sour - honey gochujang sauce, sesame, chives

STIR FRIED VEGETABLES | 250

Mushrooms, bell peppers, garlic, ginger, red onion, baby corn, sesame, chives

STEAMED RICE | 230

GARLIC RICE | 250

Fried garlic, bell pepper, onion, soy sauce

Add chicken | 400

Add beef | 450

Add shrimp | 400

DON BOWL

SHAKE DON | 960

Fresh marinated salmon, avocado, japanese rice, furikake, topped with dashi parmesan mayo

BEEF DON | 550

Sautéed beef with mushroom, parmesan, mozzarella, japanese rice, furikake, green onion

BIBIMBAP | 450

Steamed rice, pickled cabbage, sauteed asian greens, teriyaki eggplant, Soy pickled cucumber, fried tofu

Add chicken | 450

Add beef | 480

Add shrimp | 550



MAIN DISH

STRIPLOIN STEAK | 1200

200g pan seared striploin, wasabi mashed potatoes, sauteed vegetables, soy-truffle peanut butter sauce

BEEF FILLET | 770

200gr pan-seared beef fillet, mashed potatoes, braised sweet peas & mushroom crispy shallot & garlic togarashi, chives, crispy ginger , soy-truffle peanut butter sauce,

DUCK TSUKUNE | 490

Dry-aged duck breast stuffed with minced duck meat, grilled sweet potatoes, sautee vegetables, with orange-hoisin butter sauce

CHARRED GRILLED FISH (C.O.D) | 760

Robata grilled whole fillet fish, brushed with asian salsa verde, served with kimchi risotto

CHARRED OCTOPUS| 710

Robata grilled octopus marinated herb lime oil, creamy bisque, dill oil

KANI FURIKAKE SHRIMP RISOTTO | 650

Sweet gochujang sauce, chives, herbs oil



FLAVORS OF ASIA

SASHIMI

4 PIECES

SHAKE | 670

Salmon

MAGURO | 490

Tuna

OTORO | 695

Tuna belly

SUZUKI | 550

White fish

GUNKAN

2 PIECES

SHAKE | 530

Salmon

MAGURO | 490

Tuna

SUZUKI | 480

White fish

NIGIRI

2 PIECES

SHAKE | 500

Salmon

MAGURO | 330

Tuna

OTORO | 450

Tuna belly

SUZUKI | 295

White fish

UNAGI | 295

Eel

OCTOPUS | 400 

octopus

EBI | 330

Shrimp

VEGAN | 195

Bell pepper, radish, chimichurri



FLAVORS OF ASIA

BARTEN

SIGNATURE ROLL

8 PIECES

SMOKED SALMON PHILADELPHIA ROLL | 730

Smoked salmon, fresh salmon, cream cheese, cucumber, avocado, teriyaki sauce, sesame seeds

GREEN DRAGON ROLL | 330

Shrimp tempura, cucumber, spicy mayo, avocado, teriyaki sauce, sesame seeds, geisha crumble

TOM YUM | 650

Tempura shrimp, smoked salmon, cucumber, avocado, geisha crumble, dashi caviar, shrimp in Tom Yum cream

CALIFORNIA ROLL | 520

Crabstick, cucumber, yuzu salmon, avocado, onion, geisha crumble, dashi caviar

EBI REMON | 550

Shrimp, salmon, white fish, cucumber, avocado, tempura shrimp, lemon mayo, lemon slice, caviar

SPICY TUNA ROLL | 520

Spicy tuna, tuna sashimi, cucumber, green onion, sriracha mayo

HIKARI ROLL | 500

Fresh yellowtail (Amberjack), red onion, chili, crab paste, cucumber, avocado, iceberg lettuce, sesame seeds, green onion

AKUMA ROLL | 560

Homemade furikake, fresh tuna, sriracha, avocado, edamame, truffle oil, fresh red chili

KUMO ROLL | 600

Fresh salmon, crab stick, avocado, cucumber, green onion, topped with torched creamy parmesan sauce

TAKUMI ROLL | 750

Fresh yellowfin tuna tartare, shrimp tempura, cucumber, caviar tobiko, green onion

RAIKŌ UNAGI ROLL | 690

Shrimp tempura, Eel, crab stick, avocado, teriyaki glazed, chimichurri mayo, sesame seeds



FLAVORS OF ASIA

FRIED ROLLS

6 PIECES

CHIZU SHAKE | 490

Fresh salmon, cream cheese, shrimp, kani, green onions, caviar, umami mayo, teriyaki sauce

DEEP FRIED CRISPY | 590 

8 Pieces

Shrimp tempura, smoked salmon, cream cheese, spicy mayo, spring onions, teriyaki sauce, sesame

GOLDEN DRAGON | 390 

Shrimp tempura, teriyaki sauce, spicy mayo, green onions, tobiko caviar, sesame

UNAGI | 530

Grilled teriyaki eel, steamed shrimp, cucumber, teriyaki sauce, sesame

VEGAN URAMAKI

8 PIECES

KOROKEE | 240

Asparagus, cucumber, carrot, avocado, potato, croquettes

MISO EGGPLANT | 220

Grilled miso eggplant, glazed carrots, steamed asparagus, avocado

FRIED SHUGISHA | 230

Avocado, cucumber, carrot, cream cheese, teriyaki sauce, sesame seeds



FLAVORS OF ASIA

SUSHI SELECTION

MOMO SUSHI | 1400 *20 Pieces*

2 pieces Nigiri, 2 pieces Sashimi,
1 Green dragon roll,
1 Smoked salmon Philadelphia roll

BARTEN SUSHI | 2800 *42 Pieces*

4 pieces Nigiri, 6 pieces Sashimi,
1 Green dragon roll,
1 Smoked salmon Philadelphia roll
1 Spicy tuna roll
1 California roll

SUSHI MONDAY

*Offer includes your selection of Uramaki &
Vegan Uramaki rolls only*

URAMAKI ROLL

SMOKED SALMON PHILADELPHIA ROLL
GREEN DRAGON ROLL
CALIFORNIA ROLL
SPICY TUNA ROLL
HIKARI ROLL

VEGAN URAMAKI

KOROKEE
MISO EGGPLANT
FRIED SHUGISHA

24 pieces (*3x Rolls*) | 1200
40 pieces (*5x Rolls*) | 1900
64 pieces (*8x Rolls*) | 2900
80 pieces (*10x Rolls*) | 3500



FLAVORS OF ASIA

DESSERTS

SAGO | 450

Cream cheese, almond crumble, seasonal fruits

YUZU TART | 280

Lemon-yuzu mousse, coconut crumble, lemon meringue, white chocolate

CHOCOLATE MISO MOUSSE | 290

Sesame biscuit crumble, miso caramel sauce

GREEN APPLE MOCHI | 220

Soft mochi filled with green apple cream, & green apple compote



FLAVORS OF ASIA

VODKA COCKTAILS

Local Imported

PASSION MARTINI 360 | 595

Vodka, passionfruit, French vanilla, lemon juice

MANGO CRUSH 320 | 525

Vanilla vodka, mango & peach cordial, fresh mint, lemon juice

BARTEN MULE 340 | 610

Vodka, lemon juice, ginger cordial, vanilla, soda

BLISS 330 | 600

Strawberry infused vodka, coconut cream, strawberry puree

CARAMEL WHITE RUSSIAN 320 | 620

Vodka, coffee liqueur, vanilla ice cream, caramel sauce

ESPRESSO MARTINI 350 | 620

Vodka, coffee liqueur, espresso shot, sugar syrup

TOKYO MARY 370 | 590

Wasabi infused vodka, tomato juice, Worcestershire sauce, horseradish, salt & pepper

Add shrimp | 630

GIN COCKTAILS

ART OF PASSION 330 | 580

Lemon leaves infused gin, passion fruit puree, fresh mint

RED GRAPE SMASH 320 | 550

Grapes infused gin, fresh red grape, cranberry juice, lemon juice

BASIL SMASH 320 | 620

Gin, fresh basil, elderflower

HYDE PARK STREAKER 330 | 580

Gin, fresh mint & cucumber, elderflower, fresh lemon

SOUTH SIDE ROYAL 350 | 620

Gin, fresh mint, sweet & sour mix, sparkling wine



RUM COCKTAILS

Local Imported

RASPBERRY DAIQUIRI 330 | 695

Raspberry infused rum, raspberry puree,
fresh lime

WATERMELON WHAMMY 330 | 625

Rum, fresh watermelon, passion puree,
fresh mint, lemon juice

FROZEN PINA COLADA 320 | 655

Rum, coconut cream, fresh pineapple

CHOCOLATE MARTINI 330 | 680

Rum, coconut cream, chocolate

ADVENT MOJITO 340 | 680

Raspberry infused rum, raspberry puree,
fresh lime, mint, soda

TEQUILA COCKTAILS

Local Imported

THYME SOUR 320 | 620

Tequila, fresh thyme, fresh lime, bitters

PINEAPPLE MARGARITA 320 | 620

Tequila, pineapple juice, triple sec, lemon
juice, togarashi

MARGARITA 330 | 655

Tequila, triple sec, fresh lemon juice.

CINNAMON BASIL 340 | 655

Tequila, fresh basil, cinnamon syrup, lemon
juice, aquafaba

WHISKEY COCKTAILS

Local Imported

PEACH SOUR 340 | 625

Whisky, fresh rosemary, peach puree, lemon
juice, orange bitters

WHISKY SOUR 350 | 660

Whisky, lemon juice, simple syrup, aquafaba

OLD FASHIONED 350 | 680

Whisky, brown sugar, bitters, orange
zest

NEW YORK SOUR 320 | 625

Whiskey, fresh lemon juice, gomme, bitters,
vegan foam, topped with red wine



FLAVORS OF ASIA

FIZZ SPIRITZ

STRAWBERRY MIMOSA 380

Strawberry puree, cranberry juice,
topped with sparkling wine

ELDER FLOWER FIZZ 380

Elderflower, sparkling wine

APEROL SPRITZ 600

Aperol, sparkling wine

SHOTS

all shots are available in 10-shot shakers

Local Imported

DOODOO SHOT 150 | 325

Vodka, tabasco, green olive, Lime

BLUE KAMIKAZE 150 | 325

Vodka, blue curacao, lime juice

SPICY GARDEN 150 | 375

Tequila, triple sec, fresh lemon juice.

SKINOS 300

Mastiha liqueur

BEER

HEINEKEN | 140

STELLA | 130

SAKKARA | 150

SPIRITS

Single Double

RUM 145 | 250

VODKA 145 | 250

TEQUILA 140 | 250

GIN 140 | 240

WHISKY 190 | 310



FLAVORS OF ASIA

IMPORTED SPIRITS

JIM BEAM WHITE | 505

JACK DANIEL'S | 775

JAMESON | 555

BLACK LABEL | 950

CHIVAS 12 | 970

GLENFIDDICH 12 | 900

SMIRNOFF RED | 430

YAMAZAKI BLEND | 1525

GREYGOOSE | 674

ABSOLUT | 425

ABSOLUT VANILLA | 525

STOLICHNAYA | 430

PATRON GOLD | 925

SIERRA GOLD | 575

SIERRA SILVER | 575

BACARDI WHITE | 525

BACARDI GOLD | 525

BEEFEATER | 475

BOMBAY SAPPHIRE | 675

GORDON | 575

HENDRICKS | 775

ROKU | 925

JÄGERMEISTER | 480

MARTINI ROSSO | 425

DRY MARTINI | 425

CAMPARI | 425

BOTTEGA APERITIVO PRONOL | 380

COINTREAU | 625

BAILEYS | 425

KAHLÚA | 525

JOSE CUERVO GOLD | 550

JOSE CUERVO SILVER | 550

COGNAC HENNESSY | 1500

CAPTAIN MORGAN | 500

AMARETTO | 850

HIBIKI HARMONY | 1800

MONKEY SHOULDER | 700



FLAVORS OF ASIA

RED WINE

Glass Bottle

SHAHRAZADE	200 700
Cabernet sauvignon – Merlot	
BEAUSOLEIL	235 850
Syrah / Cabernet Sauvignon	
JARDIN DU NIL	1050
C. Sauvignon – Petit verdot – Merlot	
CHATEAU BYBLOS	285 1100
Cabernet Sauvignon – Syrah	
NALA	1200
Pinot – Syrah	
BAILA	1300
Tempranillo	
CASTELLO DI TREVÌ	285 1150
Nero d'Avola	
CAPE BAY	310 1250
Merlot	
CHATEAU DE GRANVILLE	1350
Cabernet Sauvignon – Merlot	

ROSE WINE

Glass Bottle

SHAHRAZADE	200 700
Grenache – Montepulciano	
BEAUSOLEIL	235 850
Merlot	
BAILA	1300
Tempranillo	
CASTELLO DI TREVÌ	285 1150
Nero d'Avola	



FLAVORS OF ASIA

WHITE WINE

Glass Bottle

SHAHRAZADE	200 700
Chardonnay - Vermentino	
BEAUSOLEIL	235 850
Bannati	
JARDIN DU NIL	1050
Vermentino - Viognier	
CHATEAU BYBLOS	285 1100
Chardonnay - Sauvignon Blanc	
NALA	1200
Chardonnay - Sauvignon Blanc	
BAILA	1300
Verdejo	
CASTELLO DI TREVI	285 1150
Grillo	
CAPE BAY	310 1250
Chardonnay	
CHATEAU DE GRANVILLE	
Sémillon	1350

SPARKLING WINE

LE BARON	1500
White / Rosé	
ARIA	325 1300
White / Rosé	

SANGRIA

RED SANGRIA	230 850
Red wine, mixed fruits	
ROSE SANGRIA	230 850
Rose wine, mixed fruits	
WHITE SANGRIA	230 850
White wine, mixed fruits	



FLAVORS OF ASIA

MOCKTAILS

SATURN | 210

Passion fruit, vanilla, lemon juice, pineapple juice

SUMMER BREEZE | 210

Mix Berries, basil, cranberry juice, lemon juice

SUPER SOLERO | 210

strawberry, coconut cream, French vanilla

SMOOTHIES

YOGO - BERRY | 260

Blended strawberry, blueberry, French vanilla, yogurt

WATERMELON MINT REFRESHER | 180

Frozen watermelon, fresh mint

MANGO MADNESS | 170

Blended guava, mango, melon

FRESH JUICES

MANGO | 150

ORANGE | 150

GUAVA | 150

LEMON - MINT | 140



FLAVORS OF ASIA

SOFT DRINKS

PEPSI | PEPSI DIET | 80

7-UP | 7-UP DIET | 80

MIRINDA | 80

SODA | 80

TONIC | 80

STILL WATER | 70

SPARKLING WATER | 80

RED BULL | 150

Energy | Sugar Free | Editions

HOT DRINKS

ESPRESSO | 90 DOUBLE

ESPRESSO | 150 GREEN TEA | 90

BLACK TEA | 90

ALL FRESH | 110

Ginger | Mint | Lemon | Cinnamon



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