



Nikkei Cuisine *at* **Tenkai Japanese Restaurant**

The birth of Nikkei cuisine can be traced back to 1889 when thousands of Japanese railroad workers settled in Peru. Nikkei is the name traditionally given to Japanese people living away from home, and like migrant workers anywhere, they had to adapt to a whole new variety of dishes and ingredients.

The ever-evolving result sees clean Japanese preparation and presentation paired with punchy Peruvian flavours, thus creating new but recognisable dishes based on the ingredients at hand, such as seafood, corn, cassava, and quinoa.

With Chef Sandro Medrano at the helm, Tenkai Japanese Restaurant at Padma Resort Legian is proud to be at the forefront of bringing this delicious, unique Japanese Nikkei cuisine to Bali.

TEPPANYAKI

UNOKAI MEAT and SEAFOOD

| 1,080 |

Sautéed Edamame

Welcome Sashimi
& Sushi of The Day

Duck Magret 90GR

Salmon and Gindara 80GR

Beef Wagyu
Tajima Marbled 100GR

Lobster ½PC

Abalone 1PC

Japanese Fried Rice with Sliced Pork and Unagi

HAKUTCHO MEAT and SEAFOOD

| 990 |

Sautéed Edamame

Welcome Sashimi
& Sushi of The Day

Beef Tenderloin 100GR

Salmon and Tuna 80GR

Beef Black Angus 80GR

King Prawn 1PC

Scallop 2PC

Japanese Fried Rice with Sliced Pork

FUJI MEAT

| 780 |

Sautéed Edamame

Welcome Sushi
of The Day

Beef Tenderloin 100GR

Chicken Breast 80GR

Chorizo Fennel 1PC

Beef Rib Eye 100GR

Japanese Fried Rice
with Vegetables

All menus contain grilled mix vegetables, miso soup, pickles, and gelato.



Prices are in thousands of Rupiah and subject to 10% government tax.

TEPPANYAKI

UMI SEAFOOD

| 720 |

Sautéed Edamame

Welcome Sushi
of The Day

Squid 100GR

Salmon and Tuna 80GR

King Prawn 1PC

Scallop 2PC

Japanese Fried Rice
with Vegetables

KIDS TEPPANYAKI SATSUKI - MEAT

| 320 |

Pollo Katsu Maki Sushi 2PC

Beef Sirloin 60GR

Chicken Breast 80GR

Beef Sausage 2PC

Japanese Fried Rice
with Vegetables

*All menus contain grilled mix vegetables,
miso soup, pickles, and gelato.*

ADDITIONAL

Wagyu Tajima Marbled 100GR **650**

Beef Black Angus 80GR **390**

Beef Rib Eye 100GR **280**

Beef Tenderloin 100GR **260**

Beef Sirloin 60GR **230**

Pork Loin 80GR **200**

Duck Magret 90GR **200**

Bamboo Lobster ½ PC **350**

Scallop 2PC **250**

Abalone 1PC **150**

Tasmanian Salmon 80GR **130**

King Prawn 1PC **130**

Squid 100GR **100**

Gindara 80GR **100**

Tuna 80GR **100**

Chicken Breast 80GR **70**

Chorizo 1PC **70**

Beef Sausage 2PC **50**

Japanese Fried Rice
with Vegetables **60**

Grilled Mix Vegetables **70**



VEGETARIAN



SPICY



CONTAINS
PORK



CONTAINS
SEAFOOD



CONTAINS
ALCOHOL



CONTAINS
DAIRY

Prices are in thousands of Rupiah and subject to 10% government tax.

APPETISER/SALAD



EDAMAME

(Sea Salt Grilled or Spicy Grilled)
Young sweet soybean

| 55 |

TORINIKU KARAAGE

Deep-fried chicken thigh marinated in ginger
and garlic sauce

| 92 |

ONE BITE

Shrimp tempura bites, curry rocoto truffle,
furikake, chives

| 135 |

TAKITO NIKKEI

Soft wheat tortilla, sliced beef tenderloin with
oyster soy sauce

| 130 |

MANGO JERUK

Green sour mango salad, pomelo, tofu,
sweet chilli sauce

| 69 |

MISO SOUP NIKKEI

Kombu broth dressing with miso, ginger,
coriander, tofu, wakame

| 65 |



CONTAINS
SEAFOOD



CONTAINS
DAIRY



CONTAINS
PORK



GLUTEN
FREE



VEGETARIAN



SPICY

Prices are in thousands of rupiah and subject to 10% government tax.





APPETISER/SALAD



QUINOA ZENSAI ANDES

| 88 |

White and red quinoa salad, tomato tosazu, balsamic dressing, wakame, brie cheese with herbs

PARIHUELA CHAWANMUSHI

| 98 |

Custard egg with prawn broth, scallop, kimizu tamago, edamame, wakame, tomato

PATACONES

| 98 |

Fried black rice, shredded salmon, salmon skin, arugula, truffle yuzu mayo, shimeji mushroom, furikake

PAPITA LOCHE (3 pieces)

| 145 |

Fried potato dough filled with crab meat cau cau, eggplant butter, wasabi bechamel, feta cheese

GYUTAN YAKI

| 140 |

Grilled sliced beef tongue, zucchini, tomato dashi cream, quinoa, wasabi chimichurri

BUTAKUNI

| 98 |

Pork loin cooked in chilli panca and soy sauce, daikon, potato, wakame



Prices are in thousands of rupiah and subject to 10% government tax.

ROBATA ANTICUCHOS (1 PIECE)



Our slightly spicy Peruvian-style skewers
Choose your option:

BEEF TENDERLOIN 	Chimichurri Garlic	140
PORK  	Bbq Nikkei Crispy Sansho	80
CHICKEN 	Teriyaki Chives	55
SALMON  	Batayaki Katsuobushi	120
OCTOPUS  	Chimichurri Garlic	55
SHRIMP  	Batayaki Harusame	55
BABY CORN 	Sesame Sauce Aonori	38
ASPARAGUS 	Sesame Sauce Aonori	38
NASU 	Miso Yuzu Glaze Quinoa Pop	38
SHIITAKE 	Momiji Oroshi Furikake	38



CONTAINS
SEAFOOD



CONTAINS
DAIRY



CONTAINS
PORK



CONTAINS
ALCOHOL



VEGETARIAN



SPICY

Prices are in thousands of rupiah and subject to 10% government tax.

CEVICHES



A Peruvian signature dish made with citrus, prepared in three different ways

A LO INDO

| 165 |

Raw salmon, sweet mango, rocoto sambal, coconut tiger's milk, cucumber, quinoa pop, kecombrang

A LO PERU

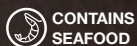
| 140 |

Peruvian-style ceviche with catch of the day, tiger's milk foam, purple sweet potato, chilli, red onion

A LO NIKKEI

| 145 |

Fresh tuna, chilli panca, tamarind tiger's milk, soy sauce, wakame, katsuobushi, tobiko



Prices are in thousands of rupiah and subject to 10% government tax.

TIRADITOS



TIRANIKU

| 185 |

Sliced beef tenderloin tataki with ponzu truffle sauce, chimichurri Nikkei, spring onion, mixed tobiko

SHIROMI



| 115 |

Thinly sliced white fish, tiger's milk, shiso salt, red chilli, red onion, coriander

MANCORA



| 140 |

Octopus and sautéed shiitake mushroom with sake, olive sauce, shiitake dashi, jelly pepper, sweet corn, black tobiko



CONTAINS
SEAFOOD



CONTAINS
DAIRY



CONTAINS
PORK



GLUTEN
FREE



VEGETARIAN



SPICY

Prices are in thousands of rupiah and subject to 10% government tax.

MAKI NIKKEI (5 PIECES)

LOKO CALIFORNIA MAKI 🐟 🥥 | 118 |

Crab stick, cucumber, avocado, breaded in fried panko, wasabi mayo, tobiko, sesame seeds

HOTAVICHADO MAKI 🐞 🥥 🌶️ | 180 |

Shrimp tempura, scallop tartar and sliced tuna, avocado, acevichado sauce, fried sweet potato

POLLOKATSU MAKI 🍗 | 118 |

Chicken katsu strips, cream cheese, asparagus coleslaw, bbq Nikkei sauce, sansho pepper, green leaf, quinoa pop

TUNA MIYU MAKI 🐟 🌶️ | 150 |

Tuna miso tartar, wasabi green peas, yuzu kosho, chuka wakame, mixed tobiko, nori cracker

TEMPURA VOLCANO MAKI 🐞 🥥 🌶️ | 118 |

Soft shell crab tempura, tobiko, cucumber, Parmesan rocoto chilli sauce, teriyaki

UNAWI MAKI 🐟 🥥 | 170 |

Raw salmon, cream cheese, unagi, sliced kiwi, fried banana, passion fruit coulis

















Prices are in thousands of rupiah and subject to 10% government tax.



NIGIRI NIKKEI (1 PIECE)



All Nigiri Nikkei are made with black sushi rice

NIGIRI TUNAKEI	 	Tuna marinated in soy sauce, yellow tiger's milk, togarashi, katsuobushi	45
NIGIRI HOTAKEI	  	Fresh scallop, Parmesan rocoto chilli sauce, truffle paste	60
NIGIRI HARASUKEI	 	Salmon belly, miso glaze, sesame, unagi eel, sea salt	50
NIGIRI IKAKEI	 	Torched fresh squid, pachikay sauce, yuzu gel	40
NIGIRI HAMACHIKEI	 	Fresh local amberjack fish, rocoto nori jam, garlic chips, caviar	50
OMAKASE (8 pieces)	  	5 Types of Nigiri Nikkei sushi and 3 sashimi selection, includes chawamushi, pickles and salad	450

SASHIMI/NIGIRI TRADITIONAL (1 PIECE)



**SAKE
SALMON**
| 35 |

**HARASU
SALMON BELLY**
| 40 |

**MAGURO
TUNA**
| 35 |

**SHIROMI
WHITE FISH**
| 30 |

**IKA
SQUID**
| 30 |

**HOTATE
SCALLOP**
| 40 |

**HAMACHI
AMBERJACK**
| 35 |

**EBI
SHRIMP**
| 25 |

**TAKO
OCTOPUS**
| 25 |

**MIDORI (Nigiri Only)
VEGETABLE**
| 20 |



Prices are in thousands of rupiah and subject to 10% government tax.



MAIN COURSE

ARROZ CON PATO  	250
Marinated duck, Japanese rice with coriander, pumpkin carrot purée, onion chalaquita	
NIKUSECO	350
Short rib stew, coriander curry sauce, black beans stew, jicama, mushroom	
SAKE MISOYU   	250
Grilled salmon, miso yuzu glaze, asparagus, pumpkin, eggplant, carrot	
SHORT DONBURI 	230
Garlic ginger rice, minced short rib, teriyaki aji amarillo, onsen egg, furikake	
CAMARONES PACHIKAY   	250
Grilled king prawns, asparagus, avocado, pachikay yuzu kosho	
WAGYU BEEF STEAK (100GR) 	490
Black Angus MB 4+ with teriyaki blue cheese sauce and purple sweet potato truffle	
KATSU CURRY RICE 	190
Deep-fried breaded chicken thigh with egg on garlic ginger rice	
ASSORTED TEMPURA 	190
Prawn and vegetables	
GINDARA MACHO     	190
Grilled gindara fish, shrimp, salami, served with creamy seafood rice vegetables	
LOMO SALTADO	250
Sautéed beef tenderloin with light soy sauce, capsicum, wakame, tomato, balsamic reduction	



CONTAINS
SEAFOOD



CONTAINS
DAIRY



CONTAINS
PORK



GLUTEN
FREE



VEGETARIAN



SPICY

Prices are in thousands of rupiah and subject to 10% government tax.

SIDE DISH



YAKIMESHI

Japanese fried rice with vegetables

| 55 |

TRUFFLE FRIES

Potato wedges with truffle oil and Parmesan cheese

| 80 |

VEGETABLES YAKI

Grilled assorted vegetables

| 70 |

CAMOTE

Fried sweet potato with honey and himalayan salt

| 50 |

ONSEN EGG

Low temperature egg

| 40 |



CONTAINS
SEAFOOD



CONTAINS
DAIRY



CONTAINS
PORK



CONTAINS
ALCOHOL



VEGETARIAN



SPICY

Prices are in thousands of rupiah and subject to 10% government tax.

DESSERT

ZAMBITO

Peruvian rice pudding with brown sugar, little touch of sake, pecans, and sweet corn ice cream

| 89 |

CHA TRES LECHES

Sponge cake dipped in a milk syrup, made from three different types of milk and a touch of Baileys

| 98 |

ICE CREAM SELECTION

Vanilla | Matcha | Ogura

| 55 |



Prices are in thousands of rupiah and subject to 10% government tax.

TENKAI WINE LIST



WINE *by* GLASS *with* CORAVIN SYSTEM

The Coravin Wine Preservation System is designed to pour wine without removing the cork, so wine always tastes like it has just been opened even years later.

Beringer, Cabernet Sauvignon
Napa Valley 2016, USA
| 450 by Glass |

Penfold Bin 128, Shiraz
Coonawarra, 2019, Australia
| 450 by Glass |

Beaulieu Vineyard, Cabernet Sauvignon
Napa Valley, 2017, USA
| 450 by Glass |



Prices are in thousands of rupiah and subject to 10% government tax.

**B****G**

WHITE WINE

Chardonnay

Little Yering, Yarra Valley, 2019 Australia	1,200	
Beringer Founders' Estate, Napa Valley, 2017 USA	850	
Monkey Puzzle, Central Valley, 2019 Chile	650	155

Sauvignon Blanc

Haha, Marlborough, 2020 New Zealand	980	198
Shearwater, Marlborough, 2018 New Zealand	950	
Ohau Gravels Woven Stone, Marlborough, 2018 New Zealand	580	

Other Variety

Dr Zenzen Kabinett Sonnenhofberger, Riesling, Mosel, 2017 Germany	980	
Dominio del Plata Crios Torrontés, 2017 Argentina	580	

Rose

Isola, Rosato, Bali, 2019 Indonesia	450	
Two Islands, Rose, Bali, 2019 Indonesia	450	110

RED WINE

Cabernet Sauvignon

Amelia Park Reserve, Margaret River, 2018 Australia	2,100	
Borgo Tesis, 2018 Italy	880	
Casillero del Diablo Reserva Especial, Maule Valley, 2018 Chile	780	175

Shiraz

Little Yering, Yarra Valley, 2018 Australia	1,200	
19 Crimes, Barrosa Valley, 2021 Australia	880	
Grant Burge 56, Barossa, 2021 South Australia	780	175

Pinot Noir

Haha, Marlborough, 2020 New Zealand	980	
Shearwater, Marlborough, 2016 New Zealand	950	

Other Grapes

George Duboeuf, Beaujolais Village, Gamay, 2020 France	980	
Caldora Montepulciano d'Abruzzo Doc, 2019 Italy	850	

CHAMPAGNE

SPARKLING

Nicolas Feuillatte, NV, France	3,200	
7 Cascine Prosecco DOC, Italy	890	180
De Bortoly Family Selection, Australia	550	130

Prices are in thousands of rupiah and subject to 10% government tax.



SAKE AND SOCHU (180ML)



SAKE

Ozeki Hakono Nomo Nomo | 180 |

Light bodied and light dry, 13%

Konishi Daiginjo Hiyashibori | 388 |

Citrus in the nose, slightly sweetish and tangy, 15.5%

Hakkaisan Tokubetsu Honjozo | 388 |

Refreshing, smooth and mellow taste, 15.5%

SOCHU

Karusotju 18 | 280 |

Yams sochu with floral and smooth taste

Karusotju 38 | 420 |

Yams sochu with complex and balance, hint of honey

Pitcher Chu Hai Karusotju 18 (For 2 People) | 140 |

Shocu, bubble and fruits

Watermelon | Lychee | Pineapple
Apple | Strawberry

Prices are in thousands of rupiah and subject to 10% government tax.

BEER & SPIRITS

BEER

Sapporo	98
Kura Kura Lager	95
Corona	96
San Miguel Light	66
Bintang	54
Bintang Radler Lemon	54

VODKA

Grey Goose	162
Absolut	130

RUM

Bacardi White	130
Myers's Dark Rum	130
Malibu Coconut Rum	130

GIN

Roku	168
Bombay Sapphire	142
Gibson's Pink Gin	144

WHISKEY

Glenfiddich 12 Years	220
Johnnie Walker Black Label	170
Chivas Regal 12 Years	170
Jack Daniel's	162
Jim Beam	132

Prices are in thousands of rupiah and subject to 10% government tax.



COCKTAILS

| 180 |



Tokyo Love Story

Karusotju 38, fresh lime juice, rich simple syrup, fresh cucumber, aquafaba

Tatu

Vodka, tamarind syrup, lime, soda water

Manzana Spritz

Gin, apple syrup, lime, basil leaves, tonic water

Padma Chilcano

Bourbon, fresh lime juice, rich simple syrup, homemade ginger beer

Plum Blossom

Karusotju 38, sugar syrup, basil, lime, soda water

Tenkai Mango Colada

Light rum, coconut liqueur, mango purée, coconut cream, caramel syrup

Prices are in thousands of rupiah and subject to 10% government tax.

MOCKTAILS



Wonderwall	65
Watermelon juice, ginger syrup, lime juice, spice bitter	
Lychee Smash	65
Lychee, orange juice, lime, lemonade	
Purut Peach	65
Kaffir lime, peach syrup, lime juice, coke	
Pitaya Berry	65
Strawberry, rich syrup, lime, red dragon fruit, aquafaba	
Padmalopa	65
Kiwi, red dragon fruit, lime juice, lemonade, spice bitter	
The Bee Knee	65
Butterfly pea tea, rosemary syrup, lime juice	

OTHERS



FRESH JUICE	
Fresh Squeezed Orange	60
Papaya/ Watermelon/ Pineapple/ Mixed	55
CHILLED JUICE	
Apple/ Orange/ Guava/ Pineapple	40
SOFT DRINK	
Coke	40
Sprite	40
Tonic Water	40
Soda Water	40
WATER	
San Pellegrino 750ml	90
San Pellegrino 500ml	70
Balian Natural Still/ Sparkling	40

Prices are in thousands of rupiah and subject to 10% government tax.

A black teapot with a textured surface and a bamboo handle sits on a dark, layered stone surface. To its left is a small, round, speckled stone container with a green tea branch. In the foreground, a black cup filled with dark tea and a small bowl of loose tea leaves are visible. The background is a dark, textured wall.

TEA & COFFEE

TWG Loose Green Tea Emperor Sencha Japan	 58
TWG Loose Green Tea Genmaicha Japan	 58
TWG Loose Green Tea Houjicha Japan	 58
TWG Loose Green Tea Geisha Blossom	 58
TWG Loose Green Tea Sakura! Sakura!	 58

Espresso

Double	 48
Single	 40
Cappuccino (Hot/Iced)	 48
Café latte (Hot/Iced)	 48
Long Black (Hot/Iced)	 48

Prices are in thousands of rupiah and subject to 10% government tax.



ABOUT Chef Sandro Medrano

Born and raised in Lima, the sprawling capital city of Peru, Chef Sandro started cooking by helping his mother prepare traditional Peruvian dishes in the kitchen at home.

He studied at Columbia Hospitality School, majoring in gastronomy. On graduation, his journey as a chef began in Lima before he headed to Mexico, Brazil, Chile, Uruguay, Qatar, and currently Indonesia.

His passion and enthusiasm for Japanese food extends beyond Nikkei cuisine, being skilled in both Japanese fine dining and omakase.

In his own words he suggests, "Food brings people together, and through my creations, I hope to share stories of the unique Peruvian-Japanese culture. My dishes reflect technique, teamwork, and harmony in simplicity."

Disfruta tu Cena.

Sandro Medrano

