WELCOME TO MONOMONO

"Mono" (物) means "thing" in Japanese.
Monomono speaks of the magic and
endless possibilities when two things
come together.

Much like how Japanese migrants in South America triggered by homesickness, put their culinary culture to the local ingredients and created the now globally popular NIkkei cuisine.

Monomono retells this story of passion, imagination, and delight in its eclectic and vibrant menu of Nikkei cuisine and Argentinian grill.





CREATE YOUR OWN SET MENU

3 COURSES: IDR 450.000 NETT / 4 COURSES: IDR 505.000 NETT

STARTERS

Classico Ceviche (Se) *

Traditional Peruvian dish with white fish marinated in tiger's milk

Beef Anticuchos

Beef heart, anticucho sauce, sweet corn and potato

Empanadas

Beef, cheese, or chicken empanadas, rocoto sauce and tomato salsa

Maki Furai (Se)(N)

Unagi, salmon, kanikama, togarashi mayonnaise, tobiko

Umami Salad (Se)(N)

Cherry tomatoes, shimeji mushroom, parmesan cheese, nori and sesame foam

SOUPS

Miso Nikkei (Se)

Misoshiru, silk tofu, eggplant tempura, soba noodles, quail egg with nori

Champignones de Crema

Wild mushrooms soup, duxelles gyoza, nori, and truffle oil

Chupe (Se) ★

Prawn broth, udon noodles, enoki tempura

MAIN COURSE

Pescado al Miso (Se)

Catch of the day fish fillet in miso yuzu glaze, sauteed vegetables and potato puree

Pollo al Horno (N)

Peruvian style braised spring chicken with potato wedges and salad

Berenjena (V)

Roasted miso vegetables, coriander rice and pumpkin

or add IDR 150k and you will have:

Sirloin ★

Australian striploin, potato purée, and chimichurri

DESSERT

Trio Ice Cream

Three scoops of assorted ice cream

Torta de Chocolate ★

Chocolate sponge cake, dulce de leche, cacao nibs, chocolate sauce and caramel ice cream

Churros

Classic fried dough with cinnamon sugar coating for perfection

(★): Monomono House Specialty,

(Se): Seafood, (N): Nuts, (V): Vegetarian, (🐂): Contains Pork



COLD STARTER FRÍOS

Classico Ceviche (se) *

White fish, wasabi tiger's milk,

Ceviche

Wasabi Ceviche (Se)	150
Tuna Ceviche (se)(N) ★ Ceviche Nikkei style with tuna, smoked chili panca and ponzu sauce	150
Traditional Peruvian dish with white fish marinated in tiger's milk	

150

Verde (v) **85**

Seasonal garden vegetables, tiger's milk, and sweet potato

Tiradito

sweet potato

Salmon Aji Amarillo (Se)	150
Salmon sashimi style marinated with	
aji amarillo chili tiger's milk	
Tiradita Claracia (a.)(u)	150
Tiradito Classico (Se)(N)	150

crispy sweet potato with ponzu sauce

white fish, chalaquita, coriander oil, and

Ceviche

A national pride of Peru, ceviche is made from raw fish marinated in fresh citrus juices for a long time until it is "cooked'. The Nikkei version only marinates a few minutes before it is served. It also includes ingredients such as soy sauce and ginger.

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Ensaladas

Quinoa Salad (v) Peruvian quinoa, bocconcini cheese,

asparagus, avocado, and lettuce

Umami Salad (Se)(N) 150

Cherry tomatoes, shimeji mushroom, parmesan cheese, nori and sesame foam

Hortalizas Mixtaz Salad (v) 135

Garden market lettuce, sun dried tomatoes, black olives, red turnip bits, red onion and spicy tomato dressing

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HOT STARTER CALIENTES

Pork Anticuchos Rork belly skewers, vegetables, doradas potato with chimichurri sauce	140
Beef Anticuchos Beef heart, anticucho sauce, sweet corn and potato	140
Calamari (se) Deep fried squid, rocoto mayonnaise, togarashi and nori	135
Cangrejitos (se) Deep fried baby crabs, togarashi and house sauce	125
Provoleta * Imported Italian cheese, baked and garnished with tomatoes and oregano on lemon crisp bun	125
Empanadas ★ Beef, cheese, or chicken empanadas, rocoto sauce and tomato salsa	95

Empanadas

The name originates from Galician verb "empanar" which means to be wrapped in bread. Empanada is a popular street food, typically filled with beef with baked or fried version.

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We will be happy to recommend or prepare dishes suitable for your dietary requirements.



Maki

Salmon Dynamite (Se) ★ Salmon and avocado with cheese parmesan chili sauce, topped with tobiko	165
Yakuza (Se)(N) Shrimp tempura, cream cheese, avocado and unagi, served with unagi aji Amarillo sauce	160
Chalaquito (Se)(N) Prawn, squid, avocado, chalaquita, crispy sweet potato, tiger's milk and sesame seeds	145
Acevichado (Se) ★ Shrimp tempura, avocado, tuna served with acevichado sauce topped with sweet potato	135
Parrillero Roll (Se)(N) Tuna tartar, lettuce, oyster Nikkei sauce, tuna slices, tobiko, spicy nori	135
Maki Furai (Se)(N) Unagi, salmon, kanikama, togarashi mayonnaise, tobiko	135

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SOUPS SOPAS

(INDIVIDUAL SERVING)

Miso Nikkei (se) Misoshiru, silk tofu, eggplant tempura, soba noodles, quail egg with nori	95
Champignones de Crema Wild mushrooms soup, duxelles gyoza, nori, and truffle oil	95
Chupe (se) ★ Prawn broth, udon noodles, enoki tempura	95

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MAIN COURSE FONDO

Cordero Anticuchero lamb chops (350gr) marinated in anticucho sauce, wasabi pure, chimichurri and rocoto sauce	385
Lomo Saltado★ Stir fried beef tender, onion, tomato, soy sauce, vinegar and white rice	385
Salmon al Miso (se) Grilled wild Alaskan salmon fillet in miso yuzu glaze, satuteed vegetable and potato pure	295
Pato Slow cook duck leg, coriander rice, huancaina sauce, criolla salsa	295
Adobo Nikkei (***) Crisp stew pork belly with red bean ragout coriander rice, aji verde, vegetables	285
Pollo al Horno (N) Peruvian style braised spring chicken with potato wedges and salad	215
Chicken Milanesa Katsu chicken, salad, tomato salsa and grilled baby corn	195
Berenjena (v) Roasted miso vegetables and coriander rice	195

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GRILLED MENU MENU DE ASADO

Offering fine marbled beef, lamb and pork in town, freshly grilled from our charcoal fired kamado grill

Beef

Tomahawk, El Bistec ★	1100 gr	2550
Porterhouse, Bistecca alla Fiorentina	900 gr	2000
T-Bone, Filete T-Bone	600 gr	1500
Tenderloin, Lomo	200 gr	670
Rib Eye, Filetes de Costilla	250 gr	620
Strip Steak, Bife de Chorizo	250 gr	595
Rump Cap, Picaña	250 gr	595
Outside Skirt, Entraña	250 gr	550
Flank, Corte de Vacio	250 gr	450

Lamb

Rack	800 gr	1175
Chops	500 gr	550

Pork

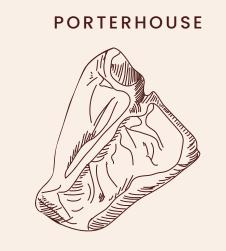
Pork Si	pare Ribs	Costillas	de Cerdo	500 gr	385
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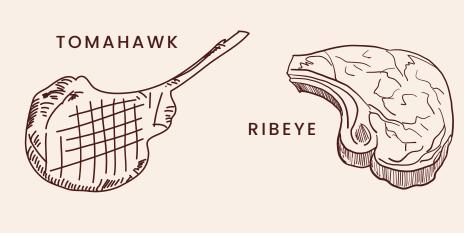
Parrilla*

Mix cut beef platter accompanied	280 gr	655
with a choice of side dish		

*Only available on every Friday (dinner)

Grilled menu are served with fresh Lembang fine tomatoes, garlic confit, signature chimichurri, mushroom sauce, and tomato salsa.









SIDES ACOMPANAR

- Coriander Rice
- Yakimeshi Rice (v) (N)
- Truffle Parmesan Fries
- Champignon al Ajo (v)

55

- Yakiudon (N)
- Verdura de Temporadas Salteadas (v)
- Macaroni & Cheese

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PARRILLA

Mix cut beef platter accompanied with a choice of side dish

Every Friday (Dinner)

IDR **655.000** NETT (1 pax, 280gr)

ASADOS CORDEROS CAJÚN ENTERO

IDR **9.800.000** nett, for 20-30 pax

Please order 3 days in advance



DESSERT POSTRE 3 Leches * 95 Soft sponge cake, cinnamon, milks sauce Miso Creme Brulee 95 Caramelized miso custard, hazelnut ice cream Torta de Chocolate 🖈 95 Chocolate sponge cake, dulce de leche, cacao nibs, chocolate sauce and caramel ice cream Churros 95 Classic fried dough with cinnamon sugar coating for perfection Trio Ice Cream ★ 85 Three scoops of assorted ice cream

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BEVERAGES BEBIDAS

MOCKTAILS

Jack and Mac Jackfruit, milk, coconut milk, pandan syrup and macadamia	50
Chica Morada ★ Purple corn, apple, pear, cinnamon, pine- apple	50
Red Lips Apple juice, cranberry juice, lime juice and strawberry syrup	50
Fruit Punch Guava juice, pineapple juice, orange juice, grenadine and topped with Sprite	50
Innocent Berry Mojito * Muddles of fresh mint leaves, mixed berry, lime and soda water	50
Kion Ginger water with vanilla, peach and pineapple juice topped with tonic	50
Ambarella * Ambarella (Kedondong), cranberry, Kiamboy, and sodawater	50



BEER

Soda Water

Guinness Stout - Ireland	80
Guinness Smooth - Ireland	80
Carlsberg - Denmark	65
Heineken - Holland	65
San Miguel - Philippines	65
Bintang - Indonesia	55
Prost Alster Lemon - Indonesia	55
Prost Pilsener - Indonesia	55
SOFT DRINK	
Coca Cola	35
Diet Coke	35
Sprite	35
Root Beer	35
Tonic	35

35



SPECIALTY TEA

Darjeeling Gomtee	50
Sencha Green Tea	50
Emerald Mint Tea	50
Chamomile Tea	50
The Bouquet	50

HOT COFFEE

Cappucino	38
Cafe Latte	38
Espresso	30
Americano	30

MINERAL & SPARKLING WATER

Equil Sparkling	50
Equil Natural	45
Agua Reflections	40