

## 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.



# Chef's Special

April - May

## Papita

*Crispy Potato, Cheese, Bacon, Beef Tartare,  
Huancaína Sauce, Quinoa Chimichurri*



## Rocoto

*Salmon, Sweet Rocoto, Coconut  
Tiger's Milk, Quinoa Pop*



## Braseado

*Braised Pork Belly, Kakumi Glazed, Honey Sweet Potato  
Black Miso Puree, Togarashi*

For information & reservation:

 0811-2020-0500



## MANTARO SET MENU

IDR 550.000 NETT / Person

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### APPETIZERS (for sharing)

#### Rocoto

Salmon raw, sweet rocoto, coconut tiger's milk, quinoa pop, red radish, red onion, ginger slice

#### Pulpito olivo

Octopus tartar, sushi rice, olive yogurt sauce, black tobiko, chili olive powder, puff cracker

#### Papita

Deep fry potato dough filled with cheese and bacon, beef tartar, huancaína sauce, quinoa chimichurri

#### Frito

Chicken karaage, sweet panca marmalade, ponzu mayonnaise, bread crumble, chili

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### MAIN COURSE (Choose 1 / person)

#### Carne Lentils

Grilled rib eye, rocoto curry, smoked lentils, crispy bacon, potato, broccoli, shallot confit

#### Pescado Macho

Roast Barramundi, arroz a lo macho, aji panca, fennel leek sauce, asparagus and carrots

#### Pollo al Horno

Peruvian style braised spring chicken with baby potatoes and shiso mayonnaise

#### Braseado 🐷

Braised pork belly, kakuni glazed, honey sweet potato, black sesame puree, togarashi

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### DESSERT (Choose 1 / person)

#### Cacao

Dark chocolate ganache, chocolate touille, raspberry yuzu ice cream, chocolate sponge cake

#### Pavlova

Seasonal fruits, mix berries, mango sauce, and meringue

(★): Monomono House Specialty, (🌱): Vegetarian, (🐷): Contains Pork  
Please advise us of any special dietary requirements,  
including potential reaction to allergies

ALL PRICES ARE NETT, IN THOUSAND RUPIAH

# CREATE YOUR OWN SET MENU

3 COURSES: IDR 450.000 NETT

4 COURSES: IDR 505.000 NETT

## STARTERS

### Classico Ceviche ★

*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

*Unagi, salmon, kanikama, togarashi mayonnaise, tobiko*

### Umami Salad 🌿★

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

## SOUPS

### Miso Nikkei

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

### Champignones de Crema

*Wild mushrooms soup, duxelle gyoza, nori, and truffle oil*

### Chupe ★

*Prawn broth, udon noodles, enoki tempura*

## MAIN COURSE

### Pescado al Miso

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

### Pollo al Horno

*Peruvian style braised spring chicken with baby potatoes, and huancaína sauce*

### Berenjena 🌿

*Coriander rice, roasted egg plant, chalaquita, rocoto sauce, miso yuzu sauce and sweet potato touille*

### Chupe Udon

*King prawns, udon noodles, chupe sauce, pineapple chalaquita and garlic chips*

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*

### Yuzu Pavlova

*Seasonal fruits, mix berries, mango sauce, and meringue*

### Cacao

*Dark chocolate ganache, chocolate touille, raspberry yuzu ice cream, chocolate sponge cake*

### Churros

*Classic fried dough with cinnamon sugar coating for perfection*

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## COLD STARTER FRÍOS

### Ceviches

#### **Classico Ceviche** ★ 150

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

#### **Tuna Ceviche** ★ 150

*Ceviche Nikkei style with tuna, smoked chili panca and ponzu sauce*

#### **Wasabi Ceviche** 150

*White fish, wasabi tiger's milk, sweet potato*

#### **Verde** 🌿 85

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

#### **Ceviche Tasting** ★ 388

*Tasting of 3 types of Ceviches. Classico, Wasabi, Tuna or Verde*

### Tiraditos

#### **Carne Tiradito** ★ 200

*Beef slices, ponzu sauce, cucumber, tobiko and chimichurri*

#### **Pulpo al Olivo** 180

*Slow cook octopus slices, olives sauce, tortilla chips*

#### **Nori Tartare** 170

*Salmon, Aji Amarillo, avocado, tobiko, nori tempura*

#### **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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## HOT STARTER CALIENTES

### **Kamogyoza** 170

*Confit duck, caramelized onion, huancaína sauce, radish pickles*

### **Pork Anticuchos** 🐷 140

*Pork belly skewers, vegetables, doradas potato with chimichurri sauce*

### **Beef Anticuchos** 140

*Beef heart, anticucho sauce, sweet corn and potato*

### **Calamari** 135

*Deep fried squid, rocoto mayonnaise, togarashi and nori*

### **Provoleta** ★ 125

*Imported Italian cheese, tomato cipotle, and paprika lemon crisp bun*

### **Empanadas** ★ 95

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

## Ensaladas

### **Pollito Nikkei** 180

*roasted chicken anticucho, red cabbage, crispy white tortilla, and wafu sauce*

### **Quinoa Salad** 🌿 160

*Peruvian quinoa, bocconcini cheese, asparagus, avocado, and lettuce*

### **Umami Salad** 🌿 ★ 150

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

#### **Anticuchos**

The famous skewers from Peruvian street food with smoked flavours and spices

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## Maki

### **Salmon Dynamite** ★ **165**

*Salmon and avocado with cheese parmesan chili sauce, topped with tobiko*

### **Yakuza** **160**

*Shrimp tempura, cream cheese, avocado and unagi, served with unagi aji Amarillo sauce*

### **Anticuchero** **150**

*Roast veggies, beef slices, anticucho sauce, chalaquita, crispy phyllo and huancaína*

### **Acevichado** ★ **135**

*Shrimp tempura, avocado, tuna served with acevichado sauce topped with sweet potato*

### **Maki Furai** **135**

*Unagi, salmon, kanikama, togarashi mayonnaise, tobiko*

## Nigiris

### **Crispy Rice** **160**

*Crispy sushi rice, tuna tataki, unagi kabayaki, unagi sauce*

### **Tuna Foie Grass** **140**

*Tuna nigiri, foie gras and unagi sauce, Himalayan salt*

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## **SOUPS** SOPAS

(INDIVIDUAL SERVING)

### **Miso Nikkei**

**95**

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

### **Champignones de Crema**

**95**

*Wild mushrooms soup, duxelle gyoza, nori, and truffle oil*

### **Chupe** ★

**95**

*Prawn broth, udon noodles, enoki tempura*

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## MAIN COURSE FONDO

<b>Cordero Anticuchero</b> ★	<b>385</b>
<i>lamb chops (350gr) marinated in anticucho sauce, wasabi pure, chimichurri and rocoto sauce</i>	
<b>Lomo Saltado</b> ★	<b>385</b>
<i>Stir fried beef tenderloin, onion, tomato, soy sauce, vinegar and white rice</i>	
<b>Carne Miso</b>	<b>385</b>
<i>Australian beef tenderloin, miso mash potato, balsamic reduction sauce and sautee mushrooms</i>	
<b>Salmon al Miso</b>	<b>295</b>
<i>Grilled wild salmon fillet in miso yuzu glaze, satuteed vegetable and potato pure</i>	
<b>Pato</b>	<b>295</b>
<i>Slow cook duck leg, coriander rice, huancaína sauce, and criolla salsa</i>	
<b>Chupe Udon</b>	<b>295</b>
<i>King prawns, udon noodles, chupe sauce, pineapple chalaquita and garlic chips</i>	
<b>Sudado</b>	<b>285</b>
<i>Pan seared catch of the day, fish broth, tomato, onion and aromatized rice</i>	
<b>Adobo Nikkei</b> 🐷	<b>285</b>
<i>Crisp stew pork belly with red bean ragout coriander rice, aji verde, vegetables</i>	
<b>Pulpo</b>	<b>275</b>
<i>Slow cook octopus, Anticuchero sauce, Huancaína and tuber chip</i>	
<b>Pollo al Horno</b>	<b>215</b>
<i>Peruvian style braised spring chicken with baby potatoes and huancaína sauce</i>	
<b>Chicken Milanesa</b>	<b>195</b>
<i>Chicken katsu, salad, tomato salsa and grilled baby corn</i>	
<b>Berenjena</b> 🌿	<b>195</b>
<i>Coriander rice, roasted egg plant, chalaquita, rocoto sauce, miso yuzu sauce and sweet potato touille</i>	
<b>Arrocito Nikkei</b>	
<i>Moist stir fried rice with vegetables and oyster sauce</i>	
- Beef	<b>355</b>
- Chicken	<b>225</b>
- Prawn	<b>225</b>

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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

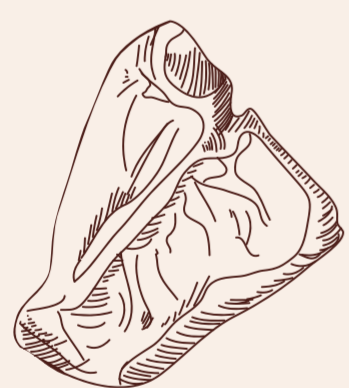
Rack	800 gr	1175
Chops	500 gr	550

### Pork 🐷

Pork Spare Ribs, Costillas de Cerdo	500 gr	385
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Grilled menu are served with fresh Lembang fine tomatoes, garlic confit, signature chimichurri, mushroom sauce, and tomato salsa.

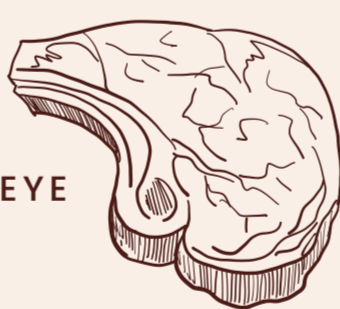
PORTERHOUSE



TOMAHAWK



RIBEYE



STRIP



TENDERLOIN



## SIDES ACOMPANAR

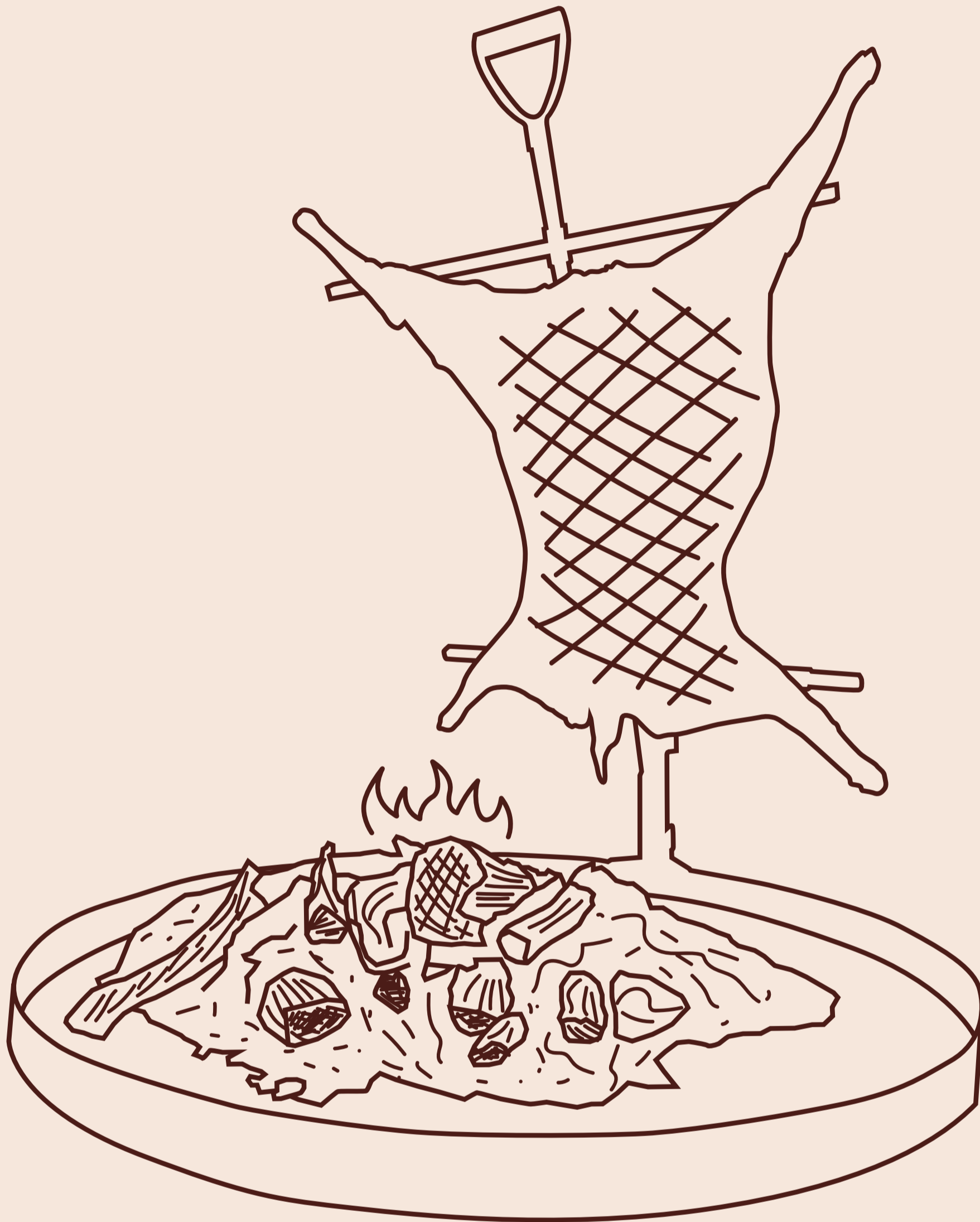
55

- Coriander Rice 🌿
- Yakimeshi Rice ★
- Truffle Fries
- Champignon al Ajo 🌿 ★
- Lemon Crispy Bun
- Arroz con Choclo
- Mashed Potato
- Yakiudon
- Verduras de Temporadas
- Salteadas 🌿
- Macaroni & Cheese
- Tuber Chips
- Regular Fries

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## **CORDERO ASADO ENTERO**

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

*Please order 3 days in advance*



## DESSERT POSTRE

### **Miso Creme Brulee** ★ 95

*Caramelized miso custard,  
hazelnut ice cream*

### **Churros** 95

*Classic fried dough with cinnamon sugar  
coating for perfection*

### **Molten Miso Fondant** ★ 95

*Dark chocolate fondant, miso ice cream,  
caramel sauce*

### **Yuzu Pavlova** 95

*Seasonal fruits, mix berries, mango  
sauce, and meringue*

### **Cacao** ★ 95

*Dark chocolate ganache, chocolate  
touille, raspberry yuzu ice cream,  
chocolate sponge cake*

### **Trio Ice Cream** 95

*Three scoops of assorted ice cream*

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## BEVERAGES BEBIDAS

### MOCKTAILS

**Jack and Mac** ★ 55

*Jackfruit, milk, coconut milk, pandan syrup and macadamia*

**Chicha Morada**★ 55

*Purple corn, pear, cinnamon, pineapple, clove*

**Red Lips** 55

*Apple juice, cranberry juice, lime juice and strawberry syrup*

**Fruit Punch** 55

*Guava juice, pineapple juice, orange juice, strawberry syrup and topped with Sprite*

**Innocent Berry Mojito** 55

*Muddles of fresh mint leaves, mixed berry, lime and soda water*

**Kion** 55

*Ginger water with vanilla, peach and pineapple juice topped with tonic*

**Ambarella**★ 55

*Ambarella (Kedondong), cranberry, Kiamboy, and sodawater*

**Candy Whisper** 55

*Guava juice, pineapple juice, strawberry syrup, caramel syrup and cream*

(★): Monomono House Mocktail,

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## **BEER**

<b>Guinness Stout</b> - <i>Ireland</i>	<b>80</b>
<b>Carlsberg</b> - <i>Denmark</i>	<b>65</b>
<b>Heineken</b> - <i>Holland</i>	<b>65</b>
<b>San Miguel</b> - <i>Philippines</i>	<b>65</b>
<b>Bintang</b> - <i>Indonesia</i>	<b>55</b>
<b>Bintang Raddler</b> - <i>Indonesia</i>	<b>55</b>
<b>Prost Alster Lemon</b> - <i>Indonesia</i>	<b>55</b>
<b>Prost Pilsener</b> - <i>Indonesia</i>	<b>55</b>

## **SOFT DRINK**

<b>Ginger Beer</b>	<b>55</b>
<b>Coca Cola</b>	<b>40</b>
<b>Diet Coke</b>	<b>40</b>
<b>Sprite</b>	<b>40</b>
<b>Root Beer</b>	<b>40</b>
<b>Tonic Water</b>	<b>40</b>
<b>Soda Water</b>	<b>40</b>

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## **SPECIALTY TEA**

Darjeeling Gomtee	55
Sencha Green Tea	55
Emerald Mint Tea	55
Chamomile Tea	55
The Bouquet	55

## **FLAVORED ICE TEA**

Lychee Tea	50
Lemongrass Tea	40
Lemon Tea	40

## **HOT COFFEE**

Cappucino	40
Cafe Latte	40
Espresso	35
Americano	35

## **MINERAL & SPARKLING WATER**

Equil Sparkling	50
Equil Natural	45
Aqua Reflections	40