

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 Specials

September – October

Ebi Bites



Pescado Anticucho



Limania Maki



For information & reservation:
☎ 0811-2020-0500



MANTARO SET MENU

IDR 550.000 NETT / Person

APPETIZERS (for sharing)

Rocoto

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

Pulpito olivo

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

Papita

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

Frito

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

MAIN COURSE (Choose 1 / person)

Carne Lentils

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

Pescado Macho

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

Pollo al Horno

Peruvian style braised spring chicken with baby potato, and huancaína sauce

Braseado 🐷

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

DESSERT (Choose 1 / person)

Cacao

Dark chocolate ganache, chocolate tuile, raspberry yuzu ice cream, and 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,
and tobiko

Umami Salad 🌿★

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

SOUPS

Miso Nikkei

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

Champignones de Crema

Wild mushroom soup, duxelle gyoza, nori, and truffle oil

Chupe ★

Prawn broth, udon noodles, and 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 eggplant, chalaquita, rocoto sauce,
miso yuzu sauce and sweet potato tuile

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 tuile, raspberry yuzu
ice cream, and 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, and 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 cooked octopus slices, olive sauce, and tortilla chips

Nori Tartare 170

Salmon, aji amarillo, avocado, tobiko, and 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, and 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,
served with 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 parmesan chili sauce, topped with tobiko

Yakuza 160

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

Anticuchero 150

Roasted vegetables, 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, and tobiko

Nigiris

Crispy Rice 160

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

Tuna Foie Grass 140

Tuna nigiri with foie gras, unagi sauce, and himalayan salt

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SOUPS SOPAS (INDIVIDUAL SERVING)

Miso Nikkei <i>Misoshiru, silken tofu, eggplant tempura, soba noodles, and quail egg with nori</i>	95
Champignones de Crema <i>Wild mushroom soup, duxelles gyoza, nori, and truffle oil</i>	95
Chupe ★ <i>Prawn broth, udon noodles, and enoki tempura</i>	95

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MAIN COURSE FONDO

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

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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	Market Price
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

Lamb

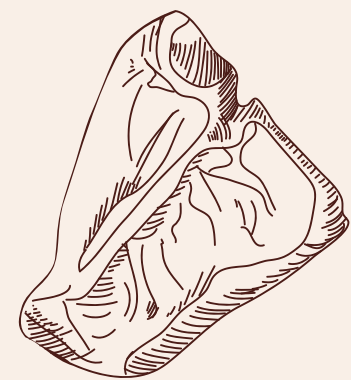
Rack	800 gr	1175
Chops	500 gr	550

Pork 🐷

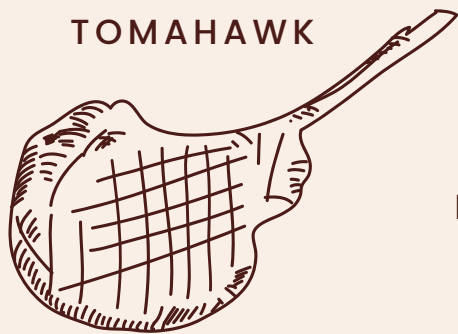
Pork Spare Ribs, Costillas de Cerdo	500 gr	385
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Grilled menu are served with fresh Lembang fine tomatoes, garlic confit, signature chimichurri, mushroom sauce, and tomato salsa.

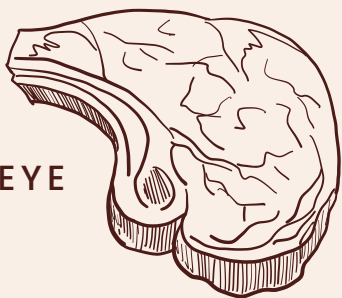
PORTERHOUSE



TOMAHAWK



RIBEYE



STRIP



TENDERLOIN

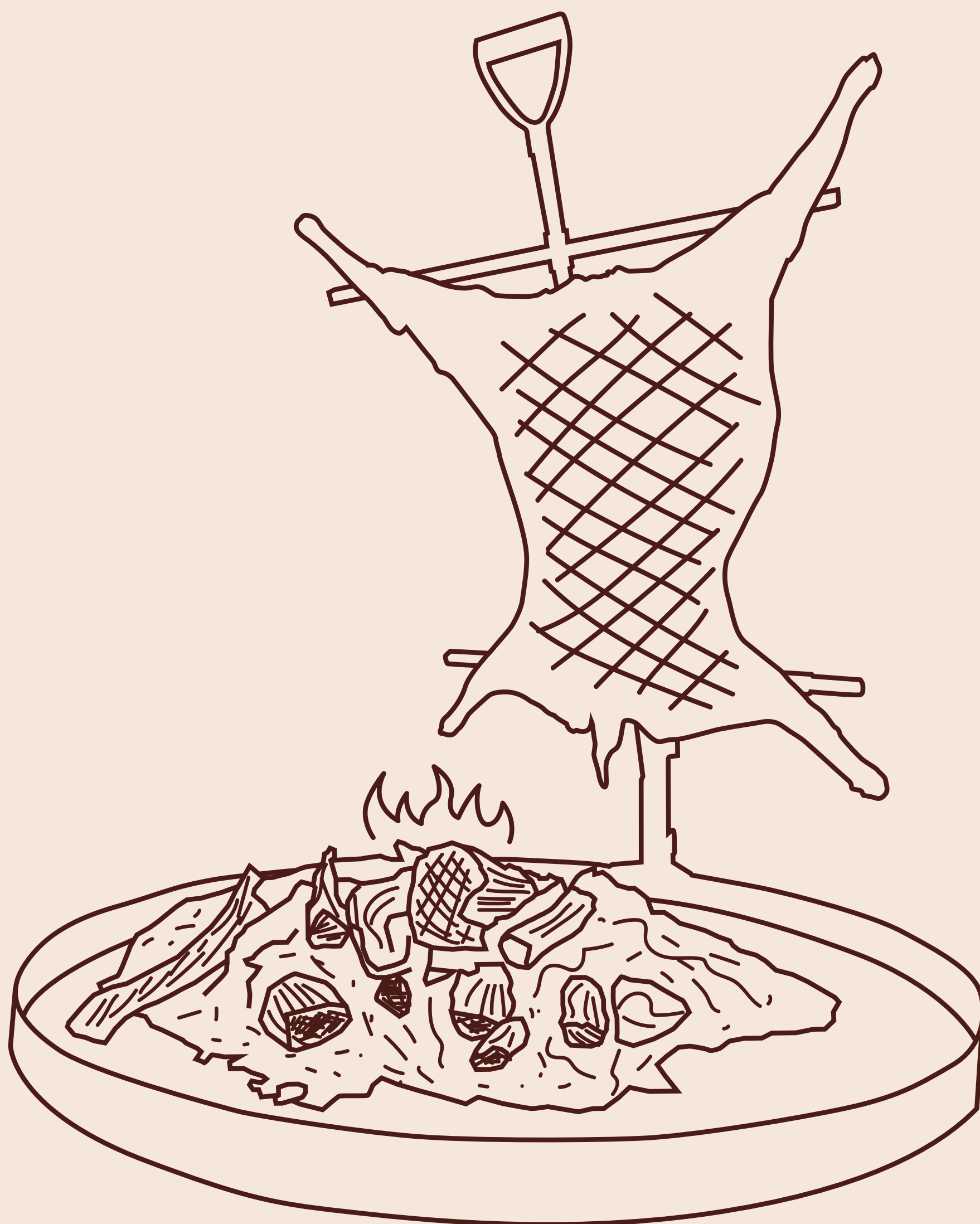


SIDES ACOMPANAR 55

- Yakimeshi Rice ★
 - Truffle Fries
 - Champignon al Ajo 🌿 ★
 - Lemon Crispy Bun
 - Mashed Potato
- Verduras de Temporadas
 - Salteadas 🌿
 - Macaroni & Cheese
 - 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,
and caramel sauce*

Yuzu Pavlova 95

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

Cacao ★ 95

*Dark chocolate ganache, chocolate tuile,
raspberry yuzu ice cream, and 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, and 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



BEER

Kirin Ichiban - <i>Japan</i>	95
Guinness Stout - <i>Ireland</i>	65
Carlsberg - <i>Denmark</i>	65
Heineken - <i>Holland</i>	65
San Miguel - <i>Philippines</i>	65
Bintang - <i>Indonesia</i>	65
Bintang Radler - <i>Indonesia</i>	55
Bintang Crystal - <i>Indonesia</i>	55

SOFT DRINK

Ginger Beer	55
Coca Cola	40
Diet Coke	40
Sprite	40
Root Beer	40
Tonic Water	40
Soda Water	40

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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
Fiji Water	45
Aqua Reflections	40

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