

**OKHO
BBQ**



OKHO BBQ

REGULER BBQ

SET REGULER

(Karubi, Beef Slice, Short Ribs, Harami, Beef Tongue)

370K



Karubi

(The most tender and very juicy, has more marbling than roast cuts do.)

75K



Beef Slice

(Enhance the flavours of your meals using the finest cut of prime-grade beef.)

70K



Short Ribs

(A short portion of the rib bone, which is overlain by meat which varies in thickness.)

88K



Harami

(Comes from the diaphragm area so it has a bolder flavor than other cuts of meat.)

80K



Beef Tongue

(We only use the tender and white part of tongue and cut it approx 5mm thickness)

65K



Smoked Beef Tongue

(Is gourmet fare, and it is very tasty when served either hot or cold.)

75K

OKHO BBQ

PREMIUM BBQ

SET PREMIUM
(Saikoro Wagyu,
Premium Beef Slice,
Wagyu Rib Eye,
Premium Karubi, Wagyu
Steak)



520K



Saikoro Wagyu

(The beef is shaped into a dice and often grilled. Very melting and juicy.)

80K



Premium Beef Slice

(It's superior marbling that's delightfully buttery, decadently rich and distinct in flavour.)

85K



Wagyu Rib Eye

(Made from a cross between purebred **Wagyu** and traditional Japanese cattle, creating a buttery texture with the rustic.)

95K



Premium Karubi

(Karubi has more marbling and melting than roast cuts do.)

90K



Wagyu Steak

(It has well-balanced marbling and red meat.)

180K



Kobe Steak

(The meat is a delicacy, valued for its flavor, tenderness, and fatty, well-marbled texture.)

750K

OKHO BBQ

Appetizer



Edamame

(The pods are boiled or steamed and may be served with salt or other condiments.)

30K



Tsukune

(Is a Japanese chicken meatball most often cooked yakitori style and sometimes covered in a teriyaki sauce.)

25K



Agedashi Tofu

(Silken firm tofu, cut into cubes, is lightly dusted with potato starch or cornstarch and then deep fried until golden brown.)

30K



Spicy Kyuri

(Is a traditional side dish of salted, chili powder and fermented vegetables.)

15K



Gyoza

(The best mix of textures the best mix of textures, where you get crispy bottoms and tender soft tops that encase the juicy filling inside.)

40K



Chawanmushi

(Is a Japanese chicken meatball most often cooked yakitori style and sometimes covered in a teriyaki sauce.)

88K



Kimuchi

(Is a cucumber with some ingredients and spicy taste.)

75K

OKHO BBQ

SOUP

Miso Soup

(Traditional Japanese soup consisting of a dashi stock into which softened miso paste is mixed.)

35K



Karubi Soup

(The spicy soup with some karubi beef.)

75K



Kenchinjiru soup

(Vegetable soup with root vegetables and tofu.)

70K



Wakame Soup

(Is a stock with some seaweed and salty taste.)

88K



Osuimono Soup

(Is a clear soup with some shell and smooth taste.)

80K



Hiyajiru Soup

(Is a cold miso soup with sesame and horse marckerel.)

65K



Oshiruko Soup

(Made from sweet red bean soup and mochi. It is one of the comfort foods commonly eaten in winter.)

75K

OKHO BBQ

RICE & NOODLE



Rice

(With a premium quality Japanese Rice.)

10K

Yakimeshi

(The authentic Japanese Fried Rice with chicken, egg and vegetables.)

55K



Yaki Udon

(The Japanese stir-fried udon noodles with meat and vegetables.)

55K



Soba (Hot/Cold)

(We are served either chilled with a dipping sauce, or in hot broth as a noodle soup.)

35K



Niku Udon

(This comfort dish is made of warm udon noodles in a savory hot soup, topped with thinly sliced beef seasoned and stir fried.)

60K



Miso Ramen

(Simply refers to ramen served with a miso extract and sesame taste.)

60K



Shoyu Ramen

(Simply refers to ramen served with a soy sauce-based broth that is usually in clear, brown color.)

55K

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Dessert

Milk Pudding

(The silky and soft milk pudding with brown caramel sauce.)

30K



Namagashi

(Is a general term for snacks used in the Japanese tea ceremony.)

65K



Sakura Mochi

(Is a Japanese sweet consisting of sweet pink-colored rice cake with a red bean paste center, and wrapped in a pickled cherry blossom leaf.)

83K



Matcha Ice Cream

(With a premium matcha makes your enjoyed for dessert.)

20K



Mango Pudding

(With a sweet mango and silky smooth pudding.)

25K



Suama

(A combination of the kanji for celebration "su" and sweet "ama".)

40K

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DRINKS



Sake

(Is an alcoholic beverage made by fermenting rice that has been polished to remove the bran.)

550K



Lemon Tea

(A perfect tea with some lemon and simple syrup.)

20K

Ocha (Hot/Cold)

(The most common type of tea and there's refill.)

18K



Coca Cola

(The sweetened carbonated soft drink for freshly.)

10K



Matcha Latte (Hot/Cold)

(A perfect blend of matcha tea and texture milk with a touch of sugar.)

20K



Beer Bintang

(The most best beer and makes your stamina fulfilled.)

35K