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KŌHAI SUSHI OMAKASE

250

13 courses of Kōhai's
speciality dishes
served by our chef with love
to your table
only available in Sushi Bar.
Please ask our server for
more information.

 @kohaisushi.id

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APPETIZERS & SALAD

EDAMAME /23

Steamed Edamame, Sea Salt.

CRISPY SALMON SKIN /33

Marinated Fried Salmon Skin.

CHUKA WAKAME SALAD /39

*Marinated Seaweed, Mixed Lettuce,
Kohai's Dressing.*

CHUKA KURAGE SALAD /42

*Marinated Jellyfish, Mixed Lettuce,
Kohai's Dressing.*

CHUKA IDAKO SALAD /44

*Marinated Baby Octopus, Mixed Lettuce,
Kohai's Dressing.*

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TEMPURA

SHRIMP TEMPURA /43

Shrimp, Ranch Sauce.

CALAMARI TEMPURA /43

Calamari, Miso Mayo.

CRAB TEMPURA /53

Soft Shell Crab, Ponzu Sauce.

PRAWN TEMPURA /46

Prawn, Ponzu Sauce.

SOUP

MISO SOUP /42

Dashi, Miso, Japanese Firm Tofu.

SHOYU RAMEN SOUP /45

Dashi, Kohai's Soy, Soba Prawn Tempura.

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SUSHI
GUNKAN

SALMON ABURI MENTAI /19

Salmon, Wasabi, Tobiko Mayo.

MAGURO /17

Big Eye Tuna, Wasabi.

HAMACHI /22

Hamachi, Wasabi.

IKURA /39

Salmon Roe, Wasabi.

UNI /97

Hokkaido Sea Urchin, Wasabi.

KANI /10

Crabstick, Wasabi.

TOBIKO /14

Flying Fish Roe, Wasabi.

CHUKA IDAKO /13

Marinated Baby Octopus, Wasabi.

CHUKA KURAGE /11

Marinated Jellyfish, Wasabi.

CHUKA WAKAME /9

Marinated Seaweed, Wasabi.

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HOSOMAKI

SALMON / 33

Salmon, Wasabi.

MAGURO / 29

Big Eye Tuna, Wasabi.

NEGITORO / 79

Fatty Tuna Belly, Scallion, Wasabi.

UNAGI / 49

BBQ Eel, Wasabi.

PRAWN / 29

Prawn Tempura, Wasabi.

KANI / 27

Kani, Wasabi.

CUCUMBER / 18

Kyuri, Wasabi.

ASPARAGUS / 23

Asparagus, Wasabi.

AVOCADO / 18

Avocado, Wasabi.

TAMAGO / 21

Japanese Omelette, Wasabi.

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NIGIRI

SALMON /17

Salmon, Wasabi

SALMON ABURI /19

Salmon, Tobiko, Wasabi, Spicy Mayo.

MAGURO /16

Big Eye Tuna, Wasabi.

OTORO /45

Fatty Tuna Belly, Wasabi.

OTORO ABURI /47

Fatty Tuna Belly, Wasabi.

HAMACHI /23

Yellowtail, Wasabi.

UNAGI /25

BBQ Eel, Wasabi, Unagi Sauce.

SABA /15

Japanese Mackerel, Wasabi.

KINMEDAI /25

Golden Eye Red Snapper, Wasabi.

UNI /109

Hokkaido Sea Urchin, Wasabi.

NODOGURO /16

Rosy Seabass, Wasabi.

GOMA FUEDAI /14

Star Snapper Mackerel, Wasabi.

MONGO IKA /19

Golden Cuttlefish, Wasabi.

TAMAGO /11

Japanese Omelette, Wasabi.

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URAMAKI

SPICY MAGURO /38

*Big Eye Tuna, Spicy Mayo,
Scallion, Sesame.*

SPICY SALMON /37

*Salmon, Spicy Mayo,
Scallion, Sesame.*

PRAWN /42

*Prawn Tempura, Garlic Mayo,
Kyuri, Sesame.*

SOFT SHELL CRAB /42

*Soft Shell Crab Tempura, Garlic Mayo,
Kyuri, Sesame.*

TORI KARAAGE /29

*Chicken Karaage, Garlic Mayo,
Kyuri, Sesame.*

UNAGI /52

BBQ Eel, Unagi Sauce, Kyuri, Sesame.

VEGETARIAN /27

*Asparagus, Avocado, Kyuri,
Japanese Mayo, Sesame.*

CALIFORNIA /31

*Crabstick, Avocado, Japanese Mayo,
Kyuri, Sesame.*

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SASHIMI

SALMON /46
Norwegian Salmon.

MAGURO /44
Big Eye Tuna.

OTORO /129
Fatty Belly Tuna.

HAMACHI /61
Yellowtail.

UNAGI /69
BBQ Eel.

IKURA /109
Salmon Roe.

KINMEDAI /67
Golden Eye Red Snapper.

NODOGURO /42
Rosy Seabass.

GOMA FUEDAI /38
Star Snapper Mackerel.

MONGO IKA /53
Golden Cuttlefish.

TAMAGO /27
Japanese Omelette.

CHUKA WAKAME /29
Marinated Seaweed.

CHUKA IDAKO /33
Marinated Octopus.

CHUKA KURAGE /31
Marinated Jellyfish.

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SIGNATURE ROLL

SALMON BELLY /87

*Salmon, Spicy Mayo, Garlic Mayo,
Scallion.*

MAGURO /83

*Big Eye Tuna, Spicy Mayo,
Garlic Mayo, Scallion.*

DRAGON /79

*BBQ Eel, Prawn Tempura, Avocado,
Kyuri, Garlic Mayo, Unagi Sauce.*

TORI KARAAGE VOLCANO /71

*Chicken Karaage, Kyuri, Scallion,
Garlic Mayo, Spicy Mayo, Sesame.*

KANI TOBIKO VOLCANO /71

*Crabstick, Tobiko, Kyuri, Avocado,
Garlic Mayo, Spicy Mayo, Sesame.*

**KOHAI'S SUSHI FESTIVAL
(Chef's Choices)**

Small Sushi Festival /150

*2 Uramaki, 2 Hosomaki, 1 Gunkan,
1 Nigiri, 1 Sashimi.*

Medium Sushi Festival /260

*2 Uramaki, 2 Hosomaki, 3 Gunkan,
3 Nigiri, 3 Sashimi.*

Big Sushi Festival /470

*4 Uramaki, 4 Hosomaki, 6 Gunkan,
6 Nigiri, 6 Sashimi.*

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MAIN COURSE

SPICY SALMON ABURI /63

*Baked Salmon, Spicy Mayo,
Chives, Tobiko, Sesame.*

HAMACHI TERIYAKI /49

Pan Seared Yellowtail, Teriyaki, Sesame.

TRUFFLE GYU TERIYAKI /53

*Sauteed Beef w/ Truffle, Teriyaki,
Chives, Sesame.*

TRUFFLE TORI TERIYAKI /43

*Sauteed Chicken w/ Truffle, Teriyaki,
Scallion, Sesame.*

MISO SAIKORO GYU /89

*Pan Seared Saikoro Wagyu MBS 4,
Miso, Chives.*

TORI NANBAN /49

*Crispy Chicken Thigh, Nanban Sauce,
Ranch Dressing, Scallion.*

TORI KARAAGE /41

*Chicken Karaage, Garlic Mayo,
Scallion, Sesame.*

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EXTRAS

ONSEN EGG / 10

Slow Cooked Egg.

GOHAN / 8

Steamed Rice.

DESSERT

OGURA MOCHI ICE CREAM / 27

Red Bean.

NERI GOMA MOCHI ICE CREAM / 27

Black Sesame.

CHOKORETO MOCHI ICE CREAM / 27

Chocolate.

BANIRA MOCHI ICE CREAM / 27

Vanilla.

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ARTISAN TEA

ASIAN UNITEA /25

*Black Tea, Lavender, Rose, Ginger,
Cinnamon.*

BRILLIANT ORANGE /25

*Green Tea, Orange, Osmanthus Flower,
Sappan Wood.*

GLORIOUS WHITE /30

White Tea, Orange, Pekoe, Rose.

FRESH O GREEN /25

Green Tea, Mint, Lime.

TEA MOCKTAIL

HANAKO /30

Rose, Soda, Black Tea.

SORA /35

Markisa, Mint, Soda, Green Tea.

IKU /30

Lemon, Soda, Black Tea.

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JAPANESE TEA & WATER

SENCHA / 19

KOMBUCHA / 32

OCHA / 15

MINERAL WATER / 15

** Prices are in thousand rupiahs
** Let us know if you have any allergies

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