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UTOPIA
CAVE CLUB



2HR BOTTOMLESS DINING 495K



LUXURY ITEMS

| | 30 gr | | 30 gr | 50 gr |
|--|-------|---|-------|-------|
| KALUGA CAVIAR SERVED ON ICE | 1800 | ALASKAN KING CRAB | 280 | 369 |
| Classic Condiments - Vodka Creme Fraiche - Seaweed Croutes | | Yuzu & Avocado Cream - Wasabi Aioli - Ginger & Soy Glaze - Summer Flowers | | |

NOT INCLUDED ON FREE FLOW

RAW

LOMBOK OYSTERS (6 PCS) 195
Served with a Classic French Vinaigrette & Lemon or Japanese Soy & Citrus Vinaigrette

WAGYU BEEF TARTARE (2 PCS) 180
Toasted Sourdough Croute - Shallot & Truffle Dressing - Crispy Garlic - Truffle Aioli - Fresh Winter Truffle

WILD CAUGHT FISH OF THE DAY CARPACCIO 140
Ginger Soy Glaze - Shallots - Chives - Baby Herbs and Flowers - Seaweed Bread Croutes

WAGYU BEEF CARPACCIO 190
Truffle Ponzu - Fresh Herbs - Shimeji Mushrooms - Sourdough Crackers

TUNA TARTS 180
Ginger & Soy Dressing - Cream Fraiche - Salmon Roe

JAPANESE MINI SALADS

UTOPIA SALAD 85
Mixed Greens - Cherry Tomato - Toasted Sesame - Edamame
Miso & Honey Dressing.

Add Extra:
Tuna 95 | Salmon Sashimi 125

BABY JAPANESE CUCUMBER SALAD 75
Shallot and Ginger Dressing - Togarashi - Crunchy Garlic - Garlic Aioli - Toasted Sesame - Chilli Oil

TUNA TATAKI & SEAWEED SALAD 110
Black Pepper and Sesame Crusted Yellowfin Tuna - Wakame Salad - Yuzu and Avocado Cream - Ponzu Glaze - Coriander

SUSHI & SASHIMI

SALMON ABURI ROLL 200
Crispy Tempura Prawn - Avocado - Tempura Bits - Sesame - Wasabi Mayo - Teriyaki Glaze

WAGYU BEEF ROLL 195
Wild Mushrooms - Chives - Crispy Potato - Crunchy Garlic - Truffle Mayo - Shaved Black Truffle

SPICY TUNA ROLL 165
Baby Cucumber - Avocado - Sriracha Mayo - Micro Coriander

[V] CHILI GLAZED TOFU ROLL 135
Rucola - Baby Asparagus - Chives - Marinated Tofu - Crunchy Tempeh - Vegan Wasabi Mayo

SALMON & CRUNCHY SKIN ROLL 160
Avocado - Baby Cucumber - Tempura Bits - Salmon Egg

UNAGI ROLL (6 PCS) 195
Baby Cucumber - Pickled Daikon - Avocado - Tempura Bits - Black Tobiko

GRILLED PRAWN & CRAB ROLL (6 PCS) 160
Crab Salad - Tobiko - Avocado - Cucumber - Spicy Mayo

GRILLED LOBSTER ROLL (6 PCS) 195
Crab Salad - Avocado - Tempura Bits - Wasabi Mayo - Tobiko

SALMON & IKURA GUNKAN (3 PCS) 195
Lemon Creme Fraiche - Chives - Gold Leaf

TAMAKI CONE (2 PCS)

SALMON OR TUNA TARTAR 160
Cucumber - Avocado - Shiso - Sesame - Chives

SPICY TUNA 160
Sriracha - Kewpie Mayo - Sesame - Shiso - Cucumber - Avocado

TERIYAKI MARINATED TOFU 120
Shiso - Avocado - Cucumber - Pickled Daikon

UNAGI 195
Cucumber - Shiso - Avocado - Sesame - Unagi Glaze - Tobiko

NIGIRI

| CHOOSE YOUR SERVINGS | 4 | 8 | 12 |
|----------------------------|-----|-----|-----|
| Tuna | 100 | 200 | 300 |
| Salmon | 120 | 240 | 360 |
| Wild White Fish of The Day | 55 | 110 | 165 |
| Prawn | 55 | 110 | 165 |

SASHIMI

| CHOOSE YOUR SERVINGS | 6 | 12 | 24 |
|----------------------------|-----|-----|-----|
| Tuna | 95 | 190 | 285 |
| Salmon | 125 | 250 | 375 |
| Wild White Fish of The Day | 95 | 190 | 285 |

JAPANESE YAKITORI

CHOOSE CHILI & MISO GLAZE OR TERIYAKI

CHICKEN YAKITORI 95
Leek - Coriander - Shizo - Wasabi Mayo

PORK BELLY YAKITORI 105
Leek - Coriander - Shizo - Wasabi Mayo

SHITAKE MUSHROOM YAKITORI 85
Leek - Coriander - Shizo - Wasabi Mayo

FROM THE KITCHEN

ITEMS FROM OUR KITCHEN MIGHT COME AT DIFFERENT TIMES THAN THE REST OF THE MENU

EDAMAME 75
Wok Seared with Black Truffle Aioli

CRISPY BREADED SQUID 135
Togarashi Chilli - Furikake - Kewpie Mayo - Bonito Flakes

LIGHT TEMPURA OYSTERS (6 PCS) 140
Dry & Smoked Bonito Broth - Tartare Sauce - Shaved Bonito Flakes

KOREAN FRIED CHICKEN 120
Double Crispy Chicken - Gochujang Chilli - Roast Garlic

DOUBLE WAGYU SMASHED BURGER 185
2 House-Ground Wagyu Beef - Secret Sauce - Pickles - American Cheddar Cheese - Fries

FRIES 75
Ketchup and Aioli Dip

PIZZA

[V] STREGA 125
Confit Garlic Purée - Parmesan - Parsley & Mozzarella

[V] MARGHERITA 125
Fresh Mozzarella - Cherry Tomatoes - Basil - Napolitana Sauce

[V] FUNGHI 300
Wild Mushroom - Sweet Garlic - Truffle Mascarpone - Arugula and Fresh Winter Truffles Shaves

PROSCIUTTO 230
Napolitana Sauce - Stracciatella - Wild Arugula - Basil and Finished with Shaved Parma Ham

DOUBLE PEPPERONI INFERNO 180
Spicy Salami - Mozzarella - Cherry Tomatoes - Chili Flakes - Fresh Mint - Napolitana Sauce and Bocconcini

THE GREEK PIZZA 175
Spiced Ground Lamb - Bell Peppers - Wood Fired Red Onion - Feta Cheese - Tzatziki and Garden Mint

[V] VEGGIE LOVER PIZZA 140
Napolitana Sauce - Shaved Zucchini - Roasted Eggplant - Rucola - Smoked Goat Cheese Red Onion - Cherry Tomatoes - Basil Oil - Sumbawa Honey

GRILLED PRAWN & BACON PIZZA 230
Stracciatella - Grilled Tiger Prawn - Beef or Pork Bacon - Chives

MORTADELLA DI BOLOGNA & STRACCIATELLA 210
Mascarpone - Pistachio - Basil Oil - Parmesan

DESSERTS

SALTED CHOCOLATE TART 80
Milk Gelato - Salted Caramel

CITRUS TART 80
Lemongrass Passion Fruit Sauce - Passion Fruit Gel - Lemon Confit - Italian Merengue

FRUIT PLATTER 90
Sliced Local Seasonal Fresh Fruits