

# AMBAR JAPANESE FUSION

## To Start

<i>Udang Salad</i> (N)	260
Crispy prawn topped with tonkatsu served with mixed green soya olive oil	
<i>Spicy Tuna</i> (DF)	300
Sliced tuna, wasabi, sesame oil, spring onion and togarashi	
<i>Sashimi Moriawase</i> (GF) (DF)	350
Selection of raw fish, toro, salmon, white fish and tuna	

## Tartare

<i>Toro Tartare</i> (DF)	400
Fatty tuna, ginger, spring onion, egg yolk and Avruga pearl	
<i>Tuna Tartare</i> (DF)	350
Tuna, ginger, spring onion, egg yolk and Avruga pearl	
<i>Salmon Tartare</i> (DF)	350
Salmon, ginger, yellow radish, spring onion, egg yolk and Avruga pearl	

*(V) VEGETARIAN, (GF) GLUTEN-FREE, (N) NUTS, (DF) DAIRY - FREE, (P) PORK*

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## Usuzukuri

Thinly sliced sashimi is popular way to presenting white fish in Japanese culture.

**Usuzukuri Scallop** (DF) (P) 320

Scallop, smoked pork Balinese urutan, spring onion and ponzu

**Usuzukuri Truffle** (DF) 290

Red snapper, truffle paste, microgreens, ponzu and extra virgin olive oil

**Usuzukuri Sambal Matah** (N) 290

Red snapper, sambal matah, rempeyek, soya and coconut oil

**Usuzukuri Plaga Tomato and Jicama** (V) (DF) 250

Plaga tomato, jicama, burnt onion tosazu, yuzu mint granita and wasabi dressing

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## Maki

<i>Spicy Salmon Rolls (8 pcs) (DF)</i>	<i>300</i>
<i>Torched salmon, teriyaki, avocado, cucumber and chili mayo</i>	
<i>Salmon Avocado and Tuna Rolls (8 pcs) (DF)</i>	<i>300</i>
<i>Tuna, salmon, avocado, spring onion and Avruga pearl</i>	
<i>Soft Shell Crab and Eel Rolls (8 pcs) (DF)</i>	<i>300</i>
<i>Soft shell crab tempura, eel, avocado, cucumber and sliced fried egg</i>	
<i>Prawn Mango Kaffir Lime Rolls (8 pcs) (DF)</i>	<i>300</i>
<i>Poached prawn, crab tobiko, tanuki, avocado, cucumber and mango kaffir lime leave salsa</i>	
<i>Lobster &amp; Eel Rolls (8 pcs) (DF)</i>	<i>430</i>
<i>Lobster tempura, eel, crab mayo, cucumber, avocado, tobiko and teriyaki</i>	
<i>Ogura &amp; Avocado Roll (V) (DF)</i>	<i>230</i>
<i>Cucumber, cilantro, spiced ogura, mashed avocado and corn flakes</i>	
<i>Negi Toro Rolls (6 pcs) (DF)</i>	<i>230</i>
<i>Traditional Japanese rolls (hosomaki) toro</i>	
<i>Tuna Rolls (6 pcs) (DF)</i>	<i>220</i>
<i>Traditional Japanese rolls (hosomaki) tuna</i>	
<i>Salmon Rolls (6 pcs) (DF)</i>	<i>220</i>
<i>Traditional Japanese rolls (hosomaki) salmon</i>	

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## Hot

<b>Beef Ramen</b> (DF)	380
Shoyu broth, sliced wagyu beef, marinated egg, yuzu kosho, shiitake, negi and toasted seaweed	
<b>Kiwami Wagyu Steak</b>	900
Kiwami wagyu beef MB 9+, oyster king mushroom, yakiniku, crispy garlic, green salad and steamed rice	
<b>Pork Katsu Sando</b> (P)	330
Pork butt panko, brioche, caramelized onion, tonkatsu BBQ, white cabbage and lotus root chips	
<b>Chicken Yakitori</b> (DF)	250
Chicken thigh, teriyaki sauce, negi and sesame seeds	
<b>Green Tempura</b> (V) (DF)	220
Green bean, avocado, green leaf tempura and tentsuyu	

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## To Ends

<i>Ambar Tropical fruit Parfait</i> (V) (N)	150
<i>Passion cremeux, mango lime, salak compressed and dragon fruit sorbet</i>	
<i>Rhubarb Mille feuille</i> (V) (N)	150
<i>Chardonnay wine cream, rhubarb confit, lemon ophalys whipped ganache, Lychee and raspberry coulis, pistachio croustillant and vanilla sable</i>	
<i>Strawberry Mochi Ice Cream Sandwich</i> (V) (GF)	150
<i>Vanilla cookies, mochi and strawberry ice cream</i>	
<i>Pumpkin Cream Brûlée</i> (V) (GF)	150
<i>Locally source pumpkin cream and caramelized sugar cane</i>	
<i>Ice Cream and Sorbet Selection (2 Scoops)</i> (V) (GF)	140
<i>Vanilla, Chocolate, Strawberry, Passion fruit, Mango, Raspberry</i>	

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**AMBAR UBUD BAR**

Jalan Kedewatan, Banjar Kedewatan, Ubud – 80571 Gianyar, Bali, Indonesia

P: +62 813-3910-1992 | E: [fb.reservation@ritzcarlton.com](mailto:fb.reservation@ritzcarlton.com)

[www.ambarubudbar.com](http://www.ambarubudbar.com)