

マイケル
MAIKERU
JAPANESE DINING

**BUY 3
GET 1
FREE
RAMEN**

TnC applies

LUNCH PACKAGE

Bento Package
Bento + Miso + Drink
155K



Ramen Package
Ramen+ 2pcs Gyoza + Drink
140K

Rice Bowl Package
Rice Bowl + Drink
+ Dumpling Soup
135K



Drink Selection

Mocktails



Crystal Spring



Pink Party Punch



Sunshine



Yakultzu

Smoothies



Melon Berry



Mixfurutsu



Greenlych



Nasuberries

DINNER PACKAGE



Dinner Menu Package A 180K++

Bento Box
3 Yakitori (Thigh, Tender, and Skin)
Miso Soup
1 Drink (Mocktail/Smoothie)

Dinner Menu Package B 280K++



Angus Beef Tongue with Rice
Potato Salad/Gomadare Salad
Fried Gyoza
1 Drink (Mocktail/Smoothie)



Dinner Menu Package C 140K++

1 Ramen
1 Sasami and 1 Kawa
1 Drink (Mocktail/Smoothie)



— マイケル —
MAIKERU
JAPANESE DINING



**BUY 2
GET 1
FREE**

TERMS AND CONDITION APPLIED

RICE BOWL

Available only on 12PM-3PM



Salmon Teriyaki Bowl



IDR 90K

Rice, Fresh Salmon with Teriyaki Sauce and topped with Bean Sprout Salad

Ebi Don



IDR 85K

Rice, Fried ebi with egg, and Katsu Broth

Gyudon



IDR 65K

Rice, Slices of Beef with Savory Sauce, Egg and Ginger Pickled

Chicken Katsudon



IDR 55K

Rice, Fried Chicken Cutlet with Egg and Katsu Broth

Chicken Nanban



IDR 55K

Rice, Chicken Karaage with Nanban and Tartar Sauce, Ginger Pickle and Garlic Chip

RAMEN

Available for Lunch



(Ramen) Dry Salmon



IDR 85K

Homemade Ramen served with Marinated Salmon, Onsen Egg, Nori Crackers and Katsuboshi

(Ramen) Miso Chicken



IDR 70K

Homemade Ramen served with Miso Broth, Onsen Egg, topped with Chicken Cashiu and Nori

(Ramen) Curry Katsu



IDR 65K

Homemade Ramen served with Curry Broth, Chicken Katsu and Narutomaki

(Ramen) Shio Beef



IDR 90K

Slow cooked Beef Brisket, served with Creamy Paitan Soup, Homemade Ramen, Naruto, Tenkatsu, Nori and Spring Onion

(Ramen) Chicken Paitan



IDR 75K

Creamy Chicken Broth cook in 8 hours, served with homemade Ramen, Chicken Cashiu, Nori and Onsen Egg

(Ramen) Dry Beef



IDR 65K

Homemade Ramen served with Hoisin Beef, Chili Corn Sasame Sprout, Garlic Hips, Nori and Onsen Egg



Ebi Furai



IDR 120K

Ebi Furai, White Rice, Fried Gyoza, Coleslaw, Pickled Cucumber and Ginger

Black Chicken Karaage Curry



IDR 80K

Signature Black Chicken Karaage served with Curry Sauce, White Rice, Fried Gyoza, Coleslaw, Pickled Cucumber and Ginger

Unagi



IDR 175K

Caramelized Miso Grilled Unagi, White Rice, Fried Gyoza, Coleslaw, Pickled Kyuri and Ginger

Chicken Teriyaki



IDR 75K

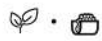
Grilled Chicken Teriyaki, White Rice, Fried Gyoza, Coleslaw, Pickled Cucumber and Ginger

TEMAKI NORI



(Temaki)

Roasted Cherry Tomato



IDR 45K

(Temaki)

Tuna Avocado



IDR 50K

(Temaki)

Unagi



IDR 75K

(Temaki)

Ebi Furai



IDR 60K

INARI



Inari Mentai (3pcs)



IDR 65K

Inari Geprek (3pcs)



IDR 50K

Inari Skewers (2pcs)



IDR 18K

PERSONAL DISH

Available only on 5PM-8PM



950K

🍷 Full Blood Wagyu Tenderloin

200gr Grilled Full Blood Wagyu Tenderloin served with Scallion and Wafu Dressing

950K

A5 Wagyu Oysterblade

200gr Grilled A5 Picanha served with scallion and wafu dressing

900K

A5 Wagyu Picanha

200gr Grilled A5 Picanha served with Scallion and Wafu Dressing

150K

Grilled Caramelized Unagi

80gr Grilled Unagi glazed with Caramelized Miso and Brown Sugar served with Gari

80K

Ebi Furai

Deep Fried Prawn

65K

Grilled Chicken Teriyaki

Grilled Chicken Thigh with Homemade Teriyaki Sauce and Homemade mix Sesame

Grilled Angus Beef Tongue

165K

Sautéed Angus Beef Tongue with Tare Sauce served with Sesame Dressing, Gari and Garlic Chips

450K

🍷 M7 Wagyu Oyster Blade

200gr Grilled Australian M7 Wagyu Oyster Blade served with Scallion and Wafu Dressing

Chicken Sando

75K

Crispy Crusted Katsu-Style Minced Chicken Cutlets, Pickled Cucumber, Cheddar and Homemade Shokupan

90K

Maguro Tataki

Grilled Tuna coated with Sumac Spices and mix Sesame served with Yuzu-lime Dressed Salad and Homemade Lime Mayo

Salmon Wasabi Mashed Potatoes

135K

80gr Overnight Marinated Grilled Salmon served with Wasabi Mashed Potato and Homemade Togarashi

RICE



25K

🍷 Sesame Rice

25K

Nori Butter Rice

15K

Steamed White Rice

SALAD & SOUP



30K

Miso Soup
Additional Dumplings +15K

30K

Potato Salad

40K

Gomadare Salad

30K

Bean Sprout Salad

35K

Summer Miso Salad

KUSHIYAKI



80K/150K

📍 M4 Wagyu Striploin 1pc/2pcs

28K

Cherry Tomato
and Beef Bacon

50K

King Prawn

15K

Shitake Mushroom

55K

Mentai King Prawn

12K

Shimeji Mushroom

35K

📌 Enoki Rolls (2 pcs)

8K

Garlic

30K

📌 Mozza Rolls (2pcs)

YAKITORI



Choose Tare (Sweet) or Shio (Savory)

(Tsukune)

Chicken Meatball

(Sasami)

Chicken Tender

(Mune)

Chicken Breast

(Momo)

Chicken Thigh



IDR 23K



IDR 17K



IDR 18K



IDR 18K

(Negima)

📍 Chicken Thigh
& Scallion

(Kawa)

Chicken Skin

(Tebasaki)

Chicken Wings

(Hatsu)

Chicken Heart



IDR 18K



IDR 17K



IDR 17K



IDR 15K

(Reba)

Chicken Liver

(Sunagimo)

Chicken Gizzard

(Small)

Yakitori
Moriawase

(Large)

Yakitori
Moriawase



IDR 15K



IDR 15K



IDR 140K



IDR 235K



65K

Salmon Skin (Truffle / Spicy)

Deep Fried Salmon Skin sprinkled with Home mixed Truffle Seasoning and served with Tobiko

40K

Salmon Collar

Grilled Marinated Salmon Collar

45K

Potato Beef Croquette

Deep Fried Potato Croquette with Smoked Beef insideserved with Mustard and Homemade Sauce

75K

Gyubara Moyashi Itame

Sautéed Sliced Beef and Bean Sprouts with Tare Sauce

105K

Tamago Unagi

55K

Shishamo Fish

Deep Fried shisamo fish served with wasabi mayo and togarashi

45K/50K

Fried Gyoza / Pan - Fried Gyoza

Deep Fried / Pan - Fried Chicken Gyoza served with homemade Gyoza Sauce

40K

Edamame

Original or Cabai Garam

40K

Tamagoyaki

Japanese rolled Omelette serve with Tobiko on top

20K

Oshinko Moriawase

35K

5 Spice Egg Roll

Minced Chicken with 5 Spice and Coleslaw

25K

Nori Fries

Black Karaage with Black Aioli

60K

Signature Chicken Karaage with Black Marinations served with Special Charcoal Dipping Sauce

105K

Saikoro Beef

Diced Australian Wagyu Beef sautéed with Tare Sauce, topped with Pea Sprout and Garlic Chips

85K

Gochujang Brussels Sprout

Fried Brussels Sprout with Gochujang Sauce topped with Sesame, Garlic Chips and Nori Flakes

Okonomiyaki (Beef Bacon)

85K

Japanese Pancake with Beef Bacon topped with Mayo, Okonomiyaki Sauce and Bonito Flakes

DESSERT



Shokupan Dessert with Ogura Ice Cream



IDR 50K

Soy Pudding with Nuts



IDR 45K

Nori Ice Cream with Daigaku



IDR 55K

*All prices are subject to prevailing govern



Chef Recommendation



New Menu



Jl. Tulodong Atas No.28
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Jakarta Selatan 12190



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