

# TSUNE

JAPANESE RESTAURANT

いらっしやいませ!  
**IRASSHAIMASE!**

**Om Swastyastu**

Welcome to Tsune Japanese Restaurant

Tsune: a symphony of infinity, constancy, and persistence  
Tsune Japanese restaurant embodies the timeless values of infinity, constancy, and persistence.  
We blend the delicate art of Japanese cuisine with the heartfelt warmth of Balinese hospitality,  
which is all brought to life by our skilled local Balinese team.

Each dish at Tsune is a masterpiece, crafted with the finest ingredients and utmost care.  
Indulge in our sophisticated bites, savor the freshest fish and seafood grills, and experience innovative  
contemporary sushi. At Tsune, our commitment is to deliver culinary masterpieces to your table,  
creating unforgettable dining experiences in the heart of the Wonderspace.



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# FOOD

## SASHIMI

**HAMACHI CARPACIO 90**

Hamachi Fish, Truffle Mayo, Soy Sauce, Wasabi, Gari, Furikake, Microgreens, Edible Flower

**TORO FOIEGRASS SASHIMI 90**

Toro, Foie Gras, Soy Sauce, Wasabi, Gari, Daikon, Carrot, Gold Flakes, Shiso Leaves

**SAKURA SET 120**

Hamachi Fish, Toro, Salmon, Maguro, Lemon Torch, Soy Sauce, Wasabi, Sushi Gari, Daikon (2 Pcs / Each)

**MAGURO ZUKE SASHIMI 90**

Maguro, Zuke Sauce, Yusukoso, Soy Sauce, Wasabi, Gari, Daikon, Shiso Leaves

## BITES

**SALMON SKEWER 75**

40 Degree Salmon, Miso Caramel, Ginger Mayo, Furikake

**PRAWN SANDO 80**

Prawn Katsu, Milk Bread, Yuzu Aioli, Japanese Mustard, Pickle

**EGG TART 75**

Tamago, Smoked Ikura, Mayo, Yuzu Kosho

**UNAGI TOAST 70**

Unagi, Garlic Butter Brioche, Garlic Butter Brochette, Kabayaki Sauce, Bone Marrow

**BEEF FRITES 85**

Carrara Beef, Smoked Beef Fat, Japanese Mustard, Caviar

**NORI BEEF 110**

Gyukatsu Beef, Spicy Mayo, Master Stock Caramel, Pickled Daikon, Nori

## APPETIZER

**CRISPY EGGPLANT 75**

Eggplant, Tempura Butter, Miso Caramel, Miso Peanut Sauce, Roasted Peanut, Leek

**SPICY BEEF TARTARE 95**

Diced Beef, Burnt Gochujang Dressing, Spicy Mayo, Spring Onion, Red Chili, Fried Kale

**SALMON & CUCUMBER SALAD 80**

Brine Salmon, Shoyu Chili Dressing, Sliced Radish, Furikake, Diced Pickled Cucumber

**RAW HAMACHI 85**

Hamachi, Yuzu Ponzu, Clam Custard, Pickled Clams, Fried Shallot, Radish

**JAPANESE SCALLOPS 125**

Japanese Scallop, Yuzu Beurre Blanc, Chili Oil, Smoked Salmon Roe

## SUSHI ROLL

**SALMON MENTAI TEMPURA 90**

Salmon, Crab Stick, Tamago, Kyuri, Nori Tempura, Teriyaki Sauce, Tanuki

**SPICY TEMPURA MAKI 90**

Spicy Salmon, Nori, Spicy Mayo, Teriyaki Sauce, Black Tobiko, Wakegi

**CRUNCHY UNAGI MAKI 85**

Unagi, Kyuri, Tamago, Nori, Truffle Mayo Sauce

**DAIKON ZU MAKI 100**

Salmon, Avocado, Daikon Slices, Maguro, Sweet Miso, Black Tobiko



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## MAIN COURSE

<b>COD FISH</b> Cod, Miso Glaze, Prawn Curry Bisque, Kale, Furikake	185
<b>SEARED BARRAMUNDI</b> Barramundi, Dashi Potato Purée, Bacon Rayu, Clams, Seaweed Crackers	165
<b>GRILLED PRAWN</b> Prawn, Fermented Chili Butter, Sweet Corn, Minced Pork, Shio Kombu	155
<b>PORK SCHNITZEL</b> Pork Leg, Miso Beurre Blanc, Chili Oil, Salmon Roe	160
<b>BEEF RIBEYE</b> Ribeye Beef, Mushroom, Miso, Kabayaki Jus, Truffle Oil	210

## NIGIRI

<b>TORO SUSHI WITH FOIE GRASS</b> Toro, Foie Gras, Tare Sauce, Ikura, Wasabi	95
<b>SALMON BELLY FOIE GRASS</b> Salmon Belly, Foie Gras, Tare Sauce, Black Tobiko	100
<b>SUSHI FESTIVE</b> Salmon, Salmon Belly, Hamachi Maguro, Toro	125

## DESSERTS

<b>JACKFRUIT CRÈME BRÛLÉE</b> Lemon-Flavored Jackfruit Crème Brûlée	75
<b>CREAM CARAMEL ICE CREAM</b> Classic Japanese Sweet Features A Rich Cream Caramel Flavor	45
<b>SUMMER FRUITS SAKE JELLY</b> Refreshing Sake Jelly With Summer Fruits And Berry Compote	60

## GRILLED FISH SET

<b>AKAUO HIRAKI SET</b> Leopard Coral Grouper Steamed Rice, Miso Soup, Kyabetsu Salad, Tsukemono	130
<b>SABA SHIOYAKI SET</b> Mackerel Steamed Rice, Miso Soup, Kyabetsu Salad, Tsukemono	115
<b>SANMA SHIOYAKI SET</b> Hemiramphidae Steamed Rice, Miso Soup, Kyabetsu Salad, Tsukemono	115
<b>SALMON TERIYAKI SET</b> Salmon With Teriyaki Sauce Steamed Rice, Miso Soup, Kyabetsu Salad, Tsukemono, Kobachi	130
<b>BARRAMUNDI SAIKYOYAKI SET</b> Barramundi With Saikyo Miso Garnish: Steamed Rice, Miso Soup, Kyabetsu Salad, Tsukemono, Kobachi	120
<b>BURI SHIOYAKI SET</b> Yellowtail Tuna Steamed Rice, Miso Soup, Kyabetsu Salad, Tsukemono, Kobachi	140
<b>GINHIRASU SAIKYOYAKI SET</b> Black Cod With Saikyo Miso Steamed Rice, Miso Soup, Kyabetsu Salad, Tsukemono, Kobachi	145
<b>HON MAGURO SHIOYAKI SET</b> Tuna Steamed Rice, Miso Soup, Kyabetsu Salad, Tsukemono, Kobachi	125



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# BEVERAGE

## SIGNATURE COCKTAILS

<b>HANAMI FESTIVAL</b> Gordon Gin, Campari, Sakura, Lime, Orange Tonic	140	<b>TSUNE HIGHBALL</b> Jim Beam White Whiskey, Gari pickled, Lemon, Tonic water, Angostura bitters	140
<b>YUZU MEET SHISO</b> Bacardi White Rum, Yuzu, Shiso, Lime, Yuzu, Orange	140	<b>BEAUTY AND VIOLENCE</b> Daiyame Sochu, Nigori Sake, Sakura, Pineapple, Lime (Symbolic Of Sakura)	140
<b>WASA, BAE?</b> Daiyame Sochu, Umeshu liqueur, Wasabi, Yuzu, Lemon, Pineapple	140	<b>SHISO SAN</b> Jim Beam White Whiskey, Umeshu liqueur, Shiso, Angostura bitters	140

## CLASSIC COCKTAILS

<b>LYCHEE MARTINI</b> Vodka, Lychee liquor, Lychee puree, Lychee fruit	115	<b>BLOODY MARY</b> Vodka, Tomato juice, Lime juice, Worcestershire sauce, Tabasco, Black pepper, salt	110
<b>CLASSIC MARGARITA</b> Tequila, Triple Sec, Lime juice, Salt	115	<b>CLASSIC MOJITO</b> Rum, Lime juice, Simple syrup, Mint, Soda water	100
<b>OLD FASHIONED</b> Whiskey, Soda water, Simple syrup, Angostura bitters	110	<b>CLASSIC DAIQUIRI</b> Rum, Lime juice, Simple syrup	105
<b>ESPRESSO MARTINI</b> Espresso, Vodka, Coffee liqueur	110		

### MOCKTAILS

<b>OSHINO HAKKAI</b> Homemade Mint Juice, Lime Juice, Fresh Lychee, Mint Leaves	65
<b>SAKURA</b> Lime Juice, Sakura Syrup, Lychee Syrup, Grenadine	65
<b>BERRY MOJITO</b> Mix Berry, Fresh Lime, Soda Mint Leaves	65
<b>AMAI SUPPAI</b> Yuzu Puree, Lime Juice, Passion Fruit, Soda	65

### BEERS

<b>SAPPORO</b>	90
<b>BINTANG</b>	65



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## JAPANESE SAKE

JUNMAI DAIGINJO HAKKAISAN, <i>Niigata</i>	1.540
DAIYAME SWEET POTATO SHOCHU	1.360
JUNMAI KIMOTO KUROSAWA, <i>Nagano</i>	1.276
SHESSHU OTOKOYAMA, KONISHI, <i>Hyogo</i>	840

## COFFEE & TEA

CAPPUCCINO	40
FLAT WHITE	40
CAFFE LATTE	40
AMERICANO	35
ESPRESSO	30
ICE LYCHEE TEA	45
ICE PASSION FRUIT TEA	45
ICE LEMON TEA	40
HOJICHA	40
GENMAICHA	40
CHAMOMILE	40
ENGLISH BREAKFAST TEA	35
GREEN TEA	35

## ON THE ROCKS

MACALLAN QUEST	180
JOHNNIE WALKER BLACK LABEL	180
GLENLIVET 12	145
GLENFIDDICH 12	145
JOHNNIE WALKER DOUBLE BLACK	140
ABSOLUT VODKA	110

## FRESH JUICE

HONEYDEW	45
PINEAPPLE	40
WATERMELON	40

## SPIRITS

SKYY	110
BACARDI LIGHT	110
GORDON'S DRY GIN	110
HENDRIK GIN	110
JOSE CUERVO GOLD	110
GENTLEMAN JACK	110
JAMESON	110

## SOFT DRINKS & WATER

EQUIL SPARKLING	45
EQUIL STILL	40
COCA COLA	40
SPRITE	40
SODA WATER	40
TONIC WATER	40



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# BEVERAGE

## SPARKLING WINE

BOTTLE / GLASS

**ALBA LUNA PROSECCO,** 700 / 140  
*Treviso, Italy, Extra Dry*

**CANTINE MASCHIO PINOT GRIGIO** 657  
*Modena, Italy, Extra Dry*

## ROSE WINE

BOTTLE

**MOUTON CADET,** 850  
**BORDEAUX ROSÉ CLASSIC**  
*Bordeaux, France*

## WHITE WINE

BOTTLE / GLASS

**SANTI SORTELESE, PINOT GRIGIO,** *SValdadige, Italy* 700 / 130

**TWO ISLAND SAUVIGNON BLANC,** *Bali, Indonesia* 580 / 120

**TWO ISLAND CHARDONNAY,** *Bali, Indonesia* 580 / 120

**VOLRATZ DRY RIESLING,** *Rheingau, Germany* 1.050

**BARON PHILLIPPE DE ROTHSCHILD** 850  
**SAUVIGNON BLANC- SÉMILLON,** *France*

**HAHA WINES SAUVIGNON BLANC,** *Marlborough, New Zealand* 755

**BANROCK STATION CHARDONNAY,** *Riverland, Australia* 625

## RED WINE

BOTTLE / GLASS

**CONO SUR TOCORNAL CABERNET SAUVIGNON,** *Central Valley, Chile* 550 / 120

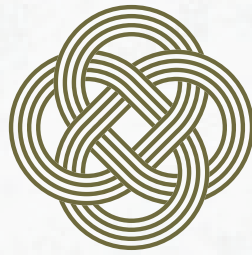
**TWO ISLAND CABERNET MERLOT,** *Bali, Indonesia* 560 / 120

**TWO ISLAND SHIRAZ,** *Bali, Indonesia* 580 / 120

**DUCA DI SARAGNANO L'OPERA** 740  
**NERO D'AVOLA-SANGIOVESE PRIMITIVO,** *Tuscany, Italy*

**CONO SUR BICICIETA PINOT NOIR,** *Central Valley, Chile* 625

**BANROCK SHIRAZ,** *Riverland, South Australia* 625



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