



SHOPPA
ROKU

ショツパろく



Shoppa Roku


A Symphony of Flavors & Artistry


At Shoppa Roku, we craft an enchanting symphony that blends the vibrant art and culture of Japan's Heian Period with a contemporary flair. Our restaurant is a celebration of the golden age of classical Japan, brought to life in a modern milieu with meticulously curated culinary creations and unparalleled ambience.

Our menu is a homage to the six essential flavors that define our culinary philosophy: sweet, salty, sour, smokey, umami, and kokumi. Each dish at Shoppa Roku is a testament to our commitment to offering an expansive and delectable dining journey. From the succulent Signature Cut to the flavorful Gyu Donburi, our patrons savor a tapestry of tastes that are as exquisite as they are memorable.

Member of



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All Prices are Quoted in Thousand Indonesian Rupiah (IDR) and are Subject to PB1 Tax & Service Charge.

Pictures Shown are for Illustration Purpose Only, Actual Product May Vary.

EMBRACING ROKU THE ESSENCE OF

6

The name 'Roku (六)' is not just a number it's a celebration of Japan's diverse culinary landscape, encapsulating six distinguished flavours that define our gastronomic journey.

Amai (sweet)

Adorned in regal purple, Amai represents the sweetness that elevates spirits and crafts unforgettable moments in Japanese dining.

Shiokarai (salty)

Cloaked in pristine white, Shiokarai brings the essential saltiness that is the cornerstone of joy in every Japanese dish.

Suppai (sour)

Echoing the vitality of green, Suppai introduces a sour zest that refreshes and invigorates the palate with every bite.

At Shoppa Roku, we weave these tastes into a harmonious tapestry, offering a noble balance of exceptional flavours. Our guests are invited to immerse themselves in a dynamic and vivid atmosphere that mirrors the Heian period's elegance, redefining the pinnacle of classical Japanese culinary art in today's world.

Sumoukii (smokey)

Enveloped in the intensity of red, Sumoukii imparts a smoky depth that kindles the warmth of Japanese hospitality.

Umami (savoriness)

Illuminated by vibrant yellow, Umami is the savoury heart of our cuisine, enticing diners to indulge in the richness of flavours.

Kokumi (rich taste)

Represented by the glow of orange, Kokumi is the full-bodied richness that amplifies the complexity of our dishes.

Roku Signature Dishes

SWEET
**Gyutan
Donburi**
79



SALTY
**Kata Rosu
Teppanyaki**
119



KOKUMI
**Gindara
Mentaiko Udon**
79



UMAMI
**Gyu Miso
Ramen**
69



SOUR
**Crispy Kanikama
Salad**
52



SMOKEY
**Signature
Cut**
199





ZENSAI

Start Your Meal with the Mouthwatering Selection of
Our Wonderfully-Crafted Japanese Appetizers.

ぜんさい



Zensai Set
Chuka Wakame, Tori Nanban,
Edamame, Beef Korokke,
Poteto Sarada, Tsukune.

85

Hibachi Soup

Japanese Hearty Beef Clear Soup and Shimeji Mushroom.

39



Wakame Salad

Mix Mesclun, Wakame, Sesame Dressing.

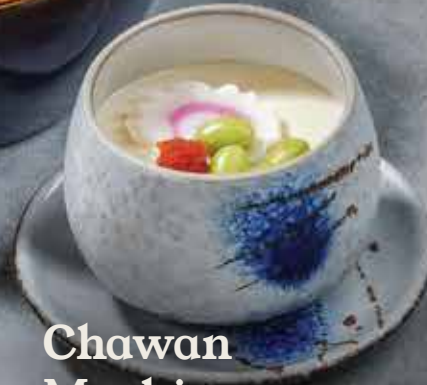
52



Chawan Mushi

Japanese Steamed Egg Custard, Ebiko, Narutomaki.

19



Crispy Kanikama Salad

Mix Mesclun, Crispy Kani Stick, Wafu Dressing.

52



Shoyu Garlic Edamame

Edamame with Shoyu & Garlic.

19



Beef Korokke

Japanese Potato & Beef Croquette.

19



Chuka Wakame

Seasoned Sesame Seaweed Salad.

19



Chijimi

Thin Pancake with Prawn and Chives, Mozzarella Cheese.

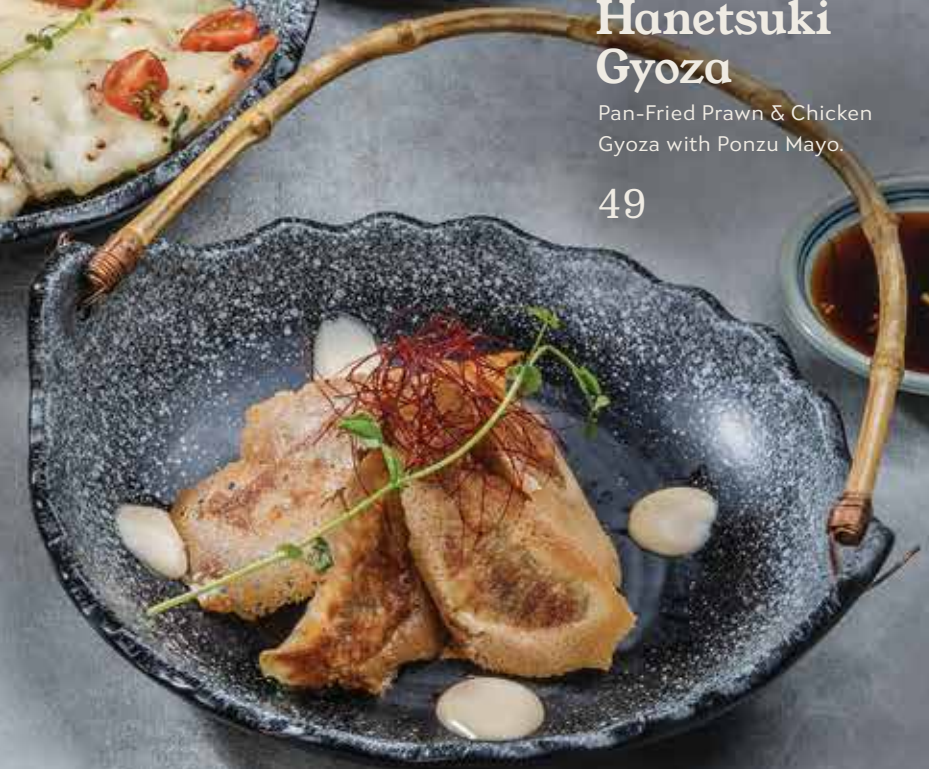
52



Hanetsuki Gyoza

Pan-Fried Prawn & Chicken Gyoza with Ponzu Mayo.

49



Miso Soup

Miso Soup, Abura Age, Tofu, Wakame.

25



Gyu Sando

Beef Katsu, Japanese Milk Bread, Satsumaimao Chips.

99



Goruden Tori Nanban

Crispy Egg Floss Fried Chicken, Tobiko, Tartar & Nanban Sauce.

49

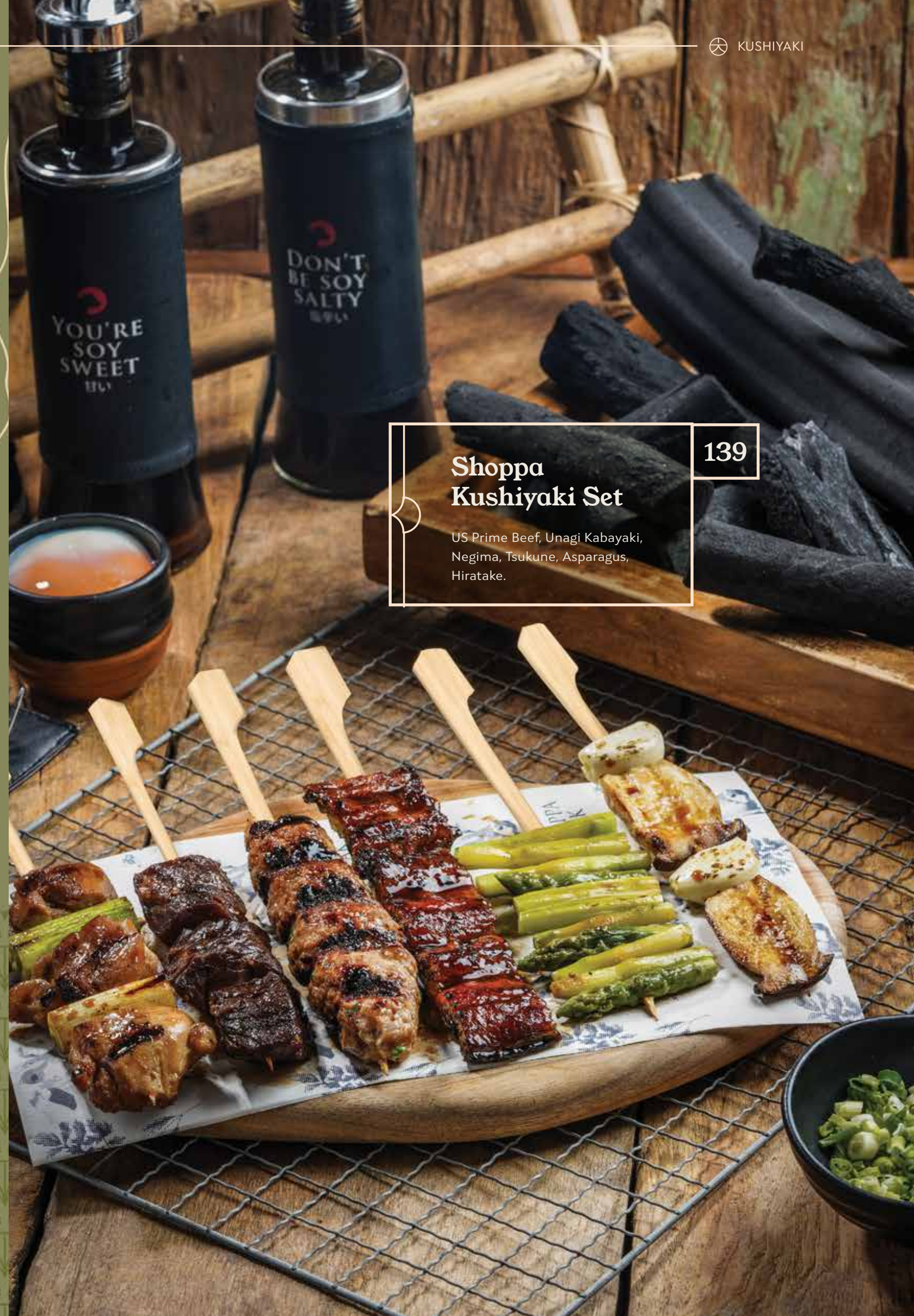


KUSHIYAKI

(2 pcs)

Shoppa Roku's Juicy and Savory Bites of Meat and Vegetables,
Skewered on Bamboo Sticks and Grilled to Perfection.

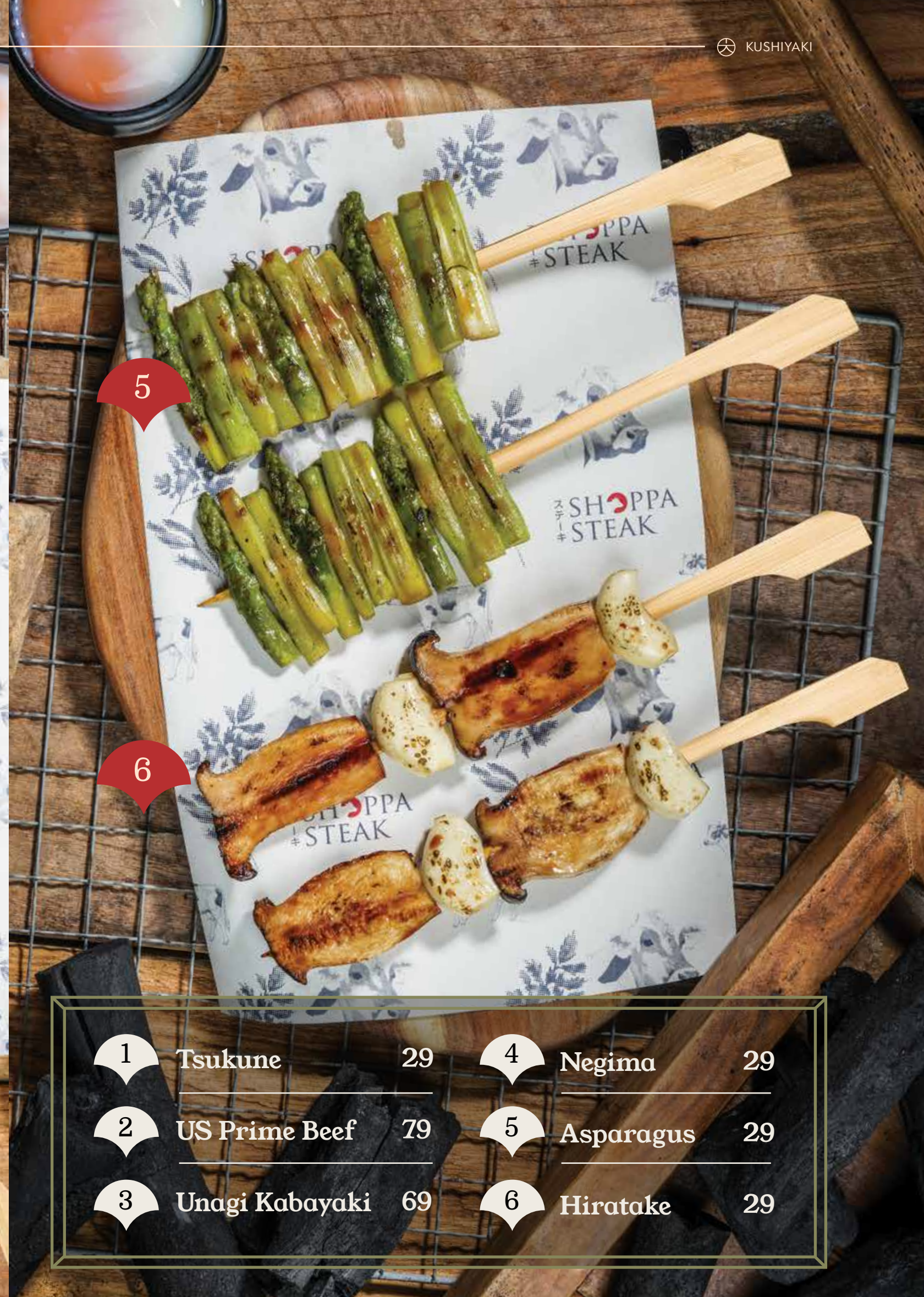
串焼き



Shoppa Kushiya Set

139

US Prime Beef, Unagi Kabayaki,
Negima, Tsukune, Asparagus,
Hiratake.



1	Tsukune	29	4	Negima	29
2	US Prime Beef	79	5	Asparagus	29
3	Unagi Kabayaki	69	6	Hiratake	29



TEPPANYAKI

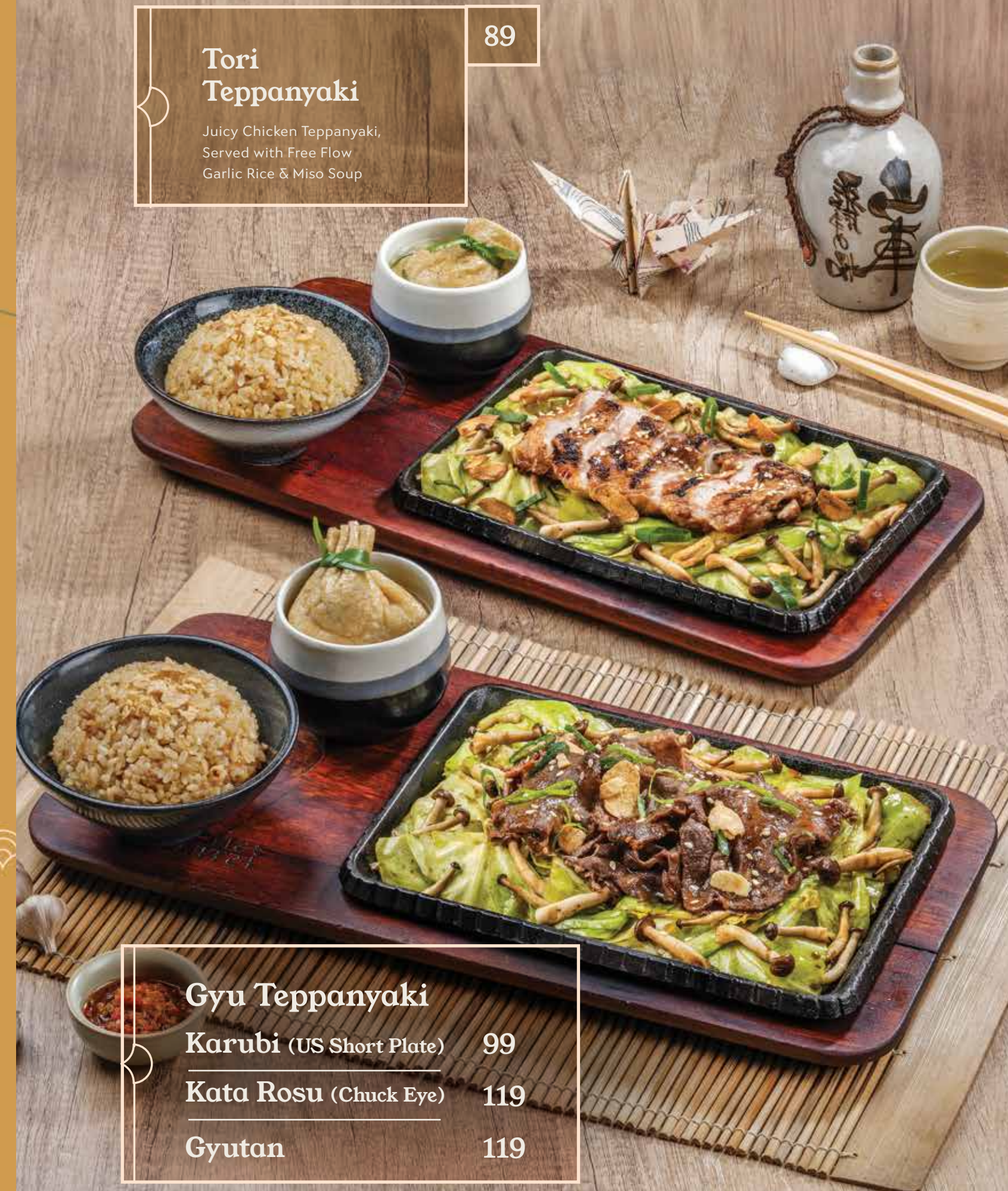
Our Teppan Dishes are Deliciously Grilled Over Binchotan Charcoal and Served on Sizzling Iron Plates with Fresh Green Cabbage, Steaming Garlic Butter Rice, and Miso Soup.

●
鉄板焼き

Tori Teppanyaki

89

Juicy Chicken Teppanyaki,
Served with Free Flow
Garlic Rice & Miso Soup



Gyu Teppanyaki

Karubi (US Short Plate) 99



Kata Rosu (Chuck Eye) 119

Gyutan 119



STEAK & RICE

Treat Yourself to Our Signature Shoppa Steak, Perfectly Grilled Over Binchotan Charcoal and Served on a Sizzling Hot Plate with Grilled Vegetables, Shoyu-Butter, and Our Delicious Free Flow Garlic Rice.

 <p>FREE FLOW GARLIC RICE</p>	 <p>COMPLIMENTARY MOCHI ICE CREAM</p>
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ステーキ &
ライス



How to Enjoy



1. Drizzle the Sauce of Your Choice Over Juicy Steak & Vegetables.



2. Pick Your Favorite Condiments (Wasabi, Homemade Sambal, Fried Garlic, Tabasco).

Condiments Pairing

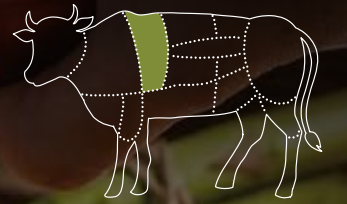


Wasabi +
Fried Garlic
on Steak



Homemade
Sambal +
Fried Garlic
on Rice

Wagyu Rib Eye Cut



Japanese Wagyu Rib Eye A5

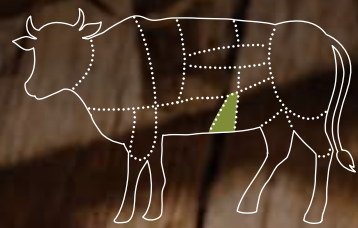
150 grams Japanese
Wagyu Rib Eye A5.

649

Butcher's Cut

150 grams of Our Butcher's Daily Cut Selection.

199



Signature Cut

150 grams US Prime Top Sirloin Cap.

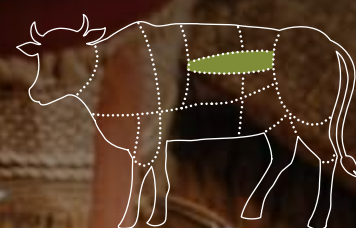
199



Fillet Mignon

200 grams Black Angus Tenderloin MB3.

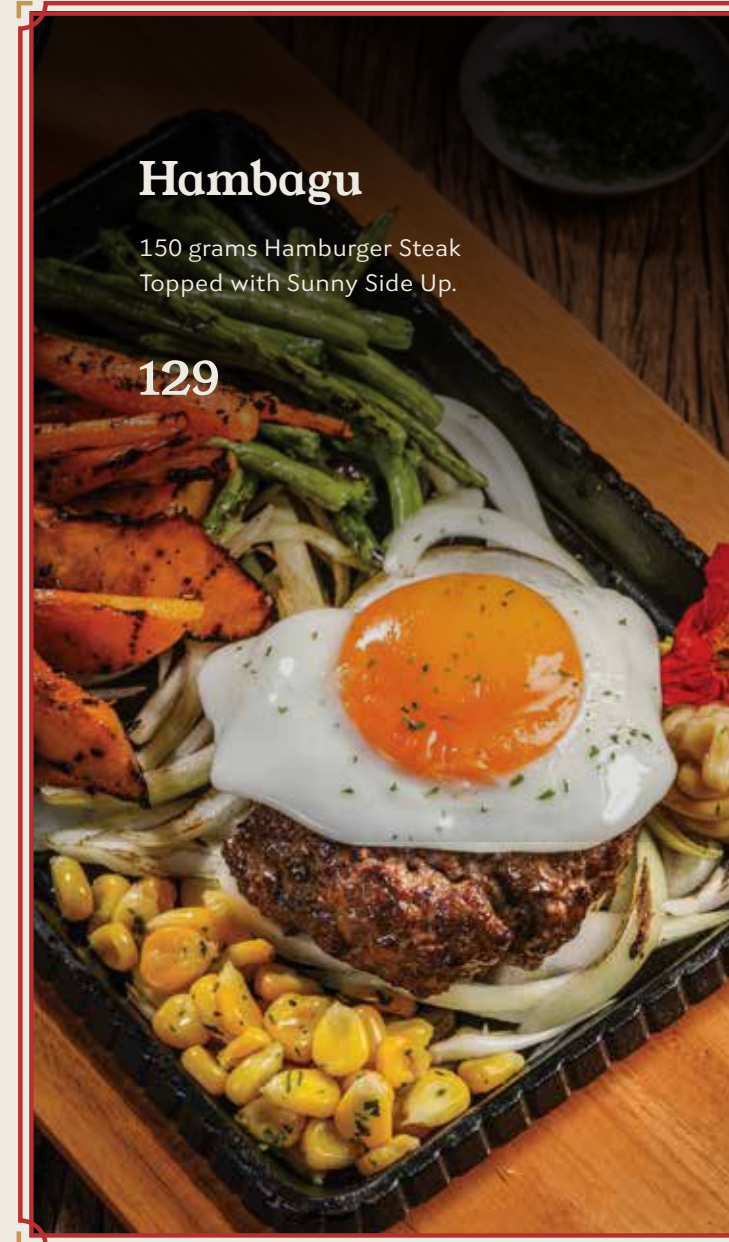
389



Hambagu

150 grams Hamburger Steak
Topped with Sunny Side Up.

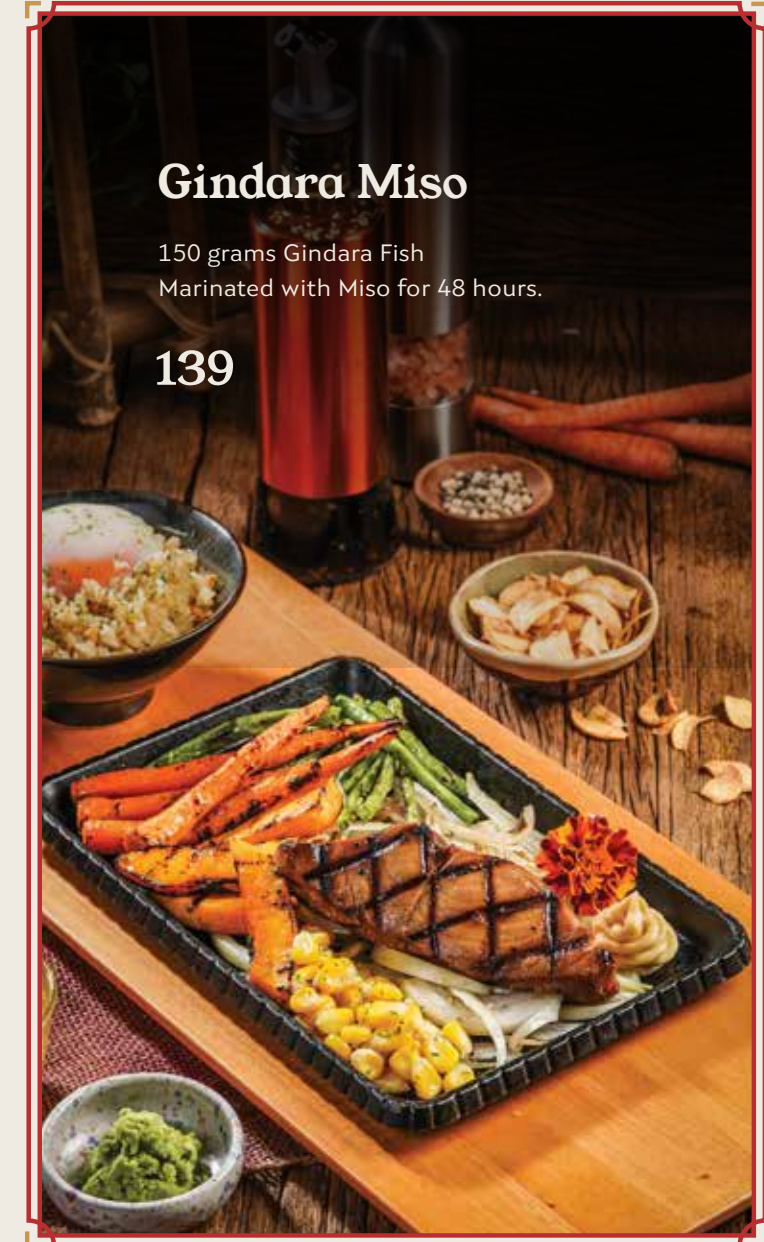
129



Gindara Miso

150 grams Gindara Fish
Marinated with Miso for 48 hours.

139



Fried Chicken Steak

200 grams Deep Fried Boneless
Chicken Leg in Bread Crumbs.

99

Grilled Chicken Steak

200 grams House Marinated
Boneless Chicken Leg.

99

Salmon

200 grams Salmon Fillet.

199

ADDITIONAL SIDES

Onsen Egg	10
Shoppa Gohan	18
French Fries	26
Shoyu Baby Potato	26
Poteto Sarada	26

COMBO

Premium Combo 229

A Premium Combination of Shoppa Signature's Cut with Salmon / Butcher's Cut.

Signature's & Butcher Cut

Signature's Cut & Salmon



Signature Combo 189

Our Signature's Steak Combo with Hambagu / Gindara Miso / Grilled Chicken.

Signature's Cut & Hambagu

Signature's Cut & Gindara

Signature's Cut & Grilled Chicken

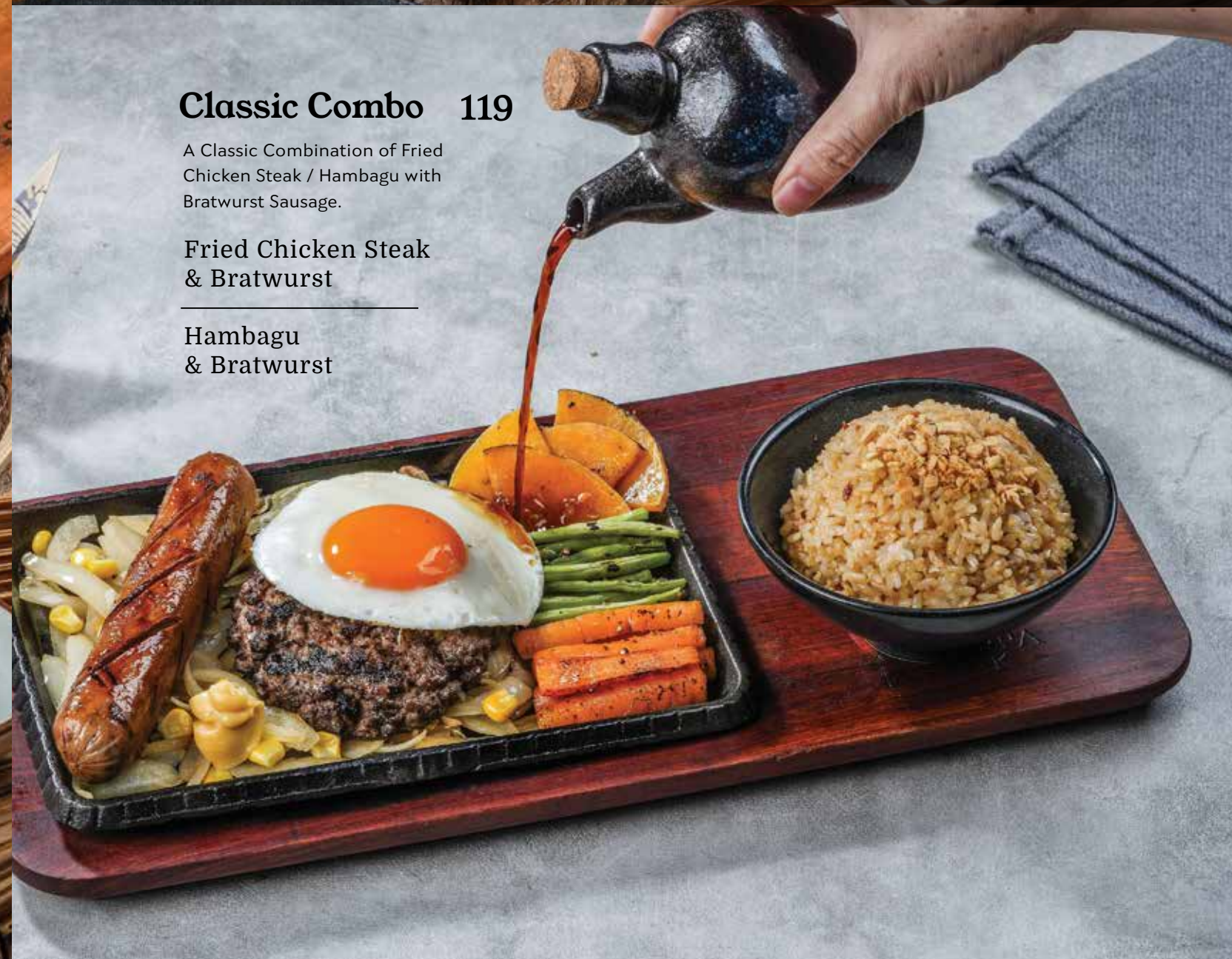


Classic Combo 119

A Classic Combination of Fried Chicken Steak / Hambagu with Bratwurst Sausage.

Fried Chicken Steak & Bratwurst

Hambagu & Bratwurst



PLATTER

**Shogun
Platter**

Shoppa Signature Cut,
Butcher's Cut, Chicken Steak
and 4 pcs of Mini Hambagu.

499**Takeshi
Platter**

Shoppa Signature's Cut,
Tenderloin, Chicken Steak
and Gindara Miso Steak.

649**Premium
Platter**

Japanese Wagyu Rib Eye
A5, Shoppa Signature's Cut,
Gindara Miso and
4 pcs of Mini Hambagu.

999**ABURI DON**

Enjoy Our Flame-Seared Donburi with
Choice of Umami Toppings.

あぶり丼

Aburi Gyu Don

Flame Seared Donburi with Choices of Beef (Karubi / Kata Rosu / Gyutan) and Onsen Egg.

Karubi (US Short Plate) 69

Kata Rosu (Chuck Eye) 79

Gyutan 79



Chicken Katsu Don

59

Rice Topped with Crispy Fried Chicken Cutlet Coated with Savory, Umami Onion & Egg Sauce.



Unagi Don

119

Flame Seared Donburi with Unagi and Onsen Egg.



TEISHOKU

A Culinary Journey through Japanese Set Meals.

All Teishoku Includes:



Zensai



Soup



Kimchi



Japanese Milk Pudding



Fresh Fruit



Ocha

定食

Gyu Shogayaki

129

US Prime Saikoro Beef Cooked with Ginger and Mix Vegetables.





Menchi Katsu

109

Breaded Wagyu Minced Beef & Melted Cheese, Served with Tonkatsu Sauce.

Shoppa Tsukune

99

Japanese Chicken Meatball with Yakitori Sauce, Mix Vegetables.

RAMEN

This Flavourful, Collagen-Rich Chicken Soup is Made with Pure Chicken Broth Simmered for Hours and Served with Al Dente Ramen and Fresh Toppings.



Salmon Teriyaki

139

Salmon Teriyaki Topped with Mentai Cheese Mayo and Mix Vegetables

Gindara Miso Glazed

109

Gindara Marinated with Miso, Horenso Butter.

●
拉麵



Miso Ramen

Collagen Miso Ramen with Grilled Chicken or Beef.

Tori Ramen 59

Gyu Ramen 69



Mazemen

Dry Ramen, Shoyu Sauce, Topped with Grilled Chicken / Beef.

Tori Ramen 59

Gyu Ramen 69



Tantan Ramen

Collagen Tantan Tamen with Minced Chicken and Grilled Chicken / Beef.

Tori Ramen 65

Gyu Ramen 75



JAPANESE PASTA

Japanese-Style Pasta with
Shoppa's Homemade Sauce.

和風パスタ



99

Beef Yaki Udon

Stir Fried Udon with Beef Chunk, Cabbage, Shimeji Mushroom, Red and Green Pepper.

69

Chicken Shiso Garlic Pasta

Aglio Olio Pasta Served with Juicy Grilled Chicken.

89

Gindara Mentaiko Udon

Udon with Mentaiko Sauce Served with Grilled Miso Gindara.



KIDS MEAL

A Complete Set of Meat, Carbs, Scrambled Eggs, Vegetables, Beef Soup and Kids Drink. Curated for Kids Below 12 Years.

お子様の食事



Naruto

69

Chicken Katsu, French Fries, Scrambled Eggs, Vegetables and Kids Drink.



Ninja Hattori

69

Rice Topped with Savoury Beef, Scrambled Eggs, Vegetables, Beef Soup and Kids Drink.

DRINKS & DESSERTS

Ranging from Hot to Cold, Extensive Soul-Comforting Drinks
to Celebrate the Grand Culinary Moments.

ドリンク &
デザート

DRINKS

Ocha	19
Tea	22
Yuzu Tea	39
Ginger Tea	39
Yuzu Tonic	39
Ginger Tonic	39
Soft Drinks	39
Equil 380 ml	36
Equil 760 ml	59
Yuzu Cranberry	35
Lychee Tea	35
Matcha Latte	30
Dalgona Coffee	30
Orange Juice	35
Watermelon Juice	35
Mix Juice	35

DESSERTS

Mochi 20

Mochi Set 55

