

JUN-KAI

JAPANESE EATERY

M E N U



Modern Japanese Comfort Dining,
Premium ingredients.
Refined technique.
Honest pricing.

Signature Wagyu Experience

和牛シグネチャーコース



Chateaubriand

Australian Premium Tenderloin

Premium center-cut tenderloin with exceptional tenderness and refined umami depth.

575



: Chef Recommendation



: Contains Peanut



: Contains Fish



: Contains Dairy



Sirloin Steak

575

Australian Wagyu MB 6-7

Juicy beef cut with well-balanced marbling served with brown sauce.

Roasted Beef Suki Don

299

Australian Wagyu MB 6-7

Thinly sliced wagyu served over warm rice topped with savory tare and soft moritama egg.

Jyou Tan Rice Set

499

Australian Wagyu Tongue

Tare-glazed & grilled wagyu tongue over butter rice. Served with green salad with apple dressing.

Small Plates & Sharing

前菜・小皿



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Grilled Baby Corn

65

Charred baby corn with creole butter and sesame.

Jun-kai Kushiyaki

215

Mixed grilled skewers glazed with homemade tare.

Jun-kai Yakitori

105

Char-grilled chicken thigh skewers with tare glaze. Served with Jun-kai peanut sauce.

Chicken Karaage

65

Crispy Japanese fried chicken with lemon.

Karaage Sandwich

88

Toasted potato bun loaded with crispy chicken karaage, cheddar cheese, and caramelized onion. Served with chips and tamanegi aioli.

Miso Glazed Brussels Sprouts 95

Roasted brussel sprouts tossed in miso garlic vinaigrette.

Furikake Fries 55

Crispy shoestring fries with Japanese seasoning.

Furikake Chips 55

Thin potato chips topped with furikake.

Chicken Gyoza 68

Pan-seared dumplings with savory filling.

Wagyu Burger 125

Grilled A5 Wagyu patty with hot cheese sauce, lettuce, and caramelized onion.

Korean Garlic Bread 55

Baked potato bun stuffed with cream cheese and finished with garlic butter.



Salad & Soup

サラダ・スープ



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Maguro Tataki Salad   88

Fennel - wrapped tuna served over fresh greens with apple dressing.

Kinoko Salad 75

Mixed greens sautéed mushrooms and sesame. Drizzled with apple dressing.

Egg Wakame Soup 35

Chicken stock, wakame, chicken egg.

Miso Soup 35

Traditional miso soup with tofu and wakame.

Main Course

メインディッシュ



: Chef Recommendation



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Seared Salmon Yuzu Niniku



195

Pan-seared salmon with bright yuzu-garlic sauce and ikura.

Tori Hanmi



185

Roasted half chicken brushed with butter glaze and seasonal vegetables. Served with spicy peanut sauce.



Hamburg Steak

145

Japanese-style beef hamburger with house black pepper sauce and moritama egg. Served over warm rice.

Hamburg Chicken

95

Tender chicken hamburger with house black pepper sauce and moritama egg. Served over warm rice.

Jun-kai Rice

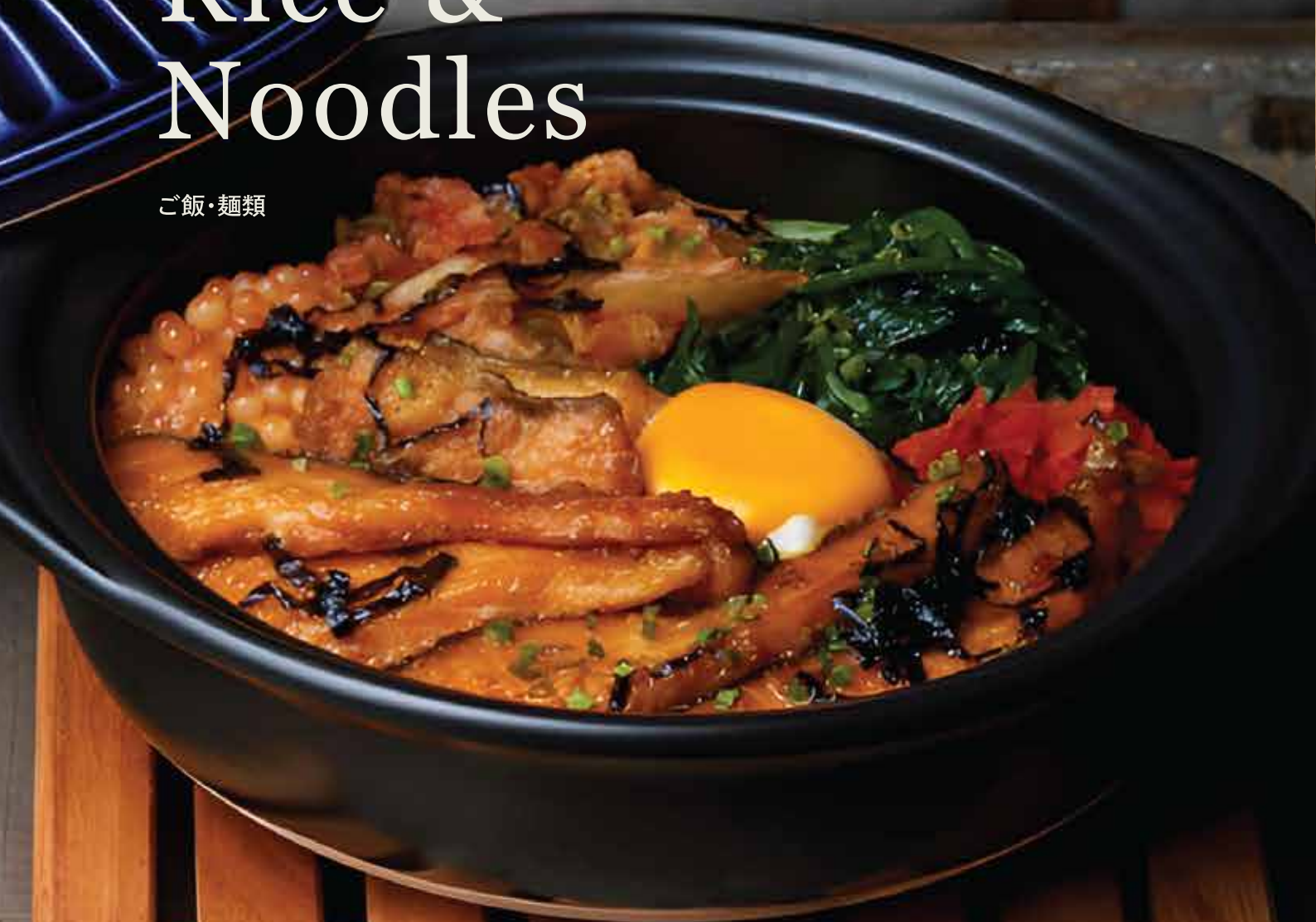
(1P) 225

Butter rice topped with sliced tenderloin, lettuce kimchi, and moritama egg. Served in claypot.

(3-4P) 395

Rice & Noodles

ご飯・麺類



Salmon Kamameshi (3P)

Butter rice slow-cooked with salmon. Ideal for sharing.

375



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Salmon Kamameshi (1P)  165

Butter rice cooked with salmon, ikura, and moritama egg. Topped with tare sauce at table.

Hot Miso Ramen   145

Spicy umami miso beef broth with ramen noodles.

Shoyu Ramen 145

Classic soy-based ramen in comforting beef broth.

Curry Rice 85

Japanese curry with crispy chicken katsu and pickles. Over fluffy warm rice.

Wafu Pasta  155

Japanese-style spaghetti with tuna, prawn, and savory mushroom dashi base with De Cecco (R) pasta.

Akai Gohan 98

Fragrant fried rice with tangy cabbage kimchi and Wagyu bits topped with sunny side-up egg with crispy burdock.

 **Pasta Brulee** 85

De Cecco spaghetti in Neapolitan sauce topped with burnt cream cheese brulee.

Dessert

デザート



Burnt Cheesecake

Creamy baked cheesecake with tart strawberry compote.

65



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Banoffee Pie 65

Banana and cream layered over buttery crust.

Ubi Brulee 65

Honey sweet potato, cream custard, strawberry compote.

Cookies & Ice Cream 65

Warm chocolate drip cookie dough serve with rich vanilla ice cream.

Trio Cream Choux 85

Choux with filling: creamy vanilla, umami matcha, and tart strawberry.

Banana Bread 45

Homemade banana bread with a soft moist crumb.

Brownies 60

Homemade chocolate brownie topped with sliced almond and crushed walnut.



Smoothies

スムージー





Tropical Blue Smoothies

95

A refreshing blend of banana, pineapple, and blue spirulina with yogurt, topped with fresh berries, granola, and wholesome seeds.

Purple Berry Smoothies

95

A vibrant blend of dragon fruit and berries with yogurt, topped with fresh fruits, granola, and wholesome seeds for a refreshing, balanced bowl.

Red Berry Smoothies

95

A vibrant blend of acai, berries, and yogurt, topped with fresh fruits, crunchy granola, and wholesome seeds for a balanced, nourishing bowl.

Beverage Menu

Crafted to complement refined
Japanese comfort dining

お飲み物



PRESSED JUICE

Beet Paradise 55

Cold-pressed beetroot with cucumber, apple and lemon.

Sunkissed Bliss 60

Fresh citrus blend with pineapple and apple.

Glow Boost 55

Apple, carrot and pineapple juice packed with natural sweetness.

Ginger Fusion 55

Ginger, apple and carrot blend for a refreshing kick.

Kale Thick 55

Refreshing mix of fresh kale, cucumber, pineapple, and apple.

Grapes Charm 60

Naturally sweet mix of apple, honey pear, and black grape.

Fresh Green 55

Healthy green juice made from apple, pakcoy, kale, and lime.

MILKSHAKE

Strawberry Shake 55

Creamy strawberry milkshake with fresh berries.

Chocolate Shake 55

Decadent chocolate milkshake made with dark chocolate.

Vanilla Shake 55

Classic vanilla milkshake with smooth creamy texture.

BLENDED JUICE

Strawberry Blended 55

Fresh strawberries blended into a smooth refreshing drink.

Red Dragon 55

Dragon fruit blended with apple, mint and lemon.

Horenzo Blush 55

Tropical blend of mango, pineapple and spinach.

Mango Passion 55

Sweet mango blended with passion fruit and yogurt.

YOGURT

Strawberry Yogurt 60

Greek yogurt with strawberry puree and crunchy granola.

Muesli Yuzu 55

Greek yogurt with oats, yuzu, honey and chia seeds.

Mango Yogurt 65

Greek yogurt topped with mango puree and granola.

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お飲み物



MATCHA & CHOCOLATE

Matcha Lemonade 75

Earthy matcha with a refreshing citrus lift.

Iced Matcha Latte 75

Premium matcha over chilled milk for a smooth umami-rich drink.

Hot Matcha Latte 70

Premium matcha blended with warm milk for a creamy finish.

Hot Chocolate 55

Enjoy deep, warm cocoa notes with a creamy texture.

Iced Chocolate 60

Chilled chocolate drink with creamy texture and cocoa sweetness.

Dirty Matcha 60

Premium matcha latte topped with a shot of bold espresso. Served over ice.

MOCKTAIL

Honey Lemon 55

Fresh lemon blended with natural honey and ice.

Yuzu Squash 55

Sparkling yuzu citrus with soda and mint.

Fruity Tea 75

Iced tea with honey, apple and strawberry.

Coconut Lime 55

Fresh coconut water with lime.

MINERAL WATER

Equil Mineral Water (380 ml) 40

(760 ml) 65

Equil Sparkling Water (380 ml) 45

(760 ml) 70

Coffee & Tea Menu

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お飲み物



JK

ICED COFFEE

Iced Americano	45
Iced Latte	47.5
Iced Cappuccino	47.5
Iced Mocha	60
Iced Creamy Latte	55
Iced Coffee Cube	60
Affogato Coffee	45

SIGNATURE COFFEE

Coffe Yuzu 50

Espresso mixed with refreshing yuzu and topped with soda water for a sparkling taste.

Kopi Junkai 45

House coffee made with milk, palm sugar, and creamer for a smooth rounded taste.

Noir Blanc 45

Bold coffee layered with lightly sweetened cream, balanced with a subtle touch of sea salt for a smooth, refined finish.

FRAPPE

Hazelnut Frappe 60

Blended iced coffee with hazelnut syrup and whipped cream.

Caramel Frappe 60

Blended coffee with caramel syrup and cream.

HOT COFFEE

Espresso	27.5
Double Espresso	38
Hot Americano	40
Hot Latte	47.5
Hot Cappuccino	45
Hot Mocha	55
Piccolo	40
Hot Creamy Latte	50

TEA

Chamomile Tea 45

Earl Grey Tea 45

Jasmine Tea 45

Iced Tea 30

Iced Lemon Tea 35

Iced Lychee Tea 47.5

Hojicha Latte 55



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JUN-KAI

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 [junkai.jkt](https://www.instagram.com/junkai.jkt)

Photos are for illustration purposes only; actual presentations may vary. Prices exclude tax and service charge.