



Modern Japanese Comfort Dining.

Premium ingredients.

Refined technique.

Honest pricing.

M E N U

Signature Wagyu Experience

和牛シグネチャーコース



Chateaubriand

575

Australian Premium Tenderloin

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



: 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.

Signature Claypot Experience

招牌・瓦煲・體驗



: Chef Recommendation



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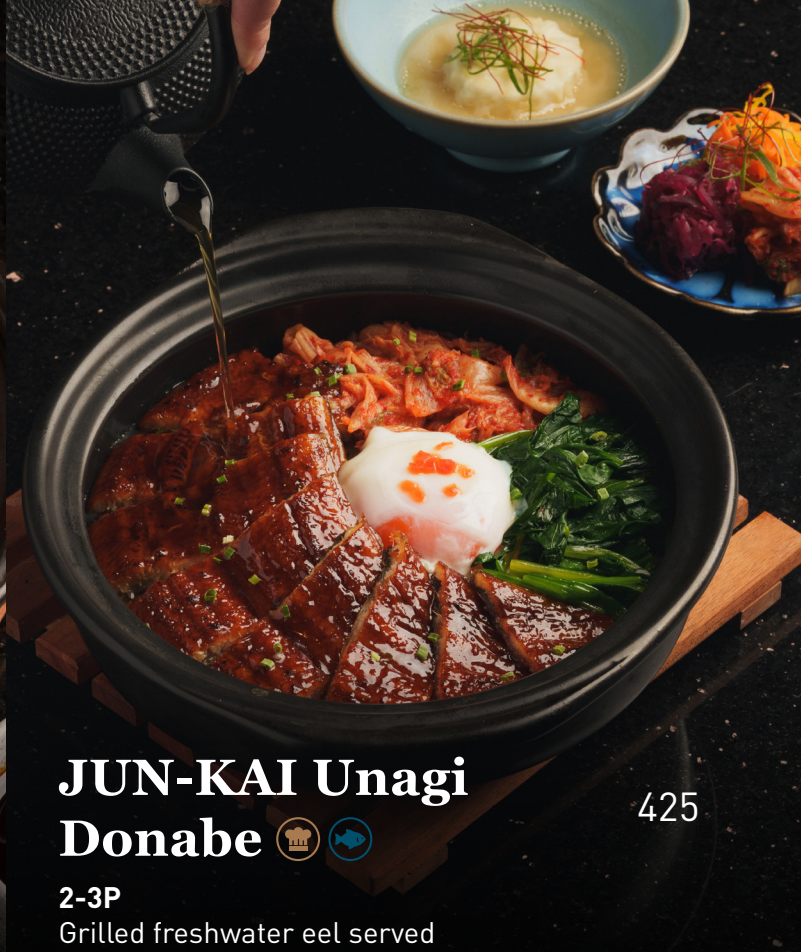


JUN-KAI Rice 🍳

225/395

1P/3-4P

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



JUN-KAI Unagi Donabe 🍳🐟

425

2-3P

Grilled freshwater eel served over steamed Japanese rice with tamagoyaki, pickled vegetables, miso soup, and house-made tare.



Kaisen Ishiyaki Meshi 🍳🐟🍷

535

2-3P

Japanese stone pot rice topped with assorted seafood, butter, kimchi, mentaiko mayo, and aromatic house-made tare, served sizzling for a rich umami experience.



Salmon Kamameshi 🍳🐟

165/375

1P/3-4P

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

Small Plates & Sharing

前菜・小皿



Grilled Baby Corn

Charred baby corn with creole butter and sesame.

65



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JUN-KAI Kushi-yaki

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.



Tebasaki Yakitori

105

Char-grilled chicken wings glazed with house-made tare, served with garlic crisps, fresh lemon, and roasted peanut sauce.



Volcano Roll

105



Crispy sushi roll filled with fresh salmon and topped with creamy mentaiko mayo, house-made tare, and Japanese seasoning.



Miso Glazed Brussels Sprouts

95

Roasted brussels sprouts tossed in miso garlic vinaigrette.



Chicken Karaage

65

Crispy Japanese fried chicken with lemon.



Chawanmushi 🐟 🍲

Traditional Japanese savory egg custard with king oyster mushrooms, edamame, and fragrant dashi broth.

65



Karaage Sandwich 88

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



Ebi Mentaiyaki 🍷 🍲

Jumbo grilled tiger prawns topped with rich mentaiko mayonnaise, finished with furikake and fresh herbs.

345



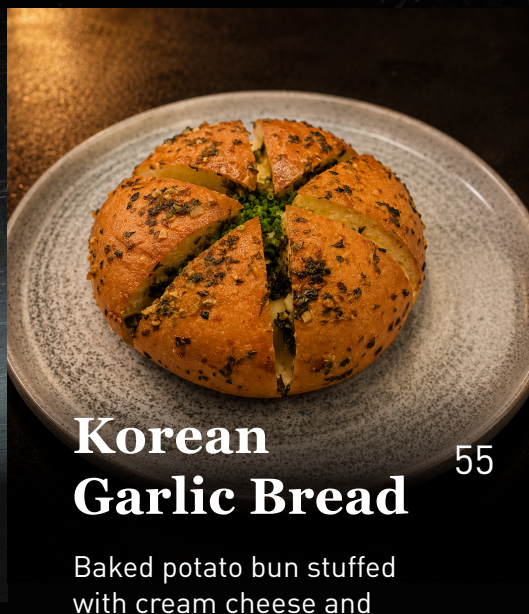
Salmon Onigiri 🐟 🍲 65

Onigiri stuffed with salmon mayo tare.



Chicken Gyoza 68

Pan-seared dumplings with savory filling.



Korean Garlic Bread 55

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



Spinach Dip 68

Cream spinach horenzo served with potato chips.

Salad & Soup

サラダ・スープ



Steak Tataki Salad

Thinly sliced Australian Wagyu MB6-7 served over mixed greens with apple, cherry tomatoes, edible flowers, and house-made tare dressing.

185



Maguro Tataki Salad

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

88



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Kinoko Salad	75
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Mixed greens sauteed mushrooms and sesame. Drizzled with apple dressing.

Egg Wakame Soup	35
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Chicken stock, wakame, chicken egg.

Miso Soup	35
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Traditional miso soup with tofu and wakame.

Sides

Edamame	35
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Edamame whole seared with homemade garlic butter.

Shiro Tamago Yaki	35
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Delicate Japanese rolled omelette prepared with Moritama eggs, lightly seasoned with sea salt and spring onions.

Tsukemono Moriawase	35
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A refreshing assortment of traditional Japanese pickled seasonal vegetables, perfect as a light appetizer or accompaniment.

Furikake Chips	55
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Thinly sliced potato chips topped with furikake.

Furikake Fries	55
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Crispy shoestring fries with Japanese seasoning.

Main Course

メインディッシュ



Tori Hanmi

185

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



: Chef Recommendation



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Hamburg Chicken

95

Tender chicken hamburg with house blackpepper sauce and moritama egg. Served over warm rice.

Hamburg Steak

145

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



Seared Salmon Yuzu Niku 🍷🐟

195

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



Wagyu Burger

125

Grilled A5 Wagyu patty with lettuce and caramelized onion, served on a cheese hotplate.

Rice & Noodles

ご飯・麺類



Hot Miso Ramen

145

Spicy Umami miso beef broth with ramen noodles.

Shoyu Ramen

145

Classic soy-based ramen in comforting beef broth.



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Hiyashi Cold Ramen

115



Ramen noodles served in cold style & vegetable condiments with prawn & hiyashi cold sauce.



Yaki Udon

185



Stir-fried Japanese udon noodles with prawns, vegetables, and savory house-made sauce, finished with bonito flakes and Japanese spices.



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

KIDS

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

Lunch Set

Only available Monday - Friday

ランチセット

Salmon Tare Set

Pan seared salmon glazed with tare and served with furikake gohan, namul, tempura kakiage, and egg wakame soup.

150



Chicken Tare Set

135

Pan seared chicken thigh glazed with tare and served with furikake gohan, namul, tempura kakiage, egg wakame soup.



Steak Tataki Set

335

Pan seared AUS Wagyu Striploin glazed with tare and served with furikake gohan, namul, tempura kakiage, egg wakame soup.



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Dessert

デザート



Burnt Cheesecake

65

Creamy baked cheesecake with tart strawberry compote.

Banoffee Pie

65

Banana and cream layered over buttery crust.

Ubi Brulee

65

Honey sweet potato, cream custard, strawberry compote.



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Choco Lava Cake 🍷

85

Homemade choco lava cake with melted choco ganache, served with vanilla ice cream.



Cookies & Ice Cream

65



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



Banana Bread

45

Homemade banana bread with a soft moist crumb.



Mango Granita

65

Shaving mango sorbet served with strawberry sauce, strawberry fruit and blueberry.



Panacotta 🍷

55

Homemade panacotta based with strawberry sauce.

Smoothie Bowls

スムージー



Tropical Blue

95

A refreshing blend of banana, pineapple, and blue spirulina with yogurt, topped with fresh fruits, granola, and wholesome seeds for a refreshing, balanced bowl.

Purple Berry

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

95

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



: Chef Recommendation



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Speciality Cocktails

カクテル



: Chef Recommendation



: Contains Peanut



: Contains Fish



: Contains Dairy

Kopi G&T

Dry Gin, Vanilla Syrup, Cold-Brew
Coffee, Tonic Water.

JUN-KAI Highball

Yuzu, Honey Water, Ginger, Whisky,
Soda Water.

Lychee Spritz

Lychee Liqueur, Rose Water,
Sparkling Wine, Soda Water.

Lemon Sour

Tomato Shochu, Lemon, Soda Water.

Shiro Goma Hopper

Crème de Menthe, Crème de Cacao, Vodka,
Sesame, Heavy Cream.

Kumquat

Kumquat Vodka, Lemon, Rich Syrup.

Breakfast Martini

Seasonal Jam, Dry Gin, Orange
Liqueur.

Kyoto Mule

Sake, Kyuri-Lemon Juice, Ginger
Beer.

120 each

Classic Cocktails

クラシックカクテル



Highball

Kakubin Suntory, Soda Water.

105

Bellini

150

Peach Purée, Sparkling Wine.

Amaretto Sour

105

Amaretto Liqueur, Fresh Lemon Juice, Egg White.

Daiquiri

105

Light Rum, Triple Sec, Fresh Lime Juice.

Paloma

120

Tequila, Fresh Lime Juice, Grapefruit Soda.

Espresso Martini

120

Vodka, Coffee Liqueur, Vanilla Syrup, Espresso, Salt.

Negroni

150

Gin, Campari, Sweet Vermouth.

Mocktails

モクテル



Mango Cream Soda

60

Mango Puree, Rich Syrup, Soda Water, Vanilla Ice Cream.

Shisho-Limo Sparkling 45

Shisho Leaves, Local Lime, Rich Syrup, Sparkling Water.

Coconut-Lime 45

Fresh Coconut Water with Fresh Lime.

Virgin Penicillin 55

Honey, Fresh Lemon Juice, Ginger.

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.

Beverage Menu

ドリンクメニュー

ドリンクメニュー



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.

Milkshake

Strawberry Shake 55

Creamy strawberry milkshake with fresh berries.

Vanilla Shake 55

Classic vanilla milkshake with smooth creamy mixture.

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 55

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.

Coffee & Tea

コーヒー・紅茶



Iced Coffee

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

Hot Coffee

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

Signatures

Coffee Yuzu	55
Espresso mixed with refreshing yuzu and topped with soda water for a sparkling taste.	
Kopi JUN-KAI	45
House coffee made with milk, palm sugar, and creamer for a smooth rounded taste.	
Mont Blanc Coffee	55
A refined layered coffee crowned with velvety cream, lightly infused with citrus zest. Smooth, aromatic, and beautifully balanced where richness meets clarity in every sip.	

Tea

DAMMANN
FRÈRES
Paris 1892

Chamomile Tea	45
Earl Grey Tea	45
Jasmine Tea	45
Iced Tea	30
Iced Lemon Tea	35
Iced Lychee Tea	47.5

Frappe

Hazelnut Frappe

Made with blended iced coffee with hazelnut syrup and whipped cream.

60

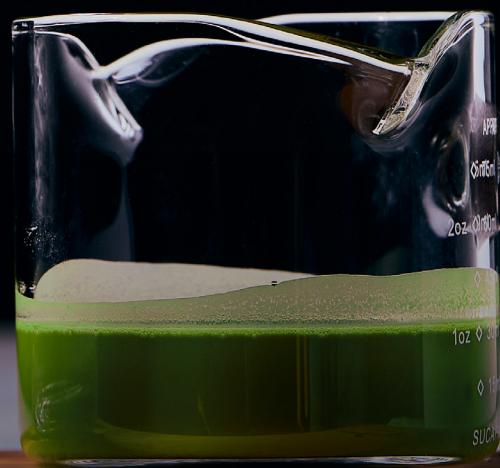
Caramel Frappe

Made with blended iced coffee with caramel syrup and cream.

60

Other Drinks

その他のドリンク



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.

Usucha 45

Well-balanced ceremonial grade matcha mixed with refreshing water for your health.

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.

Hojicha Latte 55

Mineral Water

Equil Mineral Water

380 ml 40

760 ml 65

Equil Sparkling Water

380 ml 45

760 ml 70

ありがとう

JUN-KAI

JAPANESE EATERY

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

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