Modern Japanese Comfort Dining,

Premium ingredients.

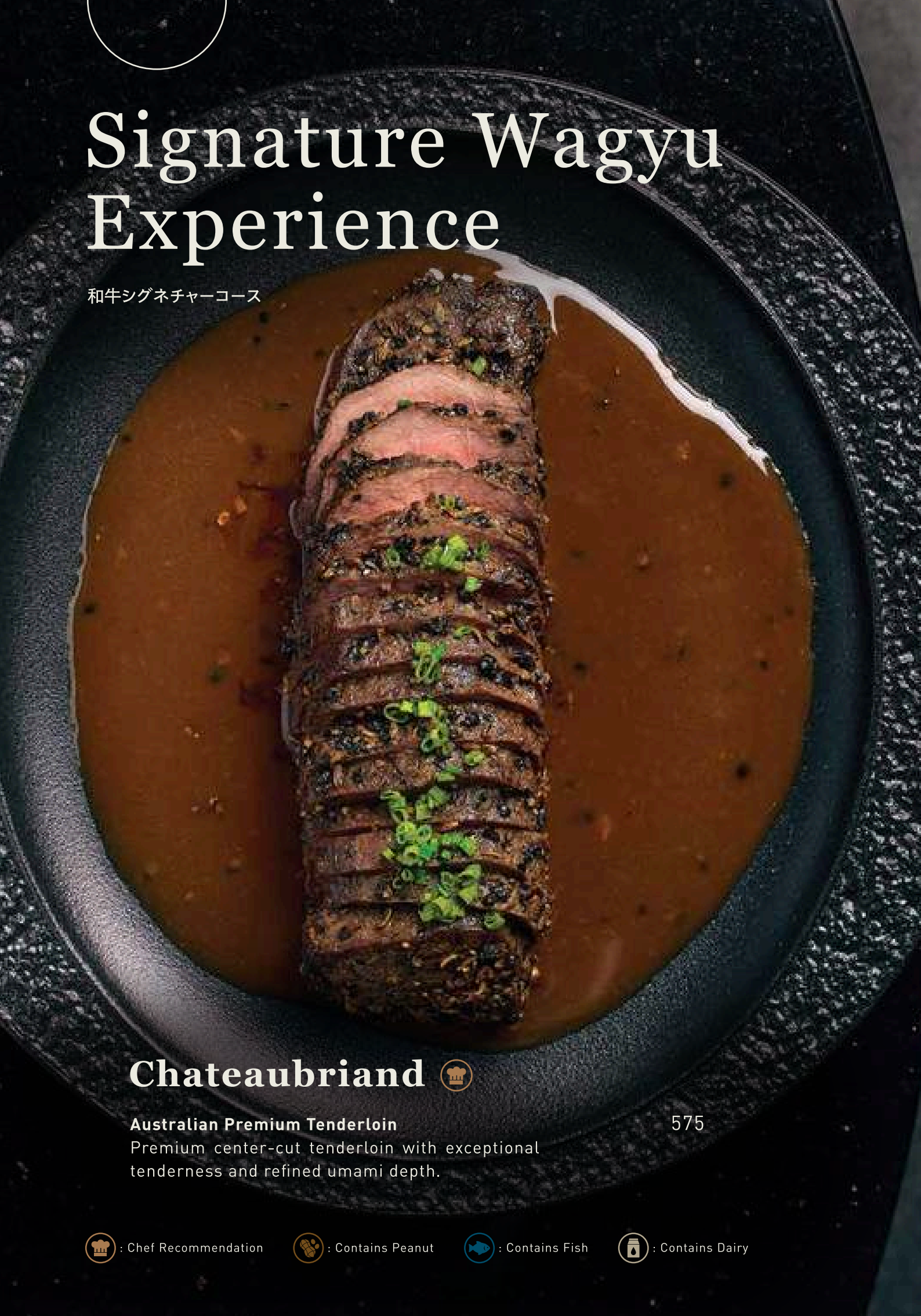
Refined technique.

Honest pricing.

M E N U

Signature Wagyu Experience

和牛シグネチャーコース



Chateaubriand

Australian Premium Tenderloin 575

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.

All price are subject to 10% VAT & 7,5% service charge.



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.

Spinach Dip 68



Cream spinach horenzo served with potato chips.

Salmon Onigiri 65



Onigiri stuffed with salmon mayo tare.

Edamame 35

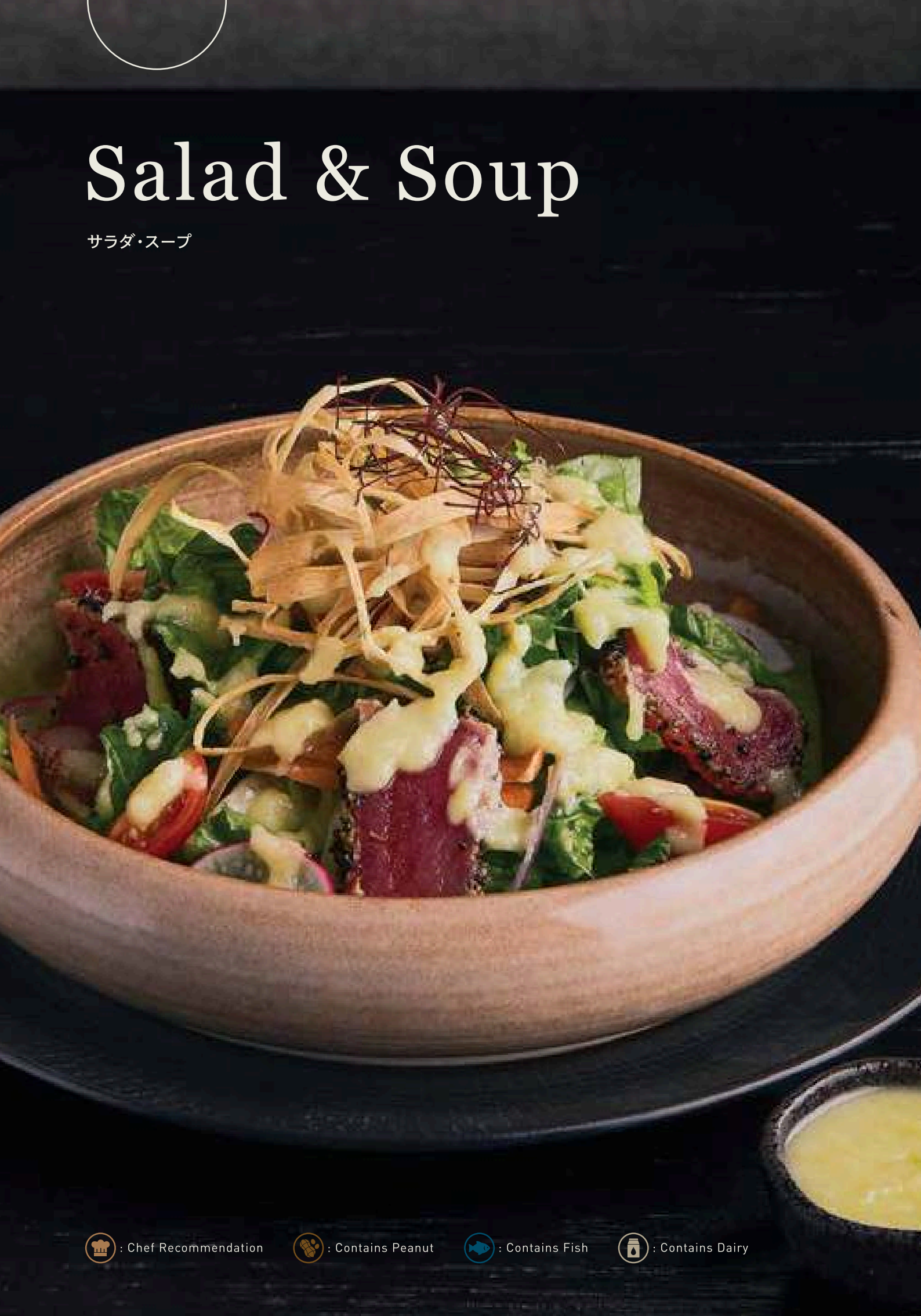


Edamame whole seared with homemade garlic butter.

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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.

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Main Course

メインディッシュ

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Tori Hanmi 185

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

Seared Salmon Yuzu Niniku 195

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



Jun-kai Rice

(1P) 225
(3-4P) 395

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

Hamburg Steak

145

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

Hamburg Chicken

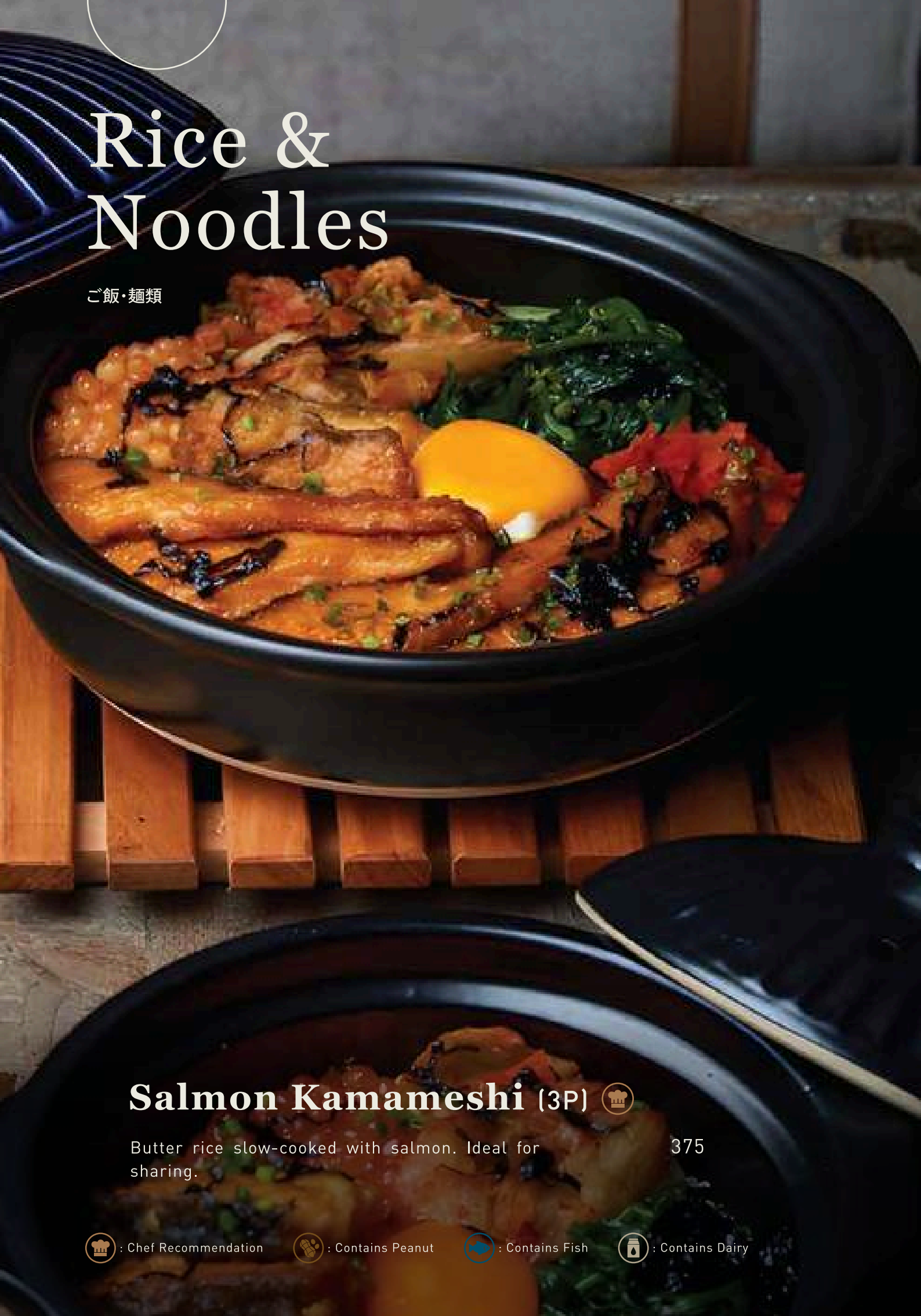
95

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

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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.

Hiyashi Cold Ramen 115

Ramen noodles served in cold style & vegies condiments (tamanegi, cabbages, fukujinzuke, wakegi, ito togarashi) with prawn & hiyashi cold sauce.

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.

KIDS

Pasta Brulee 85

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

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Lunch Set

ランチセット



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Salmon Tare Set 150

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

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

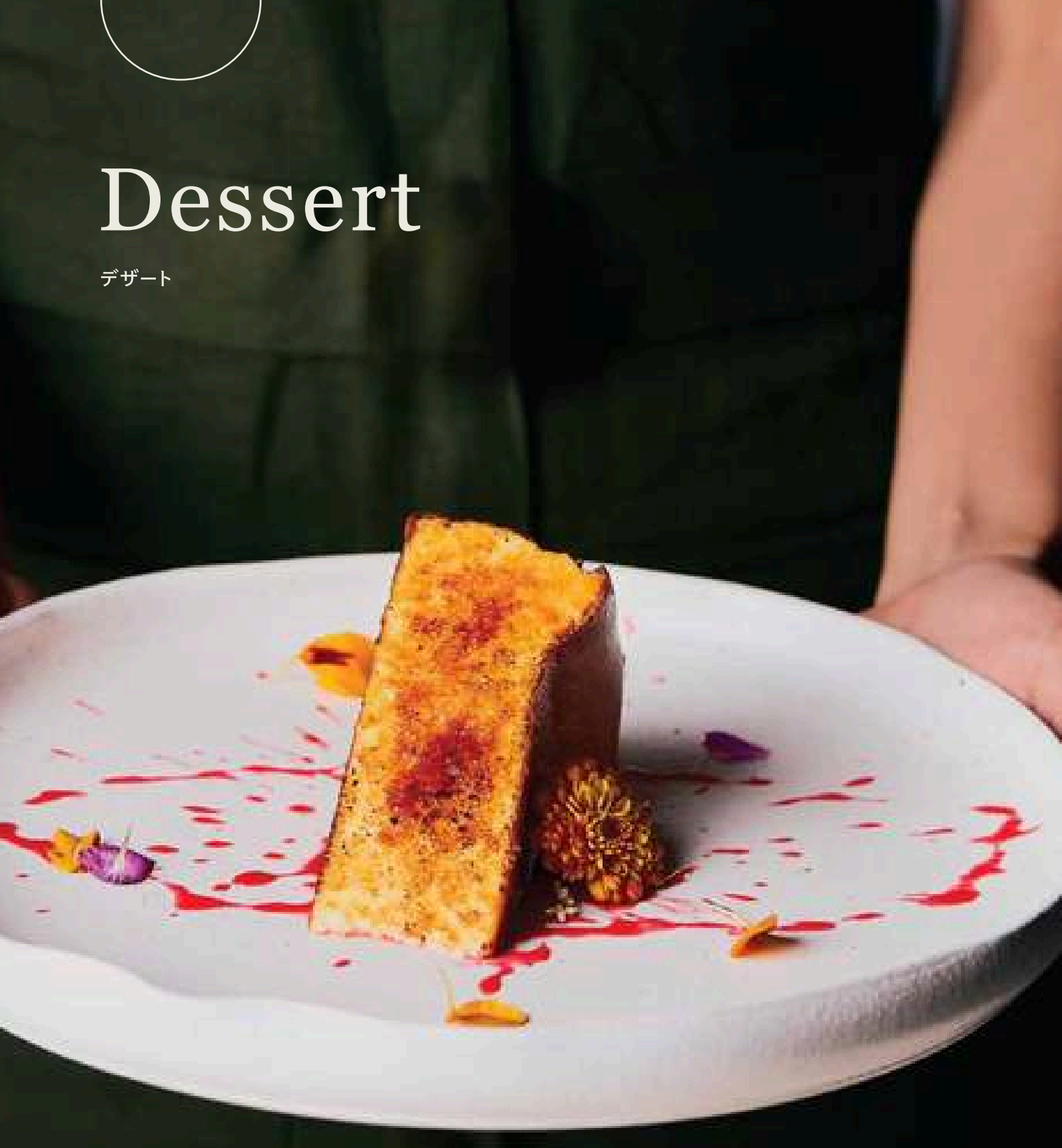
Pan seared AUS Wagyu Striploin glazed with tare and served with furikake gohan, namul, tempura kakiage, egg wakame soup.



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Dessert

デザート



Burnt Cheesecake

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.

Mango Granite 65

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

Panacotta 55

Homemade panacotta based with strawberry sauce.

Choco Lava Cake 85

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

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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.

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Cocktails

カクテル



A curated selection of signature cocktails blending Japanese influence with international classics—crafted with seasonal ingredients, balanced flavors, and a modern, refined approach. Each glass offers a unique expression of taste, from refreshing and vibrant to smooth and indulgent.

Kopi G&T

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

Lychee Spritz

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

Shiro Goma Hopper

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

Breakfast Martini

Seasonal Jam, Dry Gin,
Orange Liqueur.

Junkai Highball

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

Lemon Sour

Tomato Shochu, Lemon,
Soda Water.

Kumquat

Kumquat Vodka, Lemon,
Rich Syrup.

Kyoto Mule

Sake, Kyuri-Lemon Juice,
Ginger Beer.

Each cocktails are 120

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Classic

クラシックカクテル

A timeless selection of classic cocktails—expertly crafted with precision and balance. Familiar favorites, executed with quality ingredients and a refined touch.

Highball 105

Kakubin Suntory, Soda Water.

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.

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Mocktails

モクテル



A refreshing collection of crafted mocktails—layered with vibrant flavors, fresh ingredients, and a balanced finish. Thoughtfully created to deliver a sophisticated, alcohol-free experience for every occasion.

Mango Cream Soda 60

Mango Purée, 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.

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Beverage Menu

ドリンクメニュー

A selection of refreshing non-alcoholic beverages—simple, flavorful, and easy to enjoy. Perfect for a light and refreshing break.



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.

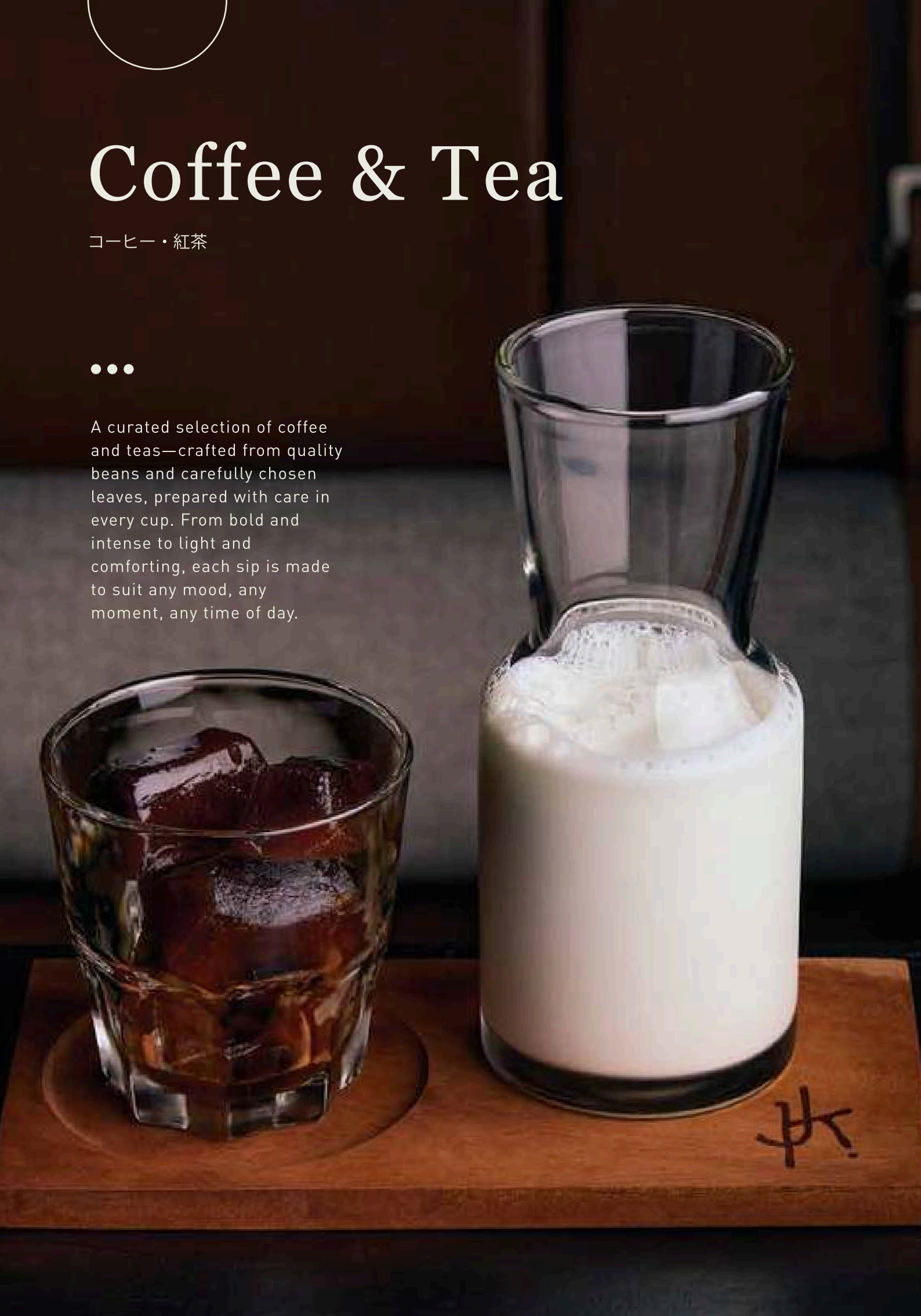
Mango Yogurt 65
Greek yogurt topped with mango puree and granola.

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Coffee & Tea

コーヒー・紅茶

A curated selection of coffee and teas—crafted from quality beans and carefully chosen leaves, prepared with care in every cup. From bold and intense to light and comforting, each sip is made to suit any mood, any moment, any time of day.



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

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

SIGNATURE COFFEE

Coffee Yuzu 55

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.

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

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

FRAPPE

Hazelnut Frappe 60

Blended iced coffee with hazelnut syrup and whipped cream.

Caramel Frappe 60

Blended coffee with caramel syrup and cream.

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Other Drinks

その他のドリンク

Crafted to complement refined
Japanese comfort dining.



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.

MINERAL WATER

Equil Mineral Water

(380 ml) 40

(760 ml) 65

Equil Sparkling Water

(380 ml) 45

(760 ml) 70

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ありがとう

JUN-KAI

JAPANESE EATERY

junkai.jkt

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