

**YAKITORI**

a nod to tradition & all things chicken  
glazed with house taré

chicken + leek	45
thigh + skin	45
bone-in wing	45
stuffed wing	45
miso meatball	45

**STICKS**  
all things on sticks

garlic prawn	75
char siu pork	55
wagyu beef	85
mahi mahi	55
pork + calamari	65
fish lilit	45
scallop	80
beef satay	60

**WOODFIRED OVEN**  
from the hearth

onion roti	45
woodfired flatbread	45
margherita pizza + olive oil + basil	185
bianco pizza + potato + lemon + thyme	200

**FOOD & BOOZE**  
born from a love of open flame cooking, we are passionate  
about all things on sticks grilled over local timbers.  
we are all about great times & great food.

**GREENS & BOWLS**  
full of the good stuff

watercress + sesame + green beans	75
cucumber + yoghurt + soursop + wasabi	80
chilled seaweed + sesame dressing	75
pork & scallop XO rice	160
sashimi tuna + rice + avocado + tobiko + cucumber	190
bbq salmon + rice + cashew + chilli + sesame + slaw	200

**HANDS**  
no cutlery needed

spiced chicken kebab + pickles + toum + cabbage	180
wagyu sando + big mac sauce + bbq onions	190
smash beef burger + double cheese + pickles + truffle big mac sauce	210
hand cut chips + condiments	90



a liquid adventure through the tastebuds.  
no matter your poison, we've got you covered!

## WITH ABV%

rip into the good stuff

<b>embun</b>	190
vodka + bianco vermouth + matoa + grapefruit seltzer	
<b>lalapan</b>	150
basil gin + kemangi + yuzu + pineapple + kyuri cucumber	
<b>banka</b>	170
truffle whiskey + yuzu + honey + habanero	
<b>katsuri</b>	180
pisco + vin de liqueur + calamansi + muscat + yuzu	
<b>waatukaru</b>	190
sweet potato shochu + umeshu + baiju	
<b>diplomatico</b>	200
bee's wax aged dark rum + amaro + vermouth + campari	
<b>baraa</b>	210
espadin mezcal + rosso vermouth + campari + artichoke	
<b>taliwang</b>	190
bbq bell pepper tequila + chilli + lime + sichuan + sea salt	
<b>samudro</b>	180
wakame infused gin + sherry + nori	
<b>boni di kano</b>	170
gin neptunia + dry vermouth + yuzu + lime + sea grapes	
<b>meanwhile</b>	180
pandan rum + coconut + pineapple + orgeat	

## WITHOUT ABV%

the good stuff - no regrets

<b>aperol zero</b>	100
zero % aperol + verjus blanc + arancia soda	
<b>umadori</b>	100
zero % midori + yuzu + kyuri cucumber	
<b>norita</b>	100
aloevera + yuzu + lime + nori + wasabi	
<b>lacto colada</b>	90
coconut + honey pineapple + black rice	
<b>kunyit asam</b>	100
tamarind + turmeric + coconut + citrus	
<b>zeroni</b>	120
zero gin + zero vermouth + zero campari	

## what goes well with sticks? tins.

1 stick + 1 tin      200

## TINS

canned in house or by Bali's local legends,	
crack a cold one & get into it	
island brew	summer pale ale
island brew	pilsner
kura-kura	island ale
kura-kura	lager
island of imagination	brut lager
island of imagination	padiluwih lager
black sand	kolsch
asahi	lager
<b>hugo spritz</b>	180
prosecco + elderflower tonic + mint + citrus	
<b>sunria</b>	180
vino + rosella + grapefruit + cranberry	

## HOME BREWS

made from the offcuts

<b>rosella &amp; berry</b>	booch	100
<b>lychee &amp; earl grey</b>	booch	100
<b>dragon skin</b>	chilled tea	80
dragonfruit skin + earl grey + lychee		
<b>eucalyptus lemon-balm</b>	chilled tea	80
eucalyptus water + yuzu + lemon balm		
<b>botanist</b>	chilled tea	80
marigold + honey + yuzu + verjuice		
<b>apple blossom</b>	chilled tea	80
Malang apple + mint + cherry blossom		

## JUICES + SOFTIES

watermelon   pineapple   strawberry	75
orange   tamarind   fresh young coconut	
coke   coke zero   sprite	55
tonic water   soda water   ginger ale	