



SUMIBI

# EXCLUSIVE DINNER PARTY

CELEBRATING THE GRAND OPENING  
OF SUMIBI'S THIRD OUTLET



Genshiyaki (原始焼き) is a traditional Japanese cooking method that involves grilling food over an open flame or hot coals using natural materials like wood. This technique often emphasizes the flavors of the ingredients, allowing them to develop a smoky, charred taste.

# SUMIBI THAMRIN

Sumibi Thamrin focuses on genshiyaki-style grilling, an advanced robatayaki technique that preserves moisture and amplifies flavors.

## THE INTERIOR

The restaurant's inviting interior harmoniously combines traditional and modern Japanese elements, with bamboo accents and soft lantern lighting, crafting a warm ambiance ideal for memorable dining experiences.



## RESTAURANT FEATURES

**Private Rooms:** Four VIP rooms available (three accommodating six guests each, and one accommodating eight guests).

**Seating Options:** Enjoy counter seats, regular seating and comfortable sofa seating.

**Max Capacity:** Host up to 82 guests.



## ABOUT CHEF



Chef Kishino, the esteemed executive chef of Sumibi, has been crafting culinary masterpieces in Jakarta for the past seven years. Born and raised in the picturesque Yamagata Prefecture of Japan, Chef Kishino brings a rich cultural heritage and a deep appreciation for traditional Japanese cuisine to his work.

# MENU

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## HAMACHI CARPACCIO

*Thinly-sliced Yellowtail with  
Chinese Chives & Soy Sauce*

## SEAFOOD COBB SALAD

*Assorted Diced Fresh Seafood  
with Veggies*

## JUMBO EBI YAKI

*Genshiyaki Grilled Prawn*

## SALMON SUMI

## YAKI IKURA KOBOSHI

*Genshiyaki Grilled Salmon with  
Salmon Caviar*

## JAPANESE WAGYU

## ABURI KAKUNI

*Braised Tender Japanese Wagyu Beef Belly*

## SMOKED CHICKEN NANBAN

*Aromatic Smoky Deep-Fried Chicken with  
Salmon Caviar & Tartar*

## ABURI WAGYU SUSHI

*Torched Wagyu Beef with Truffle Oil & Rice*

## KANI ANKAKE MEN

*Ramen with Crabmeat & Thick Broth*

## DESSERT \*Choose One

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## ABURI MARSHMALLOW ICE CREAM

*Strawberry Ice Cream with Chocolate &  
Torched Marshmallow*

## CUSTARD PUDDING

*Classic Japanese Custard Pudding*

## COCONUT DANGO AZUKI

*Deep-Fry Coconut Mochi with Red Bean*



*\*Alcoholic drinks are chargeable*

# Win Kurune's Exclusive Christmas Sushi Hampers!



Snap your best pose at Sumibi's Dinner tonight and post it. We will choose a winner for the best tagged photo!

Don't forget to write a captivating caption & hashtag **#SumibiThamrin**



## **Restaurant Information**

SUMIBI THAMRIN (New outlet)

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