



UBUD

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Nigiri



Add RCH Beluga Cavair to your Nigiri for **70K**

Sushi Rolls



Dragon Roll

ドラゴンロール

89K



Spicy Chicken

スパイシーチキン

79K



Crispy Chicken

クリスピーチキン

79K



Chicken & Cream Cheese

チキンとクリームチーズ

79K



Salmon & Cream Cheese

サーモンとクリームチーズ

92K



Soft Shell Crab Roll

ソフトシェルクラブロール

92K



Ebi Crispy Roll

エビクリスピーロール

92K



California Roll

カリフォルニアロール

92K



Salmon & Avocado

サーモンとアボカド

92K



Philadelphia Roll

フィラデルフィアロール

92K



Spicy Tuna Roll

スパイシーツナロール

92K

Gyoza



Pork Steamed
3 pieces

豚肉の蒸し煮

52K



Chicken Steamed
3 pieces

蒸し鶏

52K



Prawn Steamed
3 pieces

エビ蒸し

52K



Pork Fried
3 pieces

豚肉のフライ

52K



Chicken Fried
3 pieces

チキンフライ

52K



Prawn Fried
3 pieces

エビフライ

52K

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Maki



Tamagoyaki

玉子焼き

52K



Chicken Teriyaki

チキン照り焼き

59K



Tuna Mayo

ツナマヨネーズ

59K



Fresh Tuna

新鮮なマグロ

59K



Salmon

鮭

59K



Salmon & Avocado

サーモンとアボカド

59K



Spicy Salmon

スパイシーサーモン

59K



Beef

牛肉

59K

Temaki



Salmon Skin

サーモンスキン

49K



California

カリフォルニア

49K



Crispy Chicken

クリスピーチキン

49K



Soft Shell Crab

ソフトシェルクラブ

49K



Spicy Salmon

スパイシーサーモン

49K



Ebi Tempura

エビ天ぷら

49K



Salmon

鮭

49K

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Gunkan



Tobiko:
Flying Fish Roe
とびこ (トビウオの卵)

52K



Ikura:
Salmon Roe
いくら (鮭の卵)

95K



Spicy Tuna
ピリ辛ツナ

65K



Crab Salad
カニサラダ

65K



Corn and Mayo
コーンマヨ

39K



Tuna and Mayo
ピリ辛ツナ

45K

Inari



Plain Inari
海苔をまぶし

30K



Crab Salad
カニサラダいなり

39K



Tuna Mayo
ツナマヨいなり

39K



Corn Mayo
コーンマヨいなり

35K



Spicy Salmon
ピリ辛サーモンいなり

39K



Spicy Tuna
ピリ辛ツナいなり

39K



Ikura Inari
いくらいなり

95K



Scallop & Tobiko
帆立ととびこいなり

45K



Seaweed Salad
海藻サラダいなり

35K



Avocado
アボカドいなり

39K



Tempura Prawn
海老天いなり

52K



Katsu Chicken
チキンカツいなり

45K

Yakitori



Chicken & Leek
2 pieces

チキン&リーキ

52K



Thigh & Skin
2 pieces

太ももと皮膚

52K



Char Siu Pork
2 pieces

チャーシュー

52K



Barramundi
2 pieces

バラマンディ

52K



Octopus
2 pieces

タコ

52K



Wagyu Beef
2 pieces

和牛

75K



Tsukune
2 pieces

ミートボール

59K



Baby Corn
2 pieces

ベビーコーン

39K

Katsu Sando



Wagyu Beef A5

和牛A5

1,110K



Chicken Thigh

鶏もも肉

99K



Pork Cutlet

豚カツ

125K



"Fillet o Fish"

魚の切り身

99K

Sashimi



Hamachi

ハマチ

69K



Maguro

マグロ

69K



Salmon

鮭

69K



Scallop

ホタテ貝

79K



Mixed Sashimi

ミックス刺身

139K

Karaage & Tempura



Cauliflower with Wasabi Mayo, Crispy Ginger and Spring Onions

79K

カリフラワーのわさびマヨネーズ和え, クリスピージンジャーと青ねぎ添え



Chicken with Wasabi Mayo, Crispy Ginger and Spring Onions

89K

チキンのわさびマヨネーズ和え, クリスピージンジャーと青ねぎ添え



Mixed Vegetable Tempura

95K

野菜天ぷら盛り合わせ



Prawns Tempura (5 pcs)

105K

海老天ぷら (5本)

Snacks & Salads



**Wakame
Salad**

海藻サラダ

30K



**Crispy
Chicken Skin**

鶏皮チップス

39K



**Crispy
Salmon Skin**

サーモン皮チップス

45K



**Nori Crusted Squid,
Seaweed Mayo**

海苔衣のイカ,
海藻マヨネーズ添え

89K

Traditional Soups



Classic Miso Soup 定番の味噌汁

45K

Traditional Dashi Broth with White Miso, Silken Tofu, Wakame Seaweed, and Fresh Spring Onions.



Spicy Salmon Miso 辛味サーモン味噌

69K

Our Classic Miso Elevated with Hearty Chunks of Salmon, Chili Oil, and A Dash of Shichimi Pepper.



Asari Miso あさり味噌

59K

A Savory, Seafood-rich Broth Featuring Whole Baby Clams in the Shell.



Gyoza Soup 餃子スープ

59K

Light Soy-based Broth Containing Three Pork & Vegetable Dumplings, and Baby Spinach.

Udon



Tempura Udon 天ぷらうどん

89K

Served with Two Crispy Prawn Tempura and A Crunch of Tenkasu (Tempura Flakes).



Niku (Beef) Udon 牛肉うどん

99K

Topped with Sweet and Savory Simmered Sliced Beef and Caramelized Onions.



Pork Curry Udon 豚カレーうどん

99K

Thick, Rich Japanese Curry Sauce Served Over Udon Noodles with Sliced Pork.



Kitsune Udon (V) 餃子スープ

79K

Vegetarian Friendly, Topped with Sweet, Seasoned Deep-fried Tofu Pockets (Aburaage).

Ramen



Tonkotsu Ramen 豚骨ラーメン

125K

Creamy 12-hour Pork Bone Broth, Topped with Tender Chashu Pork Belly Marinated Soft-boiled Egg (Ajitsuke Tamago), Bamboo Shoot (Menma), and Wood Ear Mushrooms.



Spicy Miso Ramen ピリ辛味噌ラーメン

115K

Rich Miso Broth with A Spicy Chili Kick. Topped with Spicy Ground Pork, Sweet Corn, Butter, and Bean Sprouts.



Chicken Karaage Ramen 鶏唐揚げラーメン

125K

Light Shoyu Chicken Broth Topped with Our Famous Crispy Fried Chicken and Nori.



Yasai Veggie Ramen (V) 野菜ラーメン (V)

115K

Creamy Soy-milk and Vegetable Broth Topped with Seasonal Greens, Corn, Tofu, and Garlic Oil.

Shirunashi

All noodles are served with a side of clear dashi palate cleanser.



Tokyo Mazesoba

109K

東京まぜそば

Spicy Pork Soboro, Egg Yolk, Scallion, Garlic and Nori



Truffle Shoyu Maze-men

129K

トリュフ醤油まぜ麺

Wild Mushroom Medley, Pork Belly, White Truffle Oil, Slow-cooked Egg.



Kuro

149K

黒まぜそば

Seared Ribeye, Black Garlic Oil, 63°C Egg, Fried Shallots.



Chilled Sesame Udon

99K

冷やし胡麻うどん

Udon Noodles, Roasted Sesame Tare, Shredded Cucumber, Chili Oil.

Desserts



Cheesecake, Melon and Yuzu

チーズケーキ,
メロンと柚子

69K



Mochi

いちご大福

(see staff for
today's flavors)

59K



Local Fresh Fruit Salad

地元産フレッシュ
フルーツサラダ

59K

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Boba & Fruit Tea

Juice - Watermelon / Orange / Mango / Pineapple / Apple	35K
Coffee - Espresso / Cappuccino / Coffee Latte	35K
Iced Coffee - Coffee Late / Cappuccino / Espresso	45K
Hot/Iced Chocolate	45K
Tea - Oolong / Jasmine / English Breakfast	35K
Iced Tea	35K
Lychee Iced Tea	40K
Passionfruit Iced Tea	40K
Strawberry Iced Tea	35K
Peach Iced Tea	40K
Cappuccino Boba - Fresh Milk, Cold Brew, Brown Sugar Boba	55K
Coconut	30K
Extra Topping Boba	10K

Beverages

Still Water 750ml	50K	Beers	
Sparkling Water 750ml	60K	Bintang	55K
Coke	40K	Bintang Crystal	60K
Coke Zero	40K	Sapporo Beer 🇮🇩	80K
Homemade Lemonade	40K	Kirin Ichiba Beer 🇮🇩	80K
Sprite	40K	Asahi Beer 🇮🇩	90K
Soda	40K		

Beverages

Sake

Gekeikan Sake Traditional Kyoto 🇯🇵

Born Gold Muroka Junmai Daiginjo Fukui 🇯🇵

Carafe / Bottle

350K / 1,050K

540K / 1,610K

Japan-inspired Cocktails 🇯🇵

145K

Wasabi Kiss - Spice Rum, Pineapple Juice, Wasabi, Lemon Cordial, Passion Syrup, Seaweed

Amai Togarashi - Tequila infused with Jalapeno, Home-made Cherry Pepper Pickle, Fresh Pineapple, Lemon Cordial, Prawn Tempura

Homura - Gin, Orange Liqueur, Home-made Mixberry Syrup, Cinnamon Bitter, Lemon Cordial, Egg White, Crabmeat Stick

Mizudori - Vodka, Aperol, Orange Juice, Pineapple Juice, Passion Syrup, Lemon Cordial, Sparkling Water, Baby Corn Seaweed

Hojicha - Whiskey, Home-made Jasmine Syrup, Cherry Bitter, Home-made Cherry Liqueur

Japan-inspired Mocktails 🇯🇵

55K

Wasabi No Shinjuku - Pineapple Juice, Wasabi, Lemon Cordial, Passion Syrup, Sparkling Water

Kiyoi Umi - Home-made Cherry Pepper Pickle, Fresh Pineapple, Lemon Cordial, Sparkling Water

Ringo No Hime - Apple Juice, Passion Syrup, Lemon Cordial, Sparkling Water, Manggo Caviar

Totemo Oishi - Cranberry Juice, Lychee Syrup, Lemon Cordial, Sparkling Water

Arigato - Cranberry, Passion Syrup, Orange Juice, Pineapple Juice, Lemon Cordial, Sparkling Water, Manggo Caviar

Classic Cocktails

(available upon request)

145K

Vodka

Smirnoff

Grey Goose

45ml / Bottle

85K/1,000K

100K/1,330K

Scotch

JW Red Label

JW Black Label

JW Blue Label

The Macallan 12 DC

45ml / Bottle

85K/1,200K

85K/1,200K

400K/5,400K

560K/6,700K

Rum

Bacardi

Brugal 1888

85K/1,000K

160K/2,100K

Gin

Gordon's

Hendrick's

85K/1,200K

100K/1,500K

Whiskey

Jack Daniel's

Jim Beam

85K/1,200K

85K/1,200K

Tequila

Jose Cuervo

Patrón Añejo

85K/1,200K

260K/3,600K

Wine List

Champagne

Glass / Bottle

Origine Brut, Champagne Bauchet, NV, Champagne, France 2,090K

Brut Impérial, Moët & Chandon, NV, Champagne, France 3,300K

Sparkling

Prosecco, Alba Luna, NV, Veneto, Italy 140K/900K

Rose Wine

Céladoc Rosé, Grenache, Château d'Astros "Moon", Provence, France 900K

Amour Rosé, Syrah & Grenache, Château d'Astros, Provence, France 1,400K

White Wine

Chardonnay, Two Islands Reserve, 2023, Bali, Indonesia 130K / 740K

Chardonnay, Australis, 2022, Casablanca Valley, Chile 660K

Chardonnay, Grant Burge GB32, 2022, Barossa Valley, Australia 140K / 740K

Pinot Grigio, Fantinel Borgo Tesis, 2022, Friuli-Venezia Giulia, Italy 910K

Pinot Grigio, Corte Giara, 2024, Delle Venezie, Italy 800K

Sauvignon Blanc, Matua, 2022, Marlborough, New Zealand 780K

Sauvignon Blanc, Black Cottage, 2023, Marlborough, NZ 140K / 800K

Riesling, Dr. Loosen, 2022, Mosel, Germany 1,000K

Red Wine

Cabernet Sauvignon, Two Island Reserve, 2023, Bali, Indonesia 130K / 740K

Cabernet Sauvignon, Mitolo "Jester", 2020, Australia 160K / 900K

Shiraz, Two Island Reserve, 2022, Bali, Indonesia 900K

Shiraz, Welland Barrosa, 2021, Barossa Valley, Australia 980K

Pinot Noir, HaHa, 2022, Marlborough, New Zealand 160K / 900K

Pinot Noir, Villa Maria Private Bin, 2021, Marlborough, New Zealand 1,220K

Sangiovese, Duca Di Saragnano Chianti DOCG, 2021, Tuscany Italy 900K

Malbec, Casa Mendoza, 2022, Mendoza, Argentina 1,000K