

WELCOME TO SEASALT

With a focus on sustainability, Seasalt sources seafood that is wild caught and sustainably harvested from the waters around Indonesia.

Dishes are seasoned with traditional organic Kusamba sea salt from East Bali, where a small community of salt farmers continues a centuries-old tradition of producing 100% natural salt by sun and wind evaporation. Our menu is best enjoyed while shared with others. The experience encourages you to sample the best of each specialty while you are at Seasalt.

Seafood cuisine with a Japanese touch

Hazwan Hamdan | Chef de Cuisine

SPECIAL OF THE WEEK

Farmers Greens Please ask your Seasalt host	159
Fishermans Catch Please ask your Seasalt host	290

SALADS

Garden Salad (VG, N) Heart lettuce, pistachio granola, calamansi dressing	95
Quinoa and Pomegranate Salad (VG, G) Crunchy vegetable, sweet potato, pomelo	110
Agedashi Tofu (V) Fried tofu, wakame, spring onion, goma-ae, lime shoyu dressing	135

GRILLED / SMOKED

Chicken Skewer (G) Ginger teriyaki, wakame, spring onion, lime	100
Beef Yakitori (G) Black pepper teriyaki, lime, spring onion	259
Smoked Octopus (S) Rice puff, pickled wakame, bonito, spicy goma	140

SUSHI / SASHIMI

Avocado Maki	100
Skipjack Tuna Maki	115
Hamachi Sashimi	125
Scallop Sashimi	280
Sashimi and Maki Platter **Wasabi, pickled ginger, soya sauce	469

NOODLES / RICE

Poke Bowl (G) Skipjack tuna, wasabi mayo, cucumber, pickled ginger gel	139
Mushroom Soba (VG) Buckwheat noodles, sesame sauce, shimeji mushroom	105
Pan Fried Noodles (G) Octopus, black pepper, capsicum, wakame	170
Bacon Fried Rice (G,P) Pork bacon, free range egg, leek, corn	130

KATSU SANDWICHES

Chicken Katsu (G) Pickled young corn, togarashi, bread crumb	93
Seafood Katsu (G) Pickled seaweed, nori salt, katsuobushi	99
Morinaga Tofu Katsu (G,V) Pickled carrot, tempe, tofu	85

SEAFOOD & FISH

Stuffed Calamari (G) Citrus red rice, wakame, ponzu black garlic sauce	190
Amai Clam Soup (G) Organic tofu, bonito, nori, daikon, pickled mushroom	149
Miso Pompano 130g (G) Spicy cabbage, tsukemono, edible leaf	220
Nori Seafood Puff (G) Seaweed salad, sesame, tamarind sweet sauce	189

LOCAL SEAFOOD SPECIALTIES

Gulai Udang Spice paste, kemangi, tomato, lemongrass	295
Ikan Bakar Jimbaran Grilled white snapper, tomato sambal, lime, lemongrass shallot dressing	290
Soup Kepala Ikan Clear fish broth, ladyfinger, pineapple, fried fish cheek	285
Laksa Ibu Tuti Mackerel fish, bihun, tofu, pineapple	285

FRIED

Pumpkin Tempura (V,G) Nori salt, ginger ponzu sauce	70
Squid Tempura (G) Togarashi salt, nori mayo	90
Shrimp Tempura (G) White cabbage slaw, togarashi mayo	95
Tempura Platter (G) Shrimp, squid, pumpkin, asparagus	299

SIDES

Tsukemono or Edamame or Nori Fries	69
Chuka Wakame Salad	60
Stir Fry Pakcoy	85

DESSERTS

Chocolate Fondant (V) Valrhona manjari moelleux, salted caramel, brown butter	155
Yuzu Mousse Orange rosemary sauce, lemon & peach sorbet	145
Jack Fruit and Kemangi (N) Coconut, caramel walnut, jackfruit sorbet	130
Fruit Platter Mixed tropical fruits	99
Ice Cream 2 Scoop (D) Salted caramel, Bedugul strawberry, vanilla, chocolate	99