TABU by ours

Bites

Black Truffle Edamame I Garlic I Shoyo Soy 57
White Miso Broth I Udon I Wild Mushroom I Wakame I Charred Spring Onion I Hondashi 52
Spring Roll I Ginger-Scallion Soy Dip 72
Cucumber Salad I Red Onion I I Ponzu I Sesame Oil 62
Prawn & Yellowfin Ceviche I Jalapeno I Avocado I Red Onion I Leche De Tigre I Crispy Corn Tortilla 135
Duck Croquette I Black Truffle Japanese Mayo I Grated Parmesan 82

Tacos & Skewers

Yellow Fin Tuna Tostada I Avocado I Shaved Red Onions I Chipotle Aioli I Yuzu Ponzu 85
12hrs Slow Cooked Bbq Beef Tacos I Pickled Red Onion I Aragula I Flour Tortilla 130
Crispy Fish Tacos I Shaved White Cabbage I Jalapeno Tartare I flour tortilla 95
Wagyu Sukiyaki Skewers I Red Egg Yolk I Leek I Sesame Seeds 165
Seared Prawn Skewers I Leek I Yellow Leche De Tigre 145

Small Shares

Chicken Karaage I Smoked Chipotle Aioli I Wasabi Salt I Yuzu Chili Oil 95
Seared Chicken Gyoza I Aged Ponzu I Toasted Sesame Oii I Vinegar 98
Table Side Bone Marrow I Shallots I Aged Balsamic Vinager I Grilled Sourdough 145
Grilled Prawns Salad I Avocado I Tomato I Cucumber I Greens I Red Onion I Green Leche De Tigre 165
Table Side Guacamole I Heirloom Tomato I Pico De Gallo I Jalapeno I Corn Tortillas 85
Charred Grilled Octopus I Leche De Tigre I Yuzu Chili Oil I Herbs 295

House Special
12hrs Slow Cooked Short Ribs I House Yakitori Glaze I Pickled Shallots 650

Large Shares

Tomahawk I Chimichurri I Bone Marrow Cowboy Butter I Wasabi Salt 245 Per 100g
Wagyu Picanha I Whipped Cowboy Butter I Chimichurri I Charred Asparagus I Spinach 575
Truffle Katsu Sando I Chicken Katsu I Cabbage I Sweet Onions I Katsu Mustard Glaze I Japanese Milk Bread 185
Wood Fired Half Chicken I Peri-Peri Marinated I Yellow Leche De Tigre 245
Miso Glazed Salmon I Asparagus I Shimeji Mushroom I Shaved Daikon I White Miso Sauce 295
Wood Roasted White Cabbage I Brown Butter Miso I Wasabi Salt 145

Sides - Crispy Garlic Rice 55 **I Togarashi Fries** 60 I **Grilled Asparagus & Lemon** 85
Baby Potato With Cowboy Butter 65 **I Farmers Salad** 62 **Izakaya Salted Cabbage** 58

TABU by ours

Tabu has evolved. We now embrace the same philosophy as Mood by Ours, farm to table, using the finest ingredients available. The same bold flavors you know, now crafted with deeper intention. 90% of our produce is locally sourced, and we are proud to support the local community and contribute to Bali's living ecosystem

Sashimi

Salmon I Shaved Jalapeno I Red Onion I Ponzu, Yuzu Zest 145
Spicy Yellow Fin Tuna I Yuzu Ponzu I Spring Onion 125
Sashimi Trio I Amber Jack I Blue Fin Tuna I Salmon 165
*__Sashimi Of The Day__ (Daily Caught By Local Fisherman) 175

Nigiri

Salmon I Jalapeno I Ponzu Glazed 80
Spicy Ahi Tuna I Chives I Soy Glazed 70
Aburi Wagyu I Sukiyaki I Black Truffle I Creme Fraiche 128
Amberjack I Shaved Jalapeno I Salted Capers I Yuzu Zest 75
Omakase Nigiri Board (5 Pieces, Daily Chef Selection) 182

Sushi Rolls

Tabu's California Salmon I Avocado I Chive Cream Cheese I Cucumber I Sriracha Mayo I Tobiko 145
Aburi Torched Salmon I Charred Scallions I Japanese Mayo I Flying Fish Roe 195
Truffle Tuna I Crispy Tempura Prawns I Avocado I Chives 175
Spicy Yellow Fin Tuna I Cucumber I Scallion I Togarashi I Sesame 125
Crispy Soft Shell Crab I Glazed Unagi I Teriyaki I Cucumber I Flying Fish Roe 135
Baja Roll I Tempura Prawn I Leche De Tigre I Shaved Jalapeno I Crushed Tortilla I Spicy Mayo 135

Deserts

Flourless Chocolate Cake I Vanilla Ice Cream I Chcocolate Sauce I Candied Nuts 125
Butterscotch Pudding I Creme Fraiche I Salted Caramel 120
Banana Flambe I Vanilla Ice Cream I Cinnamon 165 (Table Side)

*subject to availability. A 10% government tax and 7% service charge will be added to your bill. All our products in the menus are subjected to fresh market availability. Please inform your waiter of any allergies or intolerance.