

H I B A N A

Fire - Flavor – Connection

Welcome to a place where fire, nature, and hospitality exist in quiet harmony.

Nestled in the timeless landscape of Ubud. Hibana draws inspiration from the Japanese tradition of Robatayaki, where the gentle glow of charcoal reveals the true character of every ingredient. With respect for the seasons and a devotion to craftsmanship, each course is prepared with intention and served with sincerity.

Guided by the spirit and warmth of Balinese hospitality, we believe that true luxury is found not only in exceptional cuisine, but in the feeling of being genuinely cared for.

May your time with us be unhurried, memorable, and quietly inspiring.

Welcome to Hibana.



HIBANA SIGNATURE BREAKFAST

Seasonal Fruits	60 K
Sesame, granola, Greek yogurt, roasted white chocolate.	
Coconut Chia Parfait 	65 K
Roasted strawberries, coconut yogurt, oat crunch.	
Matcha Pancakes 	85 K
Whipped raspberry cream, caramelized apple compote, shiso.	
Kimchi & Mozzarella Toasty 	90 K
Toasted sourdough, fermented hot honey.	
Eggs, Your Way 	65 K
Poached, scrambled or fried, charred pepper & sesame sambal, house sourdough.	
Egg Tamago Sando 	75 K
Egg salad, bonito mayo, chives, shokupan.	
Avocado Toast 	85 K
Poached eggs, red pepper sesame sambal, furikake, sourdough.	
Salmon Hash	125 K
Hibachi grilled salmon, crispy potato hash, herbed crème fraiche, salmon roe.	
Chashu Pork Benedict	95 K
Poached eggs, spinach, miso hollandaise, shichimi, toasted muffin.	
Breakfast Sando	85 K
Thick cut bacon, fried eggs, onions, tonkatsu sauce, dashi aioli.	



: Vegetarian



: Vegan

All price in thousand rupiah & subject to 10% tax and 5% service charge



SNACKS & SMALL

Pickles	30 K
Cucumber, daikon, ginger.	
Flores Oyster (per pcs)	65 K
Leek tosazu dressing, wakame.	
Raw Hamachi Kingfish	70 K
Citrus soy, sesame oil, grated radish, chili.	
Yellow Tuna Tartare	75 K
Ponzu dressing, shiso cream, nori cracker.	
Tempura Enoki Mushroom	55 K
Nori, Kewpie	
BBQ Asparagus & Green Beans 	60 K
Panko egg, crispy garlic, nori.	
Agedashi Tofu	60 K
Dashi broth, enoki mushroom, bonito.	
Robata Chicken Wings	70 K
Koji marinade, nori mayo.	



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YAKITORI (served by piece)
Traditional binchotan-grilled skewers

Chicken Thigh Spring onion, tare.	35 K
Chicken Breast Wasabi, soy.	35 K
Chicken Wings Yakiniku glaze, shichimi.	45 K
Chicken Meatball Tare, egg yolk.	35 K
Chicken Heart Smoked Chili & Soy.	30 K
Chicken Skin Sake, shichimi.	30 K

LUNCH PLATES

King Mushroom Skewers  Tare glaze, pickled cabbage, whipped miso tofu.	85 K
Market Fish Katsu Sando Cabbage, shiso, yogurt tartare sauce, furikake.	95 K
Fried Chicken Sando Cabbage, shiso, katsu sauce, kewpie mayo.	85 K
Tonkatsu Ramen Pork chashu, ajitsuke egg, roasted enoki, house noodles.	135 K
Garlic Prawn Udon Garlic miso butter, nori, green onion,	125 K
Charcoal Chicken Teriyaki Umami corn, shichimi oil, lemon.	120 K



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SIDES

Bedugul Green Leaf Salad 	50 K
House miso dressing, crispy garlic.	
Heirloom Tomatoes	65 K
Bonito Aioli, pomelo, shiso vinegar.	
Charred Broccoli 	45 K
Wafu dressing, toasted sesame.	
Crispy Potatoes	50 K
Dashi mayo, furikake.	
Steamed Rice 	25 K

SWEETS

Coconut Granita	60 K
Coconut mango cream, roasted white chocolate, seasonal berries.	
Matcha Tokyo Cheesecake	75 K
Roasted strawberries.	
Dark Chocolate Nama	95 K
Smoked banana caramel, hazelnut crumb	



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Yellow Tuna Tartare Ponzu dressing, shiso cream, nori cracker	75 K
BBQ Asparagus & Green Beans  Panko egg, crispy garlic, nori.	60 K
Agedashi Tofu Dashi broth, enoki mushroom, bonito.	60 K
Robata Chicken Wings Koji marinade, nori mayo.	70 K
Wagyu Beef Skewers Soy glaze, smoked onion aioli	145 K



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Spring onion, tare.	
Chicken Breast	35 K
Wasabi, soy.	
Chicken Wings	45 K
Yakiniku glaze, shichimi.	
Chicken Tsukune Meatball	35 K
Tare, egg yolk.	
Chicken Heart	30 K
Smoked chili & soy	
Chicken Skin	30 K
Sake, shichimi.	

CHARCOAL GRILL

King Mushroom Skewers 	85 K
Tare, sesame cucumber, whipped miso tofu.	
BBQ Papuan Prawn	155 K
Garlic miso butter, chive oil.	
Tonkatsu Ramen	135 K
Pork chashu, ajitsuke egg, enoki, roasted nori, house noodles	
Grilled Line Caught Market Fish	145 K
Kombu butter, chili kosho, togarashi.	
Charcoal Chicken Teriyaki	120 K
Umami corn, shichimi oil, lemon.	
Pork Tomahawk	350 K
Charred cabbage, shogayaki glaze.	
Pasture raised Australian Rib Eye, 250g	590 K
Shiitake mushroom, black garlic miso butter.	



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Dashi mayo, furikake.	
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SIGNATURE COCKTAIL

Japanese – Inspired

Yuzu Kizaragi (<i>bright, crisp and quietly aromatic</i>)	179
Gin, Yuzu, Cucumber, Shiso, Soda	
Ume No Hana (<i>delicate, floral & elegantly tart</i>)	175
Rum, Ume, White Peach, Lemon, Sakura.	
Hojicha Old Fashioned (<i>smooth, lightly roasted & beautifully dry</i>)	165
Bourbon, Hojicha, Okinawa Black Sugar, Bitter	
Shiso Highball (<i>clean, refreshing & subtly herbal</i>)	175
Whisky, Shiso, Ginger, Lime, Soda	
Guava & Thyme (<i>fruity & softly tropical</i>)	160
Sake, Vodka Guava, Thyme, Lemon	
Tokyo Paloma (<i>floral, fizzy & softly tropical</i>)	170
Tequila, Sakura, Elderflower Liqueur, Lemon, Grapefruit Soda.	

CLASSIC COCKTAIL

Classic Martini	140
Vodka, Dry Vermouth, Lime	
Espresso Martini	130
Vodka, Coffee Liqueur, Espresso	
Margarita	120
Tequila, Triple Sec, Lime	
Pina Colada	120
Rum, Pineapple, Coconut, Sugar	
Mojito	110
Rum, Mint, Lime, Soda	
Negroni	140
Gin, Campari, Sweet Vermouth	
Long Island Iced Tea	120
Gin, Vodka, Tequila, Rum, Triple sec, Coke	
Whisky Sour	110
Whisky, Lemon, Egg White, Bitter	
Gin & Tonic	110
Gin, Lime, Tonic Water	



MOCKTAIL
Japanese – Inspired

Aoi Garden	65
Cucumber, Shiso, Yuzu, Tonic	
Lychee Spritz	60
Lychee, Lemon, Soda	
Matcha Cloud	65
Matcha, Coconut, Vanilla, Lemon	

HEALTHY-FOCUSED

Sunrise	45
Pineapple, Orange, Ginger	
Tropical Yuzu	45
Watermelon, Yuzu puree, Lime	
Green Garden	45
Cucumber, Green Apple, Lime, Mint	

BEERS

Sapporo 330ml	89
Kura - Kura Island Ale 330ml	85
Kura - Kura Session Hazy 330ml	80
Bintang Pilsner 330ml	38
Bintang Radler 330ml	35

WATER & SOFT DRINK

Aqua still Water 350ml	15
Aqua Reflection Sparkling Water 380ml	30
Coke 330ml	25
Coke Zero 330ml	25
Sprite 330ml	25
Soda Water 330ml	25
Tonic Water 330ml	25
Fever Tree Grapefruit Tonic 200ml	35



FRESH JUICES

Watermelon	30
Mango	30
Pineapple	30
Papaya	30
Orange	30
Banana	30
Dragon Fruit	30
Mixed Fruit Juice	30

MILKSHAKES

Matcha	45
Coffee	40
Chocolate	35
Vanilla	35
Strawberry	35

SMOOTHIES

Frozen Mango	40
Mango, Yogurt, Milk, Honey.	
Mix Berry	40
Mix Berries, Yogurt, Milk, Honey.	
Green Booster	40
Spinach, Mint Leaves, Banana, Mango, Soy Milk, Honey.	



HOT TEA & ICE

BREW ME Fine Blend Selection	25
Chamomile, Jasmin green, Earl grey, Mint Breeze	
Sariwangi Tea	20
Lychee Ice Tea	30
Iced Lemon Tea	25

HOT COFFEE & ICE

Cappuccino	35
Café Latte / Flat White	35
Mocaccino	35
Americano	30
Long Black	30
Espresso	25
Matcha Latte	40
Ice Coffee	35
Ice Cappuccino	38
Ice Matcha latte	40
Affogato	40

HIBANA
COGNAC & BRANDY

Martell VSOP	180
Courvoisier V.S.O.P	110
Matsui Umeshu	90

WHISKY

Singleton 15 YO	150
Jack Daniel's Gentleman Jack	120
Jameson Stout Edition	120
Nikka Days Japanese Whisky	110
Johnnie Walker Black Label 12YO	110
Chivas Regal 12 YO	110
Bulleit Bourbon	90

GIN

Tanqueray 10	130
Nikka Coffey Japanese Gin	110

RUM

Ron Zacapa XO	190
Planteray Cut & Dry, Coconut	110
Havana Club Anejo 3 Anos	110

VODKA

Tito's Handmade Craft	150
Nikka Coffey Vodka	130

TEQUILA

Don Julio Blanco	150
Teremana Reposado	150
Jose Cuervo Reposado	90



APERITIF & LIQUEUR

Aperol	90
Limo Aperitivo	90
Carpano Dry Vermouth	90
Punt E Mes Rosso	90
Baileys Irish Cream	90
Jagermeister	90
Borghetti Café Espresso Coffee	90
Umeshu Liqueur	90

SAKE

IWA 5 Assemblage 4, Toyama	5.885
Hakkaisan, Tobuketsu Junmai	250 / 1.795
Okunomatsu, Sesshu Otokoyama, Fukushima	195 / 1.785

SHOCHU

Momosuke Original Barley Shochu	225 / 1.780
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CHAMPAGNE & SPARKLING

Duval Leroy Brut Reserve	2.450
Louis Perdrier Brut Excellence	140 / 525
Two Island Proseco	130 / 495

WHITE WINE

Little Giant Chardonnay, Adelaide Hills, AUS,	965
Monsieur Plumage, Chardonnay, Languedoc, FRA, 2023	765
Sandpiper Riesling, Barossa, AUS, 2022	735
Caldora Pinot Grigio, IGP, ITA, 2023	170 / 695
Two Island Reserve Chardonnay	150 / 650

ROSE WINE

Chateau Ste. Michelle Rose, Syrah Blend, USA, 2023	855
Blowfish Rose, South Australia, AUS	150 / 600

RED WINE

Tabali Payen Syrah, Limari Valley, CHI, 2018	1.450
Chateau Nardou, AOC cotes de Bordeaux	915
Bogle Cabernet Sauvignon, California, USA, 2022	790
Maset Oregon Tinto, Tempranillo, SPA, 2023	450
B&G Reserve Varietal Pinot Noir	170 / 610
Two Island Reserve Shiraz	150 / 600

SWEET WINE

Pino de Bali	525
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