

日本料理 浜辺 Hamabe

scan for food photos



TO START

COLD

Canadian Effinham Oysters (per piece) 🍽️🌿🥚 90 | (B)1,098

Choice of 3 sauces: ponzu, grated ginger and momiji oroshi / Yuzu granita with miso dust / togarashi chili paste, pink Himalayan salt and lime

Spicy Tuna Tostada 120 | (B)1,463

Corn taco, sweet corn and red onion with wasabi mayonnaise

Hamachi Sashimi with Burnt Mandarin 🍽️🌿 170 | (B)2,073

Perseus No.5 osetra caviar with yuzu truffle soy

Sumatera Red Snapper Sashimi Tiradito 🍽️🌿 80 | (B)976

Pickled nashi pear, Peruvian chili paste and mandarin ceviche

Australian Wagyu Beef Tataki 50gr 🍽️🌿 250 | (B)3,049

Locally sourced wasabi with onion salsa, garlic chips, scallions and tosazu sauce

Cucumber Salad 🍽️🌿 65 | (B)793

Mint, avocado, cilantro and sesame dressing with nori crumb

Baby Spinach Salad 🍽️🥛 65 | (B)793

Yuzu truffle oil, parmesan cheese, and miso dust

Additional Grilled Jimbaran Shrimps
(3 pieces) 30 | (B)366

Seared Tuna Salad 🍽️🥚🌿 75 | (B)915

Local sustainability tuna, Tokyo onion dressing with field greens and cherry tomato, shaved macadamia nuts

Japanese Potato Salad 🍽️🥚 65 | (B)793

Locally grown potatoes, soy bean mayo, pickled burdock, cured cucamelon, and crunchy Wagyu bits

HOT

Steamed Edamame 🍽️ 35 | (B)427

Wasabi salt

Edamame Tobanjan 🍽️🌿 40 | (B)488

Chili garlic with crispy scallions

Vegetable Tempura 🍽️🌿🥚 75 | (B)915

Assorted locally sourced vegetables chef choice with choice of butter ponzu, tobanjan mayonnaise, jalapeno mayonnaise or tempura sauce

Jimbaran Shrimp Tempura 🍽️🥚 140 | (B)1,707

Grated daikon and fresh ginger with choice of butter ponzu, tobanjan mayonnaise, jalapeno mayonnaise or tempura sauce

Soft Shell Shrimp Tempura Triple Way Sauce 🍽️🍷🌿🥚 160 | (B)1,951

Choice of butter ponzu, tobanjan mayonnaise, jalapeno mayonnaise or tempura sauce

Tabanan Chicken Karaage 🍽️🥛🌿🥚 70 | (B)854

Garlic ponzu mayonnaise, and pickled daikon

Ubud Pork Katsu 🍽️🐷🌿🥚 95 | (B)1,159

BBQ Tonkatsu sauce

Nori Bao Bun with Pork (per piece) 🍽️🌿 65 | (B)793

Asian Slaw with Tonkatsu BBQ sauce

Wagyu Gyoza 🍽️🥚🥛 180 | (B)2,195

Toasted almond flakes, mozzarella and ponzu truffle sauce

🍽️ Hamabe Signature 🥚 contain nut 🥛 contain dairy 🌿 contain gluten 🐷 contains pork 🌿 contain sesame
🌿 vegetarian 🐙 contain seafood 🥚 contain egg 🌿 spicy 🍽️ contain shellfish (B)Marriott Bonvoy Points

If you have any concerns regarding food allergies, please alert your server prior to ordering

Prices are in thousand IDR, 21% government tax and service charge is applicable

SUSHI & SASHIMI

NIGIRI & SASHIMI (Per Piece)

- Lean Tuna  50 |  610
- Medium Fat Tuna  55 |  671
- Fatty Tuna  65 |  793
- Tazmania Salmon  35 |  427
- Sumatera Red Snapper  30 |  366
- Marinated Mackerel  50 |  610
- Sweet Red Shrimp   55 |  671
- Jimbaran Shrimp   40 |  488
- Uluwatu Octopus  40 |  488
- Hokkaido Scallops   60 |  732
- Osaka Smoked Eel  45 |  549
- Alaskan Snow Crab   60 |  732
- Hokkaido Sea Urchin   60 |  732
- Salmon Roe  50 |  610
- Omega Egg Omelette   30 |  366

ROLLS (6 Pieces Per Roll)

- Alaskan Snow Crab
and Avocado  150 |  1,829
- Spicy Tuna Sustainably Sourced  90 |  1,098
Tobanjan mayonnaise, spring onion
- Alaskan Salmon and Avocado  110 |  1,341
- Vegetarian  75 |  915
Locally sourced vegetables, pickle mountain burdock and daikon
- Signature    140 |  1,707
Salmon, snow crab, tuna, white fish, yellow tail, masago, scallions, avocado, wrapped in daikon
- Crunchy Eel   120 |  1,463
Tempura roll with kabayaki sauce, sesame and sansho pepper
- Soft Shell Shrimp     170 |  2,073
Chili garlic mayonnaise and asparagus
- Philadelphia  180 |  2,195
Roku gin cured salmon, shiso cream cheese, crispy capers and salmon skin

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ROBATA

Kushiyaki Grill Selection per pcs

*Expertly skewered, slow-grilled over binchotan charcoal, and glazed with house-made tare sauce (contains gluten).
Each skewer is crafted to highlight the purity of flavor and seasonal sourcing.*

Australian Wagyu Cube Roll 150 |
ⓑ1,829

Sher Wagyu MBS 6–7 and Bogor pineapple, flame-kissed for a melt-in-your-mouth finish

Tabanan Chicken Thigh 50 | ⓑ610
Free-range Balinese chicken, leeks, juicy and tender, with a rich soy glaze

Lamb Tsukune 80 | ⓑ976
Mulwarra lamb leg, finely minced and hand-formed, served with a soft egg yolk dip upon request

Baby Octopus Tentacle ∞ 60 | ⓑ732
Charred Uluwatu octopus, tender with smoky edges and oceanic sweetness

Tiger Prawn 🦞 85 | ⓑ1,037
Uluwatu-sourced, grilled whole with the shell for depth of flavor and texture

King Oyster Mushroom 🍄 45 | ⓑ549
Thick-cut and meaty, brushed with tare and grilled to umami perfection

Shiitake Mushroom 🍄 35 | ⓑ427
Earthy and aromatic, lightly blistered for a textural bite

Vegetables

Seasonal vegetables, grilled over open flame to reveal deep umami and refined simplicity.

Grilled Corn Rib 🌽 🍴 🍴 70 | ⓑ854
With grated parmesan and butter shichimi

Sweet Potato 🍠 🍴 65 | ⓑ793
Glazed in sweet soy, finished with Japanese soy-bean mayo, sesame, and chives

Asparagus 🍄 🍴 🍴 80 | ⓑ976
Seaweed beurre blanc

Coal Roasted Leeks 🍄 🍴 🍴 80 | ⓑ976
Sesame tofu crema, nori crumb

Woodfire Eggplant 🍆 🍴 90 | ⓑ1,098
Ponzu truffle, rice puff, shio kombu

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ROBATA

Robata Signature Cuts From the Grill

Served with pickles and sauce selections

Beef Selections:

Miyazaki Wagyu Ribeye 120gr
900 | ⑤10,976

Grade A5 Japanese Wagyu with extraordinary marbling; luxuriously tender and intensely rich

Sher Wagyu Striploin 600 | ⑤7,317

Australian Wagyu (MBS 8–9), full-bodied flavor with perfect fat-to-flesh balance

Picanha 200 | ⑤2,439

Grain-fed for 100 days, this South Australian cut is prized for its juicy, beefy depth

Wagyu Beef Tongue 150 | ⑤1,829

From Carrara Wagyu, sliced thin and grilled to crisp-edged succulence — a true connoisseur's cut

Other Signature Meats:

Kurobuta Pork Sirloin 🐷 250 | ⑤3,049

Japanese black pig, revered for its buttery fat and sweet, succulent texture

Rendered Duck Breast 300 | ⑤3,659

Scored and seared for crackling skin, with rich, silky meat beneath

Lamb Rack 300 | ⑤3,659

Milk-fed Wagstaff lamb, expertly trimmed and flame-seared to medium rare perfection

Seafood Selection:

Ocean-fresh, responsibly sourced seafood, grilled with precision to honor the ingredient's natural delicacy.

Chilean Sea Bass (80g portion) ∞
250 | ⑤3,049

Silky and rich, lightly caramelized on the grill to enhance its buttery profile

Black Cod Chili Miso

120gr ∞ 350 | ⑤4,268

48-hr marinade chili miso burnt lemon, pickled red onions and crispy lotus chips

Tasmanian Salmon Collar ∞

120 | ⑤1,463

A prized cut with crisp skin and succulent, fatty meat — ideal with citrusy sauces

Japanese Yellowtail Collar ∞

160 | ⑤1,951

Grilled over open flame, this fatty and flavorful cut offers charred edges and tender flakes

Local Cuttlefish ∞ 140 | ⑤1,707

Delicately scored and quickly grilled to highlight natural sweetness and tenderness

Bamboo Lobster (Half) 🦞 450 | ⑤5,488

Sustainably harvested, grilled in the shell to intensify its natural briny sweetness

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RICE, NOODLE, SOUPS

Ubud Pork Ramen 漢邊 🐷 240 | (B)2,561

Pork belly, menma, mustard leaves, sweet corn, marinated soy omega egg, and miso tare

Jimbaran Shrimp Inaniwa Noodles

🍄 🌶️ 140 | (B)1,707

Grilled shrimp, yuzu soy, cilantro and chili

Udon Hokkaido Sea Urchin and Alaskan

Snow Crab 🍄 🌶️ 🥚 160 | (B)1,951

Thick noodles tossed in uni and crab meat

Australian Wagyu Yakimeshi 🍄 80 |

(B)976

Fried rice, beef, scallion, cage free egg and XO sauce

Yakimeshi 70 | (B)854

Fried rice with choice of Tabanan chicken, Jimbaran shrimp 🍄, cage free egg

Jimbaran Shrimp and Local Mushroom

Kamameshi 🍄 🥚 🌶️ 110 | (B)1,341

Japanese kagayaki rice, seafood broth, mixed Karangasem mushroom

Steamed Rice 55 | (B)610

Seafood Clear Soup 🍄 🌶️ 65 | (B)793

Sumatera snapper, Hokkaido scallops and clams

Mushroom Miso Soup 🍄 55 | (B)671

Assorted mixed Karangasem mushroom

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