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
Spicy Yellow Fin Tuna I Yuzu Ponzu I Spring Onion
Sashimi Trio I Amber Jack I Blue Fin Tuna I Salmon
***Sashimi Of The Day** (Daily Caught By Local Fisherman)

Nigiri

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

Sushi Rolls

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

Deserts

Flourless Chocolate Cake I Vanilla Ice Cream I Chcocolate Sauce I Candied Nuts
Butterscotch Pudding I Creme Fraiche I Salted Caramel
Banana Flambe I Vanilla Ice Cream I Cinnamon (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.

TABU by ours

Bites

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

Tacos & Skewers

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

Small Shares

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

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

Large Shares

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

Sides - Crispy Garlic Rice I Togarashi Fries I Grilled Asparagus & Lemon
Baby Potato With Cowboy Butter I Farmers Salad I zakaya Salted Cabbage