



## PREMIUM CUT

At Akar Restaurant, we take immense pride in presenting a refined selection of world-class steaks. Each premium cut is meticulously handpicked by our culinary team, sourced exclusively from the most esteemed Australian and Japanese cattle. Our selections are defined by extraordinary marbling, a hallmark of quality that ensures unrivaled tenderness, flavor, and juiciness in every bite.

**All steaks are served with your choice of signature sauces and thoughtfully curated sides.**

### 2GR Imperial Striploin MB9+

**IDR. 1,400k / 200gr**

*Black Angus, New South Wales & Queensland – Australia*

A richly marbled striploin offering robust flavor and sublime tenderness. This exceptional cut from 2GR Black Angus cattle delivers a luxurious melt-in-the-mouth experience that steak aficionados will savor.

### 2GR Royal Tenderloin MB9+

**IDR. 1,500k / 200gr**

*Black Angus, New South Wales & Queensland – Australia*

The epitome of elegance—this full-blood tenderloin boasts a buttery- soft texture and clean, delicate flavor. Raised with care, it promises a refined and memorable indulgence.

### Stockyard Wagyu Kiwami MB9+

**IDR. 1,600k / 200gr**

*Black Angus, Japanese Wagyu Genetics*

Stockyard's finest wagyu, hand selected to provide steak with a combination of a silky flavor, tenderness, taste, juiciness, that will exceed expectation and guarantee the ultimate dining experience

### Carrara Signature Flank MB9

**IDR. 1,150k / 200gr**

*Black Angus, South Queensland – Australia*

This luxurious flank cut boasts intense marbling and a hearty, rich flavor. A favorite among connoisseurs, it delivers remarkable tenderness and a bold, beef-forward taste.

### Tokusen Grand Tomahawk MB7

**IDR. 2,900k / 1200gr**

*Kuroge Genetics, Lampung – Sumatra*

Majestic and mouthwatering, this impressive tomahawk features rich marbling and deep savory notes. Grilled to perfection, it offers a show- stopping feast for true lovers of premium wagyu.

### Stockyard Gold Label OP Rib MB7

**IDR. 3,500k / 1500gr** Add 24K Gold Leaf – IDR. 700k

*Black Angus, Tajima Genetics – Australia*

A true indulgence, this bone-in rib cut is a celebration of flavor and finesse. With generous marbling and a luxurious mouthfeel, it becomes even more decadent when adorned with edible 24K gold.

### Kagoshima A5 Rib Crown

**IDR. 1,600k / 200gr**

*Kuroge, Kagoshima – Japan*

This prized rib cap cut from Kagoshima boasts exquisite marbling and umami richness. Each bite reveals the perfect harmony of tenderness and robust wagyu character.

### King River Velvet Blade MB9+

**IDR. 1,100k / 200gr**

*Black Angus Purebred – Australia*

An underappreciated gem, this cut offers lush marbling and a succulent bite. Exceptionally tender, it's celebrated for its balance of juiciness and intense beef flavor.

### Kagoshima A5 Wagyu Rib Eye Royale

**IDR. 2,000k / 200gr**

*Purebred, Kagoshima – Japan*

An opulent rib eye from the heart of Japan, delivering sublime marbling and a rich, buttery depth. A steak that melts on the tongue while leaving a lasting impression of exquisite flavor.

### Miyazaki A5 Wagyu Striploin

**IDR. 2,000k / 200gr**

*Purebred, Miyazaki – Japan*

An extraordinary A5 striploin, its velvety marbling and refined flavor profile make it a standout selection among discerning steak lovers.

## DRY AGED SELECTION

Our dry-aged cuts are carefully matured to enhance their complexity and character. Aging deepens the flavor, concentrating natural umami and delivering unparalleled tenderness.

### 21-Day Dry-Aged Marrakai Heritage Striploin MB4

**IDR. 1,100k / 200gr**

*Black Angus Purebred – Australia*

Matured for 21 days, this Marrakai striploin reveals enhanced richness and a tender, silky texture. Each bite offers a harmonious blend of depth and bold beefiness.

### 24-Day Dry-Aged Marrakai Signature T-Bone

**IDR. 1,800k / 400gr**

*Black Angus Purebred – Australia*

A grand cut for those who crave the best of both worlds— striploin and tenderloin. Aged 24 days, the Marrakai T-bone impresses with its intense flavor, succulent juiciness, and impressive presentation.

## Accompaniment Dishes

Banana Leaf-Grilled Coconut Rice with Green Sambal	55
Brown Butter Mashed Potato with garlic confit	85
Charred Baby Corn with Lemon-Herb Gremolata Wild	55
Forest Mushrooms in Golden Garlic Butter Flame-	65
Grilled Asparagus with Herbaceous Salsa Verde	75
Garden Leaf Salad in Honey Mustard Vinaigrette	50

Golden Cauliflower with Spiced Yogurt Drizzle	55
Baked Zucchini Gratin with Béchamel & Mozzarella	95
Slow-Roasted Garlic Bulbs in Burnt Butter	55
Eggplant Parmigiana with Fiery Sambal Balado	100
Crispy Truffle Potato Fries with Black Truffle Aioli	110