



*Indonesian Cuisine:  
A Brief Guide*



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## Forward

Dear Friends,

We have prepared this little publication to give you a short introduction to Indonesia's cuisine. Indonesia is an archipelago with over 17,000 islands and the fourth largest population in the world—about 230 million people. The diversity of its ethnic groups—about 300 in all—coupled with hundreds of years of cultural exchange has given rise to a rich variety of culinary delights.

From succulent *satay* to *gado-gado* salad, from roasted *betutu* chicken to *nasi goreng*, Indonesia has a wide selection of foods that cater to all tastes. Whether you are looking for an adventurous dining experience spent savoring roasted chicken marinated in exotic turmeric and candlenut spices, or simply a quick bite of fried rice, you will find the right taste in an Indonesian dish.

This booklet provides a brief outline of Indonesia's cuisine. With it, you can bring an Indonesian dish to your own kitchen and try a number of Indonesia's most popular recipes. You can also find a list of Indonesian restaurants located across the United States.

I sincerely hope that you find this booklet helpful and informative.

Bon appétit !



## Indonesia in Brief

Indonesia is home to the largest archipelago in the world. The country consists of 17,508 islands that stretch out along the equator for over 3,200 miles—about the distance between San Francisco, CA and Boston, MA. Some of the main islands are: Sumatra, Java, Kalimantan (southern part of Borneo), Sulawesi and Papua (western part of New Guinea). The land is generally covered by thick tropical rainforest, with fertile soils. Indonesia is home to extraordinarily diverse flora and fauna.

There are approximately 300 ethnic groups in the Indonesian archipelago, speaking over 500 different languages and dialects. The country's diversity is captured by its national motto, *Bhinneka Tunggal Ika*, which means "Unity in Diversity." Indonesia is the fourth most populous country in the world, following China, India, and the U.S. with a population of about 230 million people.

Indonesia has a rich history. Fossil evidence suggest that *Homoerectus*, commonly known as "Java Man," inhabited the island nation two million years ago. The Austronesia people who form the majority of modern Indonesia's population migrated from the north to the archipelago around 2,000 BCE. Ideal agricultural land helped small communities, villages, towns, and eventually kingdoms to flourish as early as the eighth century BCE. Due to the islands' strategic location, trade with other nations was established. Eventually, trade became one of the most important factors in the country's history.

During these trading periods, Hinduism, Buddhism, and eventually Islam were brought to Indonesia. European traders came to Indonesia in the sixteenth century seeking to control the area's precious spices, including nutmeg, cloves, cubed pepper, and others. The Portuguese arrived first in 1512, but were soon followed by the Dutch and the British. The Dutch became the dominant player and eventually colonized the archipelago for three and a half centuries.

## Indonesian Cuisine


Indonesian reflects the country's diverse cultures and traditions. In general, Indonesian food is rich in spices. The indigenous cooking techniques and ingredients have benefited from trade and influences originating in places as far away as India, China, the Middle East, and Europe.

Rice is a staple food for the majority of Indonesians. It holds an important place in the country's culture. It shapes the landscape, is served in most meals, and drives the economy. Plain rice is known as *nasi putih*. Often, it is accompanied by a few protein and vegetable side dishes. Rice is also served as *ketupat* (rice steamed in woven packets of coconut leaves), *brem* (rice wine), and *nasi goreng* (fried rice).

In the eastern part of Indonesia, however, corn, sago, cassava, and sweet potatoes are more common. Sago is a powdery starch made from processed [pith](#), the soft and spongy cells found inside the trunk of the Sago Palm, *Metroxylon sago*. Sago is usually cooked as pancake and eaten with fish and vegetable side dishes.

As its endless coastlines are strategically located between two oceans, the country enjoys an abundance of salt-water fish and seafood. Its many lakes and rivers too provide fresh-water fish. Not surprisingly, fish is major source of protein for the people of Indonesia. Fish is usually smoked, grilled, baked, or cooked.

Next to meat and fish, Indonesians' other main source of protein is soy. Soy-based dishes such as *tahu* (tofu) and *tempe* are very popular in Indonesia. In fact, *tempe* is an adaptation of tofu to the tropical climate of Indonesia. It is uniquely Indonesian. *Tempe* is made through a controlled fermentation process that binds soybean into a cake form. The fermented soybean holds more protein, dietary fiber, and vitamins than regular tofu. *Tempe* is usually prepared by cutting it into small pieces, soaking it in a salty sauce and then frying it to a golden brown. Cooked *tempe* can be eaten alone or accompanied with chili.



Perhaps the most famous Indonesian condiment is called *sambal*. It is made from various spices including chili, shallots, garlic, and *trasi* (shrimp paste). It can be served either as a side dish or as a substitute for fresh chili. *Sambal* is often cooked with fish, vegetables, and meat. Some popular Indonesian *sambal* include *sambal bajak*, *sambal balado*, *sambal belacan*, and *sambal tomat*.

Fruit is also an important part of the Indonesian diet. Fruit is usually served fresh, made into dessert, jelly, or *rujak* (fruits mixed with savory sauce). Tropical fruits such as banana, papaya, coconut, pineapple, jackfruit, *salak*, and others are widely available throughout the islands. Seasonal fruits such as water melon, mangosteen, rambutan and durian are also available.

Traditionally, the main meal is served at midday. Food that was cooked in the morning is set out all at once for the rest of the day. Members of the family then help themselves, serving with a spoon and eating with their right hands. Today, meals are eaten using modern utensils, usually a fork and a spoon. A soup or vegetable dish may be included in a meal. *Sambal* is often served with the food.

#### **Some popular dishes:**

- *Ayam Taliwang*: Originally from Nusa Tenggara, *ayam taliwang* is chicken cooked in various spicy herbs and seasoning.
- *Gado-gado*: Vegetable salad served with peanut sauce dressing.
- *Gudeg*: Originally from Yogyakarta, *gudeg* is diced raw young jackfruit cooked in a traditional Javanese unique way.
- *Nasi Padang*: Originally from Padang, North Sumatra, *nasi padang* is steam rice served various kind of light curry and a heavy taste of chili.
- *Opor Ayam (Chicken in Indonesian White Curry)*: Chicken cooked in coconut milk. It is traditionally consumed with *Ketupat* during the Idul Fitri celebration in most regions of Indonesia.
- *Rendang*: Chunks of beef stewed in coconut milk and chili gravy.
- *Betutu*: Traditional Balinese steamed or roasted chicken or duck stuffed with spices and cooked in banana leaf wrapping.

**Common Indonesian desserts:**

- *Martabak manis*: Indonesian sweet pancake.
- *Pisang Goreng*: Bananas deep fried in sweet batter.
- *Lupis*: Cake made mainly of glutinous rice and served with shredded coconut and palm sugar

**Popular Indonesian spices:**

*Kemiri* (candlenuts); *cabai* (chili); *temu kunci* (fingerroot); *lengkuas* (galangal); *jahe* (ginger); *kencur* (lesser galangal); *kunyit* (turmeric).



## Indonesian Famous Recipes

### S A M B A L

#### *Sambal Ulek*

**Ingredients:**

20 red chilies or lomboks  
2 teaspoons salt

**Preparation:**

Wash chilies and chop. Mix with salt and rub into a coarse paste in mortar or in blender. This sambal is perfect by your meal or for cooking and as a base for other sambals.

#### *Sambal Tomat*

**Ingredients:**

750 gr large chili, seeded and chopped  
750 gr bird's eye chili, whole  
1½ kg tomato, Skinned, wedged and seeded  
200 gr garlic, peeled and sliced  
400 gr shallot, peeled and sliced  
50 gr dried shrimp paste, roasted  
100 gr palm sugar, chopped  
4 ea lemon juice  
400 ml coconut oil  
1 tbsp salt

**Preparation:**

Grind shallots, garlic and chilies in stone mortar or blender until pure coarsely. Sauté all ingredients and add palm sugar and shrimp paste and continue to sauté until sugar caramelizes. Add salt and lemon juice to season.

#### *Peanut Sauce / Sambal Kacang*

This sauce is a very good accompaniment with sate's, Indonesian fried rice and many more dishes.

**Ingredients:**

1 small onion  
3 tablespoons peanutbutter  
30 gr dark brown sugar  
20 ml kecap manis (sweet soy sauce)

1 teaspoon coriander  
½ teaspoon cumin  
1 stalk lemon grass (crushed)  
1 tablespoon lemon juice  
1 tablespoon groundnut oil

**Preparation:**

Finely dice a small onion. Put the oil in a small saucepan and soften the onion, add all other ingredients except coconut milk/water. Slowly heat on low flame adding liquid as required to make it into a smooth sauce. Remove Lemongrass before serving.

***Sambal Badjak***

**Ingredients:**

10 Chillies  
200 gr. Onions  
3 cloves Garlic  
12 Candle nuts  
1 tsp. Laos powder  
1 tsp. Shrimp paste  
3 tsp. brown Sugar  
125 cc. Tamarind liquid  
2 sprigs Lemon grass  
25 gr. creamed Coconut  
2 tbs. Oil  
Salt to taste

**Preparation:**

Process chillies, onions, garlic and candle nuts in food processor into a coarse paste. Add laos, shrimp paste and sugar. Heat oil in wok and add the mixture. Stir-fry until onion are soft and slightly browned. Add tamarind, lemon grass, coconut and salt. Simmer until mix becomes thick and the oil floats on top. Remove lemon grass. Let *sambal* cool and then store in jar. Refrigerate until needed. This should keep it for 2-3 months. Instead of fresh chillies you can use the equivalent amount of *Sambal Ulek*.



## RICE

### *Nasi Kuning*/Yellow Rice

The rice is cooked in lightly seasoned coconut milk and chicken stock for extra flavor, while the touch of oil in the coconut milk gives it a glistening appearance and keeps each grain separate.

#### **Ingredients:**

1½ cups long grain rice, washed and drained  
2½ cups coconut milk  
¾ cup chicken stock  
1 salam leaf  
1 pandan leaf  
1 stalk lemon grass, bruised  
2 tbsp turmeric water  
2 cm laos cut in 4 lengthwise slices  
1 tbsp salt

#### **Preparation:**

Combine all ingredients in rice cooker or heavy stockpot and simmer, covered until done. Helpful hints: if you are not using a rice cooker, cook the rice over high heat until the liquid comes to the bowl, then lower heat and cook gently so that the coconut milk does not catch and burn on the bottom of the pan. Remove the lemon grass and laos before serving.

### *Nasi Goreng*/Fried Rice

#### **Ingredients:**

6 tbsp oil  
6 shallots, peeled, halves length wise and sliced  
6 cloves garlic, peeled and sliced  
200 gr (6 ½ oz) chicken meat, sliced  
150 gr (5 oz) medium size shrimp, peeled  
¼ small white cabbage, shredded  
4 eggs, beaten  
2 tbsp sambal tomat  
700 gr (1 ½ lb) cold cooked rice  
2 tsp salt  
1 tsp sliced bird's eye chilies  
2 tbsp fried shallot

  
**Preparation:**

Heat vegetable oil in wok or heavy fry pan until very hot. Add shallots and garlic and fry for 1 minute until golden yellow. Add chicken and shrimp and fry for 1 minute, and then add cabbage and fry for 1 minute. Add *sambal* and mix well. Add eggs and continuously stir for 30 seconds before adding rice and salt. Increase to very high heat and fry for 3 more minute, stir continuously. Add chilies, mix well and serve immediately, garnished with fried shallots.

**M E A T   a n d   P O U L T R Y****Rendang****Ingredients:**

2 lb of beef  
20 pieces of shallots  
10 pieces of garlic  
150 gram red chili pepper  
50 gram ginger  
10 pieces of clove leaves  
60 gr kunyit  
300 gr candle nut  
5 helai salam  
8 cups of thick coconut milk  
8 cups of thin coconut milk.

**Direction:**

Cut beef into several bite-sized pieces, and boil until half done. Skin shallots, garlic, and mix with chili. Brown this spice mix for a few minutes. Boil beef and this spice mix in the thin coconut milk. Put in *daun salam* and boil until dry. Add thick coconut milk, boil until coconut milk dries while mixing it occasionally. Other meat can also be used

**Satay Lilit****Ingredients:**

350 gr beef  
1/2 coconut  
3 pieces of garlic  
4 pieces of red chili peppers  
1 spoon brown sugar  
10 gram coriander  
10 gram kencur  
1 lime, galangal  
1 teaspoon shrimp paste, salt and pepper.

  
**Direction:**

Shred beef and coconut. Slice garlic and fry it until slightly brown. Heat shrimp paste. Mix garlic, chili pepper, brown sugar, coriander, kencur, galanga, shrimp paste with a blender. Mix evenly with beef and coconut and the spice mix above add salt, pepper, and orange juice. Form thumb-sized pieces from this mix, and stick each on a skewer. Barbecue until done. *Other meat can also be used.*

**Sate Ayam Madura**

(Madura Chicken Satay)

**Ingredients:**

- 7 Shallots
- 10 [Candle nuts](#)
- 8 Garlic cloves
- Bamboo skewers (as needed)
- 7 lbs. (3.5kg) Chicken (cut into 1" cubes)
- 1 cup (250ml) Water
- 1/4 cup (62ml) Oil
- Salt (as needed)
- 2 cups (500ml) [Sweet soy sauce](#)
- 2 Red peppers
- 16 Birdseye chilies (optional)
- 2 lbs. (1kg) Roasted Peanuts (ground to a paste)
- 1/4 cup (62ml) Lime juice

**Preparation:**

Ground shallot, garlic, candle nut, Holland red pepper, and birds eye chilies to a fine paste. Heat oil in a saucepan then sauté the paste until lightly brown. Add ground peanuts, 1 cup sweet soy sauce, salt and water. Mix well and slowly bring to a boil. Remove saucepan from heat and add lime juice. Cool to room temperature. Impale chicken pieces on bamboo skewers until 3/4 full. Marinate chicken satay for at least 2 hours with a quarter of the sauce and 1 cup of sweet soy sauce. Sprinkle salt on satay before grilling. Grill satay for 10-15 minutes, turning occasionally.

## Opor ayam

### Ingredients

1 chicken (1 to 1½ kg)  
8 tablespoons groundnut oil  
1 large onion  
2 cloves of garlic  
1 teaspoon trassi  
200 ml water  
1 dessertspoon gula Jawa  
300 ml Coconut milk  
pepper, salt & *kecap manis*

### Bumbu's/spices:

4 kemiri nuts  
1 teaspoon coriander  
1 teaspoon cumin  
1 teaspoon laos powder  
½ teaspoon turmeric

### Preparation:

Divide the chicken into 4 equal portions, wash and dry.  
Rub in pepper and salt.  
Dice the onion and crush the garlic.

Crush or grate the kemiri nuts and mix with the coriander, cumin, laos and turmeric. In a thick bottomed pan, heat the oil and fry the chicken on all sides to a golden color. Reduce the heat slightly and add the onions and garlic, stir until the onion is cooked and nicely browned. Add the bumbu's and fry for 2 minutes more then add the shrimp paste and fry for a further minute.

Now add water and brown sugar to the pan. Bring to boil simmer the chicken on a low heat for a further 30 minutes until well done.

Remove lid and add the coconut milk and, leaving the lid of the pan, reduce the sauce to about half. Bring to taste with pepper, salt or *kecap manis*.

## VEGETABLE

### Gado Gado

Indonesian vegetable salad. The vegetables used below are only a suggestion, you can use nearly anything that is available to you. Do use at least 4 different vegetables.

#### Ingredients:

White cabbage, diced.  
Green beans  
Bean sprouts  
Carrots  
2 Eggs, hard boiled  
Tomatoes  
Peanut Sauce.  
Prawn crackers.

#### Preparation:

Separately boil all the vegetables lightly.  
Drain and arrange in layers on a dish. Pour the Peanut Sauce over this. Decorate with the sliced egg and tomatoes. Just before serving, sprinkle the crackers over the sauce. Best enjoyed when salad is cooled down slightly

### Sayur Lodeh

#### Ingredients:

1 Onion.  
2 Cloves of Garlic.  
2 teaspoons Sambal Ulek or 1 fresh hot Chili.  
3 tablespoons Peanut oil.  
1 teaspoon Laos powder.  
800 gr. Mixed Vegetables.  
350 ml. Coconut milk  
350 ml. Chicken stock  
2 tablespoons Kecap Manis.  
Pinch of Pepper and salt.  
2 Eggs (Hard boiled)  
250 gr. Chicken breast (boiled)

#### Preparation:

Puree the onions, garlic and sambal ulek in a blender. Add laos powder. Heat oil in a wok and stir fry the mixture for 2 minutes. Separately, boil the coconut milk and chicken stock. Add the vegetables. Simmer until all vegetables are tender but still crunchy. Add kecap manis, salt and pepper, finely sliced chicken and quartered eggs and boil for a further minute. Serve hot.

## DESSERT

### Fried Banana/Pisang Goreng

**Ingredients:**

1 cup rice flour  
2/3 cup water  
¼ tsp salt  
8 small finger bananas  
Oil for frying

**Preparation:**

Place rice flour in deep mixing bowl. Make a well in the middle of the flour, and add water and salt. Whisk vigorously until batter is evenly smooth for coating and not too thin (if too thin, add more rice flour). Peel bananas and cut in half lengthwise. Dip into batter to coat generously. Heat oil in wok or deep fryer until moderately hot. Add bananas and fry slowly until golden brown and crispy. This will take about 15 minutes. Remove bananas from oil, drain on paper napkins and dry well.

### Martabak Manis

**Ingredients:**


250 gram all purpose flour  
1 tea spoon yeast  
150 gram granulated sugar  
375 cc warm coconut milk  
2 eggs  
¼ tea spoon baking soda

**Filling Ingredients:**

Grated fried nuts  
Sesame seeds  
Granulated Sugar  
Chocolate Sprinkler  
Grated Cheddar Cheese  
Condensed Milk

**Directions**

Pour in the yeast into the warm coconut milk, stir until well mixed and foamed up, set aside. Mix flour and sugar, then pour in the eggs in the middle of the batter. Keep stirring the mixture until all ingredients are well dissolved.



Then put in the baking soda and stir the mixture again until well mixed. Set it aside in a room temperature for approximately 15-20 minutes. Heat up the non-stick pan that has been smeared with butter/margarine. Pour the mixture in and let it cook until the surface dried up and the outer layer become crispy brown. Remove the thick crepe and put on a cutting board. Pour granulated sugar on the crepes as well as the condensed milk. Up to your liking, you can pour grated cheese, grated fried nuts, and chocolate sprinkler or sesame seeds on the crepe. You can also combine the filling. Fold the crepe in to two then cut the crepe into your desired portion.



## Indonesian Restaurant Directory in the U.S.

*Please note: This is not an exhaustive list and the information is for your reference only. The Embassy of Indonesia and the Consulate General of Indonesia do not endorse restaurants or companies listed in this booklet. The establishments featured in the following list may or may not be partly or fully an Indonesian restaurant, but they have considerable Indonesian dishes on their menus.*

### Indonesian Restaurant in Houston:

#### **YANTI'S RESTAURANT**

1910 S. Dairy Ashford Houston, TX 77077

Phone: 281-497-8783

Owner: Ibu Yanti.

**Favorite Menu:** Jajan Pasar, Soto ayam, Sate ayam, Ayam Goreng Bumbu Kuning, Goreng udang Bumbu Mentega, Sayur Asem, Sop Buntut, Nasi Timbel and Siomai.

#### **RICE BOWL**

14360 Bellaire # 98 Houston, TX 77083

Owner : Ibu Ling

**Favorite Menu:** Mi bakso, Mi ayam, Mi Goreng, Kwitiau, Gado-gado and Ikan goreng/panggang, Sop Buntut

#### **BALI RESTAURANT**

2<sup>ND</sup> St. Downtown Miami

Miami, Florida

Phone: 786-280-1618

Owner: Bapak Nico

635 8<sup>th</sup> St. # 205

Miami Beach, FL 33139

Phone: 305-604-9342

**Favorite Menu:** Soto betawi, Gado-gado, Nasi Remes, Sushi

### **NOODLESS**

Bellaire Houston, TX  
Owner : Ibu Hong Ing

**Favorite Menu:** Mi bakso, Mi ayam, Mi Goreng, Sate ayam

### **INDOMANIA RESTAURANT**

131 26<sup>th</sup> Street Miami Beach, FL 33146  
Phone: 305-535-6332  
Owner: Bapak Pieter Both.

**Favorite Menu:** Sushi, Nasi Rames, Gado-gado and Nasi Goreng

### **ASIA BAGUS**

2923 Pineland RD. Kissimmee, FL 39746  
Phone: 407-397-2205  
Owner: Bapak. Amin Achyar

**Favorite Menu:** Soto, Nasi Rames, Gado-gado, Rendang

### **BATAVIA**

3246 Chamblee Dunwoody Rd. # 111  
Chamblee, GA 30341  
Phone: 678-530-0865  
Owner : Ibu Lisa

**Favorite Menu:** Nasi Rames, Ikan Goreng, Mi Goreng, Gado-gado and Warung Nasi

## **Indonesian Restaurant in Chicago:**

### **Bandung Indonesian Restaurant**

600 Williamson Street, Suite M  
Madison, WI 5373  
Phone: 608-255-6910  
Fax: 608-255-4665  
Website: [www.bandungrestaurant.com](http://www.bandungrestaurant.com)  
Owner: Pramudya S Adriansjach; Julie A Adriansjach;  
Hasanah Sjachrani

**Favorite Menu:** Sate Ayam, Rendang Sapi, Kare Lele, Ikan Rica-rice, Nasi Goreng kemangi, karakatau, Sayur lodeh, Rijsttafel

## Indonesia Restaurant in the Washington, D.C. Area:

### **Satay Sarinah**

512-A South Van Dorn Street  
Alexandria VA  
Phone: 703-370-4313  
Fax : 703-370-9672  
[www.sataysarinah.com](http://www.sataysarinah.com)

**Favorite Menu:** Indonesian satay, poultry & meat, seafood, rice & noodles, desserts. Also available Rijsttafel menu.

**Business Hours:**

Monday-Thursday : 11:30 am-10:00 pm

Friday-Saturday : 11:30 am-11:00 pm

Sunday: 11:30 am-9:00 pm

*These restaurants may or may not be owned by Indonesians but they offer Indonesian cuisines.*

### **Café Asia**

1720 I Street NW  
Washington, DC 20006  
Phone: 202-659-2696, and  
1550 Wilson Blvd  
Arlington, VA 20006  
Phone: 703-741-0870  
[www.cafeasia.com](http://www.cafeasia.com)

### **Penang**

1837 M Street NW  
Washington, DC 20036  
Phone: 202-822-8773  
[www.penangusa.com](http://www.penangusa.com)

### **Singapore Bistro**

1134 19th Street NW (between L & M)  
Washington, DC 20036  
Phone: 202-659-2660  
[www.singaporebistro.com](http://www.singaporebistro.com)

### **Malaysia Kopitiam**

1827 M Street NW  
Washington, DC 20036  
Phone: 202-833-6232  
[www.malaysiakopitiam.com](http://www.malaysiakopitiam.com)



## Indonesian Restaurant in Los Angeles:

### **Indo Café**

10428 National Blvd.  
Los Angeles CA 90034  
Phone: 310-815-1290  
Fax: 310-815-9011  
[www.indocafereastaurant.com](http://www.indocafereastaurant.com)  
Owner: Lisa Tepper

**Favorite Menu** : Nasi Bungkus, Kangkung Hot Plate, Sayur Asem, Sate Ayam, Sate Kambing, Sate Sapi and Martabak Telur

Business Hours:  
Friday-Saturday: 11:30 am-10 pm)  
Closed between 4 pm- 5 pm on Monday- Friday

### **Indo Kitchen**

5 N. Fourth Street  
Alhambra, CA 91801  
Phone: 626-282-1676

**Favorite Menu:** Nasi Ayam Bumbu & Sayur Asem, Nasi Rames Padang Gulai Kambing and Kangkung Hot Plate

**Various Sunday Special Menu:** Nasi Bungkus, Soto Sulung, Nasi Gudeg, Pepes Ikan, Nasi Pecel, Ayam Kreme

Business Hours: Sunday-Thursday: 11:00 am-9:00 p  
Friday & Saturday: 11:00 am-10:00 pm.

### **Toko Rame Restaurant**

17155 Bellflower Blvd  
Bellflower, CA 90706  
Phone: 562-920-8002  
Favorite Menu: Nasi Bungkus

Business Hours:  
Tuesday-Saturday: 11:00 am-8:00 pm  
Sunday: 12:00 am-5:00 pm Closed on Mondays

  
**Sate Man Indonesian Grill**

20747 Amar Rd, Suite 6  
Walnut, CA 91789  
Phone: 909-444-1100  
Fax: 909-444-1102  
Contact person: Winny Tan

**Favorite Menu:** Nasi Bungkus Sate Man,  
Nasi Goreng Sate Man, Mie Jawa

**Business Hours:**  
Wednesday-Sunday: 12:00 am-9:00 pm  
Closed on Mondays and Tuesday

**Simpang Asia**

10433 National Blvd., Los Angeles  
Phone: 310-815-9075 (West LA Branch)

Hong Kong Plaza Food Court  
989 S. Glendora Ave #16  
Phone: 626-338-5151 (West Covina Branch)  
Website: [www.veryasia.com](http://www.veryasia.com)

**Favorite Menu:** Nasi Rames, Nasi Bungkus  
Padang, Bakwan Malang, Nasi Warteg, Mie  
Tek-tek, Nasi Bandeng Presto, Bubur Ayam,  
Ketoprak, Ayam Kalasan

**Favorite Dessert:** Jus Alpukat, Jus Duren,  
Es Kelapa Muda, Es Teles, Es Doger, Es Soda  
Gembira

**Business Hours:**

*West LA*  
Monday-Friday : 10:00 am-10:00 pm  
Saturday-Sunday: 11:00 am-10:00 pm

*West Covina*  
Monday-Sunday: 10:00 am-10:00 pm

**Janty Noodle**

Hong Kong Plaza Food Court  
989 S. Glendora Ave # 14  
West Covina, CA 91790  
Phone: 626-480-1808  
Contact Person: Janty

**Favorite Menu:** Mie Ayam ala “Mie GM,” Mie Kangkung, Mie Ayam Jamur, Mie Ayam Shanghai, Mie Medan, Pangsit Goreng

**Business Hours:**

Tuesday-Sunday: 10:30 am-8:00 pm  
Closed on Mondays

**Pondok Salero**

2105 Foothill Blvd Ste B  
La Verne, CA 91750  
Phone: 909-392-3841  
Fax: 909-392-3843  
Contact Person: Theresia

**Favorite Menu:** Kepala Ikan, Rendang Darek, Udang Pete, Ayam Panggang, Sate Padang, Dendeng Belado.

**Business Hours:**

Tuesday-Sunday: 11:00 am-9:00 pm  
Friday-Saturday : 11:00 am-10:00 pm  
Closed on Mondays

**Manja Resto**

1206 # A E. Huntington Drive  
Duarte, CA 91010  
Phone: 626-359-7564  
Website: [www.manjaresto.com](http://www.manjaresto.com)

**Favorite Menu:** Rica-rica and most Manado food


**Business Hours:**

Wednesday-Monday: 11:00 am-9:00 pm  
Saturday : 11:00 am-02:00 pm (at Duarte Inn);  
02:00 pm-10:00 pm; Closed on Tuesdays

**Satay Fong**

Hong Kong Plaza Food Court  
989 S. Glendora Ave # 14  
West Covina, CA 91790  
Phone: 626-337-1111

**Favorite Menu:** Sate Ayam, Sate Babi, Soto Betawi, Siomay Bandung, Nasi Uduk, Nasi Rames



**Snacks:** Risoles, Abon Sapi, Kue Keju, Kue Nastar, Putu Mayang, Bika Ambon, Lapis Surabaya, Lemper, Krokot, Martabak Manis, Kelson, Rempeyek Kacang, Dendeng Sapi

**Business Hours:**

Tuesday-Sunday: 12:00 pm-8:00 pm  
Closed on Mondays

**Java Spice**

743 Fullerton Road  
Rowland Heights, CA 91748  
Phone: 626-810-1366

**Ramayani Westwood, Indonesian Bistro**

1777 Westwood Blvd  
Los Angeles, CA 90024  
Phone: 310-477-3315

**Favorite Menu:** Gulai Kambing, Nasi Uduk, Rendang and Tumis Kang Kung

**Business Hours:**

Tuesday-Sunday: 11:30 pm-10:00 pm  
Closed on Mondays

**Arrow Route Deli**

9047 Arrow Route Ste.  
Rancho Cucamonga, CA 91730  
Phone: 909-989-3025 or  
Contact Person: Natalia 818-336-8170

**Favorite Menu:** Nasi Bungkus, Nasi Gudeg, Nasi Ayam Kalasan and Nasi Rawon

**Business Hours:**

Monday-Friday: 9:00 am-6:30 pm  
Saturday: 11:00 am-5:00 pm; Sunday: Close

**Indonesian Restaurant in San Francisco:**

**Bay Leaf Indonesian & Thai Restaurant**

122 S. Sunnyvale  
Sunnyvale, CA 94086  
Phone: 408-481-9983

**Borobudur Restaurant**

700 Post St  
San Francisco, CA 94109  
Phone: 415-775-1512

**Indonesia Restaurant**

678 Post St  
San Francisco, CA 94109  
Phone: 415-474-4026

**Indo Café**

1100 Front St  
Sacramento, CA 95814  
Phone: 916-446-4008

**Jayakarta Restaurant**

2026 University Ave.  
Berkeley CA 94704  
Phone: 510-841-0884

**Ori Deli**

5479 Snell Ave  
San Jose, CA 94704  
Phone: 408-629-4979

**Penang Garden Restaurant**

728 Washington St  
San Francisco, CA 94108  
Phone: 415-296-7878





## **Indonesian Restaurant in New York:**

### **Yono's Restaurant**

25 Chapel Street  
Albany NY 12210  
Phone: 518-436-7747  
Website: [www.yonos.com](http://www.yonos.com)  
E-mail: [info@yonos.com](mailto:info@yonos.com)

### **Upi Jaya**

76-04 Woodside Avenue  
Elmhurst Queens  
Phone: 718-458-1807

### **Bali Nusa Indah**

651 Ninth Ave  
New York, NY 10036  
Phone: 212-974-1875

### **Borobudur Café**

128 East 4<sup>th</sup> Street  
New York, NY 10003  
Phone: 212-614-9079

### **Sanur Restaurant**

18 Doyers Street  
New York, NY 10013  
Phone: 212-267-0088

### **Java Restaurant**

455 7<sup>th</sup> Ave  
New York, NY 10001  
Phone: 718-832-4583

### **Minangasli**

86-10 Whitney Ave  
Elmhurst, NY 11373  
Phone: 718-429-8207

### **Padang Jaya**

8620 Whitney Ave  
Elmhurst, NY 11373  
Phone: 718-606-8025


**Warteg Corporation**

5124 Roosevelt Ave  
Flushing, NY 11377  
Phone: 718-898-2554

**Pendawa Café**

1529 Morris St  
Philadelphia, PA 19145  
Phone: 215-755-6229





## **A Short List of Web based Indonesian Specialty Stores in the U.S.**

Many of Indonesian sambal, canned fruit, and other food product can be bought through these web based stores. Stores mentioned below can help fulfill your craving for Indonesian delights.

### **TAKARI INTERNATIONAL, INC**

Mr. Yuntakari Wiharyanto  
General Manager

1250 N Knollwood Circle  
Anaheim, CA 92801, USA  
Phone: 1-714-827-5710  
Fax: 1-714-827-5739  
E-mail: [info@takari.com](mailto:info@takari.com)  
[www.takari.com](http://www.takari.com)

### **WIRA CORP**

Mr. Anthony Kartawinata  
Contact Person

168 Mason Way Ste. A-6  
City of Industry, CA 91746  
Phone: 1-626-330-3500  
Toll Free: 1-866-330-3500  
Fax: 1-626-330-9670  
E-mail: [wiracorp@aol.com](mailto:wiracorp@aol.com)  
[www.wiracorp.com](http://www.wiracorp.com)

### **EMPIRE INTERNATIONAL**

Ms. Eli  
Contact Person

1351 East Chief Privado  
Ontario, CA 91761  
Phone: 1-909-923-8588  
Fax: 1-909-947-6888  
E-mail: [empintho@yahoo.com](mailto:empintho@yahoo.com)

## Reference

Further Reading:

### Indonesia Fact Sheet:

1. Indonesian Government: [www.indonesia.go.id](http://www.indonesia.go.id)
2. Web based Free Content Encyclopedia:  
<http://en.wikipedia.org/wiki/Indonesia>

### Indonesian Recipes:

1. Web based Free Content Encyclopedia:  
[en.wikipedia.org/wiki/List\\_of\\_Indonesian\\_cuisine](http://en.wikipedia.org/wiki/List_of_Indonesian_cuisine)
2. "Guide to Bali": [www.baliguide.com/balifood/index.html](http://www.baliguide.com/balifood/index.html)
3. List of Indonesian recipes: [www.indochef.com](http://www.indochef.com)
4. Indonesia Recipes: [www.hawaii.edu/indolang/masakan.htm](http://www.hawaii.edu/indolang/masakan.htm)
5. How to make tempe: <http://www.tempeh.info>
6. Ethnic Cuisine: Indonesia:  
[www.sallys-place.com/food/cuisines/indonesia.htm](http://www.sallys-place.com/food/cuisines/indonesia.htm)
7. Indonesian Food Anytime Anywhere: [www.indomerchant.com](http://www.indomerchant.com)
8. Indonesian Recipes, Martabak:  
[http://www.melroseflowers.com/MKIC/indo\\_recipes/desserts/sweet\\_thick\\_crepes.htm](http://www.melroseflowers.com/MKIC/indo_recipes/desserts/sweet_thick_crepes.htm)

### Books:

1. **Indonesian Food and Cookery:** by Sri Owen London, Prospect Books, 1986, hardboard, 268 pages.
2. **The Indonesian Kitchen:** by Copeland Marks with Mintari Soeharjo - New York, Atheneum, 1981, softbound, 278 pages.
3. **Southeast Asia Cookbook:** by Ruth Law New York, Donald I. Fine, Inc., 1990 Softbound, 452 pages.
4. **Cuisines of Southeast Asia:** by Gwenda L. Hyman New York, Thomas Woll, 1993 Softbound, 197 pages



## Notes



*Taste*

EXOTIC FOOD FROM INDONESIA

## Useful Addresses

### Embassy of Indonesia

Washington, DC USA  
2020 Massachusetts Ave, NW  
Washington, DC 20036  
Phone: 1-202-775-5200  
[www.embassyofindonesia.org](http://www.embassyofindonesia.org)

### Consulate General of Indonesia

New York USA  
5 East 68th Street  
New York, NY 10021  
Phone: 1-212-879-0600  
[www.indonesianewyork.org](http://www.indonesianewyork.org)

### Consulate General of Indonesia

Chicago, USA  
211 West Wacker Drive, 8th Fl  
Chicago, IL 60610  
Phone: 1-312-920-1880  
[www.indonesiachicago.org](http://www.indonesiachicago.org)

### Consulate General of Indonesia

Houston, USA  
10900 Richmond Avenue  
Houston, TX 77042  
Phone: 1-713-785-1691  
[www.indonesiahouston.org](http://www.indonesiahouston.org)

### Consulate General of Indonesia

Los Angeles, USA  
3457 Wilshire Boulevard  
Los Angeles, CA 90010  
Phone: 1-213- 383-5126  
[www.kjri-la.net](http://www.kjri-la.net)

### Consulate General of Indonesia

San Francisco, USA  
1111 Columbus Ave.  
San Francisco, CA 94133  
Phone: 1-415- 474-9571  
[www.kjrisfo.net](http://www.kjrisfo.net)