



Angkasa Casual Fine Dining & Lounge : Introducing The flavors of Indonesia in Tokyo

Tokyo, 16th March 2016, Asian Factory Co., LTD launched Angkasa, Indonesian cuisine casual fine dining and lounge in Tokyo. Located in Ebisu Minami 1-11-1, Shibuya-ku, Tokyo, Angkasa will bring the true flavor of Indonesia to its customers.

As the concept of Angkasa is to introduce the Indonesian culture through its cuisine, the management of Angkasa decided to construct their original menu based on 30 recipes of Indonesian most Iconic Food that was announced by Indonesia's Ministry of Tourism. The "Angkasa" word comes from Indonesian sanskrit language which means sky and deeper meaning in choosing the name is because sky that connects Indonesia to the world.



"The mission of Angkasa is to bridging Indonesia and Japan through food. As we know, Indonesia and Japan have a very good relationship. The two countries have several important agreements and co-operations in many fields. We, Asian Factory Co., LTD, would like to make another milestone by turning our concept into reality. Our staff is also bridging the two

countries, we have Chef from Indonesia, Store Manager from Japan, etc.” Said Erdina Oudang as Director of Asian Factory Co., LTD.

Angkasa Menu



Photo Caption : Nasi Goreng



Photo Caption : Sate Ayam

Angkasa’s menu will be consisted of Indonesia’s most important cuisine that already gained so much attention from the world. In 2011, a worldwide online poll by 35,000 people held by CNN International put Rendang in the top of the list as the number one most delicious food, followed closely by Nasi Goreng in number two, and Satay in number fourteen. Those three most delicious food will be featured on Angkasa’s menu along with other exceptional dish from various regions of Indonesia.

Angkasa’s Chef



Bastian Muntu, Angkasa's talented young Indonesian chef with passion for cuisine and culture. His interest for cooking started from a very young age. Bastian used to cook with his mother and made his own dishes. The entire family always enjoyed eating Bastian’s “new creation.” He believes that the process of cooking and combining ingredients is always the most interesting part. This also led to his decision to pursue his dream to become food ambassador for Indonesia wherever he is through his cooking..

Having obtained his education and training in one of the best hotel management schools in Indonesia, he was set on his journey and pursued his career overseas, where he worked for several well-known hotels around the world, such as Aman Resort, Fairmont, Sheraton and

Le Meridien. He also gained many experiences in creating menus while working as a private chef for royal family in Angola.

About Asian Factory Co., LTD

Asian Factory Co., LTD Founded by Japanese and Indonesian entrepreneurs who have experience in IT, financial, medical & health care, and strategic consulting backgrounds. The company's aim is to be the platform that connect Indonesia and Japan through the universal language of food. At the same time, the company would also like to explore myriad possibilities in connecting Japan and Indonesia through many kinds of activities.

For Further Information :

Lisa Eka Kurnia
Public Relations
Asian Factory CO., LTD
Phone : 03-5724-3542
Mobile Phone : 080-7791-4821
Email : press@angkasa.jp