APPETIZER

Honjitsu no zensai san shu moriawase	370
Chef's choice of three appetizers	

COLD APPETIZERS

A4 Australian Wagyu tataki Sliced A4 Australian Wagyu beef seared with onion	750
Ebi avocado ae Tossed avocado and boiled prawns with flying fish roe mayonnaise	360
Maguro no yukke ontama zoe Tossed diced tuna sashimi with red chili paste and herbs served with soft boiled egg	480
Sunomono moriawase Hokkaido scallop, octopus, boiled prawn, eel and mackerel in vinegar sauce	410
Shirasu Oroshi Boiled whitebait with grated daikon radish	280
Hiyashi wakame Sweet soy vinegar seasoned wakame seaweed	210
Hiyayakko Chilled tofu with traditional condiments	160
Neba neba Japanese yam, fermented soyabean and okra with soy sauce	250

All eggs on the menu are cage free If you have any concern regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All prices are in Thai Baht and subjected to 10% service charge and applicable government tax As a general courtesy and to respect the privacy of other guests, please refrain from making video calls. Guests watching videos or engaged in zoom calls please use a headset.

HOT APPETIZERS

Umaki tamago Japanese style egg omelete with grilled eel	320
Shirauo no karaage Fried ice fish with natural salt	290
Iri ginnan Roasted ginkgo nuts	230
Dashimaki tamago Japanese style egg omelete	210
Nasu dengaku Grilled eggplant with miso sauce	230
Nasu to tofu no agedashi Deep fried tofu and eggplant in fish stock sauce	230
Koebi no karaage Fried crispy shrimps	260
Edamame Boiled young soy beans	190
Eihire yaki Grilled stingray fin	340
Yaki tarako Grilled cod roe	410

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SALADS

A4 Australian Wagyu shabu-shabu salad A4 Australian Wagyu beef shabu-shabu salad, sesame and ponzu citrus dressing	690
Kani avocado salad Crab meat and avocado salad, onion and tomato dressing	670
Avocado salad Vegetables and avocado salad, sesame dressing	420
Niju shu yasai no healthy salad Twenty kinds of healthy vegetables salad, onion and yuzu citrus dressing	290
Shirauo avocado salad Fried ice fish and avocado salad, sweet soy sauce and mayonnaise	470
Sashimi salad Salmon, yellow tail, tuna and surf clam salad with wasabi dressing topped with salmon roe	520
Ebi to hotate no kaisou salad Seaweed, grilled prawn and scallop salad, ponzu citrus dressing	460

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SASHIMI AND SUSHI

	Sashimi	Nigiri		Sashimi	Nigiri
	5 pcs	1 pcs		5 pcs	1 pcs
Otoro Premium tuna belly	2,600	520	Tako Boiled octopus	600	110
Chutoro Tuna belly	1,900	380	Tamago Sweet omelette	300	80
Akami Tuna	1,100	200	A5 Saga Wagyu aburi Flamed A5 Saga Wagyu I	- peef	380
Hamachi Young yellowtail	820	230	Foie gras Grilled foie gras	-	320
Hotate Japanese scallop	600	130	Engawa Flounder fin	-	160
Salmon Salmon	600	130	Anago Grilled sea conger eel	-	230
Amaebi Sweet prawn	950	270	Unagi Grilled eel	-	200
Ikura Salmon roe	900	300	Salmon aburi Flamed salmon	-	130
Madai Red snapper	680	150	Ebi Boiled prawn	-	90

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ASSORTED SASHIMI

Tokusen sashimi moriawase Assorted premium sashimi	Large Small	4,500 3,200
Nana shu moriawase Seven kinds of sashimi		2,200
Go shu moriawase Five kinds of sashimi		1,700
San shu moriawase Three kinds of sashimi		1,300
ASSORTED SUSHI		
Sushi moriawase Matsu Assorted premium sushi		2,600
Sushi moriawase Take Assorted special sushi		1,800
Sushi moriawase Ume Assorted regular sushi		1,300
Aburi sushi go kan moriawase Flamed Japanese scallop, salmon, tuna belly, young yellowtail and mad	ckerel	800
SPECIAL SUSHI AND SASHIMI HIGHLIGHT		
Salmon zukushi box Salmon lover box		900

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SUSHI ROLLS	5 pcs
Special spider roll Deep fried soft shell crab, crab stick, crab meat, avocado, cucumber and mayonnaise	470
Spicy salmon roll Salmon sashimi, avocado, spicy sauce and mayonnaise, topped with salmon roe	530
Ebi lover roll Prawn tempura, cucumber, avocado and mayonnaise	380
California roll Avocado, crab stick, sweet omelet, cucumber and mayonnaise, topped with flying fish roe	360
Unagi roll Grilled eel, avocado, cucumber, sweet omelet and sweet soy sauce	480
Salmon cream cheese aburi roll Flamed salmon, cream cheese, cucumber, sweet omelet topped with flying fish roe and mayonnaise	540
Futo maki Crab stick, sweet omelet, simmered gourd, shitake mushroom, Cucumber fish flakes and spinach	360
Avocado roll Avocado and cucumber topped with sesame	280
Hotate foie gras roll Flamed scallop, foie gras, cucumber, avocado, spicy sauce topped with salmon roe and mayonnaise	540

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THIN SUSHI ROLLS	6 pcs
Negi toro maki Minced tuna belly and spring onion	340
Tekka maki Tuna	240
Ume shiso maki Pickled plum paste and Japanese shiso leaf	140
Natto maki Fermented soybean	140
Avocado maki Avocado	170

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SOUP

${\Bbb C}$	Dobin mushi Clear soup with chicken, seafood and mushroom with lime	260
	Hamaguri no akadashi shiru Dark red miso soup with clams, spring onion, wakame seaweed and tofu	190
	Miso shiru Miso soup with spring onion, wakame seaweed and tofu	110
	STEAMED AND SIMMERED DISHES	
	Gindara no nitsuke Steamed black cod fish with thick soy sauce	850
	Kurobuta kakuni Braised kurobuta pork belly in soy sauce	340
	Kani chawan mushi Crab egg custard	280
	Chawan mushi Chicken, shrimp and mushroom egg custard	210
	Salmon kabutoni Simmered salmon head with sweet soy sauce	350

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HOT POT

Shabu-shabu (150g)

Thinly sliced premium meat, glass noodles and Asian greens in light soy broth

A4 Australian Wagyu beef	1,700
A5 Premium Japanese Wagyu beef	2,700
Kurobuta pork	850
Sukiyaki (150g) Thinly sliced meat and vegetables, cooked table side in a sukiyaki hot pot	
A4 Australian Wagyu beef	1,700
A5 Premium Japanese Wagyu beef	2,700
Yose nabe Seafood, chicken and vegetables hot pot	1,100
Mutsu no kaminabe Snow fish with vegetables and kuzukiri noodles in paper hot pot	1,100

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CHARCOAL GRILLED

Our grill is fired with charcoal made from tamarind, mangrove and eucalyptus

A5 Tokusen Wagyu sumibi yaki Charcoal grilled A5 premium Japanese Wagyu beef, served with pan fried vegetables	2,100
A4 Australian Wagyu sumibi yaki Charcoal grilled A4 Australian Wagyu beef, served with pan fried vegetables	1,300
Unagi to foie gras no tokusei balsamic vinegar teriyaki sauce Grilled eel and duck foie gras with balsamic vinegar and teriyaki sauce	1,100
Hamachi kama sumibi yaki Charcoal grilled young yellow tail collars with natural salt	1,100
Unagi no kabayaki Grilled eel brushed with sweet soy sauce	950
Mutsu no sumibi yaki, shio or teriyaki Charcoal grilled snow fish with natural salt or teriyaki sauce served with boiled vegetables	900

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Mutsu no saikyo zuke sumibi yaki Charcoal grilled miso marinated snow fish served with boiled vegetables	950
Kurobuta no sumibi yaki Charcoal grilled kurobuta pork served with pan fried vegetables	500
Sake no sumibiyaki, shio or teriyaki Charcoal grilled salmon with natural salt or teriyaki sauce served with boiled vegetables	620
Saba no sumibiyaki, shio or teriyaki Charcoal grilled mackerel with natural salt or teriyaki sauce	390
Tori momoniku no sumibi yaki Charcoal grilled chicken thighs, served with pan fried vegetables	350
Yasai itame Stir fried mixed vegetables	250

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FRIED DISHES

Tempura moriawase Assorted seafood and vegetable tempura	430
Ebi tempura Prawn tempura	410
Kani tempura Crab tempura	550
Beef miso katsu Crumbed deep fried Australian beef striploin with miso katsu sauce	680
Hotate cheese Crumbed deep fried Hokkaido scallops with cheese	480
Tori yuzu nanban Chicken with yuzu tartar sauce	340
Tonkatsu Crumbed deep fried pork loin with three kinds of sauces	330
Buta Yawarakani no age tofu Deep fried pork belly with tofu, mushroom sauce	350

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RICE DISHES

Our rice dishes are served with miso soup and pickles

A4 Australian Wagyu no sumibi yaki jyu Charcoal grilled A4 Australian Wagyu beef and pan fried vegetables on rice with sesame sauce	1,050
Una jyu Grilled eel with sweet soy sauce on rice	990
Wagyu iri tonkatsu curry Australian Wagyu beef curry rice topped with breaded deep fried pork cutlet	520
Katsu jyu Breaded deep fried pork cutlet with egg on rice, light soy sauce	390
Foie gras iri oyako jyu Sautéed foie gras and chicken with egg on rice with light soy sauce	520
Jo ten jyu Prawn, crab, scallop and vegetable tempura on rice with soy sauce	550
Wakadori jyu Pan-fried chicken with buttered teriyaki sauce on rice	380
Kaisen chirashi jyu Tossed sashimi, boiled prawn and grilled eel on rice	880
Garlic rice	130
Shiro gohan Steamed rice	100

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NOODLES

A4 Australian Wagyu iri udon or soba Hot udon or soba noodles with A4 Australian Wagyu beef in hot seafood based soup	750
Mentaiko kurimu udon Udon noodles with cream sauce topped with preserved cod roe	390
Zaru udon or soba Chilled udon or soba noodles served with soy based dipping sauce	250
Tempura udon or soba Udon or soba noodles with prawn tempura served hot or cold	320
Nabeyaki udon Udon noodles with prawn tempura, chicken, soft boiled egg and vegetables in hot seafood based soup	360

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DESSERTS

Wa parfait Japanese style parfait, vanilla and green tea ice cream, red bean paste, rice cake, topped with fruit		250
Umeshu jelly to ginjoushu sorbet Umeshu plum wine jelly and Ginjoshu premium sake sorbet		200
Ichigo, banana, pudding crêpe, vanilla ice cream zoe Three kinds of crêpes with strawberry, egg custard and banana, vanilla ice cream and chocolate sauce		260
Matcha lava cake Green tea lava cake on vanilla crumble with rice cake and mixed berry sauce		260
Yuzu sorbet to Warabi mochi Yuzu sorbet with rice cake		220
Abekawa mochi Boiled rice cake covered by sweet soy powder, sugar and red bean paste		
Matcha kintoki Green tea ice cream topped with red bean paste		170
Melon	1 pc	180
Kudamono moriawase Assorted seasonal fruits	Small Large	160 300
Ice cream (Matcha green tea Chocolate Vanilla Tiramisu)	1 Scoop	120

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