

APPETIZER

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

A4 Australian Wagyu tataki Sliced A4 Australian Wagyu beef seared with onion	750
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Ebi avocado ae Tossed avocado and boiled prawns with flying fish roe mayonnaise	360
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Maguro no yukke ontama zoe Tossed diced tuna sashimi with red chili paste and herbs served with soft boiled egg	450
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Sunomono moriawase Hokkaido scallop, octopus, boiled prawn, eel and mackerel in vinegar sauce	410
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Ikashiokara Fermented cured squid	250
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Hiyashi wakame Sweet soy vinegar seasoned wakame seaweed	210
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Hiyakko Chilled tofu with traditional condiments	160
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Tsukemono moriawase Assorted Japanese pickles	220
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Let's keep in touch:  @kissobangkok &  @kissobangkok

May 2022

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HOT APPETIZERS

Umaki tamago 320
Japanese style egg omelete with grilled eel

Shirauo no karaage 270
Fried ice fish with natural salt

Iri ginnan 190
Roasted ginkgo nuts

Dashimaki tamago 180
Japanese style egg omelete

Nasu dengaku 220
Grilled eggplant with miso sauce

Nasu to tofu no agedashi 190
Deep fried tofu and eggplant in fish stock sauce

Koebi no karaage 240
Fried crispy shrimps

Edamame 150
Boiled young soy beans

Eihire yaki 320
Grilled stingray fin

Yaki tarako 410
Grilled cod roe

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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	390
Buta shabu-shabu salad Pork shabu-shabu salad, sesame and ponzu citrus dressing	290
Niju shu yasai no healthy salad Twenty kinds of healthy vegetables salad, onion and yuzu citrus dressing	260
Shirauo avocado salad Fried ice fish and avocado salad, sweet soy sauce and mayonnaise	450
Soft shell crab salad Deep fried soft shell crab salad, sweet soy sauce and mayonnaise	400
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	2,400	490	Tako Boiled octopus	600	110
Chutoro Tuna belly	1,700	330	Tamago Sweet omelette	250	60
Akami Tuna	1,100	200	A5 Saga Wagyu aburi Flamed A5 Saga Wagyu beef	-	380
Hamachi Young yellowtail	790	200	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	550	240	Unagi Grilled eel	-	180
Ikura Salmon roe	720	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	4,500
	Small	2,950
Nana shu moriawase	Seven kinds of sashimi	2,150
Go shu moriawase	Five kinds of sashimi	1,600
San shu moriawase	Three kinds of sashimi	1,200

ASSORTED SUSHI

Sushi moriawase Matsu		2,500
Assorted premium sushi		
Sushi moriawase Take		1,700
Assorted special sushi		
Sushi moriawase Ume		1,150
Assorted regular sushi		
Aburi sushi go kan moriawase		650
Flamed Japanese scallop, salmon, tuna belly, young yellow tail and mackerel		

SPECIAL SUSHI AND SASHIMI HIGHLIGHT

Salmon zukushi box	900
Salmon lover box	

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SUSHI ROLLS

5 pcs

Special spider roll 440

Deep fried soft shell crab, crab stick, crab meat, flying fish roe, avocado, cucumber and mayonnaise

Spicy salmon roll 500

Salmon sashimi, avocado, spicy sauce and mayonnaise, topped with salmon roe

Ebi lover roll 350

Prawn tempura, flying fish roe, avocado, cucumber and mayonnaise

California roll 340

Avocado, crab stick, sweet omelet, cucumber and mayonnaise, topped with flying fish roe

Unagi roll 450

Grilled eel, avocado, cucumber, sweet omelet and sweet soy sauce

Salmon cream cheese aburi roll 500

Flamed salmon, cream cheese, cucumber, sweet omelette topped with flying fish roe and mayonaise

Salmon skin roll 250

Pan fried crispy salmon skin, avocado, flying fish roe, cucumber and mayonnaise

Avocado roll 250

Avocado and cucumber topped with sesame

Hotate foie gras roll 460

Flamed scallop, foie gras, cucumber, avocado, spicy sauce with salmon roe and mayonnaise

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THIN SUSHI ROLLS	6 pcs
Negi toro maki Minced tuna belly and spring onion	310
Tekka maki Tuna	210
Ume shiso maki Pickled plum paste and Japanese shiso leaf	140
Kappa maki Cucumber	120
Avocado maki Avocado	140

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SOUP

Dobin mushi Clear soup with chicken, seafood and mushroom with lime	260
Akadashi shiru Dark red miso soup with spring onion, wakame seaweed and tofu	120
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	320
Yasai no nimono Boiled vegetables Japanese style	250
Kani chawan mushi Crab egg custard	280
Chawan mushi Chicken, shrimp and mushroom egg custard	190
Salmon kabutoni Simmered salmon head with sweet soy sauce	400

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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	1,600
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A5 Premium Japanese Wagyu beef	2,600
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Kurobuta pork	720
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Sukiyaki (150g)

Thinly sliced meat and vegetables, cooked table side in a sukiyaki hot pot

A4 Australian Wagyu beef	1,600
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A5 Premium Japanese Wagyu beef	2,600
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Yose nabe Seafood, chicken and vegetables hot pot	950
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Mutsu no kaminabe Snow fish with vegetables and kuzukiri noodles paper hot pot	950
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CHARCOAL GRILLED AND PAN FRIED DISHES

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	1,950
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A4 Australian Wagyu sumibi yaki Charcoal grilled A4 Australian Wagyu beef, served with pan fried vegetables	1,200
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Unagi to foie gras no tokusei balsamic vinegar teriyaki sauce Grilled eel and duck foie gras with balsamic vinegar and teriyaki sauce	980
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Unagi no kabayaki Grilled eel brushed with sweet soy sauce	950
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Hamachi kama sumibi yaki Charcoal grilled young yellow tail collars with natural salt	890
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Mutsu no sumibi yaki, shio or teriyaki Charcoal grilled snow fish with natural salt or teriyaki sauce served with boiled vegetables	850
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Mutsu no saikyo zuke sumibi yaki Charcoal grilled miso marinated snow fish served with boiled vegetables	920
Kurobuta no sumibi yaki Charcoal grilled kurobuta pork served with pan fried vegetables	420
Sake no sumibiyaki, shio or teriyaki Charcoal grilled salmon with natural salt or teriyaki sauce served with boiled vegetables	580
Tori momoniku no sumibi yaki Charcoal grilled chicken thighs, served with pan fried vegetables	290
Tofu steak kinoko sauce Pan fried tofu steak with mushroom sauce	260
Kinoko to asparagus no wafu sautee Sautéed forest mushrooms and asparagus	260

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FRIED DISHES

Tempura moriwase 390
Assorted seafood and vegetable tempura

Ebi tempura 370
Prawn tempura

Kani tempura 520
Crab tempura

Cheese hasami age 340
Crumbed deep fried pork with cheese

Kani miso iri kani croquette 310
Creamy crab miso croquette

Yasai tempura 250
Vegetable tempura

Soft shell crab tempura 340
Soft shell crab tempura

Tonkatsu 300
Crumbed deep fried pork with three kinds of sauces

Tori no tatsuta age, kurokosho sauce 260
Japanese style deep fried chicken with black pepper sauce

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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	980
Una jyu Grilled eel with sweet soy sauce on rice	960
Wagyu iri tonkatsu curry Australian Wagyu beef curry rice topped with breaded deep fried pork cutlet	480
Katsu jyu Breaded deep fried pork cutlet with egg on rice, light soy sauce	330
Foie gras iri oyako jyu Sautéed foie gras and chicken with egg on rice with light soy sauce	480
Jo ten jyu Prawn, crab, scallop and vegetable tempura on rice with soy sauce	520
Wakadori jyu Pan-fried chicken with buttered teriyaki sauce on rice	350
Kaisen chirashi jyu Tossed sashimi, boiled prawn and grilled eel on rice	840
Ninniku gohan Garlic rice	130
Shiro gohan Steamed rice	100

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ONIGIRI

Japanese rice ball

Shake with cooked salmon	150
Ume with pickled plum	120
Mentaiko with salted cod roe	160
Okaka with finely chopped dried bonito	120

OCHAZUKE

Rice in special flavored broth topped with your choice of

Shake with salmon flake	250
Ume with pickled plum	190
Mentaiko with salted cod roe	280
Kani with crab meat	280

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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	650
Mentaiko yaki udon Pan fried udon with preserved cod roe, squid and vegetables	310
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	290
Nabeyaki udon Udon noodles with prawn tempura, chicken, soft boiled egg and vegetables in hot seafood based soup	330
Yaki soba Pan fried soba noodles with pork, seafood and vegetables	300
Kitsune udon or soba Deep-fried bean curd udon or soba noodles served hot or cold	260
Yasai yaki soba Pan fried vegetarian soba noodles	240

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DESSERTS

Wa parfait Japanese style parfait, vanilla and green tea ice cream, red bean paste, rice cake, topped with fruit	220
Umeshu jelly to ginjoushu sorbet Umeshu plum wine jelly and Ginjoushu 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	230
<p> pudding à la mode 220 Egg custard with fruit, vanilla ice cream and whipped cream</p> <p> Fruit shiratama anmitsu 190 Fruit, rice cake, ager jelly and sweet red beans in cold syrup</p> <p> Abekawa mochi 120 Boiled rice cake covered by sweet soy powder, sugar and red bean paste</p> <p> Matcha kintoki 150 Green tea ice cream topped with red bean paste</p>	
Melon	1pc 160
Kudamono moriawase Assorted seasonal fruits	Small 160 Large 300
Ice cream (Matcha green tea Chocolate Vanilla Tiramisu)	1Scoop 130

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