

Seasonal Menu for October – November 2024

KINKI - ROCKFISH

3500

Kinki Nitsuke
Simmered rockfish with sweet soy sauce

Kinki Shio Yaki
Grilled rockfish with natural salt

Kinki Nabe
Rockfish with vegetables and Kuzukuri noodles hot pot

SAWARA – JAPANESE SPANISH MACKEREL

1300

Sawara Saikyo Yaki
Charcoal grilled Spanish mackerel marinated with miso

Sawara Yuzu Teriyaki
Pan-fried Spanish mackerel with yuzu teriyaki sauce

Sawara Kurozu
Deep-fried Spanish mackerel and vegetables with apple cider vinegar sauce

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.

Product story

KINKI – ROCKFISH

Kinki, the Japanese name of Channel Rockfish, is commonly known as delicacy among Japanese because it is one of the rarest, sweetest species of fish caught only in the northern part of Japan.

They are exceptional fatty and juicy with exquisite and intense sweetness. Autumn to winter before the spawning season considered to the best time to enjoy the fish.

SAWARA – SPANISH MACKEREL

Sawara or Spanish mackerel is considered as the best kind of Mackerel in Japan. Not only it is a big variety, but also its comparatively white flesh is succulent in almost any kind of cooking!

It is known under different names such as Sagoshi and Sagochi when young and Yanagi when mature. The fish is line caught.