

Seasonal Menu for January – February 2025

อาหารพิเศษประจำฤดูกาลมกราคม - กุมภาพันธ์ 2568

ISE EBI – JAPANESE SPINY LOBSTER

4,200

Ise Ebi Mentaiko Moto Yaki

Grilled spiny lobster with cod fish roe sauce

กุ้งมังกรญี่ปุ่นย่าง ซอสเมนไทโกะ

Ise Ebi Sashimi

Sliced raw spiny lobster with fresh wasabi

ซาซิมิกุ้งมังกรญี่ปุ่น

Ise Ebi Tempura Somen

Spiny lobster and vegetable tempura with chilled somen noodles

กุ้งมังกรญี่ปุ่นชุบแป้งทอด เสิร์ฟพร้อมเส้นโซเมนเย็น

ANKO – MONKFISH

1,950

Anko Miso Nabe

Monkfish, vegetables and tree kinds of miso hot pot

หม้อไฟปลาล้างโกะ

Anko Karaage

Deep-fried monkfish with chili sauce

ปลาล้างโกะทอด ราดซอสพริก

Anko Yuzu Bata

Charcoal grilled monkfish with yuzu butter sauce

ปลาล้างโกะย่าง ราดซอสเนยส้มยuzu

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

ISE EBI – JAPANESE SPINY LOBSTER

Iseebi or Japanese spiny lobster, is a prized delicacy in Japan, known for its sweet, tender meat and deep cultural significance. From festive New Year's dishes to symbols of longevity and success, Ise ebi holds a special place in Japanese cuisine.

ANKO – MONKFISH

Monkfish is a traditional winter fish in Japanese culture. Despite its unappealing appearance, monkfish is appreciated for its taste in Japan. In the village of Kazamaura in Aomori, the fish is cut and trimmed using a hang-and-cut method called tsurushi-giri, a traditional winter custom in the area. The fresh fish is then prepared and cooked into an exquisite full course meal only available during the festival