

Seasonal Menu for March – April 2025

อาหารพิเศษประจำฤดูกาล มีนาคม - เมษายน 2568

IWA GAKI - ROCK OYSTER

Nama Iwagaki Fresh rock oyster with Japanese citrus sauce หอยนางรมหินสดกับซอสพอนสี	790
Iwagaki cheese yaki Gratin rock oyster with spinach and mozzarella cheese หอยนางรมหินย่างชีสและผักโขม	1,650
Iwagaki kimchi nabe Rock oyster and vegetables in kimchi hot pot หอยนางรมหินในซุปรกิมจิหม้อไฟ	1,700

ISAKI – GRUNTFISH

Isaki platter Gruntfish sashimi and sushi ปลาอิซากิ ซาซิมิและซูชิ	2,400
Isaki shioyaki Grilled gruntfish with pink salt ปลาอิซากิ ย่างเกลือสีชมพู	2,400
Isaki sakamushi Gruntfish and vegetables steamed in sake and soy ปลาอิซากิ นึ่งสาเก	2,400

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

IWAGAKI – JAPANESE OYSTER

Iwagaki oysters are on the market from spring through summer. They are characterized by their size; they are so big that their shells look too small to contain them. Most of those on the market are wild. Divers harvest iwagaki oysters that stick to reefs or other surfaces. The oysters grow slowly. As it takes about 10 years before they grow large enough to be sold. Ishikawa Prefecture is taking measures to protect them by allowing only a small number of good-quality oysters to be harvested.

ISAKI – GRUNTFISH

Generally, the peak season for Isaki is from spring to early summer, during the warm months. This period is when Isaki becomes rich in fat and reaches its highest level of flavor and quality, making it the ideal time to enjoy this delicious fish. You can find it on the coasts of Japan where there are warm currents.