

FUKUI PREFECTURE

ON A PLATE REGIONAL
JAPANESE SPECIALTIES



A CULINARY JOURNEY TO FUKUI PREFECTURE

Located along the Sea of Japan, Fukui Prefecture is one of Japan's best-kept secrets – a region where centuries-old traditions and seasonal ingredients form the backbone of its food culture. The region's unique geography and climate contribute to the high quality of its ingredients, including Echizen soba, Wakasa mackerel, and the prized Zuwaigani (snow crab), especially the yellow-tagged Echizen-gani. With roots in imperial dining and rustic culinary techniques, Fukui cuisine is defined by its purity, seasonality, and quiet depth of flavor.



VOLGA RICE

KUROBUTA
TONKATSU ON
OMELETTE AND
RICE

Volga Rice' has been served in the Takefu area of Echizen City, Fukui since the old days, and consists of fried rice topped with an omelet, crumbed pork cutlet and covered in a rich sauce.

THB 640++



VINEGARED MACKEREL WITH WHITE MISO

Mackerel marinated in sweet yuzu vinegar, boiled spring onion, cucumber and saikyo miso sauce

THB 500++



SNOW CRAB BAKED SUSHI

Boiled snow crab mix with avocado, cream cheese mayo sauce on the sushi rice, baked in oven, tobiko, bonito flake, sesame

THB 680++



ECHIZEN SOBA NOODLE WITH SIMMERED WAGYU TENDON

Simmered wagyu tendon on soba noodle with grated radish, spring onion, bonito flake

THB 480++



“ZUWAI CRAB RICE” SNOW CRAB RICE COOKED IN CRAY POT

Snow crab cooked rice, ginger, mitsuba

THB 1,480++