

A Taste of
IBARAKI

TSU PRESENTS EXCLUSIVE MENU SHOWCASING
THE REGION'S RENOWNED PRODUCE



SCAN THE QR CODE.
EXPLORE THE EXPERIENCE.

TSU CONTEMPORARY JAPANESE CUISINE



ひたち和牛入り竜ヶ崎コロッケ

**RYUGASAKI
CROQUETTE
(2PCS)**

*Hitachi wagyu beef,
potato, onion, carrot
and tonkatsu sauce
with mayonaise*

THB 240



笠間稲荷ベイク寿司
稲荷、胡桃、マイタケ、鰹節、
クリームチーズソース

**KASAMA INARI
BAKED SUSHI**

*Soy bean card, sushi rice,
walnuts, maitake
mushroom, cream cheese
mayo, teriyaki sauce,
bonito flake*

THB 400



サーモン刺身と吉久保酒造のサ
ーモンで酒

**SALMON SASHIMI
WITH SALMON
DE SHU**

*"Salmon de SHU" is
a specific sake created by
Yoshikubo Brewing in
Ibaraki to be enjoyed with
salmon. It's a blend of
Junmai sake, known for
its high acidity and amino
acid content, which
enhances the umami of
salmon while cutting
through its richness.*

THB 440



ひたち牛A5サーロインステーキ

**HITACHI WAGYU
BEEF STRIPLAIN
STEAK 100G**

*Hitachi wagyu beef
striplain steak,
grilled vegetables*

THB 1,700



ひたち秋そばけんちんつけ麺仕
立て

**HITACHI AKISOBA
"KENCHIN
SOUP STYLE"**

*Hitachi aki soba
buckwheat noodle,
soba dashi stock, chicken,
shiitake mushroom, lotus
root, carrot, onion*

THB 440



笠間産栗のモンブランケーキ
立て

**KASAMA
CHESTNUT
MONT BLANC
CAKE**

*Chestnuts from
Kasama city,
sweetened white bean
puree and chestnuts cream*

THB 380

All prices are in Thai Baht and subject to 10% service charge and applicable government tax.