

ALL-YOU-CAN-EAT DINNER
MONDAY - FRIDAY

THB 1,895++ PER PERSON

刺身と寿司

SASHIMI AND SUSHI SELECTION

サーモン	<i>Sake - salmon</i>
ボイル蛸	<i>Tako - boiled octopus</i>
蟹蒲鉾	<i>Kanikama - crab stick</i>
ほつき貝	<i>Hokkikai - shellfish</i>
黄肌鮪	<i>Kihada maguro - tuna</i>
寿司玉子焼き	<i>Tamago - sushi egg</i>
鰻	<i>Unagi - eel teriyaki</i>
アオリイカ	<i>Aoriika - bigfin reef squid</i>
サーモン山葵サルサ	<i>Salmon wasabi, salsa, ponzu, olive oil</i>

寿司巻き

MAKI ROLL

胡瓜巻	<i>Cucumber roll</i>
アボカド巻	<i>Avocado roll</i>
鉄火巻	<i>Tuna roll</i>
カリフォルニア巻き	<i>California roll (avocado, asparagus, crab stick, tobiko)</i>
海老天クラッチ巻き	<i>Crunchy roll (shrimp tempura, asparagus, tanuki, tobiko)</i>
ソフトシェルクラブ巻き	<i>Deep fried soft shell crab roll</i>
スパイシー鮪又はサーモン巻き	<i>Spicy yellowfin tuna roll</i>
	<i>Spicy salmon roll</i>

前菜

STARTERS

枝豆塩蒸し	<i>Steamed edamame broad beans</i>
銀杏塩煎り	<i>Roasted ginkgo nuts, sea salt</i>
白胡麻豆腐	<i>Homemade white sesame tofu, bonito soy sauce</i>
甘海老から揚げ	<i>Deep-fried sweet shrimp, lemon</i>
ししやもから揚げ	<i>Deep-fried shishamo smelt fritta</i>
蛸山葵アボカド和え	<i>Marinated octopus and wasabi, avocado</i>
浅利ガーリックバター	<i>Japanese asari garlic butter yaki</i>
茶碗蒸し	<i>Chawan mushi steamed egg custard</i>
冷やしわかめ	<i>Hiyashi wakame</i>
たこ焼き	<i>Takoyaki - octopus pancake</i>
ポテトサラダ	<i>Japanese potato salad</i>
カリカリ白魚サラダ	<i>Krispy Shirauo fish green salad with teriyaki mayo sauce</i>
蒸し鶏と厚揚げ	<i>Steamed chicken and fried tofu salad</i>
豆腐サラダ	<i>fried tofu salad</i>
辛味噌胡麻ドレッシング	<i>spicy miso sesame sauce</i>

肉類と魚類

MEAT & SEAFOOD

サーモン塩焼き (又は照り焼き)	<i>Grilled salmon with salt or teriyaki</i>
鰻蒲焼	<i>Grilled eel sweet BBQ sauce</i>
鯖塩焼き又は照り焼き	<i>Grilled mackerel with salt or teriyaki</i>
黒豚ステーキ150g	<i>Grilled Kurobuta pork steak (150g) ginger sauce</i>
黒豚すき焼き	<i>Kurobuta pork sukiyaki</i>
黒豚しゃぶしゃぶ	<i>Kurobuta pork shabu shabu</i>

If you are concerned about food allergies, please alert us prior to ordering*
Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

麵類と御飯
RICE AND NOODLE

野菜温氷見鰻鮓	<i>Seasonal vegetables with choice of hot Himi udon or hot soba noodles</i>
野菜温蕎麦	
天海老氷見鰻鮓	<i>Shrimp tempura with choice of cold udon or cold soba noodles</i>
天海老ざる蕎麦	
京都宇治の冷茶蕎麦	<i>Kyoto Uji cold green tea noodles</i>
黒豚熟成かつ井	<i>Deep-fried mature Kurobuta pork cutlet rice topped with egg and onion sauce</i>
海老と野菜の天井	<i>Shrimp and vegetable tempura on rice</i>
鮪とサーモン	<i>Tuna and salmon sesame soy sauce</i>
胡麻醤油寿司井	<i>sushi on rice</i>
白御飯	<i>Steamed rice</i>

スープ
SOUP

若布と豆腐の味噌汁	<i>Seaweed and bean curd miso soup</i>
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揚げ物
DEEP FRIED

舞茸天婦羅	<i>Maitake mushroom tempura</i>
野菜5種天婦羅	<i>Vegetable Tempura</i>
海老天麩羅 (3匹)	<i>Tiger prawn tempura (3 pieces)</i>
天麩羅盛合せ	<i>Tiger prawn, seafood and vegetable tempura</i>
牡蠣朴葉焼き	<i>Three oysters deep-fried in Houba leaf with miso paste</i>
山椒香味鶏唐揚げ	<i>Deep fried spicy herbs chicken thigh</i>
黒豚熟成とんかつ	<i>Deep-fried mature Kurobuta pork cutlet</i>

デザート
JAPANESE DESSERT

マスク品種メロン	<i>Melon</i>
宇治抹茶プリン	<i>Uji green tea pudding</i>
自家製蓬おやき	<i>Homemade yomogi red bean mochi</i>
抹茶アイスクリーム	<i>Green tea ice cream</i>

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