

刺身 SASHIMI

No.202 スペシャル刺身盛合せ

SPECIAL SASHIMI MORIAWASE

Assorted Sashimi
7kinds x 5slice

2,799.-

No.200 刺身盛合わせ

SASHIMI MORIAWASE

Assorted Sashimi
6 Kinds x 2 Slice

999.-

No.201 刺身デラックス

DELUXE SASHIMI MORI

Assorted Sashimi
7kinds x 3slice

1,599.-

高級黒本マグロ
BLACK DIAMOND

No.204 長崎県五島列島産黒本鮪

HONMAGURO SASHIMI

Goto Islands Bluefin Tuna sashimi

580.-



紅富士サーモン
Premium rainbow
Trout Akafuji

No.206 静岡県産紅富士サーモン

AKAFUJI SALMON SASHIMI

Premium rainbow Trout Akafujisashimi

380.-



The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge



No.211 雲丹巻き造り

UNI MAKI TSUKURI

Today's Sashimi Sea Urchin rolled by Recommendation white fish sashimi

590.-



No.212 あん肝巻き造り

ANKIMO MAKI TSUKURI

Today's Sashimi Monkfish liver rolled by Recommendation white fish sashimi

490.-



No.203 金目鯛刺身

KINMEDAI SASHIMI

Red Snapper sashimi

590.-



No.210 帆立刺身

HOTATE SASHIMI

Scallop Sashimi

380.-



No.213 シマアジ刺身

SHIMAAJI SASHIMI

White trevally Sashimi

490.-



No.208 甘海老刺身

AMAEBI SASHIMI

Sweet Prawn Sashimi

450.-



No.215 真鯛刺身

MADAI SASHIMI

Sea Bream Sashimi

390.-



No.214 鰯刺身

BURI SASHIMI

Yellowtail Sashimi

380.-



No.207 イカ刺身

IKA SASHIMI

Bigfin reef squid Sashimi

280.-



No.209 しめ鯖刺身

SHIMESABA SASHIMI

Home made Vineyard Mackerel

280.-



No.205 タコ刺身

TAKO SASHIMI

Octopus Sashimi

260.-

No.220 炙り帆立焼き海苔巻き

ABURI HOTATE NORI MAKI (1pcs)

Grilled Scallop Wrapped with
Broiled Sea weed

280.-

No.221

Topping Uni 200.-



オススメ
RECOMMENDED



No.225 海苔天雲丹いくらの子

NORITEN UNI IKURA NOSE

Sea Urchin & Salmon roe on Sea weed tempura boat

480.-



No.221

Topping Uni 200.-

No.231 炙り帆立あん肝サンド

ABURI HOTATE ANKIMO SANDO

Grilled Scallop with Monkfish liver Wrapped
Sea weed

380.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge



No.230 おまかせ海鮮海苔巻き

OMAKASE KAISEN NORIMAKI

Omakase Seafood Seaweed roll

1,980.-



No.240 プレミアム生牡蠣

PREMIUM NAMA KAKI

Premium Hokkaido shelled Oyster topped with Sea Urchin, Salmon roe and Caviar

690.-



No.241 プレミアム雲丹

PREMIUM UNI

Premium Hokkaido Sea Urchin With Minced Fatty Bluefin Tuna Topped Salmon roe and Caviar

790.-



No.242 雲丹プリン

UNI PUDDING

Hokkaido Sea Urchin With Home made cream and Caviar

680.-



No.233 雲丹パン

UNI PAN 1PCS

Sea Urchin Toast Topped Caviar

480.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge



No.250 イクラシーフードソース

IKURA SEAFOOD SAUCE

Homemade Spicy Thai seafood sauce topped with Hokkaido salmon roe. Please enjoy with Shakarich Homemade seafood sauce.

290.-



No.251 炙り本鯖シーフードソース

ABURI HONMAGURO TO AVOCADO NO SEAFOOD SAUCE

Seared Nagasaki Goto Island Bluefin Tuna and Avocado served with Jewelry Seafood Sauce

590.-



No.253 甘海老いくらシーフードソース

AMAEBI IKURA SEAFOOD SAUCE

Hokkaido Sweet Shrimp sashimi served with Jewelry seafood sauce

490.-



No.254 炙りサーモンシーフードソース

ABURI SALMON SEAFOOD SAUCE

Seared Salmon & Jewelry Seafood sauce

490.-

No.252 生牡蠣いくらシーフードソース

NAMAKAKI IKURA SEAFOOD SAUCE

Today's Shell Oyster served with Jewelry seafood sauce

430.-





No.232 本鮪とろたく

HONMAGURO TORO TAKU

390.-

Minced Medium fatty pacific
Bluefin Tuna & Pickled radish

No.226 鰯炭焼きたたき

BURI SUMI YAKI TATAKI

390.-

Grilled Yellowtail "Tataki" Style



No.255 とわとろ雲丹いくら

TOWATORO UNI IKURA

480.-

Thick and creamy Tofu with Sea
urchin and salmon roe



No.222 海鮮ユッケ

KAISEN YUKKE

390.-

Korean dish of seasoned
sashimi topped with an egg yolk



No.227 本鮪炙りポン酢

HONMAGURO ABURI PONZU

490.-

Broiled Bluefi Tuna Sashimi With ponzu sauce



No.223 生牡蠣ポン酢

NAMA KAKI PONZU

380.-

Today's Shell Oyster served with Ponzu

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge



No.472 瞬間スモーク和牛サーロインユッケ

SMOKE WAGYU SIRLOIN YUKKE

690.-

Wagyu Sirloin



No.234 瞬間スモーク本鮪

SMOKE HONMAGURO

590.-

Blue fin Tuna



No.235 瞬間スモーク帆立

SMOKE HOTATE

390.-

Scallop



No.236 瞬間スモーク鰯

SMOKE BURI

390.-

Yellowtail



No.239 瞬間スモークサーモン

SMOKE SALMON

390.-

Salmon

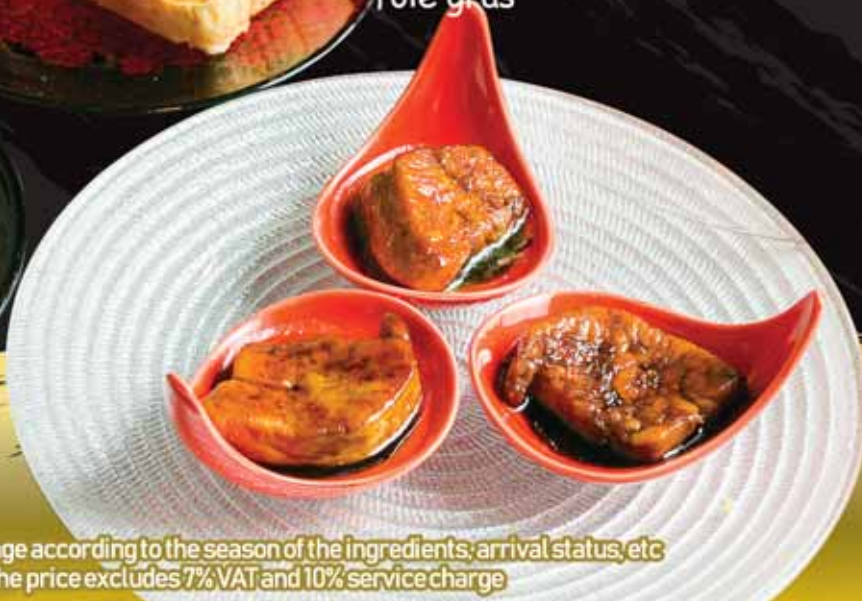


No.473 瞬間スモークフォアグラ

foie gras 1 PCS

490.-

foie gras



The contents change according to the season of the ingredients, arrival status, etc
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蟹 CRAB

No.243 炭焼き たらば蟹

SUMI YAKI TARABA KANI

Charcoal-Grilled King Crab
With 3 Kinds Sauce

300 g. 2,399.-

600 g. 4,599.-

900 g. 6,599.-



No.244 蒸したらば蟹

MUSHI TARABA KANI

Steamed king crab
With 3 Kinds Sauce

300 g. 2,399.-

600 g. 4,599.-

900 g. 6,599.-

No.245 毛蟹

KEGANAI

Horsehair Crab

2,399.-



The contents change according to the season of the ingredients, arrival status, etc
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SALAD サラダ



No.386 エッグシェルサラダ

EGG SHELL SALAD 1PCS

Egg shell salad 1pcs

80.-



No.384 牛タンわさびポン酢サラダ

GYU TAN WASABI PONZU SALAD

Beef Tongue served with Wasabi & Ponzu sauce

340.-



No.379 黒毛和牛ローストビーフサラダ

WAGYU ROAST BEEF SALAD

Wagyu Roast Beef Salad

REGULAR

690.-

HALF SIZE

490.-



No.381 黒毛和牛焼肉サラダ

WAGYU YAKINIKU SALAD

Grilled Wagyu Beef salad

REGULAR

490.-

HALF SIZE

290.-



No.380 和牛サーロインしゃぶしゃぶサラダ

WAGYU Sirloin SHABU SALAD

Wagyu Sirloin Shabu Shabu Salad served with Sesame Dressing

REGULAR

690.-

HALF SIZE

490.-

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No.388 蒸し鶏イタリアンサラダ

MUSHIDORI ITALIAN SALAD

Italian salad served with steamed chicken

260.-



No.389 たぬきポテトサラダ

TANUKI POTATO SALAD

Potato salad served with crunchy bits of tempura crust

220.-



No.392 豆腐サラダ

TOFU SALAD

Vegetable Salad With Tofu

280.-



No.387 菜摘ディップサラダ

NATSUMI DIP SALAD

Veggie Dip Salad

320.-



No.391 アボカドサラダ

AVOCADO SALAD

Whole Avocado Salad

360.-



No.383 ヤム海鮮サラダ

YUM KAISEN SALAD

Spicy Seafood Salad

REGULAR

580.-

HALF SIZE

390.-



No.385 海鮮サラダわさびドレッシング

KAISEN SALAD WASABI

Home made Wasabi Dressing Seafood Salad

REGULAR

490.-

HALF SIZE

280.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

速 SPEED 菜



No.353 永遠とろ豆腐

TOWATORO TOFU

Thick and creamy Tofu with soy sauce

129.-



No.354 もっちり豆腐

MOCCHIRI TOFU

Soft and Chewy Tofu with soy sauce

129.-

NEW TEXTURE LUXURY TOWA NO TOFU
FROM HIROSHIMA JAPAN



No.355 明太もっちり豆腐

MENTAI MOCCHIRI TOFU

Soft and Chewy Tofu with Mentaiko

139.-



No.356 塩辛ふわとろ豆腐

SHIOKARA TOWATORO

Thick and creamy Tofu with salted squid

139.-



No.357 ポン酢餡もっちり豆腐

PONZU MOCCHIRI TOFU

Soft and Chewy Tofu with Ponzu Sauce

129.-



No.349 自家製大根漬け

DAIKONZUKE

Homemade pickled Daikon radish

99.-



No.350 自家製キムチ

KIMUCHI

Homemade Kimchi

99.-



No.337 びじんとまと

BIJIN TOMATO

Fruit Tomato

129.-



No.334 山芋わさび漬け

YAMAIMO WSASABI

Chinese Yam in wasabi sauce

99.-



No.335 冷奴

HIYAYAKKO

Cold Tofu

99.-



No.347 野菜サラダ

YASAI SALAD

Vegetable salad

99.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge



No.330 大根だいたん

DAIKON TAITAN

Simmered Radish

99.-



No.333 魚の皮せんべい

SAKANA KAWA SENBEI

Deep-Fried Fish Skin Chips

99.-



No.366 枝豆ペペロンチーノ

EDAMAME PEPERON

Soybeans Peperoncino

119.-



No.367 スモーク枝豆

SMOKE EDAMAME

Smoked Green Soybeans

119.-



No.346 枝豆

EDAMAME

Boiled Soybeans

99.-



No.341 ホタルイカ

HOTARU IKA

Firefly squid dipped in soy sauce

119.-



No.345 蛸わさび

TAKO WASABI

Octopus in wasabi sauce

99.-



No.342 イカ塩辛

IKA SHIOKARA

Firefly squid dipped in soy sauce

99.-



No.532 韓国海苔

KANKOKU NORI

Korean Dried Seaweed Sheets

59.-



No.331 茄子煮浸し

NASU NIBITASHI

Boiled eggplant

99.-



No.348 やみつきキュウリ

YAMITSUKI KYURI

Cucumber with Home made Miso

99.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

逸品

APPETIZER



No.442 黒豚チャーシュー

KUROBUTA CHASHU

Home made roasted Kurobuta Pork

190.-



No.308 黒毛和牛すじ煮込み

WAGYU SUJI NIKOMI

Wagyu Beef Cartilage Stew

230.-



No.310 もずく酢

MOZUKUSU

Mozuku Seaweed with Vinegar

150.-



No.311 わかめナムル

WAKAME NAMURU

Seasoned Seaweed

120.-



No.312 自家製本鮪ツナマヨ

TSUNA MAYO

Home made Bluefin Tuna Mayonaise

120.-



No.443 肉味噌レタス炒め

NIKUMISO LETASU ITAME

Stir-fried Lettuce with Miso-flavored Ground Meat

150.-



No.314 空心菜炒め

KUSHINSAI ITAME

Spicy-Stir-fried Chinese water spinach and bean sprout

120.-



No.343 エイヒレ

EIHIRE

Grilled Stingray Fish

120.-



No.340 煎り銀杏

IRI GINNAN

Grilled Ginkgo Nuts

100.-



No.338 スルメ天婦羅

SURUME TEMPURA

Dried cuttlefish Tempura

100.-



No.344 ししやも

SHISHAMO

Grilled Smelt

100.-

The contents change according to the season of the ingredients, arrival status, etc
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No.317 蛸酢

TAKOSU

Octopus and Seaweed dressed in vinegar-miso

280.-



No.323 山芋明太子

YAMAIMO MENTAI

Japanese Yam with Spicy cod roe

280.-



No.326 万願寺明太子

MANGANJI MENTAI

Roast Manganji Green Peppers filled with spicy cod roe

290.-



No.315 牛タンおろしポン酢

GYU TAN OROSHI PONZU

Beef Tongue served with grated radish and ponzu sauce

240.-



No.322 万願寺炙り

MANGANJI ABURI

Roast Manganji Green Peppers

250.-



No.325 からすみ大根

KARASUMI DAIKON

Dried Mullet Roe with radish

260.-



No.352 もっちり豆腐麻婆餡かけ

MOCCHIRI MABO

Soft and Chewy Fried Tofu with Mabo Sauce

220.-



No.321 漬物盛合せ

TSUKEMONO MORI

Assorted Japanese pickles

150.-



No.313 本鮪角煮

HONMAGURO KAKUNI

Blue fin tuna Stew

150.-



No.327 リッチのヤム塩辛

RICH NO YUM SHIO KARA

Marinated Raw Squid with Home made Spicy Yam Sauce

280.-



No.351 あん肝ポン酢

ANKIMO PONZU

Monkfish liver With Ponzu Sauce

390.-



No.324 カキ玉子とじ

KAKI TAMAGO TOJI

Oyster fried in egg

380.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge



No.300 出汁巻き

DASHIMAKI

250.-

Plain Japanese Rolled Omelet



No.301 ネギ出汁巻き

NEGI DASHIMAKI

Japanese style Rolled green spring onion Omelet

260.-



No.304 チーズ出汁巻き

CHEESE DASHIMAKI

Japanese style Rolled Cheese Omelet

280.-



No.305 明太子出汁巻き

MANTAI DASHIMAKI

Japanese style Rolled Cod roe Omelet

320.-



No.303 鰻出汁巻き

UNAGI DASHIMAKI

Japanese style Rolled Eel Omelet

360.-



No.307 海鮮茶碗蒸し

KAISEN CHAWANMUSHI

Japanese Steamed egg custard with seafood

290.-

No.221 Topping Uni

200.-



No.306 いくら出汁巻き

IKURA DASHIMAKI

Rolled Japanese Omelet topped with Salmon roe

390.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge



HOW TO EAT DOBINMUSHI

1. To enjoy the Aroma of seafood broth please drink plain
2. Squeeze the Sudachi Japanese citrus in the Tea pot Put back the cover and sit 5 to 10 seconds and pour the soup in the little cup to enjoy the aroma of Sudachi and broth
3. Pick up a few bits and place them into your cup. Eat and then drink soup or you can squeeze more sudachi into the cup to change the flavor.



No.359 土瓶蒸し

DOBIN MUSHI

280.-

No.359 ズワイ蟹土瓶蒸し

ZUWAI KANI DOBINMUSHI

690.-

Steamed Japanese Fish and mushroom with Japanese broth in a teapot

No.358 もっちり揚げ出し豆腐

MOCCHIRI AGEDASHI

Soft and Chewy Fried Tofu with Soup stock

180.-



No.320 鶏と茄子の揚げ出し

TORI TO NASU AGEDASHI

220.-

Deep-fried Chicken and Eggplant with simple dashi-based sauce

No.309 自家製胡麻豆腐揚げ出し

GOMA TOFU AGEDASHI

220.-

Deep-fried Homemade Sesame Tofu with simple bonito-flavored sauce



No.711 味噌汁

MISO SOUP

120.-

Miso Soup With Clam or Fish or Egg or Tofu

HAMAGURI/TAMAGO/SAKANA/TOFU



No.712 赤だし

AKADASHI

120.-

Red Miso Soup With Clam or Fish or Egg or Tofu

HAMAGURI/TAMAGO/SAKANA/TOFU



No.710 蛤酒蒸し

HAMAGURI SAKAMUSHI

180.-

Steamed clams in Sake

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

魚 SAKANA



自家製玉味噌漬け
Preserved in Home made egg yolk miso



No.266 金目鯛

KINMEDAI

Red snapper

MISOZUKE / SHIOYAKI / TERIYAKI

990.-



No.267 シマアジ

SHIMAAJI

White trevally

MISOZUKE / SHIOYAKI / TERIYAKI

790.-



No.268 真鯛

MADAI

Red Sea Bream

MISOZUKE / SHIOYAKI / TERIYAKI

690.-



No.263 サーモン

SALMON

Japanese salmon

MISOZUKE / SHIOYAKI / TERIYAKI

690.-



No.264 鰯

BURI

Japanese amberjack

MISOZUKE / SHIOYAKI / TERIYAKI

590.-



No.280 鰯カマ塩焼き

BURIKAMA SHIO YAKI

Cheek of Japanese Amberjack

FULL 590.- HALF 320.-



No.279 魚と大根煮付け

SAKANA DAIKON NITSUKE

Simmered Today's Fish With
Radish in Sweetened Soy Sauce

290.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

**BIG
SIZE**



No.262 鰯 カブト塩焼き
BURI KABUTO SHIO YAKI
Japanese amberjack Fish Head
FULL 990.- HALF 590.-



No.261 真鯛 カブト
MADAI KABUTO SHIO YAKI
Red Sea Bream Fish Head
FULL 490.- HALF 320.-

No.260 金目鯛 カブト
KINMEDAI KABUTO SHIO YAKI
Red snapper Fish Head
FULL 690.- HALF 420.-

Simmered fish can be done for an additional 120B 魚煮付け +120B で賜ります。



No.269 とろホッケ
TORO HOKKE
Grilled Atka Mackerel
FULL 490.- HALF 290.-



No.319 鰻蒲焼
UNAGI SHIRAYAKI 380.-
Grilled Eel



No.318 鰻蒲焼
UNAGI KABAYAKI 380.-
Grilled Eel With Sweetened Soy Sauce



No.9061 のどぐろ
NODOGURO TODAY'S PRICE
Blackthroat seaperch

スオメス
RECEMENTED
NITSUKE Simmered
SHIOYAKI Salt grilled

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

洋食

WESTREN FOOD



No.369 牡蠣と蟹味噌のドリア
KAKI TO KANI MISO DORIA 380.-

Oven Baked Oyster & crab innards In béchamel sauce topped with cheese layered on top of rice



No.370 自家製和牛ミートソースドリア
WAGYU MEAT SAUCE DORIA 320.-

Oven Baked Minced Beef In tomato sauce topped with cheese layered on top of rice



No.363 ソーセージ盛合せ
SAUSAGE MORIAWASE 290.-

Grilled Mix Sausage



No.365 オリーブとクリームチーズ
OLIVE CREAM CHEESE 180.-

Olives served with cream Cheese



No.364 美人トマトのピクルス
BIJIN TOMATO PICKLES 180.-

Fruit Tomato Pickles



No.372 和牛シチュー
WAGYU STEW 380.-

Wagyu Beef Stew



No.371 丸ごと牡蠣グラタン
KAKI GRATAN 1PCS 320.-

Shelled Oyster Gratin

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge



No.429 大きな牡蠣フライ自家製タルタル

TARU TARU KAKI FRI

Deep Fried shell oyster served with
homemade Tartar sauce

290.-



No.438 ずわい蟹クリームコロッケ

KANI CREAM CROQUETTE

Snow crab cream croquette

360.-



No.439 ずわい蟹味噌クリームコロッケ

KANI MISO CREAM CROQUETTE

Snow crab with crab butter cream croquette

390.-



No.402 蛸とイカアヒージョ

TAKO IKA AJILLO

Spanish Style Garlic Octopus & Squid

390.-



No.400 甘海老とトマトアヒージョ

AMAEBI TOMATO AJILLO

Sweet Shrimp & Tomato

590.-



No.403 牡蠣と蛤アヒージョ

KAKI HAMAGURI AJILLO

Oyster & Clam

490.-



No.404 真鯛と三つ葉アヒージョ

MADAI MITSUBA AJILLO

Japanese sea bream and Mitsuba parsley

490.-

The contents change according to the season of the ingredients, arrival status, etc
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揚げ

DEEP FRIED DISHES



No.433 イカゲソ蛸唐揚げ

IKAGESO KARAAGE

Deep Fried Squid Tentacles

160.-



No.420 ミョウガの豚巻き揚げ

MYOGA BUTA MAKI AGE

Deep fried Japanese Ginger rolled by pork

190.-



No.432 蛸唐揚げ

TAKO KARAAGE

Deep Fried Octopus

180.-



No.368 揚げパスタ

AGE PASTA

Deep Fried Pasta

120.-



No.426 アスパラ豚巻き揚げ

ASUPARA BUTA MAKI AGE

Deep-fried Asparagus Wrapped in Pork

190.-



No.411 バター醤油

BUTTER SHOYU

30.-



No.413 明太マヨ

MENTAIKO MAYO

30.-



No.412 ペッパーチーズ

PEPPER CHEESE

30.-



No.416 クレイジーソルト

CRAZY SALT

30.-



No.410 ポテトフライ

POTATO FRI

French fries

120.-

The contents change according to the season of the ingredients, arrival status, etc
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No.431 ずわい蟹天婦羅
ZUWAI KANI TEMPURA
Snow crab Tempura

480.-



No.434 雲丹海苔巻き天婦羅
UNI TEMPURA
sea urchin wrapped with seaweed Tempura

530.-



No.435 明太海苔巻き天婦羅
MENTAI TEMPURA
Cod Roe Wrapped with Sea weed Tempura

320.-



No.436 鯛あん肝海苔巻き天婦羅
MADAI ANKIMO TEMPURA
Sea bream with Monkfish liver Wrapped Sea weed

380.-



No.437 帆立雲丹海苔巻き天婦羅
HOTATE UNI TEMPURA
Scallop with sea urchin Wrapped Sea weed

490.-



No.428 黒豚と辛子蓮根天婦羅
KUROBUTA RENKON TEMPURA
Mustard-stuffed Lotus Root rolled by Black Berkshire pork Tempura

180.-



No.430 海老天婦羅
EBI TEMPURA
Prawn Tempura

180.-



No.421 菜摘野菜天婦羅スティック
NATSUMI TEMPURA
Stick Vegetable Tempura

360.-

揚げ

DEEP FRIED DISHES



No.422 チキン南蛮

CHICKEN NANBAN

220.-

Fried Chicken with vinegar and tartar sauce



No.425 唐揚げポン酢マヨ

KARAAGE PONZU MAYO

180.-

Fried Chicken with Homemade Ponzu Sauce and Mayonnaise



No.424 唐揚げクレイジーソルト

KARAAGE CRAZY SALT

180.-

Fried Chicken With Crazy Salt



No.423 唐揚げ甘辛ソース

KARAAGE AMAKARA

180.-

Fried Chicken With Sweet Chilli Sauce



No.427 メ鯖フライタルタル

SHIME SABA TARUTARU

230.-

Deep Fried Vineyard Mackerel with Tartar sauce



No.419 メ鯖梅紫蘇フライ

SHIME SABA UME SHISO FRI

230.-

Deep Fried Vineyard Mackerel with Plum and shiso leaf

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

Grilled
鉄板
中華
CHINESE



No.445 黒豚餃子

KUROBUTA GYOZA

Grilled Minced Black Berkshire pork Dumpling

230.-



No.440 四川麻婆豆腐

SHISEN MABO TOFU

Szechuan style mabo tofu

290.-

Peppery Szechuan Style Bean Curd.
This is addictive!

痺れる辛さが癖になる四川麻婆豆腐!



No.447 黒豚キムチ

KUROBUTA KIMUCHI

Stir-fried Berkshire Pork with Kimuchi

290.-



No.448 黒豚生姜焼き

KUROBUTA SHOGA YAKI

Stir-fried Berkshire Pork with ginger Sauce

280.-



No.449 若鶏ニンニク醤油焼き

WAKADORI NINNIKU SHOYU

Grilled chicken With garlic soy sauce

280.-



No.446 黒毛和牛鉄板焼肉

WAGYU TEPPAN YAKINIKU

Grilled Wagyu Beef

490.-



No.450 黒毛和牛ハラミサイコロステーキ

WAGYU HARAMI STEAK

Wagyu skirt steak

590.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

サーロイン SIRLOIN STEAK ステーキ

No.466 おろしポン酢サーロインステーキ

OROSHI PONZU SIRLOIN STEAK

Sirloin A5 Steak With grated Japanese radish and Ponzu sauce

100g 1,180.- 200g 1,980.- 300g 2,680.-

No.467 シャリアピンサーロインステーキ

CHALIAPIN SIRLOIN STEAK

100g 1,180.- 200g 1,980.- 300g 2,680.-

No.468 グレイビーサーロインステーキ

GRAVY SIRLOIN STEAK

Wagyu Top Blade Muscle Steak Gravy Sauce

180g 1,780.-

No.465 有馬山椒サーロインステーキ

ARIMA SANSHO SIRLOIN STEAK

100g 1,180.- 200g 1,980.- 300g 2,680.-

No.469 デミグラスサーロインステーキ

DEMIGLACE SIRLOIN STEAK

Wagyu Sirloin Steak With Demiglace Sauce

150g 1,580.- 300g 2,680.-

ハレ ステーキ TENDERLOIN STEAK



No.463 おろしポン酢ヘレステーキ

OROSHI PONZU FILLET STEAK

Wagyu Tenderloin Steak With grated Japanese radish and Ponzu sauce
Spicy sauce / Truffle salt and Japanese Mustard & Shoyu

180g 2,380.-



No.461 シャリアピンヘレステーキ

CHALIAPIN FILLET STEAK

Wagyu Tenderloin Steak With Chaliapin Sauce

180g 2,380.-



No.462 有馬山椒ヘレステーキ

ARIMA SANSHO FILLET STEAK

Wagyu Tenderloin Steak
Japanese Pepper Sauce

180g 2,380.-



No.470 トッピングフォアグラ

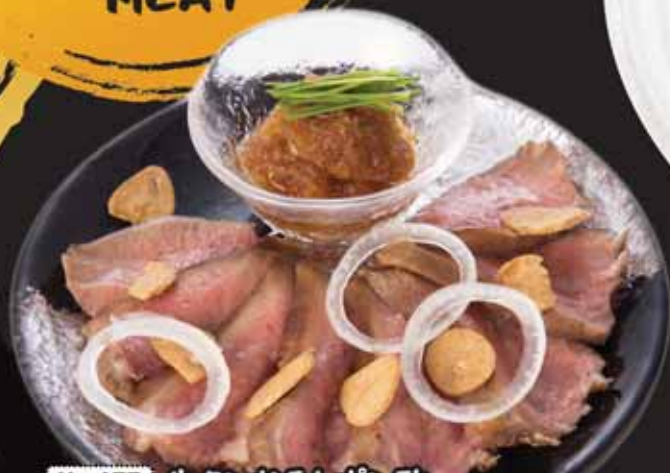
TOPPING FOIE GRAS

Topping Sauteed foie gras

690.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

肉 MEAT



No.477 牛タンおろしポン酢

GYUTAN OROSHI PONZU 280.-

Broiled beef tongue served with Grated Radish & Ponzu



No.476 和牛たたき

WAGYU TATAKI 430.-

Wagyu Beef served with Ponzu



No.475 和牛焼肉サラダ

WAGYU YAKINIKU SALAD 490.-

Wagyu beef Yakiniku Salad



No.479 タン元ステーキグレイビーソース

TANMOTO STEAK GRAVY SAUCE

Premium Beef Tongue Steak With Gravy Sauce

380.-



No.482 黒豚角煮

KUROBUTA KAKUNI 290.-

Berkshire Pork balsamic vinegar Stew



No.478 フォアグラ大根ソテー

FOIE GRAS DAIKON 490.-

Sauteed Foie gras and Radish

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

PERFECT SLOW ROAST BEEF

Low temperature Cooked beef hardly leaks juices and is perfectly medium-rare from edge to edge.

Low temperature is Cooked Beef so much more mouth-watering tender and therefore tastes so much better.

ロースト ビーフ

ROAST BEEF

No.361 ポテサラ巻きローストビーフ

POTATO SALAD WAGYU ROAST BEEF

Roasted Beef Potato Salad Rolls

390.-

No.362 和牛ローストビーフカルパッチョ

WAGYU ROAST BEEF CARPACCIO

Japanese Style Wagyu Roast Beef Carpaccio

390.-

No.379 黒毛和牛ローストビーフサラダ

WAGYU ROAST BEEF SALAD

Wagyu Roast Beef Salad

Regular 690.-

HALF SIZE 490.-



No.480 味噌漬けローストビーフ

MISO ZUKE WAGYU ROAST BEEF

Wagyu Roast Beef preserved in miso

580.-

No.460 塩釜和牛ローストビーフ

SHIOGAMA ROAST BEEF

Roasted Beef in Salt Crust

880.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

鍋

HOT POT

ズワイ蟹すき鍋

No.502

ZUWAI KANI SUKI NABE

2,999.-

Snow Crab Sukiyaki Hot Pot



No.500 黒毛和牛すき焼き

WAGYU SUKIYAKI

Wagyu Beef Sirloin Sukiyak

1,999.-



No.501 黒毛和牛しゃぶしゃぶ

WAGYU SHABU SHABU

Wagyu Beef Sirloin Shabu Shabu

1,999.-



No.526 鶏白湯鍋

TORI PAITAN NABE

Chicken brath Hotpot

1,280.-



No.503 黒豚しゃぶしゃぶ

KUROBUTA SHABU SHABU

Berkshire Pork Shabu Shabu

980.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge



No.504 草茸鍋

KUSATAKE NABE

Vegetable & Mushrooms Hot Pot

380.-



No.527 つくね白湯鍋

TSUKUNE PAITAN NABE

Slow-cooked chicken broth Hot pot With Big Chicken meatballs

430.-



No.508 ズワイ蟹

ZUWAI KANI

Snow Crab

2,780.-



No.505 黒毛和牛サーロイン

WAGYU SIRLOIN

Wagyu Sirloin

1,580.-



No.512 かにしゃぶ

KANI SHABU 3pcs

Snow Crab Shabu Shabu

460.-



No.514 鰯

BURI

Japanese Amberjack

430.-



No.510 生牡蠣

NAMA KAKI

Shelled Fresh Oyster

490.-



No.506 黒豚ロース

KUROBUTA ROSU

Berkshire Pork Roin

330.-



No.507 黒豚バラ

KUROBUTA BARA

Berkshire Pork Ribs

320.-



No.520 豆腐

TOFU

Tofu

80.-



No.528 大玉つくね

ODAMA TSUKUNE

Big Chicken meatballs

180.-



No.529 地鶏もも肉

JIDORI MOMONIKU

Local chicken Leg in Thailand

180.-



No.530 地鶏手羽先

JIDORI TEBASAKI

Local chicken Wings in Thailand

200.-



No.522 雑炊セット

ZOSUI SET

Rice Porridge Set

180.-



No.519 鍋野菜

NABE YASAI

Assorted Vegetable

230.-



No.518 ハリハリ野菜

HARI HARI YASAI

Assorted Vegetable

150.-



No.521 うどん

UDON

Udon Noodles

90.-



No.523 くずきり

KUZUKIRI

Arrowroot Starch Noodles

80.-



No.524 生玉子

TAMAGO

2PURE

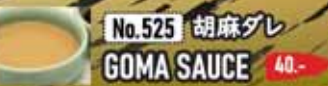
50.-



No.525 ポン酢

PONZU SAUCE

30.-



No.525 胡麻ダレ

GOMA SAUCE

40.-



No.525 シーフードソース

SEAFOOD SAUCE

30.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

パスタ PASTA

No.556

雲丹クリームパスタ



UNI CREAM PASTA

Thick and Creamy Pasta with
Cavier and Sea urchin

690.-



No.565

北海道トマト
クリームパスタ



HOKKAIDO TOMATO PASTA 890.-

Tomato cream pasta with Sea urchin,
salmon roe, snow crab, scallop

No.566

北海道クリームパスタ



HOKKAIDO CREAM PASTA 890.-

Cream pasta with Sea urchin, salmon roe,
snow crab, scallop

No.552

サーモンといくら
クリームパスタ



SALMON CREAM PASTA 490.-

Salmon and Salmon roe Cream Pasta

No.567

牡蠣バター醤油パスタ



KAKI BUTTER SHOYU PASTA 490.-

Oyster Butter Soy Sauce Pasta

No.568

牡蠣のトマト
クリームパスタ



KAKI TOMATO CREAM PASTA 490.-

Oyster Cream tomato sauce pasta

No.569

タコと帆立
クリームパスタ



TAKO HOTATE ARABIATA 390.-

Octopus and scallop spicy tomato
pasta

No.570

からすみ
ペペロンチーノ



KARASUMI PEPPERONCINO 390.-

Dried mullet roe pepperoncino

No.557

明太子
クリームパスタ



MANTAI CREAM PASTA 390.-

Sausage and olive spicy tomato
sauce pasta

No.571

海鮮パスタ



KAISEN PASTA 590.-

Seafood Pasta



No.555

黒毛和牛ボロネーゼ



WAGYU BOLOGNESE 390.-

Wagyu beef Bolognese pasta with Eggplant



No.550

パルメジャーノ釜の
カルボナーラ

PARMIGIANO CHEESE CALBONARA

380.-



No.551

パルメジャーノ釜の
マカロニペーコン

PARMIGIANO CHEESE MACARONI

380.-



No.553

イカの塩辛
クリームパスタ

IKA SHIOKARA CREAM PASTA

320.-

Salted Squid Guts Cream spaghetti



No.554

蛤のアラビアータ

HAMAGURI ARABIATA

320.-

Clam spicy tomato sauce spaghetti



No.559

ソーセージとオリーブ
アラビアータ

SAUSAGE OLIVE ARABIATA

320.-

Sausage and olive spicy tomato sauce pasta



No.560

大人のナポリタン

NEAPOLITAN

290.-

Neapolitan Spaghetti



No.561

オリーブとベーコン
ペペロンチー

OLIVE BACON PEPPERONCINO

280.-

Pepperoncino with Olive



No.562

鶏とレタスの
柚子ペペロンチー

TORI LETTUCE PEPPERONCINO

290.-

Yuzu flavored peperoncino with chicken and lettuce



No.563

和風明太子パスタ

WAFU MENTAICO PASTA

320.-

Japanese Style Cod Roe Spaghetti



No.564

和風ボンゴレ・ビアンコ

WAFU BONGORE BIANCO

320.-

Japanese Style Vongole Bianco

The contents change according to the season of the ingredients, arrival status, etc.
The price excludes 7% VAT and 10% service charge

寿司 SUSHI

No.600 おまかせ寿司スペシャル

OMAKASE SUSHI SPECIAL

5,999.-

Chef's choice Special



No.633 おまかせ寿司松

OMAKASE MATSU

1,499.-

Chef's choice 12pcs Matsu

No.634 おまかせ寿司竹

OMAKASE TAKE

999.-

Chef's choice 9pcs Take

No.635 おまかせ寿司梅

OMAKASE UME

699.-

Chef's choice 6pcs Ume



No.601 本鮪大トロ

OOTORO

229.-

Fatty Pacific Bluefin tuna Sushi



No.603 本鮪中トロ

CHUTORO

199.-

Medium fatty Pacific Bluefin tuna Sushi



No.619 ブリ

BURI

129.-

Japanese amberjack Sushi



No.615 ホタテ

HOTATE

149.-

Scallop Sushi



No.602 炙り本鮪大トロ

ABURI OOTORO

229.-

Broiled Fatty Pacific Bluefin tuna Sushi



No.604 炙り本鮪中トロ

ABURI CHUTORO

199.-

Broiled Medium fatty Pacific Bluefin tuna Sushi



No.620 炙りブリ

ABURI BURI

129.-

Broiled Japanese amberjack Sushi



No.616 炙りホタテ

ABURI HOTATE

149.-

Broiled Scallop Sushi

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge



No.605 雲丹軍艦

UNI GUNKAN

Sea Urchin Sushi

329.-



No.609 雲丹いくら軍艦

UNI IKURA GUNKAN

Sea Urchin with Salmon Roe

229.-



No.612 いくら軍艦

IKURA GUNKAN

Salmon Roe Sushi

149.-



No.611 ネギトロ軍艦

NEGITORO GUNKAN

Medium fatty Pacific Bluefin tuna
Minced with Pickled radish Sushi

149.-



No.607 フォアグラ

FOIE GRAS

Foie gras Sushi

239.-



No.613 雲丹フォアグラ

UNI FOIE GRAS

Foie gras With Sea Urchin Sushi

329.-



No.606 サーモンいくら

SALMON IKURA

Salmon and Salmon Roe Sushi

199.-



No.618 甘海老

AMAEBI

Sweet Shrimp Sushi

199.-



No.631 和牛雲丹

WAGYU UNI

Wagyu Roast beef
with Sea Urchin sushi

239.-



No.608 和牛

WAGYU

Wagyu Roast Beef Sushi

169.-



No.614 金目鯛

KINMEDAI

Broiled Red Snapper Sushi

149.-



No.623 真鯛

MADAI

Red Sea Bream Sushi

129.-



No.617 赤身

AKAMI

Pacific Bluefin Tuna Sushi

149.-



No.621 シマアジ

SHIMAAJI

White trevally Sushi

129.-



No.622 鰻

UNAGI

Eel Sushi

149.-



No.625 イカ

IKA

Squid Sushi

99.-



No.626 サーモン

SALMON

Salmon Sushi

99.-



No.627 炙りサーモン

ABURI SALMON

Broiled Salmon Sushi

99.-



No.628 炙りサーモンマヨ

ABURI SALMON MAYO

Broiled Salmon with Mayonnaise
Sushi

99.-



No.624 蛸

TAKO

Octopus Sushi

69.-



No.629 しめ鯖

SHIMESABA

Pickled Mackerel Sushi

69.-



No.630 炙りしめ鯖

ABURI SHIMESABA

Pickled Mackerel Sushi

69.-



No.632 玉子

TAMAGO

Japanese rolled omelet Sushi

69.-



No.610 厚焼き玉子

ATSUYAKI TAMAGO

Japanese rolled omelet

69.-



No.652 ローストビーフ丼

ROAST-BEEF-DON

Wagyu Roast beef

430.-



No.650 サーモンいくら丼

SALMON-IKURA-DON

Salmon and Salmon roe

430.-



No.655 ネギとろ丼

NEGITORO-DON

Minced Fatty Bluefin
Tuna with spring onion

490.-



No.657 いくら丼

IKURA-DON

Salmon roe

480.-



No.658 海鮮ユッケ丼

KAISEN-YUKKE-DON

Sea Food Yukhoe

390.-



No.654 雲丹ネギとろ丼

UNI-NEGITORO—DON

Sea Urchin and Minced Fatty
Bluefin Tuna With spring onion

690.-



No.474 和牛炙り寿司

WAGYU ABURI SUHI

Broiled Wagyu Beef Sushi

320.-

寿司 巻き MAKI SUSHI



No.636 鯖棒寿司 SABA BO SUSHI

380.-

Rod shaped pressed sushi topped with Homemade vinegared mackerel



No.637 海鮮太巻き KAISEN FUTOMAKI

430.-

Mixed kinds of seafood Sushi rolls



No.640 かっぱ巻き

KAPPA-MAKI

Cucumber Sushi Roll

90.-



No.641 おしんこ巻き

OSHINKO-MAKI

Pickled white radish Sushi Roll

100.-



No.642 本鮪ツナマヨ巻き

TSUNA-MAYO-MAKI

Home made Tuna Mayonaise Sushi Roll

120.-



No.648 アボカド巻き

AVOCADO-MAKI

Avocado Sushi Roll

120.-



No.645 サーモン巻き

SALMON-MAKI

Salmon Sushi Roll

230.-



No.644 本マグロ鉄火巻き

TEKKA-MAKI

Tuna Sushi roll

320.-



No.643 本鮪中トロ巻き

CHU-TORO-MAKI

Tuna (medium-fat) Sushi Roll

380.-



No.647 トロたく巻き

TORO-TAKU-MAKI

Minced Medium fatty pacific Bluefin tuna & Pickled radish Roll

320.-

No.639 雲丹玉子かけご飯

UNI TAMAGO KAKE GOHAN

Steamed Rice Served with sea urchin & Raw Egg

480.-



No.638 海老天サラダ巻き

EBI TEN SALAD MAKI

Prawn Tempura Salad sushi Roll

280.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

こ
飯
RICE



No.680 サーモンといくらの土鍋ご飯
SALMON IKURA DONABE GOHAN

Rice served in a small Pot
with Salmon and Salmon roe

830.-



It will take some time to prepare
This Pot rice serves for three to four.
You can take away.



No.681 のどぐろ土鍋ご飯
NODOGURO DONABE GOHAN

Rice served in small pot with Blackthroat fish

TODAY'S PRICE



No.682 牡蠣土鍋ご飯
KAKI DONABE GOHAN

Rice served in small pot with Today's Shell Oyster

790.-



No.711 味噌汁
MISO SOUP

Miso Soup With Clam or
Fish or Egg or Tofu

HAMAGURI/TAMAGO/SAKANA/TOFU

120.-



No.712 赤だし
AKADASHI

Red Miso Soup With Clam or Fish or
Egg or Tofu

HAMAGURI/TAMAGO/SAKANA/TOFU

120.-



No.710 ハマグリ酒蒸し
HAMAGURI SAKAMUSHI

Steamed clams in Sake

180.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge



No.685 真鯛の胡麻和え茶漬け
MADAI GOMA DASHI CHAZUKE

Red Snapper marinated in Sesame
on top of boiled rice with dashi soup

280.-

No.684 焼き鮭といくらの出汁茶漬け
SALMON IKURA DASHI CHAZUKE

Grilled Salmon and Cod Roe
Boiled Rice with dashi soup

290.-



No.686 うなぎの出汁茶漬け

UNAGIDASHI CHAZUK

Grilled Eel on top of boiled rice with
dashi soup

220.-

No.687 梅しそ出汁茶漬け

UME SHISO DASHI CHAZUKE

Plum and Shiso Boiled Rice with
dashi soup

150.-

No.688 ツナマヨご飯

TSUNA MAYO TAMAGO MESHI

Homemade Tuna Mixed with
mayonnaise topped with
Raw Egg

150.-



No.695 ご飯

GOHAN
Rice

50.-



No.689 焼きおにぎり

YAKIONIGIRI

Grilled rice ball

80.-

AKAFUJI SALMON
MENTAIKO

120.-

100.-

UME

OKAKA

100.-

100.-

No.696 焼きおにぎり

ONIGIRI

Rice ball

60.-

AKAFUJI SALMON
MENTAIKO

100.-

80.-

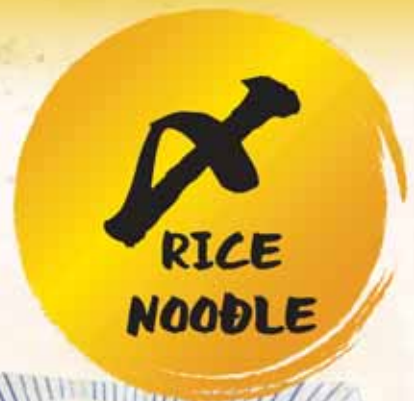
UME

OKAKA

80.-

80.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge



No.692 和牛ハヤシライス

WAGYU HAYASHI RICE

Wagyu hashed beef with rice

REGULAR 260.-
HALF SIZE 160.-



No.690 和牛ビーフカレー

WAGYU BEEF CURRY

Wagyu Beef Curry

REGULAR 290.-
MINI SIZE 190.-
BITE SIZE 120.-



No.694 黒毛和牛 牛丼

WAGYU GYU DON

Wagyu Beef Bowl

REGULAR 280.-
HALF SIZE 190.-



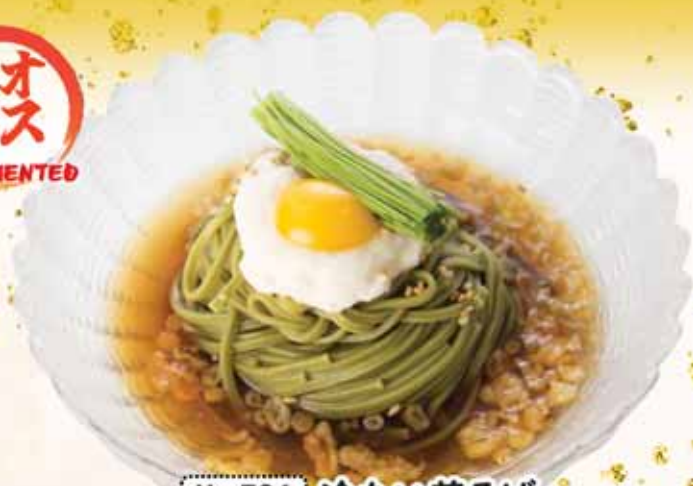
No.693 黒毛和牛 焼肉丼

WAGYU YAKINIKU DON

Wagyu Beef Yakimiku With Salad Bowl

REGULAR 280.-
HALF SIZE 190.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge



No.705 すだち梅香るにゅう麺

SUDACHI UME NYUMEN

Somen Noodle in yuzu and plum flavored hot clear soup

150.-

No.706 冷たい茶そば

CHA SOBA

Cold Green tea Soba noodle

150.-



No.702 天ぷらうどん

TEMPURA UDON

Tempura Udon

280.-



No.703 黒毛和牛肉うどん

WAGYU NIKU UDON

Wagyu Beef Udon

320.-



No.700 関西かすうどん

KASU UDON

Deep-fried beef guts Udon Osaka Style

280.-



No.704 天かすうどん

TENKASU UDON

Tempura flakes Udon

220.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

甘味

DESSERT



No.751 黒蜜きな粉の大福アイス

KUROMITSU KINAKO NO DAIFUKU

Mochi Ice cream with Soy Powder and Brown Sugar Syrup

150.-



No.750 カスタードティラミス

CUSTARD TIRAMISU

Custard tiramisu

120.-



No.753 とわとろ黒蜜きな粉

TOWA TORO KUROMITSU KINAKO

Thick and creamy Tofu with Brown sugar syrup and soy flour

120.-



No.755 ライチリキュールジュレ

FRUIT LYCHEE LIQUEUR JYULE

Lychee liqueur Jyule With Fresh fruit

90.-



No.752 シャカリッチの焼きプリン

SHAKARICH NO YAKI PUDDING

Baked pudding

90.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge



No.756 栗きんとんケーキ

KURI KINTON CAKE

Sweetened chestnuts cake

120.-



No.759 ベリーベリームースケーキ

BERRY MOUSSE CAKE

Strawberry and raspberry mousse cake

150.-

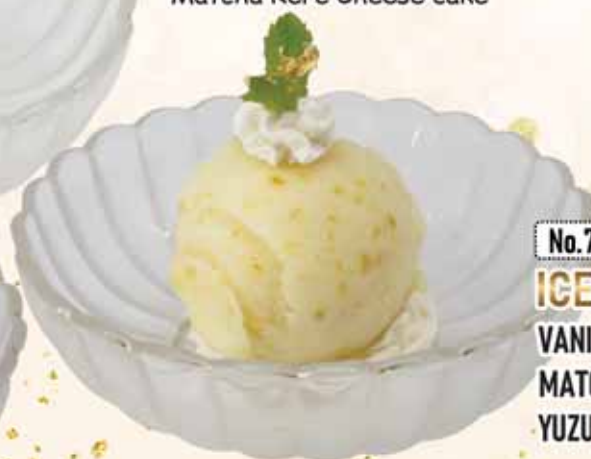


No.758 抹茶のレアチーズケーキ

MATCHA REA-CHEESE CAKE

Matcha Rere Cheese cake

150.-



No.770 アイスクリーム

ICECREAM 1PCS

VANILLA 60.-

MATCHA 60.-

YUZU 80.-

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

宴会コース LET'S PARTY

■サービス券及びVIPカード使用不可 ■2名様より前日迄に要予約 ■税サ別途
■Only available for advance reservation of at least 2 customers
■Course cannot be used with any other discount voucher Vip card -Image is for illustrative purposes only. ■The price excludes 7% VAT and 10% service charge

FREE

料理グレードアップで! 飲み放題30分延長無料!

Upgrade your Meals!

All-you-can-drink 30 minutes extension free!

10% OFF

4名様以上のご予約で10% OFF!

For reservations of 4 people or more 10%OFF

No. 0956

MANZOKU COURSE

ONLY
COURSE
1,500 Baht

2HOUR
You can All Drink
1,800 Baht

1. ZENSAI MORIAWASE

- Assorted Appetizer
- 前菜盛合せ

2. KAISEN CHAWAN MUSHI UP↑

- Japanese Steamed egg custard with seafood
- 海鮮茶碗蒸し

3. NAMA KAKI & SASHIMI MORIAWASE 3 UP↑

- Raw oysters & Today's sashimi 3 Kinds
- 刺身盛合せ3種

4. SHIOGAMA ROAST BEEF UP↑

- Wagyu Roasted Beef
- 塩釜ロースビーフ

5. KUROBUTA HARIHARI NABE UP↑

- Berkshire Pork and Clam Hot Pot
- 黒豚ハリハリ鍋

6. UDON SHABU YAKUMI PONZU

- Udon Noodles With Ponzu Sauce
- うどんしゃぶ薬味ポン酢

7. SAKANA DONABE GOHAN

- Rice served in small pot with fish
- 魚の炊き込みご飯

8. MISO SOUP

- Red Miso Soup
- 味噌汁

9. YUZU SHERBET & FRUIT JELLY

- Yuzu Sherbet & fruit jelly
- 柚子シャーベットとフルーツゼリー



ちょっと贅沢に! 料理をグレードアップ!

You can Upgrade Your Meals!

2. KAISEN CHAWAN MUSHI UP↑

Topping Uni +200

3. SASHIMI MORIAWASE 3 UP↑

Sashimi Moriawase 5 +300

4. SHIOGAMA ROAST BEEF UP↑

Wagyu Sirloin Steak +900

5. KUROBUTA HARI HARI NABE UP↑ You can choose Hot pot



KUROBUTA SHABUSHABU



TORI PATTANABE



ZUWAI KANI SUKI NABE



WAGYU SHABU SHABU



WAGYU SUKIYAKI

The contents change according to the season of the ingredients, arrival status, etc
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The pictures are for advertising purpose.

ちょっと贅沢に! 料理をグレードアップ!

You can Upgrade Your Meals !

3. INSTANT SMOKE 3

Sashimi Moriawase 3 **+200** Sashimi Moriawase 5 **+500**

4. WAGYU ROAST BEEF SALAD **UP**



SHIOGAMA ROAST BEEF **+200** WAGYU SIRLOIN STEAK **+900**

6. You can Choose Pasta



MACARONI BACON CHEESE

CARBONARA



WAFU MENTAI PASTA

WAFU BONGORE BIANCO

No. 0957

KUTSUROGI COURSE

ONLY
COURSE
1,200 Baht

2HOUR
You can All Drink
1,500 Baht

- NATSUMI SALAD
- Veggie Dip Salad
- 菜摘サラダ
- NAMA KAKI PONZU
- Today's Shell Oyster served with Ponzu
- 生牡蠣ポン酢
- INSTANT SMOKE 3KINDS **UP**
- Instant Smoke Sashimi 3 Kinds
- 瞬間スモーク3種盛り
- WAGYU ROAST BEEF SALAD **UP**
- Wagyu Roasted Beef Salad
- 和牛ローストビーフサラダ
- AJILLO
- Ajillo octopus or red sea bream
- アヒージョ タコ又は真鯛
- PASTA
- You can Choose Pasta
- 選べるパスタ
- DESSERT 3 KINDS & COFFEE
- Today's Home made Sweets 3 Kinds & Coffee
- デザート盛り合せと選べるドリンク

7. You can Choose Drink

- ① Hot Americano ② Ice Americano ③ Hot Coffee ④ Ice Coffee ⑤ Hot Latte
⑥ Ice Latte ⑦ Orange juice ⑧ Pepsi ⑨ Pepsi Max ⑩ Seven Up

The contents change according to the season of the ingredients, arrival status, etc
The price excludes 7% VAT and 10% service charge

おまかせ

OMAKASE COURSE

- 2名様よりご予約承ります。
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おまかせコース

OMAKASE COURSE 3,000.-

1. UNI TAMGO PUDDING

- Hokkaido Sea Urchin With Home made cream and Caviar
- 雲丹プリン

2. SEKI SABA BOSUSHI

- Rod shaped pressed sushi topped with Homemade vinegar mackerel
- 関サバ棒寿司

3. DOBINMUSHI

- Japanese broth steamed in teapot
- 土瓶蒸し

4. SASHIMI MORI 5

- Today's sashimi 5 Kinds
- 刺身盛合せ5種

5. SUMI YAKI TARABA-KANI

- Charcoal-Grilled King Crab
- 北海道産炭焼きタラバ蟹

6. CHATEAUBRIAND ROAST STEAK & FOIEGRAS SAUTE

- Wagyu Chateaubriand Steak With Sauteed foie gras
- シャトーブリアン低温ローストステーキとフォアグラソテー

7. 85°C KAKI SUNOMONO

- Vinegared Oyster in hot water at 85°C
- 85°C湯煎ミディアムレアの牡蠣酢の物

8. ZEITAKU KAISEN FUTOMAKI

- Mixed kinds of seafood Sushi rolls
- 贅沢海鮮太巻き

9. AKADASHI

- Red Miso Soup
- 赤だし

10. TODAY'S SWEETS

- Homemade Dessert of the Day
- 本日のデザート



[Luxury fish Seki mackerel] Luxury fish 6-7 times more than normal mackerel
It is caught in the Hoyo Strait in Oita Prefecture. Seki mackerel is caught without
using a net, so it is not damaged like normal mackerel, and it is less stressful and
keeps it fresh.

The Hoyo Strait is rich in plankton, and due to the fast currents, the flesh is firm and
fatty, making it a very delicious fish.

At Shakaritchi, mackerel sushi that uses traditional techniques to make extremely fresh Seki mackerel.

おまかせコース

OMAKASE COURSE 2,500.-

1. KAISEN CHAWANMUSHI

- Japanese Steamed egg custard with seafood
- 海鮮茶碗蒸し

2. SEKI SABA BOSUSHI

- Rod shaped pressed sushi topped with Homemade vinegar mackerel
- 関サバ棒寿司

3. SASHIMI MORI 5

- Today's sashimi 5 Kinds
- 刺身盛合せ5種

4. SIRLOIN ROAST STEAK

- Wagyu Sirloin Steak
- サーロイン低温ローストステーキ

5. MUSHI ZUWAI KANI

- Steamed Snow crab With 3 Kinds Sauce
- 蒸しズワイ蟹

6. ABURI HOTATE ANKIMO UNI NORI MAKI

- Grilled Scallop with Monkfish liver Wrapped Sea weed
- 炙り帆立とあん肝雲丹海苔巻き

7. MAGURO ZUKUSHI FUTOMAKI

- Honmaguro Sushi rolls
- 本マグロづくし太巻き

8. AKADASHI

- Red Miso Soup
- 赤だし

9. TODAY'S SWEETS

- Homemade Dessert of the Day
- 本日のデザート



おまかせ

OMAKASE COURSE

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No.950 おまかせコース

OMAKASE COURSE 2,000.-

1. ZENSAI MORIAWASE 3

- Appetizer 3 Kinds

- 前菜盛合せ3種

2. GOMA TOFU AGEDASHI SOUP

- Deep-fried Homemade Sesame Tofu with simple bonito-flavored sauce

- 胡麻豆腐揚げ出し

3. SASHIMI MORI 3 & SHIME SABA

- Today's sashimi 3 Kinds and Vinegared Mackerel

- 刺身盛合せ3種としめ鯖

4. HOKKAIDO KAKI GURATAN

- Shell Oyster Gratin

- 北海道仙鳳趾の牡蠣グラタン

5. UNI CREAM SEAFOOD PASTA

- Thick and Creamy Pasta with Seafood and Sea urchin

- 海鮮雲丹クリームパスタ

6. WAGYU SIRLOIN SUKIYAKI KONABE

- Wagyu Sirloin Sukiyaki

- 和牛すき焼き小鍋

7. ABURI HOTATE ANKIMO UNI NORI MAKI

- Grilled Scallop with Monkfish liver Wrapped Sea weed

- 炙り帆立とあん肝雲丹海苔巻き

8. MADAI CHAZUKE

- Red Snapper marinated in Sesame on top of boiled rice with dashi soup

- 真鯛茶漬け

9. TODAY'S SWEETS

- Homemade Dessert of the Day

- 本日のデザート



Carefully selected fresh fish from all over Japan and imported with temperature control.

"Bluefin Tuna" from the Goto Islands, Nagasaki Prefecture. Bluefin tuna which is the most delicious and the finest of tuna. It is also called "black diamond" because of the color and rare value of the fish. The ocean currents flow fast around the island, and the bluefin tuna grown in fine meat quality. It has plenty of fat and sophisticated taste.



No.951 おまかせコース

OMAKASE COURSE 1,500.-

1. ZENSAI MORIAWASE 3

- Appetizer 3 Kinds
- 前菜盛合せ3種

2. DOBIN MUSHI

- Japanese broth steamed in teapot
- 土瓶蒸し

3. SASHIMI MORI 3

- Today's sashimi 3 Kinds
- 刺身盛合せ3種

4. SIRLOIN STEAK SALAD

- Roasted Wagyu Beef Sirloin Salad
- サーロインステーキサラダ

5. DAIKON TO FOIEGRAS NO SAUTE

- Sauteed Foie gras and Radish
- 大根とフォアグラのソテー

6. KAISEN CREAM PASTA

- Thick and Creamy Pasta with Seafood
- 海鮮クリームパスタ

7. ABURI HOTATE UNI NORI MAKI

- Grilled Scallop Wrapped with Broiled Sea weed
- 炙り帆立雲丹海苔巻き

8. UNAGI CHAZUKE

- Grilled Eel on top of boiled rice with dashi soup
- 鰻茶漬け

9. TODAY'S SWEETS

- Homemade Dessert of the Day
- 本日のデザート



おまかせ

OMAKASE COURSE

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おまかせ寿司コース

OMAKASE SUSHI COURSE 2,500.-

1. KAISEN CHAWAN MUSHI

- Japanese Steamed egg custard with seafood

- 海鮮茶碗蒸し

2. SEKI SABA BOSUSHI

- Rod shaped pressed sushi topped with Homemade vinegar Mackerel

- 関サバ棒寿司

3. DOBIN MUSHI

- Japanese broth steamed in teapot

- 土瓶蒸し

4. OMAKASE SUSHI 4pcs

- Chef's choice Sushi 4pcs

- おまかせ寿司4貫

5. 85°C KAKI SUNOMONO

- Vinegared Oyster in hot water at 85°C

- 85°C湯煎ミディアムレア牡蠣酢の物

6. OMAKASE SUSHI 4pcs

- Chef's choice Suhi 4pcs

- おまかせ寿司4貫

7. ABURI HOTATE ANKIMO UNI NORI MAKI

- Grilled Scallop with Monkfish liver Wrapped Sea weed

- 炙り帆立とあん肝雲丹海苔巻き

8. MUSHI ZUWAI

- Steamed Snow crab With 3 Kinds Sauce

- 蒸しズワイ蟹

9. OMAKASE SUSHI 3pcs

- Chef's choice Sushi 3pcs

- おまかせ寿司3貫

10. AKADASHI

- Red Miso Soup

- 魚介スープの赤だし

11. DAIFUKU ICE

- Mochi Ice cream with Soy Powder and Brown Sugar Syrup

- 大福アイス

Carefully selected fresh fish from all over Japan and imported with temperature control.

おまかせ寿司コース

OMAKASE SUSHI COURSE 1,800.-

1. KAISEN CHAWAN MUSHI

- Japanese Steamed egg custard with seafood
- 海鮮茶碗蒸し

2. OMAKASE SUSHI 5pcs

- Chef's choice Sushi 5pcs
- おまかせ寿司5貫

3. GOMA TOFU AGEDASHI SOUP

- Deep-fried Homemade Sesame Tofu with simple bonito-flavored sauce
- 胡麻豆腐揚げだしスープ仕立て

4. OMAKASE SUSHI 5pcs

- Chef's choice Sushi 5pcs
- おまかせ寿司5貫

5. HOKKAIDO KAKI GURATAN

- Hokkaido Shell Oyster Gratin
- 北海道仙鳳趾の牡蠣グラタン

6. ABURI HOTATE UNI NORI MAKI

- Grilled Scallop Wrapped with Broiled Sea weed
- 炙り帆立雲丹海苔巻き

7. UNAGI CHAZUKE

- Grilled Eel on top of boiled rice with dashi soup
- 鰻茶漬け

8. YUZU SHERBET

- Yuzu Sherbet
- 柚子シャーベット

