

個室和食
しゃかりち

SHAKARICH

Grand Menu

厳選鮮魚 召し上がれ。

岐阜

From Gifu
Sweetfish
"Summer Special"

夏のおすすめ鮎



鳥取

From Tottori
Seko Crab
"Winter Special"

冬のおすすめセコ蟹



愛媛

From Ehime
Yellowtail
Striped jack
Red sea bream

鰯
鯖
真鯛



長崎

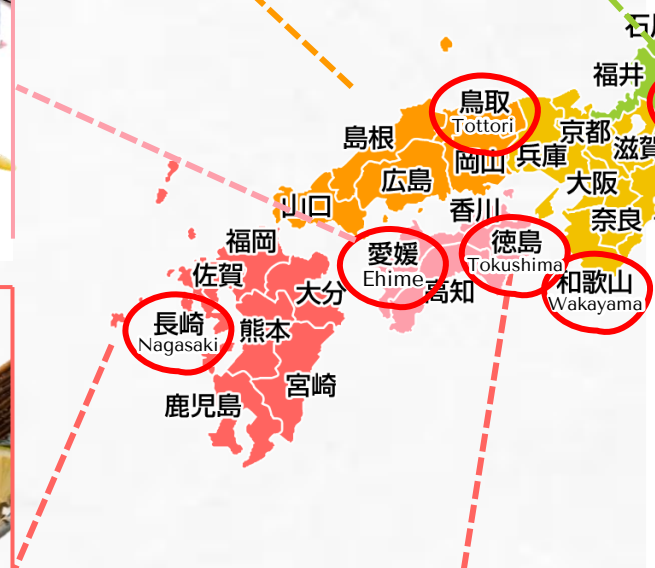
From Nagasaki
Bluefin Tuna
Turban Shell "Summer Special"
Rock Oyster "Summer Special"

黒本鮪
夏のおすすめ栄螺
夏のおすすめ岩牡蛎



徳島

From Tokushima
Yuzu Citrus
Sudachi Citrus
柚子
酢橘



日本直送厳選鮮魚

毎週2回日本から直送される旬の味を
リーズナブルな価格でご堪能頂けます。

Enjoy seasonal flavors, directly imported from
Japan twice a week, at a reasonable price.



こ
だ
わ
り
の
日
本
津
々
浦
々



北海道
Hokkaido



From Hokkaido

Sea Urchin
Pacific Saury "Autumn Special"
Cod Milt "Winter Special"

雲丹
秋のおすすめ秋刀魚
冬のおすすめ白子



北海道

This is a brand representing Niigata Prefecture, which is Japan's number one rice producer.

From Niigata
"Koshihikari"

日本一のお米どころ新潟県が誇る代表銘柄です。



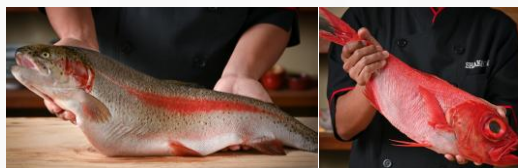
新潟



From Shizuoka

Golden eye snapper
Akafuji Salmon
Wasabi

金目鯛 / 紅富士サーモン / 山葵



静岡
岡

沖縄
Okinawa

From Okinawa

Japanese tiger prawn 車海老



沖縄

From Wakayama

Pike eel "Summer Special"
夏のおすすめ鰻



和歌山

黒毛和牛

A4等級以上の黒毛和牛を使用した
多彩なメニューをご用意しております。

Diverse menu featuring A4-grade or higher
Japanese Black Wagyu.





刺身

SASHIMI

週に2回日本より直送される
新鮮鮮魚をご堪能頂けます。
ご注文は2人前から承ります。



日本直送の選りすぐり
鮮魚盛り合わせです。

An assortment of carefully selected fresh fish shipped directly from Japan twice a week.
Assorted sashimi platters are available for orders of two servings or more
Contents vary according to the season and stock availability, etc.



本日の刺身盛合せ

5 種盛り

Assorted Sashimi 5 Kinds

1 Serving

490Baht

No.200 / 1人前

Today's Sashimi Moriawase

7 種盛り

Assorted Sashimi 7 Kinds

1 Serving

590Baht

No.201 / 1人前



黒本鰯刺身



204

HONMAGURO SASHIMI

Goto Islands Bluefin Tuna sashimi

590



紅富士
1 モン
刺身



206

AKAFUJI SALMON SASHIMI

Shizuoka Prefecture Aka-Fuji Salmon

390



長崎県五島列島産の黒本鰯です。最高級の本鰯で、その色と希少価値から「黒いダイヤモンド」とも呼ばれています。

Blackfin Tuna from the Goto Islands, Nagasaki — known as the 'Black Diamond' for its premium quality and rarity



富士山の湧き水で通常より長い期間をかけて特大サイズになるまで丁寧に育てられた高級ブランド紅富士サーモンです。

"Akafuji Salmon" is a premium brand salmon carefully raised in nutrient-rich spring water of Mt. Fuji for a longer than usual breeding period until they reach an extra-large size of over 2 kg.



211

雲丹巻き造り又はあん肝巻き造り

UNI or ANKIMO MAKI TSUKURI 690/490

Sea urchin or monkfish liver wrapped in white fish sashimi

Uni/Ankimo



227

本鰯炙りポン酢

HONMAGURO ABURI PONZU

Seared bluefin tuna with ponzu sauce

590



203

金目鯛刺身

KINMEDAI SASHIMI 590

Golden eye snapper sashimi



208

甘海老刺身

AMAEBI SASHIMI

Sweet shrimp Sashimi

480



213

シマアジ刺身

SHIMAAJI SASHIMI

Striped jack Sashimi

530



215

真鯛刺身

MADAI SASHIMI

Sea Bream Sashimi

390



214

鰯刺身

BURI SASHIMI

Yellowtail Sashimi

390



210

帆立刺身

HOTATE SASHIMI

Scallop Sashimi

390



207

イカ刺身

IKA SASHIMI

Bigfin reef squid Sashimi

260



205

タコ刺身

TAKO SASHIMI

Octopus Sashimi

230



209

鰯鯖刺身

SHIMESABA SASHIMI

Vinegared Mackerel Sashimi

230



230



おまかせ海鮮海苔巻き
ご飯を入れず 鮮魚のみを
贅沢に海苔巻きにしました。

海鮮

Seafood

OMAKASE KAISEN NORIMAKI 1,990Baht

Fresh fish from Japan, including striped jack, red sea bream, salmon, yellowtail, lean tuna, medium-fatty tuna, scallops, sea urchin, and salmon roe, wrapped in nori seaweed without rice. Enjoy this colorful sushi roll with both your eyes and tongue.

PREMIUM NAMA KAKI 690

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



プレミアム生牡蛎

240

PREMIUM UNI 790

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



プレミアム雲丹

241

UNI PUDDING 690

Homemade Cream Custard, Topped with Hokkaido Sea Urchin and Caviar



雲丹プリン

242

UNI PAN 1 pcs 590

Toast topped with sea urchin and caviar



雲丹パン

233

The price excludes 7% VAT and 10% service charge

NAMA KAKI

Raw Oyster served with Ponzu Sauce or Seafood Sauce

380



牡蠣
ポン
酢

223

NAMA KAKI IKURA SEAFOOD SAUCE

Raw oyster with seafood sauce

430



牡
蠣
シ
ー
フ
ド
ソ
ー
ス

252

SALMON IKURA SEAFOOD SAUCE

Seared Salmon served with seafood sauce

490



紅
富
士
サ
ー
モ
ン
シ
ー
フ
ド
ソ
ー
ス

254

KAISEN YUKKE

Seafood yukke topped with egg yolk

430



海
鮮
ユ
ッ
ケ

222

NORITEN UNI IKURA

Seaweed tempura topped with sea urchin and salmon roe

480



海
苔
天
雲
丹
い
くら

225

TORO TAKU

Minced Medium fatty Pacific Bluefin Tuna with Pickled radish

390



本
鮪
と
ろ
タ
ク

232



炙り帆立海苔巻き

We season Hokkaido scallops with a special sauce, grill them over charcoal in front of customers, top with sea urchin and fresh wasabi from Shizuoka, and wrap in seaweed. Enjoy the rich taste and the charcoal aroma.

220



炙り帆立あん肝サンド

Seared scallop with monkfish liver seaweed roll topped with sea urchin

231

ABURI HOTATE NORI MAKI.....280

Seared scallop seaweed roll with sea urchin

TOPPING UNI Add Sea Urchin No.221.....250

ABURI HOTATE ANKIMO SAND.....380

Seared scallop with monkfish liver and sea urchin

TOPPING UNI Add Sea Urchin No.221.....250

瞬間スモークサーロイン
A4等級以上の上質な黒毛和牛のサーロイン
を桜のチップで瞬間スモーク

472



瞬間スモーク

FLASH-SMOKE



SMOKE WAGYU

SIRLOIN YUKKE 790

Flash-smoked wagyu sirloin yukke



473

瞬間スモークフォアグラ

SMOKE FOIE GRAS 1 PC

390

Flash-smoked foie gras 1 pc



234

瞬間スモーク本鮪

SMOKE HONMAGURO

590

Flash-smoked bluefin tuna



235

瞬間スモーク帆立

SMOKE HOTATE

390

Flash-smoked scallop



魚

Fish

UNAGI

KABA YAKI

Grilled Eel With
Sweetened Soy Sauce
NO.318

Full Size 250g **990**

Small Size 80g **390**

SHIRA YAKI

Unseasoned Grilled Eel
NO.319

Full Size **990**

Small Size **390**



SHIO YAKI

Salt-grilled

KINMEDAI Golden Eye Snapper **1,290**

SHIMAAJI Striped Jack **990**

MADAI Red Sea Bream **590**

SALMON Akafuji Salmon **590**

BURI Yellowtail **690**



TERI YAKI

Teriyaki-grilled

KINMEDAI Golden Eye Snapper **1,290**

SHIMAAJI Striped Jack **990**

MADAI Red Sea Bream **590**

SALMON Akafuji Salmon **590**

BURI Yellowtail **690**



MISOZUKE

Miso-Marinated Grilled

KINMEDAI Golden Eye Snapper **1,290**

SHIMAAJI Striped Jack **990**

MADAI Red Sea Bream **590**

SALMON Akafuji Salmon **590**

BURI Yellowtail **690**



SHIO YAKI

Salt-grilled Fish Head

BURI Yellowtail

Full Size **1,090** / Half Size **590**

KINMEDAI Golden Eye Snapper

Full Size **790** / Half Size **490**

MADAI Red Sea Bream

Full Size **490** / Half Size **290**



HOKKE SHIO YAKI

Grilled Atka Mackerel

Full Size **490** / Half Size **290**



SAKANA DAIKON NITSUKE

Fish and Daikon Braised in Soy Sauce **290**

Simmered Fish Head for an extra **120B**
魚兜煮付け+120Bで賜ります。

The price excludes 7% VAT and 10% service charge





速菜

QUICK

にがりを使わず練りあげた濃厚クリーミーな新食感豆腐。

とわとろ豆腐

TOWATORO TOFU

Rich and creamy Tofu with soy sauce

No.353...**120**



もっちり豆腐

MOCCHIRI TOFU

Soft and Chewy Tofu with soy sauce

No.354...**120**



This innovative tofu, handcrafted without traditional coagulants such as nigari, achieves an unparalleled richness and creaminess, offering a unique flavor and texture that cannot be replicated.



漬物盛合せ

321

TSUKEMONO MORI

Pickled Vegetables Assortment

130



もずく酢

310

MOZUKU SU

Mozuku Seaweed with Vinegar

150



本鮪ツナマヨ

312

TSUNA MAYO

Homemade Blue Fin Tuna with Mayonaise

120



枝豆ペペロンチーノ

366

EDAMAME PEPERONCINO

Edamame Peperoncino

120



枝豆スモーク

367

SMOKE EDAMAME

Smoked Edamame

120



エイヒレ

343

EIHIRE

Grilled Ray Fin

120



美人トマト

337

BIJIN TOMATO

Fruit Tomato

120



スルメ天婦羅

338

SURUME TEMPURA

Dried Squid Tempura

99



ししやも

344

SHISHAMO

Grilled Shishamo Smelt

99

魚の皮せんべい

SAKANA NO KAWA SENBEI

Deep-Fried Fish Skin Chips

No.333....**99**



大根たいたん

DAIKON TAITAN

Simmered Radish

..... No.330

3 pcs **99** / Add 1 pc **33**



大根漬け

349

DAIKONZUKE

99

Homemade Pickled Daikon radish



山芋山葵漬け

334

YAMAIMO WASABI ZUKE

99

Wasabi-Pickled Japanese Yam



やみつぎきゅうり

350

YAMITSUKI KYURI

99

Homemade Kimchi



蛸わさび

345

TAKO WASABI

99

Octopus in wasabi sauce



イカ塩辛

342

IKA SHIOKARA

99

Firefly Squid Salted Ferment



冷奴

335

HIYAYAKKO

99

Chilled Tofu



枝豆

346

EDAMAME

99

Boiled Edamame



煎り銀杏

340

IRI GINNAN

99

Roasted Ginkgo Nuts



韓国海苔

532

KANKOKU NORI

59

Korean Seaweed



逸品

APPETIZER

DASHIMAKI

TAMAGO

Dashi Rolled Egg

No.300 Plain **230**

No.301 Green Onion **240**

No.302 Cheese **260**

No.303 Cod roe **280**



出汁巻き玉子
新鮮な鶏卵のふわふわ食感
口に広がる出汁の香りと旨み



自家製胡麻豆腐揚げ出し

GOMA TOFU AGEDASHI

Deep-Fried Homemade Sesame Tofu
with Bonito-flavored sauce

No.309...**220**



海鮮茶碗蒸し

KAISEI CHAWAN MUSHI

Japanese Steamed egg custard
with seafood No.307.....**280**

TOPPING UNI No.221.....**250**

Add Sea Urchin

鶏茄子揚げ出し

TORI NASU AGEDASHI

Seared Manganji Green Peppers

No.320...**230**



あん肝ポン酢

ANKIMO PONZU

Monkfish liver With Ponzu Sauce

No.351...**360**



土瓶蒸し

DOBIN MUSHI

Mushroom and Seafood broth
Steamed in a teapot

No.359...**280**



黒毛和牛すじ煮込み

WAGYU SUJI NIKOMI

Simmered Black Wagyu Beef Tendon

No.308...**280**





本格四川麻婆豆腐
SHISEN MABO TOFU
Sichuan Mapo Tofu
No.440..... **230**



黒豚餃子
KUROBUTA GYOZA
Black Berkshire Pork Dumpling
No.445..... **190**



KARASUMI 290
Dried Mullet Roe with radish



MANGANJI MENTAI 290
Seared Manganji Green Peppers with spicy
cod roe and Japanese Yam



MANGANJI ABURI 250
Vinegared Octopus



RICH YUM SHIOKARA 190
Salted Squid with Homemade Spicy Yum
Sauce



TAKOSU 220
Vinegared Snow club With Seaweed



KUROBUTA CHASHU 190
Homemade Roasted Black Berkshire Pork



NIKUMISO LETTUCE 160
Stir-fried Lettuce Topped with Minced Meat



HONMAGURO KAKUNI 150
Braised Blue fin tuna



KUSHINSAI ITAME 150
Stir-fried Water Spinach and Bean Sprouts



サラダ

SALAD



WAGYU ROAST BEEF SALAD

Wagyu Roast Beef Salad

Full Size **690**

Half Size **490**



黒毛和牛ローストビーフサラダ
A4等級以上の黒毛和牛使用。低温でじっくり
ローストした牛肉の凝縮された旨みと柔らかく
ジューシーな食感を存分にお楽しみ下さい。

High-quality Japanese black wagyu, graded A4 or higher.
Savor our roast beef, meticulously prepared over three days.

379

山葵海鮮サラダ

WASABI KAISEN SALAD

Seafood Salad with Wasabi dressing

Regular **490** / Half **380**



385

スパイシー海鮮サラダ

SPICY KAISEN SALAD

Spicy Seafood Salad

Regular **590** / Half **480**



383

菜摘ディップサラダ

NATSUMI DIP SALAD

Veggie Dip Salad

290



387

豆腐サラダ

TOFU SALAD

Vegetable Salad With Tofu

Regular **280** / Half **190**



392

アボカドサラダ

AVOCADO SALAD

Whole Avocado Salad

360



391

自家製たぬきポテトサラダ

TANUKI POTATO SALAD

Potato salad served with crunchy
bits of tempura crust **180**



389



洋食

WESTERN FOOD



386

EGG SHELL SALAD

Egg Salad Served in Eggshell

1pcs **80**



439

KANIMISO CROQUETTE 1pcs **390**

Snow Crab Tomalley Cream Croquette



429

KAKI FRY TARUTARU

1pcs **280**

Large Deep-Fried Oyster with Tartar Sauce



371

KAKI GRATIN

1pcs **280**

Whole Oyster Gratin



438

KANI CROQUETTE

1pcs **360**

Snow Crab Cream Croquette

牡蠣と蟹味噌のドリア
KAKI KANIMISO DORIA
Oysters and Crab Tomalley béchamel sauce Doria
380



369

自家製和牛ミートソースドリア
WAGYU MEAT SAUCE DORIA
Homemade Wagyu Meat Sauce Doria
320



370

蛸とイカアヒージョ
TAKO IKA AJILLO
Octopus and Squid Ajillo
390



402

ソーセージ盛合せ
SAUSAGE MORIAWASE
Sausage Assortment
290



363

オリーブとクリームチーズ
OLIVE CREAM CHEESE
Olives and Cream Cheese
160



365

美人トマトのピクルス
BIJIN TOMATO PICKLES
Pickled Fruit Tomatoes
180



364

The price excludes 7% VAT and 10% service charge



揚げ

DEEP-FRIED
DISHES

菜摘野菜天婦羅

NATSUMI TEMPURA

Vegetables Tempura

No.421.....**360**



434

雲丹天婦羅

UNI TEMPURA 420

Sea Urchin Seaweed Roll Tempura



435

明太子天婦羅

MENTAIKO TEMPURA 320

Cod Roe Seaweed Roll Tempura



431

ずわい蟹天婦羅

ZUWAI KANI TEMPURA

Snow Crab Tempura

3pcs **980** / Add 1pcs **340**



420

ミョウガの豚巻き揚げ

MYOGA BUTA MAKI AGE

Deep-Fried Japanese Ginger Wrapped
by Pork

230



426

アスパラ豚巻き揚げ

ASUPARA BUTA MAKI

Deep-Fried Asparagus Wrapped by Pork

220



430

海老天婦羅

EBI TEMPURA

Prawn Tempura

3pcs **180** / Add 1pcs **60**



419

メ鯖梅紫蘇フライ

SHIME SABA UME SHISO

Deep-Fried Vinegared Mackerel with
Pickled Plum and Perilla

180



427

メ鯖フライ タルタル

SHIME SABA TARUTARU

Deep-Fried Vinegared Mackerel with
Tartar Sauce

180



唐揚げクレイジーソルト
KARAAGE CRAZY SALT

Fried Chicken with Crazy Salt
No.424... **180**



チキン南蛮
CHICKEN NANBAN

Marinated fried chicken with tartar sauce
No.422... **220**



唐揚げ甘辛ソース
KARAAGE AMAKARA

Fried Chicken with Sweet and Spicy Sauce
No.423... **180**



唐揚げポン酢マヨ
KARAAGE PONZU MAYO

Fried Chicken with Homemade Ponzu Mayo Sauce
No.425... **180**



イカゲソ唐揚げ
IKAGESO KARAAGE

Deep-Fried Squid Tentacles
No.433.... **160**



蛸唐揚げ
TAKO KARAAGE

Deep-Fried Octopus
No.432..... **180**

揚げパスタ
AGE PASTA
Deep-Fried Pasta
No.368.... **100**



ポテトフライ
POTATO FRY
French Fries
.....No.410

CRAZY SALT 120

PEPPER CHEESE 140

MENTAI MAYO 160



肉
MEAT



塩釜和牛
ローストビーフ
**SHIOGAMA
ROAST BEEF**
Salt-Crusted Wagyu
Roast Beef
Full Size **880**
Small Size **580**



460



黒毛和牛鉄板焼肉
**WAGYU TEPPAN
YAKINIKU**
Stir-fried Wagyu Black Beef
580



446

味噌漬けローストビーフ
**MISO ZUKE WAGYU
ROAST BEEF**
Miso Marinated Roast Beef **590**



480

フォアグラ大根ソテー
FOIE GRAS DAIKON
Sautéed Foie gras
with Daikon Radish **490**



478

牛タンおろしポン酢
GYUTAN OROSHI PONZU
Broiled beef tongue served with Grated
Radish & Ponzu **290**



477

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 **320**



476

和牛たたき
WAGYU TATAKI
Searred Wagyu Beef
430



479

The price excludes 7% VAT and 10% service charge



Chaliapin Sauce / シャリアピンソース



Japanese Pepper Sauce / 有馬山椒ソース



Grated Daikon Radish and Ponzu Sauce / おろしポン酢



ステーキソースを選べます。

Please choose your sauce for the Kuroge Wagyu sirloin steak.

黒毛和牛サーロイン

100 g
1,180Baht
.....No.465

200 g
1,980Baht
.....No.466

300 g
2,780Baht
.....No.467

TENDERLOIN STEAK

Kuroge Wagyu beef Tenderloin steak

Please choose your sauce For Kuroge Wagyu Tenderloin steak.

TOPPING FOIE GRAS

Add Sautéed Foie gras

Chaliapin Sauce



Japanese Pepper Sauce



180 g
2,380Baht
..... No.463

TOPPING
490Baht
.... No.470



Grated Daikon radish and Ponzu sauce / Spicy sauce / Truffle salt / Soy Sauce with Mustard



ミスジステーキ

MISUJI STEAK

Wagyu Top Blade Muscle Steak with Gravy Sauce

180 g
1,980Baht
..... No.468

黒毛和牛ハラミサイコロステーキ

HARAMI SAIKORO STEAK

Wagyu

100 g

690Baht

... No.450





鍋 HOT POT



It may take a little
time to serve



4等級以上の
黒毛和牛を使用。



Japanese Black beef Sirloin A4 grade or higher

黒毛和牛すき焼き **2 Servings**
WAGYU SUKIYAKI..... **1,990Baht**
Wagyu Beef Sirloin Sukiyaki / Raw egg 2 pcsNo.500

No.524 ADD Add Raw egg 1 pc...**30**

黒毛和牛しゃぶしゃぶ **2 Servings**
WAGYU SHABU SHABU..... **1,990Baht**
Wagyu Sirloin Shabu-shabuNo.501
2 Servings of Ponzu Sauce and Sesame Sauce

No.525 ADD Add 1 Serving of Ponzu Sauce.....**30**

No.525 ADD Add 1 Serving of Sesame Sauce **40**

黒豚しゃぶしゃぶ **2 Servings**
KUROBUTA SHABU SHABU..... **980Baht**
Berkshire Black Pork Shabu ShabuNo.503
2 Servings of Ponzu Sauce and Sesame Sauce

No.525 ADD Add 1 Serving of Ponzu Sauce.....**30**

黒豚バラ
KUROBUTA BARA
Berkshire Black Pork Ribs 150g
No.507...**280**

黒豚ロース
KUROBUTA ROSU
Berkshire Black Pork Loin 150g
No.506...**280**

追加
ADD

雑炊
ZOSUI SET
Congee Set
No.522...**120**

うどん
UDON
Udon Noodles
No.521...**60**

くずきり
KUZUKIRI
Kudzu Starch Noodles
No.523...**60**

鶏白湯鍋 **2 Servings**
TORI PAITAN NABE..... **980Baht**
Creamy Chicken Broth Hot PotNo.526
2 Servings of Ponzu sauce

No.525 ADD Add 1 Serving of Ponzu Sauce.....**30**

鶏もも
TORI MOMO
Free-range Chicken Thigh 240g
No.529...**180**

大玉つくね
TSUKUNE
Large Chicken Meatballs 6 pcs
No.528...**180**

追加
ADD

雑炊
ZOSUI SET
Congee Set
No.522...**120**

うどん
UDON
Udon Noodles
No.521...**60**

くずきり
KUZUKIRI
Kudzu Starch Noodles
No.523...**60**

近江牛サーロイン
WAGYU SIRLOIN
Omi Wagyu Sirloin 120g
No.505...**990**

野菜盛り
YASAI MORI
Assorted Vegetable
No.519...**190**

豆腐
TOFU
Tofu 4pcs
No.520...**70**



くずきり
KUZUKIRI
Kudzu Starch Noodles
No.523...**60**

雑炊
ZOSUI SET
Congee Set
No.522...**120**

うどん
UDON
Udon Noodles
No.521...**60**

追加
ADD



The price excludes 7% VAT and 10% service charge

草茸鍋

KUSATAKE NABE.....

Vegetables & Mushrooms Hot Pot / 2 Servings of Ponzu

No.525 ADD Add 1 Serving of Ponzu Sauce.....30

2 Servings

320Baht

...No.504

和出汁又は白湯スープを
お選びください。

Please choose your soup

Wadashi...Seafood Broth

Paitan.....Creamy Chicken Broth



Wadashi



Paitan

黒豚バラ

KUROBUTA BARA

Berkshire Black Pork Ribs 150g

No.507...280

黒豚ロース

KUROBUTA ROSU

Berkshire Black Pork Loin 150g

No.506...280

鶏もも

TORI MOMO

Free-range Chicken

Thigh 240g

No.529...180

大玉つくね

TSUKUNE

Large Chicken

Meatballs 6 pcs

No.528...180

ハリハリ野菜盛り

HARI YASAI

Assorted Vegetable

For Kusatake Nabe

No.522...120

雑炊

ZOSUI SET

Congee Set

No.522...120

うどん

UDON

Udon Noodles

No.521...60

くずきり

KUZUKIRI

Kudzu Starch Noodles

No.523...60



追加
ADD



魚あら鍋

SAKANA ARA NABE.....

Fish Head and Bone Hot Pot / 2 Servings of Ponzu

No.525 ADD Add 1 Serving of Ponzu Sauce.....30

2 Servings

980Baht

.....No.527



FINISHING
DISHES

雑炊

ZOSUI SET

Congee Set

No.522...120

うどん

UDON

Udon Noodles

No.521...60

くずきり

KUZUKIRI

Kudzu Starch Noodles

No.523...60



北海道
ずわい蟹

Snow Crab
Recommend

前日までに要予約

Reservations are required by the day before

ズワイ蟹すき鍋

ZUWAI KANI SUKI NABE....

Snow Crab Sukiyaki Hot Pot

2 Servings of Ponzu

2 Servings

2,580Baht

.....No.502

No.525 ADD Add 1 Serving of Ponzu Sauce.....30

No.525ADD Add 1 Serving of Seafood Sauce.....30

ズワイ蟹

ZUWAI KANI

Snow Crab 150g

No.508.....1,280

くずきり

KUZUKIRI

Kudzu Starch Noodles

No.523.....60

雑炊

ZOSUI SET

Congee Set

No.522.....120

うどん

UDON

Udon Noodles

No.521.....60

追加
ADD

The price excludes 7% VAT and 10% service charge



解蟹

CRAB



It may take a little
time to serve

SUMI YAKI TARABA

KANI No.243

Charcoal-grilled
King Crab

300 g

1,990Baht

600 g

3,590Baht

900 g

4,990Baht



北海道炭焼きタラバ蟹
お客様の目の前で炭焼きに。芳ば
しい香りと共にお楽しみ下さい。



Charcoal-grilled Hokkaido Taraba king crab served with three sauces

MUSHI TARABA

KANI No.244

Steamed king crab

300 g

1,990Baht

600 g

3,590Baht

900 g

4,990Baht

SEAFOOD SAUCE
Thai Style Spicy Sauce

KANIMISO SAUCE
Crab Innards Sauce

Steamed king crab served with three sauces

TOSAZU SAUCE
Seasoned vinegar
with bonito flavor



KEGANI

Hairy crab

2,990Baht

..... No.245



前日までに要予約
Reservations are required
by the day before

The price excludes 7% VAT and 10% service charge



寿司

SUSHI

OMAKASE SUSHI SPECIAL

48 pcs of Chef's choice
Special Sushi / 4 pcs of
Japanese Omelette

4 -6 Servings

5,999Baht

No.600



おまかせ寿司スペシャル

At Shakarich, we use different types of sushi Rice depending on the sushi topping. Sushi rice made with white vinegar which is made by brewing rice is called white shari. Sushi rice made with red vinegar which is made by brewing sake lees is called red shari. White shari goes well with white fish. Red shari goes well with fatty fresh fish and meat.



SUSHI MATSU

Chef's choice 12 pcs Matsu

No.633.....**1,580**



SUSHI TAKE

Chef's choice 9 pcs Take

No.634.....**980**



SUSHI UME

Chef's choice 6 pcs Ume

No.635.....**580**



雲丹

UNI

Sea Urchin

No.605.....**390**

フォアグラ

FOIE GRAS

Foie Gras

No.607.....**290**

大トロ

OTORO

Fatty pacific Bluefin tuna

No.601.....**200** Seared Available 炙

中トロ

CHUTORO

Medium fatty pacific Bluefin tuna

No.603.....**160** Seared Available 炙

赤身

AKAMI

Lean Pacific Bluefin Tuna

No.617.....**120**

鰯

BURI

Yellowtail

No.619.....**120** Seared Available 炙

甘海老

AMAEBI

Sweet Shrimp

No.618.....**190**

サモンイクラ

SALMON IKURA

Salmon Roe and Salmon

No.606.....**150**

いくら

IKURA

Salmon Roe

No.612.....**150**

帆立

HOTATE

Scallop

No.615.....**150** Seared Available 炙

鰻

UNAGI

Eel

No.622.....**150**

サーモン

SALMON

Salmon

No.626.....**100** Seared Available 炙

金目鯛

KINMEDAI

Golden Eye Snapper

No.614.....**160** Seared Available 炙

シマアジ

SHIMA AJI

Striped Jack

No.621.....**120**

真鯛

MADAI

Red Sea Bream

No.623.....**100**

イカ

IKA

Squid

No.625.....**90**

メダカ

SHIMESABA

Vinegared Mackerel

No.629.....**60** Seared Available 炙

玉子

TAMAGO

Sweet Egg Omelette

No.632.....**60**



丼

Do it yourself

DIY DON

..... No.660

Rice 50g
3 Toppings
Raw Egg Yolk



選べるミニ海鮮丼

シャリを選べます。 Please choose sushi rice.



赤シャリ 酒粕を醸造して作った赤酢を使った酢飯。
脂のりの良い鮮魚の旨みを引き立てます。

Red Shari Sushi rice made with red vinegar which
is made by brewing sake lees is called red shari.
Red shari goes well with fatty fresh fish and meat.



白シャリ 米を醸造して作った白酢を使った酢飯。
白身魚と相性がいいです。

White Shari Sushi rice made with white vinegar
which is made by brewing rice is called white shari.
White shari goes well with white fish.

ネタを3つ選べます。 Please choose 3 toppings.

雲丹
UNI
Sea Urchin
15g.....**480**

フォアグラ
FOIE GRAS
Foie Gras
1 pcs.....**290**

大トロ
OTORO
Fatty pacific Bluefin tuna
2 slices...**290** Seared Available 炙

金目鯛
KINMEDAI
Golden Eye Snapper
2 slices.....**290** Seared Available 炙

いくら
IKURA
Salmon Roe
25g.....**200**

中トロ
CHUTORO
Medium fatty pacific Bluefin tuna
2 slices.....**230** Seared Available 炙

ネギトロ
NEGI TORO
Minced Fatty Bluefin
Tuna with spring onion
25g.....**220**

海鮮ユッケ
KAISEN YUKKE
Seafood Yukhoe
25g.....**130**

サトモン
AKAFUJI SALMON
Akafuji Salmon
2 slices ..**130** Seared Available 炙



和牛寿司

WAGYU SIRLOIN
ABURI SUSHI

Seared Wagyu Beef Sushi

No.474...**290**



巻寿司

SUSHI ROLL



海鮮太巻き

KAISEN FUTOMAKI

Seafood Thick Sushi Rolls

No.637...**480**



鯖棒寿司

SHIMESABA BO SUSHI

Pressed Vinegared Mackerel sushi

No.636...**380**



中トロ

CHUTORO MAKI

Medium Fatty Bluefin Tuna

No.643...**380**



トロタク

TORO-TAKU-MAKI

Minced Medium fatty Pacific Bluefin Tuna with Pickled radish

No.647...**320**



鉄火巻き

TEKKA-MAKI

Bluefin Lean Tuna

No.644...**320**



サーモン

SALMON MAKI

Salmon

No.645...**230**



ツナマヨ

TSUNA-MAYO-MAKI

Bluefin Tuna with Mayonnaise

No.642...**100**



アボカド

AVOCADO-MAKI

Avocado

No.648...**90**



おしんこ巻き

OSHINKO-MAKI

Pickled Radish

No.641...**80**



カッパ巻き

KAPPA-MAKI

Cucumber

No.640...**70**

鰻玉一本巻

UNA TAMA IPPON ROLL

Extra large eel & Japanese omelette sushi roll

Regular

690Baht

.....No.638

Half

390Baht

.....No.638



The price excludes 7% VAT and 10% service charge



パスタ

PASTA

「チーズの王様」と言われる36kgもある大きなパルメジャーノ・レッジャーノは、添加物を一切使わず、北イタリアの限られた地域で伝統を守って作られています。シャカリッチでは、パルメジャーノの中にパスタを入れてお客様の目の前でチーズと絡めてご提供しております。



CARBONARA

パルメジャーノの釜のカルボナーラ



MACARONI

パルメジャーノの釜のマカロニベーコン

The large Parmigiano-Reggiano, which weighs 36 kg and is said to be the "king of cheeses," is made without any additives in accord with tradition in a limited area of northern Italy. At Shakarich, we put pasta inside this large parmigiano and make the cheese cling to the pasta right in front of customers.

PARMIGIANO REGGIANO

CARBONARA

380Baht
.....No.550

MACARONI

380Baht
.....No.551



556

雲丹クリームパスタ



555

黒毛和牛ボロネーゼ



557

明太子クリームパスタ

UNI CREAM PASTA 630

Sea Urchin and Caviar Cream Pasta

WAGYU BOLOGNESE 320

Wagyu beef Bolognaise pasta with Eggplant

MANTAI CREAM PASTA 320

Seasoned Cod Roe Cream Pasta



563

和風明太子パスタ



564

和風ボンゴレビアンコ



570

ペペロンチーノ

WAFU MENTAICO PASTA 290

Japanese Style Cod Roe Spaghetti

WAFU BONGORE 290

Japanese Style Vongole Bianco

PEPERONCINO

Peperoncino

280

The price excludes 7% VAT and 10% service charge



「二八蕎麦」しっかりとした食感と滑らかな口当たりをお楽しみ頂けます。もりそば（冷たいそば）またはかけそば（温かいそば）からお選びいただけます。



Nihachi buckwheat noodles (Nihachi Soba) are made with a ratio of 80% buckwheat flour to 20% wheat flour. Enjoy their firm texture and smooth mouthfeel. Please choose between mori soba (cold soba) and kake soba (hot soba).



盛り蕎麦
MORI SOBA
Cold Soba
No.706**230**

追加
ADD

海老天婦羅
EBI TEMPURA
Shrimp Tempura
100



TENPURA SOBA or UDON
Tempura Soba or Udon
No.708 **SOBA 360 UDON 290**



WAGYU SOBA or UDON
Wagyu Beef Soba or Udon
No.703 **SOBA 390 UDON 320**



KASU SOBA or UDON
Fried Beef Fat Soba or Udon
No.701 **SOBA 330 UDON 260**



TENKASU SOBA or UDON
Tempura flakes Soba or Udon
No.709 **SOBA 290 UDON 220**



SUDACHI UME NYUMEN
Hot Somen with Sudachi and Plum Aroma
No.705.....**150**

飯

Rice
自家製の秘伝蒲焼ダレをたっぷりご飯に絡め
出汁の効いたふわふわの出汁巻き玉子と
脂の乗った肉厚な鰻を豪快に「本のせてます」。



鰻玉本并

This rice bowl features rice generously coated with our homemade secret kabayaki sauce, topped with a fluffy, dashi-flavored rolled omelette and a large, perfectly grilled meaty and fatty eel.

UNA TAMA DON

Eel & Japanese omelette rice bowl

Regular

690Baht

.....No.650

Half

390Baht

.....No.650



海鮮漬けチラシ丼

KAISENZU CHIRASHI DON

Marinated Seafood Rice Bowl

No.651 Regular 490 Half 290



紅富士サーモン丼

AKAFUJI SALMON DON

Akafuji Salmon Rice Bowl

No.652 Regular 490 Half 290



黒毛和牛 牛丼

WAGYU GYU DON

Wagyu Beef Rice Bowl

No.651 Regular 290 Half 190



It will take some time to prepare.



サーモンといくらの土鍋ご飯

SALMON IKURA DONABE GOHAN

Salmon and Salmon Roe Claypot Rice

No.680.....830

牡蛎土鍋ご飯

KAKI DONABE GOHAN

Oyster Claypot Rice

No.682...690

のどぐろ土鍋ご飯

NODOGURO DONABE GOHAN

Blackthroat Seaperch Claypot Rice

No.681...Today's Price

The price excludes 7% VAT and 10% service charge

焼き鮭といくらの出汁茶漬
SALMON IKURA DASHI CHAZUKE
Grilled Salmon and Salmon Roe Rice with Dashi Broth
No.684....**290**

真鯛出汁茶漬
MADAI GOMA DASHI CHAZUKE
Sesame-Marinated Red Sea Bream Rice with Dashi Broth
No.685.....**280**

うなぎの出汁茶漬
UNAGI DASHI CHAZUKE
Grilled Eel Rice with Dashi Broth
No.686.....**180**

梅しそ出汁茶漬
UME SHISO DASHI CHAZUKE
Plum and Perilla Leaf Rice with Dashi Broth
No.687.....**150**



黒毛和牛ビーフカレー
WAGYU BEEF CURRY
Wagyu Beef Curry No.690
Regular 290
Half 190



ご飯
GOHAN
Rice No.695
Regular 50
Large 90

焼きおにぎり
YAKI ONIGIRI
Grilled rice ball
No.690..... **Normal 70**

Okaka 90 Dried Bonito Flakes	Mentai 90 Cod Roe
Ume 90 Plum	Salmon 100 Akafuji Salmon



おにぎり
ONIGIRI Rice ball
No.690..... **Normal 60**

Okaka 80 Dried Bonito Flakes	Mentai 80 Cod Roe
Ume 80 Plum	Salmon 90 Akafuji Salmon



蛤酒蒸し
HAMAGURI SAKAMUSHI
Sake-Steamed Clams **2 Servings**
180Baht
.....No.710



No.711 味噌汁
MISO SHIRU Miso Soup
Tofu 80 **Hamaguri 90**
Tofu Clam
Tamago 90 **Sakana 100**
Egg Fish



No.712 赤だし
AKA DASHI RedMiso Soup
Tofu 80 **Hamaguri 90**
Tofu Clam
Tamago 90 **Sakana 100**
Egg Fish



甘
DESSERT



ライチリキュールジュレ
FRUIT JYURE
Fruit Jelly with Fresh fruit
No.755...**80**



抹茶のレアチーズケーキ

MATCHA RARE CHEESE CAKE **150Baht**
Matcha No-Bake CheesecakeNo.758



ベリーベリームースケーキ
BERRY BERRY MOUSSE CAKE
Strawberry and Raspberry Mousse cake
No.759...**160**



カスタードティラミス
CUSTARD TIRAMISU
Custard Tiramisu
No.750...**100**



しゃかりッチの焼きプリン
SHAKARICH NO YAKI PUDDING
Baked pudding
No.752...**90**

栗きんとんケーキ
KURI KINTON CAKE
Sweetened chestnuts cake

120Baht
.....No.756





とわとろ黒蜜きな粉

TOWA TORO

KUROMITSU KINAKO

Thick and creamy Tofu with
Brown sugar syrup and soy flour

No.753....**120Baht**



黒蜜きな粉の大福アイス

KUROMITSU KINAKO

NO DAIFUKU ICE

Mochi Ice cream with Soy Powder
and Brown Sugar Syrup

No.751....**150Baht**



No.770 アイスクリーム

ICE CREAM

Vanilla

60Baht

Matcha

70Baht

Yuzu

100Baht

ホールケーキは、3日前迄に要予約

Whole cakes must be reserved at least 3 days in advance

No.736 プリンホールケーキ

PUDDING WHOLE CAKE

2-4 Servings

4-6 Servings

500Baht

1000Baht

No.736 ベリームースケーキ

BERRY BERRY MOUSSE

2-4 Servings

4-6 Servings

800Baht

1600Baht

No.736 抹茶レアチーズケーキ

MATCHA RARE CHEESE

2-4 Servings

4-6 Servings

800Baht

1600Baht



The price excludes 7% VAT and 10% service charge

おまかせコース

-2名様よりご予約承ります。
-表示価格は1人前です。-写真はイメージです。
-特別価格の為、サービス券及びVIPカードのご利用は出来ません。

おまかせコース (蓮)

OMAKASE HASU COURSE

1 Serving

3,800Baht

.....No.948

1. 雲丹と玉蜀黍のビシソワーズ
-Chilled Corn Vichyssoise with Sea Urchin and Salmon Roe
2. 黒毛和牛ローストビーフと夏野菜のサラダ仕立て
-Japanese Black Wagyu Roast Beef with Summer Vegetables Salad
3. 本日の刺身5種盛り 蓮の葉盛
-Today's Assorted Sashimi - 5 Kinds
4. 柔らかか蝦夷鮑と雲丹海苔巻寿司
-Charcoal-Grilled Simmered Abalone Sushi roll, Topped with Sea Urchin
5. 蒸し毛蟹と蟹味噌ソース 土佐酢エスプーマ
-Steamed Hairy Crab Meat with Rich Crab Paste Sauce and Tosa Vinegar Espuma
6. 黒毛和牛ヘレステーキ 香草焼きと焼き野菜
-Japanese Black Wagyu Tenderloin Steak with Herbs, Grilled Vegetables, and Rich Gravy Sauce
7. 鮎の土鍋ご飯
-Sweetfish Clay Pot Rice
8. 北海道 牡蠣とレモンの旨味スープ
-Hokkaido Oyster Clear Broth with Lemon Essence
9. 本日のデザート
-Today's House-Made Dessert

おまかせ (葵)

OMAKASE AOI COURSE

1 Serving

2,800Baht

.....No.949

1. 雲丹と玉蜀黍のビシソワーズ
-Chilled Corn Vichyssoise with Sea Urchin and Salmon Roe
2. 黒毛和牛ローストビーフと夏野菜のサラダ仕立て
-Japanese Black Wagyu Roast Beef with Summer Vegetables Salad
3. 本日の刺身3種盛り 蓮の葉盛(雲丹なし)
-Today's Assorted Sashimi - 3 Kinds
4. 柔らかか蝦夷鮑と雲丹海苔巻寿司
-Charcoal-Grilled Simmered Abalone Sushi roll, Topped with Sea Urchin
5. 蒸し毛蟹と蟹味噌ソース 土佐酢エスプーマ
-Steamed Hairy Crab Meat with Rich Crab Paste Sauce and Tosa Vinegar Espuma
6. 鴨ロース香草焼きと焼き野菜
-Roasted Duck Breast with Herbs, Grilled Vegetables, and Rich Gravy Sauce
7. 鰻茶漬け
-Grilled Eel over Rice with Dashi Broth
8. レモンと柚子のシャーベットとスイカのライチジュレ
-Today's House-Made Dessert



おまかせ (百合)

OMAKASE YURI COURSE

1 Serving

1,800Baht

.....No.950

1. いくらと玉蜀黍のビシソワーズ(雲丹なし)
Chilled Corn Vichyssoise with Salmon Roe
2. 黒毛和牛ローストビーフと夏野菜のサラダ仕立て
Japanese Black Wagyu Roast Beef with Summer Vegetables Salad
3. 夏鰹たたき 薬味ポン酢
Charcoal-Seared Bonito with Seasoned Ponzu
4. 本日の魚の味噌漬け焼き
Grilled Miso-Marinated Fish of the Day
5. 炙り帆立と雲丹海苔巻(1/2サイズ)
Seared Scallop Seaweed Roll Topped with Sea Urchin (Half Size)
6. 海鮮太巻き
Seafood Thick Sushi Roll
7. 赤だし
Red miso soup
8. レモンと柚子のシャーベットとスイカのライチジュレ
Today's House-Made Dessert

Omakase Course

-Only available for advance reservation of at least 2 customers
-Prices shown are for one person. -Image is for illustrative purposes only
-Course cannot be used with any other discount voucher /vip card



おまかせコース（海）

OMAKASE SUSHI UMI COURSE

1 Serving

3,500Baht
.....No.951

1. 雲丹と玉蜀黍のビシソワーズ
-Chilled Corn Vichyssoise with Sea Urchin and Salmon Roe
2. 黒毛和牛ローストビーフと夏野菜のサラダ仕立て
-Japanese Black Wagyu Roast Beef with Summer Vegetables Salad
3. 夏鰹たたき薬味ポン酢
Seared Summer bonito With Ponzu Sauce
4. 本日の刺身3種盛合せ
-Today's sashimi 3 Kinds
5. 蒸し毛蟹と蟹味噌ソース 土佐酢エスプーマ
-Steamed Hairy Crab Meat with Rich Crab Paste Sauce and Tosa Vinegar Espuma
6. 柔らか蝦夷鮑と雲丹海苔巻寿司
-Charcoal-Grilled Simmered Abalone Sushi roll, Topped with Sea Urchin
7. 本日の寿司10種盛合せ
-Today's Sushi 10 Kinds
8. 赤だし玉子
-Red miso Soup with half-boiled egg
9. 本日のデザート
-Today's House-Made Dessert

おまかせコース（空）

OMAKASE SUSHI SORA COURSE

1 Serving

2,200Baht
.....No.952

1. いくらと玉蜀黍のビシソワーズ
-Chilled Corn Vichyssoise with Salmon Roe
2. 黒毛和牛ローストビーフと夏野菜のサラダ仕立て
-Japanese Black Wagyu Roast Beef with Summer Vegetables Salad
3. 夏鰹たたき薬味ポン酢
Seared Summer bonito With Ponzu Sauce
4. 柔らか蝦夷鮑と雲丹海苔巻寿司
-Charcoal-Grilled Simmered Abalone Sushi roll, Topped with Sea Urchin
5. 本日の寿司8種盛合せ
-Today's Sushi 8 Kinds
6. 赤だし玉子
-Red miso Soup with half-boiled egg
7. 本日のデザート
-Today's House-Made Dessert



おまかせコース（涼）

OMAKASE SUSHI SUZU COURSE

1 Serving

1,500Baht
.....No.953

1. いくらと玉蜀黍のビシソワーズ
-Chilled Corn Vichyssoise with Salmon Roe
2. 夏鰹たたき薬味ポン酢
Seared Summer bonito With Ponzu Sauce
3. 柔らか蝦夷鮑の海苔巻寿司
-Charcoal-Grilled Simmered Abalone Sushi roll
4. 本日の寿司6種盛合せ
-Today's Sushi 6 Kinds
5. 赤だし玉子
-Red miso Soup with half-boiled egg
6. 本日のデザート
-Today's House-Made Dessert



The price excludes 7% VAT and 10% service charge



Party Course All you can drink 2H

-Only available for advance reservation of at least 2 customers
-Prices shown are for one person. -Image is for illustrative purposes only
-Course cannot be used with any other discount voucher /vip card



贅沢コース2時間飲み放題付

ZEITAKU COURSE

All you can drink 2 hours

1 Serving

2,300Baht
.....No.954

1. 前菜3種盛合せ
-Assorted Appetizer
2. 菜摘サラダ
-Veggie Dip Salad
3. 本日の寿司6種盛合せと厚焼き玉子
-Today's Sushi 6 Kinds With Egg roll
4. 黒毛和牛しゃぶしゃぶ又はすき焼き
-A4 grade or higher Japanese black beef sirloin hot pot
5. メのうどん
-Udon Noodle
6. 本日のデザート
-Today's Dessert

プラス200Bでズワイ蟹すき鍋に出れます。
You can change to snow crab hotpot
for +200B per person.

満足コース2時間飲み放題付

MANZOKU COURSE

All you can drink 2 houes

1 Serving

1,800Baht
.....No.956

1. 前菜5種盛合せ
-Assorted Appetizer
2. 海鮮茶碗蒸し
-Japanese Steamed egg custard with seafood
3. 北海道仙鳳趾生牡蠣ポン酢と刺身3種盛合せ
-Raw oysters & Today's sashimi 3 Kinds
4. 黒毛和牛塩釜ローストビーフ
-Wagyu Roasted Beef
5. 黒豚ハリハリ鍋
-Berkshire Pork and Clam Hot Pot
6. うどん
-Udon Noodles With Ponzu Sauce
7. 魚土鍋ご飯
-Rice served in small pot with fish
8. 味噌汁
-Red Miso Soup
9. 柚子シャーベットとフルーツゼリー
-Yuzu Sherbet & fruit jelly



寛ぎコース2時間飲み放題付

KUSTUROGI COURSE

All you can drink 2 hours

1 Serving

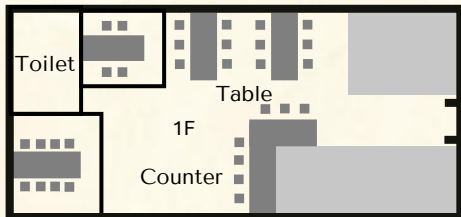
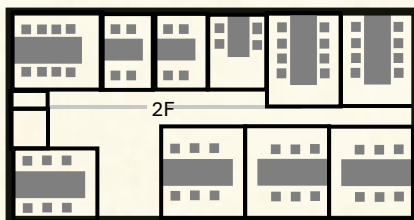
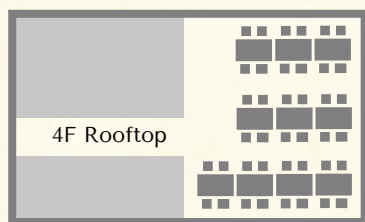
1,500Baht
.....No.957

1. 菜摘サラダ
-Veggie Dip Salad
2. 北海道仙鳳趾生牡蠣ポン酢
-Today's Shell Oyster served with Ponzu
3. 瞬間スモーク3種盛合せ
-Instant Smoke Sashimi 3 Kinds
4. 黒毛和牛ローストビーフサラダ
-Wagyu Roasted Beef Salad
5. 蛸アヒージョ
-Octopus and Squid Ajillo
6. マカロニベーコンチーズ
-Macaroni Bacon Cheese
7. 本日のデザート3種盛合せ
-Today's Home made Sweets 3 Kinds & Coffee



The price excludes 7% VAT and 10% service charge

Information



Shakarich Thonglor



- ◇ 7 seats at the counter
- ◇ 2 tables for 6 people
- ◇ 13 completely private rooms
- ◇ Can accommodate up to 40 people by removing the partitions.
- ◇ Rooftop 40 seats

- ◇ 完全個室13部屋完備 ◇ カウンター7席 ◇ テーブル席2卓
- ◇ 間仕切りを外して最大40名様迄ご利用可能
- ◇ 屋上席最大40名様迄ご利用可能



Shakarich Surawong.



- ◇ 4 seats at the counter
- ◇ 15 completely private rooms
- ◇ Can accommodate up to 24 people by removing the partitions.

- ◇ カウンター4席
- ◇ 完全個室15部屋完備
- ◇ 間仕切りを外して最大24名様迄ご利用可能

