

APPETIZERS (前菜)

Umaki (鰻巻き) ✨🥜🐟🥚 <i>Omelett Rool Eel Filling</i>	350
Mentaiko Aburi (明太子あぶり) 🐟 <i>Torched Lightly Broiled Spicy Cod Roe</i>	280
Mentaiko Tempura (明太子天麩羅) ✨🐟🥚 <i>Mentaiko Coated in Flour Batter and Deep-Fried</i>	280
Salmon Kabutoni (サーモン兜煮) ✨🥜🐟 <i>Simmered Head of Salmon</i>	280
Shirauo Karaage (白魚唐揚げ) ✨🐟 <i>Deep-Fried Whitebait</i>	250
Tori Karaage (鶏唐揚げ) 🥜 <i>Deep-Fried Chicken</i>	250
Tsukemono Moriawase (漬け物盛り合わせ) <i>Assorted Japanese Preserved Vegetables</i>	250
Bijin Tomato Slice (冷やし美人トマト) ✨ <i>Japanese Sweet Tomato</i>	200
Tako Wasabi (たこわさび) <i>Raw Octopus Marinated with Wasabi Sauce</i>	150
Tatami Iwashi (たたみいわし) ✨🐟 <i>Dried Small Sardine Sheet</i>	150
Chamame (茶豆) ✨ <i>Boiled Brown Edamame</i>	150
Agedashi Tofu (揚げ出し豆腐) 🥜🐟 <i>Crispy Deep-Fried Tofu served in a Flavorful Umami Sauce</i>	150

TEMPURA & KATSU (天ぷら & かつ)

Kurobuta Tonkatsu (黒豚とんかつ) ✨🥚 <i>Deep-Fried Berkshire Pork Cutlet</i>	500
Ebi Tempura (海老天麩羅) 🦞🥚 <i>Shrimp Tempura</i>	450
Tempura Moriawase (天麩羅盛り合わせ) 🦞🥚 <i>Assortment of Seafood and Vegetables Tempura</i>	450

SALAD (サラダ)

- Wagyu Shabu Salad (和牛しゃぶサラダ)** ✿ 🥜 🌾 🥛 560
Wagyu Slice Beef Shabu Shabu with Vegetables and Salad Dressing
- Kaisen Salad (海鮮サラダ)** ✿ 🐟 🦀 🥜 480
Mixed Seafood Sashimi Salad with Japanese Dressing
- Caesar Salad (シーザーサラダ)** 🥜 🥚 🐟 🥛 280
*Green Salad of Romaine Lettuce and Croutons Dressed with Lemon Juice
 Olive Oil, Anchovies, Dijon Mustard and Parmesan Cheese*

NOODLES (麺)

- Niku Udon (肉うどん)** 🌾 🥜 380
*Japanese Noodle Soup with Thick Wheat Noodles
 Topped with Tender Sliced Beef*
- Cold or Hot Tempura Udon** 🌾 🦀 🥜 380
(冷たい/暖かい天婦羅うどん)
*Japanese Noodle Soup with Thick Wheat Noodles
 Topped with Crunchy Tempura*
- Cold or Hot Tempura Soba** 🌾 🦀 🥜 350
(冷たい/暖かい天婦羅そば)
*Japanese Noodle Soup with Buckwheat Noodles
 Topped with Crunchy Tempura*
- Curry Nanban Udon (カレー南蛮うどん)** 🌾 🥜 350
*Japanese Noodle Thick Wheat Noodles
 Topped with Curry Sauce and pieces of Green Onions*



ROLL SUSHI (巻寿司)

Unagi Roll Sushi (鰻ロール寿司) ❸ 🐟 🦀 🥚	680
<i>Seaweed Roll Sushi Filled with Japanese Grilled Eel and Egg</i>	
Salmon Roll Sushi (サーモンロール寿司) ❸ 🐟 🦀 🥚	450
<i>Seaweed Roll Sushi Filled with Salmon, Egg and Crab Stick</i>	
California Roll Sushi (カリフォルニアロール寿司) 🐟 🦀 🥚	380
<i>Inside-out Roll Sushi Filled with Cucumber, Crab Stick, Egg, and Avocado Sprinkled with Tobiko</i>	
Saba Roll Sushi (鯖ロール寿司) ❸ 🐟 🦀 🥚	380
<i>Seaweed Roll Sushi Filled with Saba</i>	

SASHIMI (刺身)

Otoro Sashimi (本鮪大トロ刺身) 🐟 🥚	1,080
<i>Fatty Tuna Sashimi</i>	
Chutoro Sashimi (本鮪中トロ刺身) 🐟 🥚	780
<i>Medium Fatty Tuna Sashimi</i>	
Maguro Akami Sashimi (本鮪赤身の刺身) 🐟 🥚	580
<i>Blue Fin Tuna Sashimi</i>	
Amaebi Sashimi (甘エビ刺身) 🦀 🥚	480
<i>Japanese Sweet Shrimp Sashimi</i>	
Hamachi Sashimi (ハマチ刺身) 🐟 🥚	450
<i>Yellowtail Sashimi</i>	
Madai Sashimi (真鯛刺身) 🐟 🥚	450
<i>Japanese Red Sea Bream Sashimi</i>	
Shime Saba Sashimi (サーモン刺身) 🐟 🥚	380
<i>Japanese Cured Mackerel Fillet Sashimi</i>	
Salmon Sashimi (サーモン刺身) 🐟 🥚	350
<i>Fresh Salmon Sashimi</i>	
5 Kinds of Sashimi (お刺身5種盛り合わせ) 🐟 🦀 🥚	1,480
<i>Assortment of 5 Kinds of Sashimi</i>	
3 Kinds of Sashimi (お刺身3種盛り合わせ) 🐟 🦀 🥚	880
<i>Assortment of 3 Kinds of Sashimi</i>	

❸ Signature Dish 🥜 Peanuts 🌳 Tree Nuts 🐟 Fish 🦀 Shellfish 🥚 Soy 🌾 Wheat 🥛 Milk 🥚 Eggs

食物アレルギーや食物不耐症をお持ちのお客様は、スタッフまでお申し付けください。
Please contact your server if you have any special dietary requirements, food allergies or food intolerances.

料金は全てタイバーツ表示で、別途VATとサービス料金（10%）がかかります。
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GRILLED (焼き)

Gindara Yaki (銀ダラ焼き)

Grilled Silver Cod Fish

Saikyo Yaki (西京焼き) ✿ 🐟 🥜 🥚

Grilled Miso-Marinated Silver Cod

880

Shio Yaki (塩焼き) 🐟

Grilled Silver Cod Seasoned with Salt

780

Teriyaki (照り焼き) 🐟 🥜

Grilled Silver Cod Glazed with Teriyaki Sauce

780

Salmon Yaki (サーモン焼き)

Grilled Salmon

Shio Yaki (塩焼き) 🐟

Grilled Salmon Seasoned with Salt

380

Teriyaki (照り焼き) 🐟 🥜

Grilled Salmon Glazed with Teriyaki Sauce

380

Salmon Kabuto Yaki (サーモン兜焼き)

Grilled Salmon

Shio Yaki (塩焼き) 🐟

Grilled Salmon Head Seasoned with Salt & Black Pepper

280

Teriyaki (照り焼き) 🐟 🥜

Grilled Salmon Head Glazed with Teriyaki Sauce

280

Wagyu Steak (和牛ステーキ) ✿

Grilled Wagyu Beef Seasoned with Salt & Black Pepper

980

Australian Wagyu Steak

(オーストラリア和牛ステーキ)

Grilled Australian Wagyu Beef Seasoned with Salt & Black Pepper

780

Kurobuta Steak (黒豚ステーキ) ✿

Grilled Berkshire Pork Seasoned with Salt & Black Pepper

380

Chicken Steak (チキンステーキ)

Grilled Chicken Seasoned with Salt & Black Pepper

280

Unagi Kabayaki (鰻蒲焼き) ✿ 🐟 🥜

Grilled Japanese Eel Drenched in Thick and Sweet Soy Sauce

780

Unagi Shirayaki (鰻白焼き) 🐟

Grilled Japanese Eel Seasoned with Salt

780



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RICE DISHES (ご飯メニューあり)

Wagyu Steak Jyu (和牛ステーキ重) <i>Rice Topped with Wagyu Beef Steak Served in Japanese Box</i>	980
Wagyu Karubi Jyu (和牛カルビ重) 🥜 <i>Rice Topped with Wagyu Karubi Beef Served in Japanese Box</i>	980
Kaisen Jyu (海鮮重) 🐟🦀🥜 <i>Rice Topped with Seafood Sashimi Served in Japanese Box</i>	980
Ikura Jyu (いくら重) 🐟🥜 <i>Rice Topped with Ikura Served in Japanese Box</i>	980
Unagi Jyu (鰻重) 🌸🐟🥜 <i>Rice Topped with Grilled Japanese Eel Served in Japanese Box</i>	880
Tempura Jyu (天麩羅重) 🐟🦀🥜🌾🥚 <i>Rice Topped with Assortment of Seafood and Vegetables Tempura Served in Japanese Box</i>	580
Salmon Ikura Jyu (サーモンいくら重) 🌸🐟🥜 <i>Rice Topped with Salmon Sashimi and Ikura Served in Japanese Box</i>	580
Katsu Jyu (カツ重) 🥜🌾🥚 <i>Rice Topped with Katsu Served in Japanese Box</i>	380
Unagi Hitsumabushi (鰻ひつまぶし) 🌸🐟🥜 <i>Rice Bowl Topped with Grilled Japanese Eel Served with Japanese Condiments and Dashi & Seaweed Soup</i>	980
Wagyu Hitsumabushi (和牛ひつまぶし) 🌸🥜 <i>Rice Bowl Topped with Grilled Wagyu beef Served with Japanese Condiments and Dashi & Seaweed Soup</i>	980
Salmon Hitsumabushi (サーモンひつまぶし) 🌸🐟🥜 <i>Rice Bowl Topped with Grilled Salmon Served with Japanese Condiments and Dashi & Seaweed Soup</i>	580
Tori Hitsumabushi (鶏ひつまぶし) 🥜 <i>Rice Bowl Topped with Grilled Chicken Served with Japanese Condiments and Dashi & Seaweed Soup</i>	380
Katsu Curry Rice (カツカレー) 🥜🌾🥚 <i>Japanese Curry Topped with Katsu Served with Rice</i>	380



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SIDE MENU (サイドメニュー)

Rice (ご飯)	50
<i>Japanese Steamed Rice</i>	
Miso Soup (お味噌汁) 🥬🐟	40
<i>Traditional Japanese Soup of Miso Paste, Dashi Seaweed and Tofu</i>	

DESSERT (デザート)

Imo Kintsuba (芋きんつば) 🍠	140
<i>Sweet Potato Wrapped with Wheat-Four Dough</i>	
Yuzu Sorbet (ゆずシャーベット)	110
<i>Japanese Yuzu Sorbet</i>	
Matcha Cream Cake (抹茶クリームケーキ) 🍵🍰	100
<i>Japanese Green Tea Cream Cake</i>	
Mochi Isobeyaki (餅磯辺焼き) 🍡🔥	80
<i>Grilled Mochi Covered in Soy Sauce and Wrapped in Seaweed</i>	

 Signature Dish  Peanuts  Tree Nuts  Fish  Shellfish  Soy  Wheat  Milk  Eggs


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LUNCH MENU

MAIN COURSE A at THB 490++

Yakizakana (焼き魚) 


Grilled Salmon or Mackerel Fish Fillet with Natural Salt

Tonkatsu (とんかつ) 

Deep Fried Breaded Pork Cutlet Served with Cabbage and Tonkatsu Sauce

Tempura Udon (天婦羅うどん)   

Hot Udon Noodles with Shrimp and Vegetables Tempura

Curry Udon (カレーうどん) 

Hot Udon Noodles with Japanese Curry Sauce



MAIN COURSE B at THB 690++

Osashimi (お刺身)   

Assorted 3 Different Kinds of Sashimi Served with Japanese Soya Sauce

Tempura (天婦羅)   

Assorted Deep Fried Seafood and Vegetables in Tempura Style



Kaisen Jyu (海鮮重)  

Fresh Sliced Seafood Sashimi Served on Sushi Rice

MAIN COURSE C at THB 890++

Steak (ステーキ) 

Grilled Sliced of Australian Beef Set

Unagi Jyu (うなぎ)  

Grilled Eel on Rice

**Additional Unlimited side dishes from Obanzai Buffet counter
and Coffee or Tea at THB 100++ per person**

**追加のおばんざいbuffet、コーヒーまたは紅茶
お1人様THB100++**



Signature Dish



Peanuts



Tree Nuts



Fish



Shellfish



Soy



Wheat



Milk



Eggs

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