

## 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) 🌸🐟🦀🥚	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) 🌸🐟🦀🥚	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) 🌸🐟🦀🥚	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>	

🌸 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)

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



Signature Dish



Peanuts



Tree Nuts



Fish



Shellfish



Soy



Wheat



Milk



Eggs

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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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