



At Yukinoya, the freshness and quality of Japanese flavors takes centerstage. Chef Oh has mastered the art of Japanese cuisine for over 30 years and is very proud to introduce a new contemporary menu that combine fine Japanese ingredients with a Thai twist. the perfect combination creates a one of a kind menu like no others.

Enjoy our one and only teppanyaki experience on the island or simply order our special dishes from the A la carte selection.

And since Japanese food often goes with Sake, the finest bottles for your perfect pairing have been carefully selected to sparkle your taste bud !

There is no such thing as bad food when you are hungry

お食事をお楽しみ下さい！



signature dish



vegetarian



vegan



lactose free

Please inquire with senior management if you have any dietary restrictions, allergies or special consideration.

All prices are in Thai Baht and are subject to a 10% service charge and 7% government tax



SAKE

Sake or rice wine is the national drink of Japan and possesses great value in their social life. It is also popular across the world for its affluence and complexity of flavor. This alcoholic beverage comes with numerous nutritional values if quantities are not exceeded. An art of its own.

Japan has various landscapes and wide spread regions. Different regions mean different waters, rice qualities and sake makers. Below is a quick guide to finding your tailor made sake for the evening :

Daiginjo is made from rice milled to at most, 50% of its original mass (50% of the grain and often much more, is removed). For daiginjo, a small amount of alcohol is added during fermentation. Junmai daiginjo is daiginjo grade sake to which no alcohol was added. Daiginjo is considered the purest, most complex and fragrant style of sake.

Ginjo is made from rice milled to at most 60% of its original mass (40% of the grain is removed). For ginjo, a small amount of alcohol is added during fermentation. Junmai ginjo is ginjo grade sake to which no alcohol was added. Ginjo is complex, delicate and more aromatic than junmai and honjozo.

Junmai Sake is made from rice milled to at most, 70% of its original mass; meaning that 30% of the grain is removed before brewing. Junmai sake is made from a yeast starter, steamed rice, koji rice and water; no alcohol is added to this style. The word junmai is used with other styles to indicate no added alcohol. Junmai usually has a fuller flavor and texture than non-junmai sakes.

Honjozo, like junmai, is made from rice milled to at most, 70% of its original mass (30% of the grain is removed). For honjozo, a small amount of alcohol is added during fermentation. Honjozo is usually lighter and more aromatic than junmai.



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SAKE BY THE GLASS



KOTSUZUMI Rojoh Hana Ari Tohka
Region : Ogawa // Alcohol Level: 16%

Recommended Serving Temperature: Chilled or at room temperature.

Tasting Profile: The mild flavor created by Ogawa No. 10 yeasts brings out the flavor and sweetness of the rice and enhances. This type of sake is easy for beginners and women to enjoy

By The Bottle: 720ml – 3,300 THB
By The Glass (90ml) – 590 THB
By The Carafe (180ml) – 1,100 THB

THE TAMAGAWA

Region: Kyoto // Alcohol Level: 15%

Recommended Serving Temperature: cold, room temperature or warmed.

Tasting Profile: This is a classic sake made by hand and carefully blended with Yamahai. Sitting serenely between sweet and dry, versatile over a wide temperature change and with all kinds of food, this is a habit-forming partner at the table.

By The Bottle: 720ml – 2,800 THB
By The Glass (90ml) – 350 THB
By The Carafe (180ml) – 665 THB



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TAMAGAWA Junmai Yamahai Non-filter Nama-Genshu

Region: Kyoto // Alcohol Level: 15%

Recommended Serving Temperature: Room temperature or warmed.

Tasting Profile: The first of the Tamagawa products to be made in the pre-modern fashion without adding pure yeast cultures.

They are all enjoyed for their potent, complex flavours centred on the core of acidity and umami.

By The Bottle: 720ml – 3,300 THB

BORN Tsuya Nakadori Junmai-Daiginjo

Region: Fukui // Alcohol Level: 15%

Recommended Serving Temperature: Chilled or at room temperature.

Tasting Profile: It has a mild and gentle aftertaste for a long finish. It is more interesting and delicate than the other series. It goes with sushi

By The Bottle: 720ml – 3,600 THB



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BORN Junmai 55 Karakuchi

Region: Fukui // Alcohol Level: 15%

Recommended Serving Temperature: You can enjoy it in many way, on the rocks, room temperature or lightly warm..

Tasting Profile: Aged for a long time at ice-cold temperatures, hints of pear lychee and green apple, rounded texture with clean dry finish.

By The Bottle: 720ml – 2,900 THB

SHICHIKEN Yama no kasumi Sparkling-sake

Region: Chuba // Alcohol Level: 15%

Recommended Serving Temperature: Chilled best, room temperature OK.

Tasting Profile: Richly flavoured, slightly cloudy sparkling. The sweetness and mild acidity of kouji and the fruity scent of ginjo are made the best use of by leaving the Ori (sediment).

By The Bottle: 720ml – 2,900 THB



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BORN Hoshi “The earth”

Region : Fukui // Alcohol Level: 16%

Recommended Serving Temperature: Chilled or at room temperature.

Tasting Profile: It has a clear aroma and a deep, refreshing taste.

Junmai Daiginjo Sake is a blend of sake that has been aged at -5 ° C for 2 years at ice temperature.

By The Bottle: 500ml – 3,400 THB

TAMAGAWA Junmai-Ginjo Omachi

Region : Kyoto // Alcohol Level: 16%

Recommended Serving Temperature: warmed or at room temperature

Tasting Profile: rich tasty flavor. Clean deep & rich, medium dry finish

By The Bottle: 300ml – 1,300 THB



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TEPPANYAKI SET 鉄板焼き

Enjoy authentic Japanese cuisine cooked fresh right in front of you by our expert chef. Sit back and admire the show as we prepare state of the art ingredients. The only Teppanyaki experience in Koh Phangan.

Served with vegetable miso soup, Yasai salad and garlic fried rice.

Saga Wagyu Striploin A4 (200 grams)	3,400
Australian Beef Tenderloin (200 grams)	2,200
Australian Beef Striploin (200 grams)	1,600
US Scallops (200 grams)	1,800
Yellowfin Tuna (200 grams)	1,350
Tiger prawns	1,250
Salmon (200 grams)	1,250
Lamb chop (200 grams)	1,350
Kurobuta Pork Chops (200 grams)	1,050
Murugai (mussels – 200 grams)	950
Sea bass fillet (200 grams)	950
Chicken Hip (200 grams)	750

UDON CHILLI  1,100

Salmon, tiger prawns, US scallops

Served with pan fried udon noodles, jalapeno sauce and spicy mayonnaise












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ZENSAI 前菜 APPETIZER

EDAMAME  	140
Boiled Japanese green bean with salt	
SPICY EDAMAME  	160
Boiled Japanese green bean with salt, Japanese chili powder	
MANGO & AVOCADO SALAD ROLL   	360
Assorted lettuce salad, mango, avocado, rolled with thin cut cucumber, sesame dressing	
SASHIMI SALAD  	480
assorted lettuce salad, mixed raw seafood, seaweed seasoning, tobiko roe, wasabi soya dressing	
AVOCADO SALAD  	360
Assorted lettuce salad, avocado, sesame dressing	



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NIGIRI **握り**

"1 piece"

MATSU SUSHI		1,200
Assorted sushi nigiri and maki sushi rolls (12 pieces each)		
TOM YUM SALMON NIGIRI		120
Seared salmon nigiri sushi, tom yum mayonnaise		
TOM YUM HAMACHI NIGIRI		120
Seared Yellowtail nigiri sushi, tom yum mayonnaise		
AKAMI	Tuna, caviar	120
SAKE	Salmon, shaki wasabi	110
HAMACHI	Yellow tail, truffle puree	140
BOTAN EBI	Sweet Japanese shrimps, shaki wasabi, tobiko	120
UNAGI	Japanese eel	120
AVOCADO	Avocado 	80
HOKKIGAI	Surf clams	120
HOTATE	Japanese scallop, caviar	180



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SASHIMI 刺身

"4 pieces"

FIERY SALMON		360
Seared salmon with lemon dressing, crabmeat, salmon roe, cucumber		
HAMACHI MINT SASHIMI		380
Fresh yellowtail sashimi, chili mint dressing, white radish and shredded carrots		
CARPACCIO HAMACHI NACHI		380
Thin cut fresh Yellowtail wrapped in Chinese pear, sesame vinegar dressing, caviar		
AKAMI	Tuna	360
SAKE	Salmon	360
HAMACHI	Yellowtail	480
BOTAN EBI	Japanese sweet shrimps (2 pieces)	380
HOTATE	Japanese scallop	520
HOKKIGA	Surf clams	480



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MAKIMONO 巻き物

"6 pieces"

UNAKYU MAKI 	480
Japanese eel, cucumber, sesame sweet and teriyaki sauce	
SHRIMP BASIL ROLL 	480
Crispy shrimp, Tom yum mayonnaise, holy basil leaves, avocado and cucumber	
FRESHY ROLL 	420
Raw seafood four ways, spring onion, ponzu sauce and chili powder (without rice)	
TUNA SPICY CHEESE ROLL 	480
Tuna, cream cheese, spicy mozzarella mayonnaise, shredded dry fish and spring onion	
YASAI MAKI  	240
Seasonal assorted vegetables	
SALMON MAKI	480
Seared salmon, cucumber, avocado, salmon roe, teri yaki sauce, wasabi pickle	
TUNA MAKI	460
Tuna, avocado, sesame seed, caviar, miso sauce	
CALIFORNIA MAKI	450
Boiled shrimp, avocado, asparagus, cucumber, tobiko roe	



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AGE MOMO (deep fried) 天麩羅

"4 pieces

EBI TEMPURA	530
Tiger prawns, tentsuyu dipper	
YASAI NO MORIAWASE 	330
Assorted vegetables tempura, Tentsuyu dipper	

SHIRU MONO 代物

MISO SOUP	170
Japanese soy bean paste soup, spring onion, seaweed, mushroom	
OSUIMONO SOUP	220
Japanese clear soup with seafood, wakame seaweed, spring onion, yuzu juice	

SIDE DISHES 副食物

Steamed rice  	100
Garlic Fried rice  	180



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YUKINOYA SWEETS 沙漠

PANNA COTTA	280
Fresh mango, mango coulis and crumble	
TEPPANYAKI PINEAPPLE 	240
Grilled teppanyaki and local herbs ice cream	
THE LOCAL FRUIT	220
Our seasonal and local daily selected fresh fruit	

ICE CREAMS and SORBETS 製造機 90

Coconut	Strawberry
Vanilla	Lime 
Chocolate	Mango 
Matcha Green Tea	Lemongrass
Rum Raisin	Yuzu
Passion Fruit	



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