



At Yukinoya, culinary traditions of Japan shine in every dish. From organic meats and sustainably caught fish to regeneratively farmed local rice and vegetables, only the finest ingredients find their way onto the menu to create contemporary dishes that blend Japanese finesse with Thai boldness in a perfect dance of flavours.

Choose from delectable sushi and sashimi, matched to the complex mouthfeel of sake from our expansive collection, or experience the island's only live teppanyaki show to fully appreciate the craftsmanship that goes into each dish.

“In the harmony of flavours, we find the essence of life.”

# ZEN PRESTIGE

## SET MENU

4,500

### SALMON TSUKE TEMAKI TEMPURA

Salmon, Onion, Nori, Tartar Sauce

### HOKKAIDO HOTATE

Hotate Scallop, Bell Pepper, Mango, Shiso Salsa, Black Caviar

### TRIPLE CROWN

Tuna Truffle Nigiri, Madai Sashimi, Blue Crab Maki


### SAGA WAGYU STRIPLOIN A5 or TIGER PRAWN

Served With

Soy Soup, Beef Fried Rice, Grilled Vegetables

### MATCHA VELVET CHEESECAKE

Matcha Mousse, Cream Cheese, White Sponge, Chocolate

 Signature Dish  Vegetarian  Vegan  Lactose Free  Nuts  Gluten Free  Locally Sourced

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# ZEN HARMONY

## SET MENU

2,850

### TUNA TATAKI

Seared Yellowfin Tuna, Tosaka Seaweed, Green Apple, Caviar, Kinoko Sauce

### SUSHI MORIAWASE

Salmon Nigiri, Hamachi Sashimi, California Maki

### ANGUS STRIPLOIN MB3+ or US SCALLOPS

Served With

Kimchi Fried Rice, Dashi Soup, Grilled Mushroom

### HOKKAIDO TIRAMISU

Mascarpone Cheese, Ladyfingers, Kahlúa Coffee, Hokkaido Milk

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# TEPPANYAKI SET

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.

## MEAT







Kagoshima Wagyu A5 Tenderloin (200 Grams)	3,800
Saga Wagyu A5 Striploin (200 Grams)	3,400
Saga Wagyu A5 Ribeye (200 Grams)	3,200
Australian T - Bone (500 Grams)	2,900
Australian Beef Tenderloin (200 Grams)	2,200
Australian Beef Striploin (200 Grams)	1,600
Lamb Chop (200 Grams)	1,350
Kurobuta Pork Chop (200 Grams)	1,050
Chicken Hip (200 Grams)	750

## SEAFOOD

Phuket Lobster (500-600 Grams) 🌿	2,900
US Scallops (200 Grams)	1,800
Yellowfin Tuna (200 Grams)	1,350
Tiger Prawns (200 Grams) 🌿	1,250
Salmon (200 Grams)	1,250
Seabass Fillet (200 Grams) 🌿	950


## VEGETABLE

Tofu 🌿	590
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# NOODLE

<b>GYU YAKI UDON</b>	<b>990</b>
Inaniwa Udon Noodles, Sear Beef Striploin, Salmon Roe, Black Caviar, Onion Mentaiko, Tobiko, Spring Onion, Galic Chips, Jalapeno Sauce	
<b>SEAFOOD YAKI UDON</b>	<b>950</b>
Inaniwa Udon Noodles, US Scallop, Crab meat, Salmon Roe, Black Caviar Popped Rice, Mentaiko, Tobiko, Spring Onion, Jalapeno Sauce	
<b>GYU RAMEN</b> 	<b>890</b>
Udon Noodles, Sear Beef Striploin, Nori, Egg, Spring Onion, Galic Chips Shimeji Mushroom, onion, Miso Soup	

# SIDE DISH

Steamed Rice 	100
Garlic Fried Rice 	190
Kimchi Fried Rice 	190
Teppan Vegetables 	180
Grilled Mushrooms 	160
Green Asparagus 	160




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# ZENSAI

## (APPETIZER)





<b>EDAMAME</b>    	140
Salt or Japanese Chili Powder	
<b>VEGETABLE GYOZA</b>  	240
Cabbage, Carrot, Asparagus, Wasabi, Gyoza Sauce	
<b>TORI GYOZA</b>  	290
Chicken Hip, Cabbage, Onion, Chives, Wasabi, Gyoza Sauce	
<b>AVOCADO SALAD</b>  	360
Garden Salad, Beetroot, Carrot, Avocado, Sesame Dressing	
<b>AVOCADO MANGO ROLL</b>  	370
Avocado, Mango, Cucumber, Beetroot, Garden Salad, Sesame Dressing	
<b>TUNA TRUFFLE CEVICHE</b>	480
Tuna, Truffle Puree, Fried Shiitake, Nori Tempura, Sesame seed, Goma Dressing	
<b>SASHIMI SALAD</b> 	490
Garden Salad, Salmon, Tuna, Hamachi, Chuka Wakame, Salmon Roe, Sesame Seed, Wasabi Dressing	
<b>ROCK SHRIMP SALAD</b>	510
Prawn Tempura, Garden Salad, Beetroot, Carrot, Spring Onion, Spicy Yuzu Mayo	

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# SHIRU MONO



(SOUP)

- GYU**  420  
Beef Broth, Beef Striploin, Spring Onion, Wakame,  
Garlic, Mushroom, Onion
- AJI NO TSUBOMI SHOYU**  250  
Japanese Soy Soup, Hamachi, Tofu, Seaweed,  
Mushroom, Popped Rice, Yuzu
- MISO**   170  
Japanese Soy Bean Soup, Tofu, Seaweed,  
Mushroom, Spring Onion

# AGE MONO

(Deep Fried)



- EBI TEMPURA**  530  
Tiger Prawns, Tentsuyu Dipper
- YASAI NO MORIAWASE**  330  
Assorted Vegetables Tempura, Tentsuyu Dipper

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# YUKINOYA'S SIGNATURE SELECTIONS

<b>TSUKIJI SUSHI</b>  Assortment of 8 Pieces Sashimi, 6 Pieces Maki Rolls, 4 Pieces Nigiri	1,990
<b>MAGURO PARADISE</b>  Assortment of 4 Pieces Otoro Sashimi, 4 Pieces Yellowfin Tuna Nigiri	1,490
<b>SASHIMI DELUXE</b>   Assortment of 14 Pieces Sashimi	1,390
<b>TOYOSU SUSHI</b>  Assortment of 6 Pieces Nigiri, 6 Pieces Maki Roll	1,200
<b>HOTATE UME CARPACCIO</b>  Japanese Scallop, Caviar, Spring Onion, Red Chili, Radish, Tosaka Seaweed, Ume, Citrus Soy Sauce	540
<b>HAMACHI RINGO TIRADITOS</b>  Yellowtail Hamachi, Green Apple, Black Caviar, Spring Onion, Sesame, Kinoko Dressing	520
<b>TUNA TATAKI</b>  Seared Yellowfin Tuna, Salmon Roe, Red Oaks, Tosaka Seaweed, Spring Onion, Sesame, Onion, Wasabi Mayo, Gochujang Soy Sauce	510
<b>SALMON TREASURE</b>  Seared Salmon, Beetroot, Tosaka Seaweed, White Radish, Salmon Roe, Sesame, Black Caviar, Yuzu Miso Sauce	480




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# NIGIRI

## (2 PIECES)

<b>OTORO TRUFFLE NIGIRI</b> ⑧	690	<b>MADAI</b> ⑧	290
Yellowfin Tuna Belly, Truffle, Citrus Soy Vinaigrette		Japanese Snapper, Kizami Wasabi, Salmon Roe, Sesame, Nigiri Sauce	
<b>OTORO</b> ⑧	550	<b>YELLOWTAIL</b> ⑧	270
Yellowfin Tuna Belly, Kizami Wasabi, Black Caviar		Yellowtail Hamachi, Truffle, Sesame	
<b>GYU TRUFFLE NIGIRI</b> ⑧	440	<b>Tom Yum Salmon Nigiri</b> ⑧	230
Beef Striploin, Truffle, Truffle Teriyaki Sauce		Seared Salmon Nigiri, Tom Yum Mayo, Salmon Roe	
<b>TUNA TRUFFLE NIGIRI</b> ⑧	410	<b>AKAMI</b> ⑧	230
Yellowfin Tuna, Truffle, Nigiri Sauce		Yellowfin Tuna, Black Caviar, Spring Onion, Miso Sauce	
<b>HOTATE</b> ⑧	410	<b>UNAGI</b> ⑧	230
Japanese Scallop, Yuzu Kosho, Black Caviar, Teriyaki Sauce		Japanese Eel, Sesame, Teriyaki Sauce	
<b>GYU</b> ⑧	320	<b>SAKE</b> ⑧	210
Beef Striploin, Tobiko, Black Caviar, Crispy Onion, Truffle Teriyaki Sauce		Salmon, Kizami Wasabi, Salmon Roe	
<b>BOTAN EBI</b> ⑧	290	<b>INARI</b> ⑧	160
Japanese Sweet Shrimp, Yuzu Kosho, Tobiko		Seasoning Tofu, Sesame Seeds, Spring Onion, Den miso	

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# SASHIMI

(4 PIECES)  

<b>OTORO</b> Yellowfin Tuna Belly	990
<b>HOTATE</b> Japanese Scallop	520
<b>YELLOWTAIL</b> Yellowtail Hamachi	480
<b>MADAI</b> Japanese Snapper	440
<b>BOTAN EBI</b> Japanese Sweet Shrimp	380
<b>AKAMI</b> Yellowfin Tuna	360
<b>SAKE</b> Salmon Trout	360

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# MAKI MONO

(6 PIECES)

<b>GYU MAKI</b> Beef Striploin, Mozzarella Cheese, Cucumber, Avocado, Crispy Onion, Caviar, Tobiko, Truffle Teriyaki	690
<b>CRUNCHY SALMON SPICY CHEESE MAKI</b> Salmon, Avocado, Cream Cheese, Cucumber, Tobiko, Dry Fish, Spicy Mayo	510
<b>CALIFORNIA MAKI</b> ⑧ Japanese Shrimp, Crab Meat, Red Oaks, Cucumber, Avocado, Tobiko	510
<b>TEMPURA MAKI</b> Salmon, Tuna, Hamachi, Cucumber, Avocado, Cream Cheese, Tobiko, Tempura Flakes, Mentaiko Sauce	510
<b>CRUNCHY SHRIMP TOM YUM MAKI</b> 🌿 Crispy Shrimp Tempura, Cucumber, Avocado, Tobiko, Basil, Tom Yum Mayo	490
<b>SALMON MAKI</b> ⑧ Salmon, Avocado, Cucumber, Kizami Wasabi, Salmon Roe, Teriyaki Sauce	480
<b>TUNA MAKI</b> ⑧ Yellowfin Tuna, Cucumber, Black Caviar, Spring Onion, Sesame, Miso Sauce	480
<b>CRISPY RICE TUNA TARTARE</b> ⑧ Yellowfin Tuna, Crispy Sushi Rice, Black Caviar, Chilli, Popped Rice, Truffle Mayo	440
<b>INARI MAKI</b> 🌿🍃 Seasoning Tofu, Avocado, Cucumber, Spring Onion, Sesame, Den Miso	290
<b>YASAI MAKI</b> 🌿🍃⑧⑧ Cucumber, Avocado, Beetroot, Carrot, Sesame	240

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# YUKINOYA'S SWEETS

**MATCHA MOUSSE** 420  
Matcha Cream, Sponge Cake, Feuillet, Mix Gel,  
Strawberry Sauce, Ice Cream Matcha

**SACHERTORTE** 400  
Chocolate Sponge, Chocolate Mousse Rum, Raspberry Jelly,  
Caramel Sauce, Ice Cream Vanilla, Fresh Strawberries

**MOCHI STRAWBERRY** 350  
Fresh Strawberries, O Ba Leaf, Strawberry Puree

**JAPANESE CHEESE** 320  
Cream Cheese, Vanilla Rum Sauce, Sakura Raspberry gel,  
Ice Cream Vanilla

**HOKKAIDO YUZU** 300  
Hokkaido Cream Orange, Yuzu Juice, Whipping Macarons

**TROPICAL FRUIT PLATTER** 220  
Assorted Seasonal Fruit Platter

## FROZEN TREATS 90

Strawberry 🍓  
Passion Fruit 🍌🌿🌱  
Vanilla  
Lime 🍋🌿🌱  
Chocolate

Mango 🍌🌿🌱  
Matcha Green Tea  
Lemongrass 🍋🌿🌱  
Rum Raisin  
Yuzu Sorbet 🍋🌿🌱

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# The Grand Adventure of Mariage Frères

Mariage Frères invites you to share its passion, to travel through an emotional and nostalgic world of tea by discovering a particular so called the French Art of tea

## BLACK TEA

**Marco Polo** 220  
Fragrances of Chinese and Tibetan flowers lend it a uniquely velvety taste. Its extraordinary bouquet makes Marco Polo the most legendary of flavored teas.

## GREEN TEA

**Fuji-Yama** 220  
A green tea for connoisseurs, grown near Mount Fuji. Its fine leaves, grand aroma, and subtle taste indicate its outstanding quality.

**Sakura** 220  
This enchanting green tea captures all the pure emotions of a walk around the trees in full bloom. The petals flutter in the wind like a kaleidoscope of colourful butterflies, filling the air with their captivating scents, promising happiness and rejuvenation. In the cup, a liqueur like silk offers its refreshing notes to the palate, leaving an elusive fruity resonance.

## RED TEA

**Rouge Metis** 220  
This 'cross-breed', as its name implies, is a fine hybrid of red tea with fruit, citrus fruit, spices, and flowers. A heady bouquet, 100% theine-free.

## THAI-INSPIRED TEA

**Eléphant Blanc** 220  
According to a legend from Siam, the capture of a magnificent 'White Elephant' guarantees the king a long and prosperous reign. This sentimental blend is composed of essences of wild spices.

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# SAKE

Sake, also known as rice wine, is Japan's national drink and holds significant value in Japanese social culture. Revered for its rich and complex flavors, sake has gained popularity worldwide. When enjoyed in moderation, it also offers various nutritional benefits, making it an art form in its own right.

Japan's diverse landscapes and regions contribute to the unique characteristics of its sake, as different waters, rice qualities, and brewing techniques define the local varieties. Below is a quick guide to help you find your ideal sake for the evening:

**Daiginjo:** Made from rice milled to 50% or less of its original size (with 50% or more of the grain removed), Daiginjo is considered the purest, most complex, and fragrant style of sake. A small amount of alcohol is added during fermentation. Junmai Daiginjo is a variant with no added alcohol, offering an even more refined taste.

**Ginjo:** Produced from rice milled to 60% or less of its original size (removing 40% of the grain), Ginjo is known for its complexity and delicate aromas. Like Daiginjo, a small amount of alcohol is added during fermentation. Junmai Ginjo is a non-alcohol-added version, and is more aromatic and nuanced compared to Junmai and Honjozo.

**Junmai:** This sake is made from rice milled to 70% or less of its original size (removing 30% of the grain). Junmai is brewed using only rice, water, yeast, and koji, with no added alcohol. It typically has a fuller flavor and richer texture compared to other styles.

**Honjozo:** Similar to Junmai, Honjozo is made from rice milled to 70% or less of its original size. However, a small amount of alcohol is added during fermentation, resulting in a sake that is lighter and more aromatic than Junmai.

# SAKE

## TAMAGAWA Junmai Ginjo Iwai

**Region:** Kyoto      **Alcohol Level:** 16-17%

**Recommended Serving Temperature:**

Room temperature or slightly warmed.

**Tasting Profile:** This full-bodied, intense sake complements Western cuisine beautifully. It offers a bright citrusy freshness with subtle hints of nuts.

By Bottle: 720ml      THB 3,200  
By Glass 90ml      THB 590  
By Carafe 180ml      THB 1,100



## BORN Tsuya Nakadori Junmai-Daiginjo

**Region:** Fukui      **Alcohol Level:** 15%

**Recommended Serving Temperature:**

Chilled or at room temperature.

**Tasting Profile:** This sake offers a mild, smooth aftertaste with a long, lingering finish. More delicate and nuanced than other sakes, it pairs beautifully with sushi.

By Bottle: 720ml      THB 3,600



# SAKE

## KOTSUZUMI Rojoh Hana Ari Tohka

**Region:** Ogawa    **Alcohol Level:** 16%

**Recommended Serving Temperature:**  
Chilled or at room temperature.

**Tasting Profile:** The subtle flavours brought out by Ogawa No. 10 yeast highlight the natural sweetness of the rice, making this sake approachable and enjoyable for beginners.

By Bottle: 720ml    THB 3,300



## SHICHIKEN Yama no kasumi Sparkling-sake

**Region:** Chiba    **Alcohol Level:** 15%

**Recommended Serving Temperature:**  
Chilled best, room temperature OK.

**Tasting Profile:** A richly flavoured, slightly cloudy sparkling sake. The sweetness and mild acidity from the koji, combined with the fruity aroma of Ginjo, are enhanced by leaving the ori (sediment) intact.

By Bottle: 720ml    THB 2,900

