



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

4,200

SALMON TSUKE TEMAKI TEMPURA

Salmon, Onion, Seaweed, Tartar Sauce

HOKKAIDO HOTATE

Hotate, 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

Please inquire with our team if you have any dietary restrictions, allergies or special consideration.
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ZEN HARMONY

SET MENU

2,750

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

Saga Wagyu A4 Striploin (200 Grams)	3,400
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 (300 Grams) 📍	1,250
Salmon (200 Grams)	1,250
Seabass Fillet (200 Grams) 📍	950

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TEPPANYAKI SET





Inaniwa Mentaiko

950

Inaniwa Noodles, US Scallop, Salmon Roe, Popped Rice, Mentaiko, Jalapeno Sauce

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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YUKINOYA'S SIGNATURE SELECTIONS

Tsukiji Sushi 	1,990
Assortment of 8 Sashimi, 6 Maki Rolls, 4 Nigiri	
Maguro Paradise 	1,490
Assortment of 4 Otoro Sashimi, 4 Tuna Akami Nigiri	
Toyosu Sushi 	1,200
Assortment of 6 Nigiri, 6 Pieces Maki Roll	
Hotate Ume Carpaccio 	540
Japanese Scallop, Caviar, Spring Onion, Red Chili, Radish, Tosaka Seaweed, Ume, Citrus Soy Sauce	
Hamachi Ringo Tiraditos 	520
Yellowtail Hamachi, Green Apple, Black Caviar, Spring Onion, Kinoko Dressing	
Salmon Treasure	480
Seared Salmon, Beetroot, Tosaka Seaweed, White Radish, Salmon Roe, Sesame, Yuzu Miso Sauce	




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NIGIRI

(2 PIECES)

Otoro Truffle Nigiri 	690
Yellowfin Tuna Belly, Truffle, Citrus Soy Vinaigrette	
Otoro 	550
Yellowfin Tuna Belly, Kizami Wasabi, Black Caviar	
Tuna Truffle Nigiri 	410
Yellowfin Tuna, Truffle, Nigiri Sauce	
Scallop Hotate 	410
Japanese Scallop, Yuzu Kosho, Black Caviar, Teriyaki Sauce	
Madai 	290
Japanese Snapper, Kizami Wasabi, Salmon Roe, Sesame, Nigiri Sauce	
Yellowtail	270
Yellowtail Hamachi, Truffle, Sesame	
Tom Yum Salmon Nigiri	230
Seared Salmon Nigiri, Tom Yum Mayo, Salmon Roe	
Akami 	230
Yellowfin Tuna, Black Caviar, Spring Onion, Miso Sauce	
Unagi 	230
Japanese Eel, Sesame, Teriyaki Sauce	
Sake 	210
Salmon, Kizami Wasabi, Salmon Roe	





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SASHIMI

(4 PIECES)  

Otoro Yellowfin Tuna Belly	990
Hotate Japanese Scallop	520
Yellowtail Yellowtail Hamachi	480
Madai Japanese Snapper	440
Botan Ebi Japanese Sweet Shrimp	380
Akami Yellowfin Tuna	360
Sake Salmon	360

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MAKI MONO

(6 PIECES)

Crunchy Salmon Spicy Cheese Maki	510
Salmon, Avocado, Cream Cheese, Cucumber, Tobiko, Dry Fish, Spicy Mayo	
California Maki	510
Japanese Shrimp, Crab Meat, Asparagus, Cucumber, Avocado, Tobiko	
Crunchy Shrimp Tom Yum Maki 	490
Crispy Shrimp Tempura, Cucumber, Avocado, Tobiko, Basil, Tom Yum Mayo	
Salmon Maki	480
Salmon, Avocado, Cucumber, Kizami Wasabi, Salmon Roe, Teriyaki Sauce	
Tuna Cheese Maki	480
Yellowfin Tuna, Cream Cheese, Dry Fish, Teriyaki Sauce, Mozzarella Mayo	
Tuna Maki 	480
Yellowfin Tuna, Cucumber, Black Caviar, Spring Onion, Sesame, Miso Sauce	
Crispy Rice Tuna Tartare	440
Yellowfin Tuna, Crispy Sushi Rice, Black Caviar, Truffle Mayo	
Yasai Maki    	240
Cucumber, Asparagus, Avocado, Beetroot, Sesame	


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ZENSAI

(APPETIZER)

Edamame    	140
Salt or Japanese Chili Powder	
Avocado Salad   	360
Garden Salad, Pickled Red Radish, Avocado, Sesame Dressing	
Avocado Mango Roll   	370
Avocado, Mango, Cucumber, Beetroot, Garden Salad, Sesame Dressing	
Tuna Truffle Ceviche 	480
Tuna, Truffle Paste, Dried Shiitake, Nori Tempura, Goma Dressing	
Sashimi Salad 	490
Sashimi Seafood Salad, Wakame, Salmon Roe, Wasabi Dressing	
Rock Shrimp Salad 	510
Prawn Tempura, Garden Salad, Spring Onion, Spicy Yuzu Mayo	

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SHIRU MONO

(SOUP)

Aji No Tsubomi Shoyu  250

Japanese Soup, Hamachi, Tofu, Seaweed, Mushroom, Popped Rice, Yuzu Kosho

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


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YUKINOYA'S SWEETS

Caramel Chocolate Mousse   480



Dark Chocolate, Salted Caramel, Rum, Sponge Cake

Yuzu Sensation    420


Zing Yuzu Custard, Chocolate Ganache, Macadamia Nuts Crumble

Panna Cotta    280

Mango Panna Cotta, Jelly, Cashew Nut Soil, Mango Sorbet

Teppanyaki Pineapple     240

Caramelized Teppanyaki Pineapple, Lemongrass Sorbet

Tropical Fruit Platter     220

Assorted Seasonal Fruit Platter

Frozen Treats 90



Strawberry

Vanilla

Chocolate



Matcha Green Tea

Rum Raisin






Passion Fruit  

Lime  

Mango  

Lemongrass  

Yuzu  

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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

