

LUNCH SET MENU

3 Courses at 1,250++ per person

Select 2 starters, 1 main course and 1 dessert

STARTER

CHEF'S CHOICE OF SASHIMI (S) 4 Pieces

TUNA TATAKI (S)(N) Seared Tuna with Ponzu Sauce, Chilli Pepper, Edamame, Spring Onions

SALMON TARTARE (S)(N) Soy Wasabi Marinated Salmon Tartare with Avocado

KANI SALAD (S) Mesclun Salad with Snow Crab and Wasabi Soy Dressing

KANPACHI CARPACCIO (S) Thinly Sliced Amber Jack Fish with Yuzu Kosho Dressing

CALIFORNIA ROLL (S) Crab Meat, Avocado, Cucumber, Kaiware, Mayonnaise, Ebiko

MISO SOUP (V) Soybean Paste Soup, Tofu, Wakame Seaweed

NASU AGEDACHI (A) Fried Eggplant in Dachi Base Sauce, Grated Ginger

TAKO SU (S) Marinated Octopus, Cucumber, Wakame Seaweed, Tozasu Dressing

CRISPY AJI (S) Deep-Fried Japanese Horse Mackerel with Tonkatsu Sauce

MAIN COURSE

CHEF'S CHOICE OF SUSHI (S) 7 Pieces

KAISEN BARA CHIRASHI (S) Mixed Seafood on Sushi Rice, Shiso Leaf

EBI TEMPURA (S)(A) Deep-Fried Battered Shrimps, Tempura Sauce

TORI TERIYAKI (A) Grilled Chicken with Teriyaki Sauce, Hajikami

SUZUKI TERIYAKI (S)(A) Glazed Seabass with Teriyaki Sauce and Mixed Mushrooms

EBI CREAM KOROKKE (S) Shrimp Cream Croquettes, Mesclun Salad, Tonkatsu Sauce

BEEF SHOGA YAKI Stir-Fried Australian Beef with Ginger Sauce and Vegetables

TONKATSU (P) Deep-Fried Pork Loin with Bread Crumb and Salad

DESSERT

JAPANESE RARE CHEESECAKE (N) Cream Cheese Egg Cake, Shine Muscat Grapes, Yuzu Gel

ICE CREAM Vanilla, Sesame, Chocolate, Strawberry, Green Tea, Coconut

SORBET Yuzu Citrus, Passion Fruits, Raspberry, Mango, Lychee

(V) Vegetarian (P) Pork (S) Seafood (N) Nut (A) Alcohol

Prices is in Thai Baht inclusive of 10% service charge and applicable government tax
Please inquire with senior management if you have any dietary restrictions, allergies, or special considerations