

SALAD

SHINTARO SASHIMI  S	780
Fresh Sashimi Salad, Avocado, Wasabi Soy Dressing	
UMINOSACHI SALAD  S	550
Seafood, Seaweed, Mixed Garden Lettuce, Shintaro Original Dressing	
SHOJIN SALAD  V	380
Fresh Tofu Salad, Avocado, Sesame Soy Dressing	
YAWARA MISO SALAD S	490
Crispy Soft Shell Crab Salad, White Miso Dressing	

SOUP

KAIZEN SUMASHIWAN S	390
Seafood in Dashi Clear Soup, Mitsuba	
AKADASHI V	190
Dark Bean Paste Soup, Nameko Mushrooms	
MISO SOUP S V	190
Bean Paste Soup, Tofu, Wakame Seaweed	

STARTER

ANKIMO	490
Anglerfish Liver Paté, Wakame, Grated Chili Daikon, Ponzu	
HAMAGURI SAKAMUSHI S	390
Sake Steamed Hamaguri Clams in Dashi Soup	
SHIRAUO KARAAGE S	380
Crispy Fried Sliver Fish, Ponzu Dip	
ABURI EI HIRE S	380
Grilled Ray Fin, Spicy Mayo Dip	
AGEDASHI TOFU V	240
Deep-Fried Bean Curd, Soy Sauce, Bonito Flakes	
EDAMAME V	240
Boiled Young Soy Beans	
NASU DENGAKU  V	230
Miso Glazed Grilled Eggplant, Sesame	
TAMAGOYAKI V	180
Japanese Style Egg Omelet	

CARPACCIO

AKAEBI MISO TRUFFLE	950
Red Shrimp, Black Truffle Miso Sauce Caviar, Ohba Julienne	



SHINTARO HIGHLIGHT

RED DRAGON ROLLS  S	
Spicy Tuna, Shrimp, Eel, Tempura Drop, Crispy Shallot	
770	

SPICY TUNA TEMPURA SUSHI  S	
Spicy Tuna Rolls Tempura, Asparagus, Sweet Soy Sauce	
520	

YAWARAKANI MAKI  S	
Crispy Soft Shell Crab Rolls	
480	

CALIFORNIA ROLLS S	
Crab Stick, Avocado, Cucumber, Sprouts, Mayonnaise	
400	

LOBSTER ROLLS  S	
Lobster, Garlic Cream, Avocado, Spring Onion	
830	

FOIE GRAS TROPICAL SUSHI  S	
Foie Gras, Mango, Black Sesame	
820	

S&S SCALLOP ROLLS  S	
Spicy & Smoked Scallop, Avocado, Black Sesame	
480	

CRAZY SUSHI  S	
Eel, Cucumber Rolls, Avocado, Sweet Soy Sauce	
430	

SUSHI/SASHIMI MORIAWASE

GINZA S	2,900
Otoro, Chutoro, Shake, Hamachi, Madai, Unagi, Uni, Ikura and Negitoro Maki	
ROPPONGI S	1,600
Maguro Akami, Shake, Anago, Hotategai, Kanpachi, Ikura and Tekka Maki	
<i>Served with Miso Soup or Akadashi Soup</i>	
AOYAMA  S	3,500
Otoro, Chutoro, Shake, Hamachi, Shimaaji, Akaebi, Hotate	
HARAJUKU S	1,800
Maguro Akami, Shake, Kanpachi, Madai, Hokkigai, Amaebi	
<i>Recommend: Sashimi MORIAWASE for Sharing 2 Persons</i>	

TARTARE

MAGURO TARTARE S	550
KARAMISO	
Spicy Tuna Tartare, Fresh Kaiso Seaweed Grain Moro Miso, Toasted Nori	
SALMON TARTARE & S	550
AVOCADO	
Soy Wasabi Salmon Tartare Avocado, Olives	

USUZUKURI

MADAI USUZUKURI S	670
Thin Sliced Red Snapper, Ponzu Dip	

HOSO-MAKI/TE-MAKI

HOSO-MAKI Served 6pcs / TE-MAKI Served 1pc

NEGI TORO S	600
Tuna Fatty Belly, Spring Onion	
SHAKE AVOCADO S	400
Salmon, Avocado	
UNAKYU S	390
Grilled Fresh Water Eel, Cucumber	
NEGI SHAKE S	380
Salmon, Spring Onion	
TEKKA S	380
Tuna Back Cut	
HAMAKYU S	420
Yellowtail, Cucumber	
AVOCADO V	350
Avocado	

Prices are in Thai Baht plus 10% service charge and 7% applicable government tax.
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

V Vegetarian | **P** Pork |  Nut | **S** Seafood |  Chef Recommend

SASHIMI & SUSHI
A LA CARTE S

Sashimi Served 4 Pieces Per Order
Nigiri Sushi Served 1 Piece per Order

OTORO	2,400 440
Tuna Fatty Belly	
CHUTORO	2,100 360
Tuna Semi Fatty Belly	
UNI	1,750 540
Sea Urchin	
HAMACHI	720 210
Yellowtail	
SHIMA AJI	700 200
Travally	
KANPACHI	700 200
Amberjack	
MADAI	670 170
Red Snapper	
SHAKE	670 190
Salmon	
MAGURO AKAMI	620 190
Tuna Back Cut	
HOTATE	530 260
Hokkaido Scallop	
AKAEBI	900 250
Red Shrimp	
AMAEBI	520 150
Sweet Shrimp	
HOKKIGAI	360 180
Northern Clam	
IKURA	800 210
Salmon Roe	
UNAGI	180
Grilled Fresh Water Eel	
ANAGO	180
Grilled Sea Eel	
TAKO	290 100
Octopus	
SHIMESABA	290 90
Marinated Mackerel	
IKA	280 90
Aori Squid	
TAMAGO	90
Sweet Egg Omelet	

TEPPAN

WAGYU STEAK 	3,080
Wagyu Beef Teppan Steak, Wasabi, Garlic Sauce and Miso Barbecues	
LAMB CHOP WASABI	1,080
Lamb Chop Teppan,Truffle Wasabi Soy Caramelized	

YAKIMONO

BURIKAMA S	990
Grilled Yellowtail Collar with Salt and Lemon or House Teriyaki	
GINDARA KARAMIYAKI  S	830
Pan-Fried Atlantic Black Cod Fish Spicy Cream Sauce	

EBI TEMPURA

KAIZEN SUMASHIWAN S	560
Deep-Fried Battered Shrimps	
TEMPURA MORIAWASE S	450
Deep-Fried Battered Shrimps, Fish, Vegetables	
LOBSTER TEMPURA S	980
Whole Lobster Tempura with Truffle Yuzu Aioli, Lemon	

NOODLES

TEPPAN YAKI UDON S	590
Stir-Fried Wheat Noodles, Seafood, Vegetables	
NABEYAKI UDON S	490
Hot Pot Wheat Noodle Soup, Chicken, Spinach, Shrimp Tempura, Poached egg	
KITSUNE INANIWA UDON V	420
Inaniwa Noodle Soup, Bean Curd, Mitsuba, Wakame	
TEMPURA UDON / SOBA S	390
Wheat or Buckwheat Noodle Soup, Shrimp, Vegetable Tempura	
ZARU UDON HIMI / SOBA V	340
SARASHINA	
Cold Wheat or Buckwheat Noodles, Soy Dip	

DONBURI/RICE

YAKI SHAKE OYAKO DON S	630
Salmon Teriyaki, Salmon Roe on Steamed Rice with Miso Soup	
UNAGI DON S	850
Grilled “Kagoshima” Eel, Sweet Soy Sauce on Steamed Rice with Clear Soup	
KATSUTOJI DON	550
Soy Dashi Kurobuta Pork Cutlet, Onion, Egg Coated on Steam Rice with Miso Soup	
HOTATE KAYAKU GOHAN S	650
Shredded Scallop with Black Truffle Rice	
NINNIKU GOHAN V	220
Garlic Fried Rice	
SHIRO GOHAN V	50
Steamed Japanese Rice	

DESSERT

MATCHA LAVA CAKE	300
Green Tea Jelly, Red Bean Ice Cream	
WHITE PEACH	280
Miso Cake, Yuzu Sherbet	
YUZU BAR	270
Coconut Sorbet, Coconut Whipped Crèmeux, Yuzu Ganache	
GREEN TEA ANKO	260
Red Bean Paste, Crunchy Tuile	
JAPANESE MELON	250
Yuzu Sherbet	
ICE CREAM	
- Vanilla, Thai Tea, Chocolate, Strawberry, Green Tea, Coconut	
SHERBET	
- Lemon, Passion Fruit, Raspberry Mango, Yuzu	
Single Scoop	180
Double Scoop	230

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