

LUNCH SET MENU

3 Courses at 1,250++ per person

Select 2 starters, 1 main course and 1 dessert

STARTERS

TUNA TATAKI (N)

Seared Tuna with Shiso-Ponzu Sauce, Chili Pepper, Edamame, Kaiware Radish, Spring Onions

SALMON TARTAR

Soy Wasabi Marinaded Salmon Tartar, Avocado, Chives

EBI TEMPURA (S)

Deep Fried Battered Shrimps, Fish Broth Tempura Sauce

MARINATED SEABASS CARPACCIO (A)

Thin Sliced Marinated Sea Bass, Chili Sesame Sauce, Chili Grated White Radish

SHINTARO SALAD (N)(S)

Fresh Sashimi Salad, Avocado, Wasabi Soy Dressing

CALIFORNIA ROLL (S)

Crab Meat, Avocado, Cucumber, Sprouts, Mayonnaise

TRUFFLE WAGYU GYOZA (N)

Wagyu Beef, Asparagus, Spring Onion, Mushroom

KINOKO-ITAME (V)(N)

Pan Fried Japanese Mushrooms with Green Chili Miso Glazed

CHEF'S CHOICE OF SASHIMI (S) 4 Slices

CHEF'S CHOICE OF SUSHI (S) 4 Pieces

MISO SOUP (N)

Soybean Paste Soup, Tofu, Wakame Seaweed

MAIN COURSES

KAISEN BARA CHIRASHI (S)

Mixed Seafood on Sushi Rice, Shiso Leaf, Radish

SUSHI SET (S)

7 Pieces Sushi Selection

SHAKE TERIYAKI

Grilled Salmon Teriyaki, Rice, Pickles

BEEF YAKITORI SKEWERS (N)

Beef Skewers, Leeks, Yakitori Sauce, Rice

TONKATSU (P)

Deep Fried Pork Loin Cutlet with Salad and Rice

GRILLED CHICKEN TERIYAKI (A)

Grilled Chicken with Teriyaki Sauce, Vegetables, Rice

TEMPURA UDON (N)(S)(A)

Noodle Soup, Shrimp, Vegetables Tempura, Spring Onion

DESSERTS

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 (N) Nut (S) Shellfish (A) Alcohol

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