

## 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

#### 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