

## SALAD

**SHINTARO SASHIMI SALAD** 🍳 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, Mitsuha

**AKADASHI** V 190

Dark Bean Paste Soup, Nameko Mushrooms

**MISO SOUP** S V 190

Bean Paste Soup, Tofu, Wakame Seaweed

## STARTER

**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** 🍷

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

*Served with Miso Soup or Akadashi Soup*

**AOYAMA** 🍳 S 3,500

Otoro, Chutoro, Shake, Hamachi, Shimaaji, Akaebi, Hotate

**HARAJUKU** S 1,800

Maguro Akami, Shake, Kanpachi, Madai, Hokkigai, Amaebi

*Recommend: Sashimi MORIAWASE for Sharing 2 Persons*

## TARTARE

**MAGURO TARTARE KARAMISO** S 550

Spicy Tuna Tartare, Fresh Kaiso Seaweed Grain Moro Miso, Toasted Nori

**SALMON TARTARE & AVOCADO** S 550

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.*



## SASHIMI & SUSHI A LA CARTE S

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

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

## TEPPAN

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

## YAKIMONO

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

## EBI TEMPURA

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

## NOODLES

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

## DONBURI/RICE

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

## DESSERT

<b>MATCHA LAVA CAKE</b>	300
Green Tea Jelly, Red Bean Ice Cream	
<b>WHITE PEACH</b>	280
Miso Cake, Yuzu Sherbet	
<b>YUZU BAR</b>	270
Coconut Sorbet, Coconut Whipped Crèmeux, Yuzu Ganache	
<b>GREEN TEA ANKO</b>	260
Red Bean Paste, Crunchy Tuile	
<b>ICE CREAM</b>	
- Vanilla, Thai Tea, Chocolate, Strawberry, Green Tea, Coconut	
<b>SHERBET</b>	
- Lemon, Passion Fruit, Raspberry Mango, Yuzu	
<b>Single Scoop</b>	120
<b>Double Scoop</b>	220

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