

/OMAKASE SUSHI SET

HANAMIZUKI

2,800

Egg Tofu, Yuzu Soy Sauce, Ikura

Ankimo with Ponzu Sauce

Selected 7 Pieces of Nigiri Sushi

3 Pieces of Negitoro Maki Sushi

Hamaguri Clam in Akadashi Soup

FUJI

3,900

Fresh Oyster, Ikura

Ankimo with Ponzu Sauce, Golden Leaf

Toro Tartar, Caviar, Truffle Miso Sauce

Seafood Dobin Mushi Soup

Selected 9 Pieces of Nigiri Sushi

3 Pieces of Toro Maki Sushi

Yuzu and Melon

/SALAD

(C) SHINTARO SASHIMI SALAD 780

Mixed Sashimi Salad, Avocado,
Wasabi Soy Dressing

(N) UMINOSACHI SALAD 550

Selection of Seafood, Seaweed, Mixed Greens,
Shintaro Original Dressing

(N) (V) SHOJIN SALAD 380

Oboru Tofu Salad, Avocado,
Sesame Soy Dressing

YAWARA MISO SALAD 490

Crispy Soft Shell Crab Salad,
White Miso Dressing

(N) TOSA MIZUNA SALAD 370

Mizuna Salad, Tomato, Myoga Ginger,
Spicy Yuzu-Soya Dressing

/SOUP

LOBSTER AKADASHI 490

Half Lobster in Dark Bean Paste Soup

KAISEN SUMASHIWAN 390

Seafood in Dashi Clear Soup, Mitsuba

HAMASUI 290

Hamaguri Clam in Dashi Clear Soup, Yuzu

AKADASHI 190

Dark Bean Paste Soup, Nameko Mushrooms

MISO SOUP 190

Bean Paste Soup, Tofu, Wakame Seaweed

(V) Vegetarian (P) Pork (N) Nut (C) Chef Recommended

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/STARTER

NAMAGAKI (4 pieces) French Oysters, Ponzu, Ikura, Yuzu Tabasco	700
ANKIMO Monk Fish Liver Pate, Wakame, Grated Chili Daikon, Ponzu	490
YAKI MENTAIKO Grilled Spicy Cod Roe, Lime Wedge	450
ISOBE SHIRAUO KARAAGE Crispy Fried White Fish, Nori Flakes	380
ABURI EI HIRE Grilled Ray Wing, Spicy Mayo Dip	380
CHAWANMUSHI Shrimp, Mushroom, White Fish, Sea Eel, Gingko Nut Custard	290
(N) (V) ZARU TOFU Chilled Soften Bean Curd, Soy Dip and Condiment	250
AGEDASHI TOFU Deep Fried Bean Curd, Soy Sauce, Bonito Flakes	240
(N) (V) IRI GINNAN Salt Roasted Gingko Nut	250
(V) EDAMEME Boiled Young Soy Beans	240
(N) (V) NASU DENGAKU Miso Glazed Grilled Eggplant, Sesame	230
(V) TAMAGOYAKI Japanese Style Egg Omelet	180

/SHINTARO HIGHLIGHT

(N) YAWARAKANI MAKI Crispy Soft Shell Crab Roll	480
(C) RED DRAGON ROLL Spicy Tuna, Shrimp, Eel, Tempura Crouton, Crispy Shallot	770
(N) SPICY TUNA TEMPURA ROLL Spicy Tuna Tempura, Asparagus, Sweet Soy Sauce	520
CALIFORNIA ROLL Crab Stick, Avocado, Cucumber, Sprouts, Mayonnaise	400
(N) SHINTARO SCALLOP ROLL Spicy and Smoked Scallop, Avocado, Black Sesame	480
(N) LOBSTER ROLL Lobster, Garlic Cream, Avocado, Spring Onion	830
(N) FOIE GRAS TROPICAL SUSHI Foie Gras, Mango, Black Sesame	820
(N) CRAZY SUSHI ROLL Eel, Cucumber, Avocado, Sweet Soy Sauce	430
CHILLI CRAB HARUMAKI SUSHI Crispy Chili Crab, Smoked Salmon, Sushi Spring Roll	470
HOKKAI MAKI Roll with King Crab, Scallop, Salmon, Salmon Roe, Avocado Roll	890
BEEF NIGIRI (1 Piece) Seared Wagyu Beef Nigiri Sushi, Wasabi Jam, Garlic	540
FOIE GRAS NIGIRI SUSHI (1 Piece) Pan Seared Foie Gras Nigiri Sushi, Garlic, Scallion	410

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/SASHIMI MORIAWASE

(C) AOYAMA 3,500
O Toro, Chu Toro, Sha-ke, Hamachi,
Shimaaji, Akaebi, Akagai, Taraba

HARAJUKU 1,800
Maguro Akami, Sha-ke, Kanpachi, Madai,
Hokkigai, Amaebi

*Recommended: Sashimi Moriwase
for 2 Persons Sharing*

/ CARPACCIO

HOTATE YUZU KOSHO SHOYU 750
Garlic Oil Seared Hokkaido Scallop,
Soy Yuzu Dressing, Myoga Ginger

SHA-KE TATAKI 750
Tataki Seared Salmon, Mizuna Leave,
Ponzu Infused Truffle Oil, Ikura

/TARTAR

MAGURO TARTAR KARAMISO 550
Spicy Tuna Tartar, Fresh Kaiso Seaweed,
Grain Moro Miso, Toasted Nori

SALMON TARTAR AND AVOCADO 550
Soy Wasabi Salmon Tartar,
Avocado, Olives

/USUZUKURI

MADAI USUZUKURI 670
Thin Sliced Red Snapper,
Ponzu Dip

/SUSHI MORIAWASE

GINZA 2,900
O Toro, Chu Toro, Sha-ke, Hamachi, Madai,
Unagi, Uni, Ikura and Negitoro Maki

ROPPONGI 1,600
Maguro Akami, Sha-ke, Anago, Hotategai,
Kanpachi, Ikura and Tekka Maki

Served with Miso Soup or Akadashi Soup

/CHIRASHI

(N) SHA-KE CHIRASHIDON 830
Sliced Salmon, Ikura, Vinegar Seasoned Rice

(N) CHIRASHIDON 810
Sliced Fresh Seafood, Vinegar Seasoned Rice

Served with Miso Soup or Akadashi Soup

/HOSOMAKI / TEMAKI

Hosomaki Served 6 Pieces

NEGI TORO 600
Fatty Tuna Belly, Spring Onion

SHA-KE AVOCADO 400
Salmon, Avocado

UNAKYU 390
Grilled Fresh Water Eel, Cucumber

NEGI SHA-KE 380
Salmon, Spring Onion

TEKKA 380
Tuna Loin Cut

HAMAKYU 420
Yellowtail, Cucumber

(V) AVOCADO 350
Avocado

/SASHIMI and SUSHI

A LA CARTE

Sashimi Served 4 Pieces Per Order

Nigiri Sushi Served 1 Piece Per Order

O TORO Fatty Tuna Belly	2,400 440	AKAEBI Red Shrimp	900 250
CHU TORO Medium Fatty Tuna Belly	2,100 360	AMAEBI Sweet Shrimp	520 150
UNI Sea Urchin	1,750 540	HOKKIGAI Northern Clam	360 180
AKAGAI Ark Shell	800 670	IKURA Salmon Roe	800 210
HAMACHI Yellowtail	720 210	UNAGI Grilled Fresh Water Eel	180
SHIMAAJI Trevally	700 200	ANAGO Grilled Sea Eel	180
KANPACHI Amberjack	700 200	EBI Cooked Shrimp	100
MADAI Red Snapper	670 170	TAKO Octopus	290 100
SHA-KE Salmon	670 190	SHIMESABA Marinated Mackerel	290 90
MAGURO AKAMI Tuna Loin Cut	620 190	IKA Aori Squid	280 90
HOTATE Hokkaido Scallop	530 260	TAMAGO Sweet Egg Omelet	90

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/TEPPAN

(C) WAGYU STEAK	3,080
Wagyu Beef Teppan Steak, Wasabi, Garlic Sauce or Miso Barbecue Sauce	
LAMB CHOP WASABI	1,080
Lamb Chop Teppan Steak, Truffled Wasabi Soy	
(P) KUROBUTA CHOP	780
Kurobuta Pork Chop Teppan Steak, Vegetables, Garlic Crumble, Apple Chutney, Teriyaki Glaze	

/YAKIMONO

(C) TORO KAMA KOHMIYAKI	1,180
Grilled Toro Tuna Cheek, Garlic Herb - Soy Sauce	
ARA NO SAIKYOYAKI	990
Miso Grilled Chilean Snow Fish, Hajikami	
BURIKAMA (SMALL / LARGE)	550 / 990
Grilled Yellowtail Collar, Salt and Lemon or House Teriyaki	
(C) GINDARA KARAMIYAKI	780
Pan Fried Atlantic Black Cod Fish, Spicy Cream Sauce	

/TEMPURA

EBI TEMPURA	560
Deep Fried Battered Shrimp	
TEMPURA MORIAWASE	450
Deep Fried Battered Shrimp, Fish, Vegetables	
(C) LOBSTER TEMPURA	980
Whole Lobster Tempura, Truffle Yuzu Aioli, Lemon	

/NOODLES

TEPPAN YAKIUDON	590
Stir Fried Wheat Noodle, Seafood, Vegetables	
NABEYAKI UDON	490
Wheat Noodle Hot Pot, Chicken, Spinach, Shrimp Tempura, Poached Egg	
(V) KITSUNE INANIWA UDON	420
Inaniwa Noodle Soup, Bean Curd, Mitsuba, Wakame	
TEMPURA UDON / SOBA	390
Wheat or Buckwheat Noodle Soup, Shrimp, Vegetable Tempura	
(V) ZARU RASOMEN	370
Cold "Ibonoito" Egg Thin Wheat Noodle, Soy Dip	
(V) ZARU UDON HIMI / ZARU SOBA SARASHINA	340
Cold Wheat or Buckwheat Noodle, Soy Dip	

/DONBURI and RICE

(N) YAKI SHA-KE OYAKO DON	630
Salmon Teriyaki, Salmon Roe, Steamed Rice and Miso Soup	
UNAGI DON	850
Grilled "Kagoshima" Eel, Sweet Soy Sauce, Steamed Rice and Clear Soup	
KATSUTOJI DON	550
Soy Dashi Kurobuta Pork Cutlet, Onion, Egg, Steamed Rice and Miso Soup	
(C) HOTATE KAYAKU GOHAN	650
Shredded Scallop, Black Truffle Rice	
NINNIKU GOHAN	220
Garlic Fried Rice	

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/DESSERT

(C) MATCHA LAVA CAKE	300
Green Tea Jelly, Red Bean Ice Cream	
COFFEE JELLY	270
Arabica Crumb, Green Tea Ice Cream	
KUROGOMA PANNA COTTA	260
Ginger Caramel Sauce	
(N) GREEN TEA ANKO	260
Red Bean Paste, Crunchy Tuile	
(C) ANDES JAPANESE MELON	250
Yuzu Sorbet	
ICE CREAM / SORBET	180/ Scoop
- Vanilla, Thai Tea, Chocolate, Strawberry, Green Tea, Red Bean, Coconut	
- Lemon, Passion Fruit, Raspberry, Mango, Yuzu	

/AFTER DRINK

UMESHU	
CHOYA UMESHU EXTRA YEARS	350
CHOYA UMESHU	310
KISHU RYOKUCHA UMESHU	260
JAPANESE WHISKEY	
SUNTORY YAMAZAKI SINGLE MALT	750
MARS MALTAGE COSMO	690
SUNTORY WHITE	320
COFFEE & TEA	
FRESHLY COFFEE	180
DECAFFEINATED COFFEE	180
ESPRESSO (SINGLE)	180
CAPPUCCINO	200
LATTE	200

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