




SALAD

- SHINTARO SASHIMI SALAD 

Fresh Sashimi Salad, Avocado, Wasabi Soy Dressing

780
- YAWARA MISO SALAD

Crispy Soft Shell Crab Salad, White Miso Dressing

490

SOUP

- KAISEN SUMASHIWAN

Seafood in Dashi Clear Soup, Mitsuba

390
- AKADASHI

Dark Bean Paste Soup, Nameko Mushrooms

190
- MISO SOUP

Bean Paste Soup, Tofu, Wakame Seaweed

190



STARTER

- AGEDASHI TOFU

Deep- Fried Bean Curd, Soy Sauce, Bonito Flakes

240
- EDAMEME 

Boiled Young Soy Beans

240
- NASU DENGAKU  

Miso Glazed Grilled Eggplant, Sesame

230
- TAMAGOYAKI 

Japanese Style Egg Omelet

180

CARPACCHIO

- AKAEBI MISO TRUFFLE

Red Shrimp, Black Truffle Miso Sauce
Caviar, Ohba Julienne

950

TARTAR

- MAGURO TARTAR KARAMISO

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

550
- SALMON TARTAR & AVOCADO

Soy Wasabi Salmon Tartar, Avocado, Olives

550

SHINTARO HIGHLIGHT

- RED DRAGON ROLLS 

Spicy Tuna, Shrimp, Eel, Tempura Drop, Crispy Shallot

770
- SPICY TUNA TEMPURA SUSHI 

Spicy Tuna Rolls Tempura, Asparagus, Sweet Soy Sauce

520
- YAWARAKANI MAKI 

Crispy Soft Shell Crab Rolls

480
- CALIFORNIA ROLLS

Crab Stick, Avocado, Cucumber, Sprouts, Mayonnaise

400
- S&S SCALLOP ROLLS 

Spicy & Smoked Scallop, Avocado, Black Sesame

480
- CRAZY SUSHI 

Eel, Cucumber Rolls, Avocado, Sweet Soy Sauce

430

SUSHI / SASHIMI
MORIAWASE

- ROPPONGI

Maguro Akami, Shake, Anago, Hotategai,
Kanpachi, Ikura and Tekka Maki

1,600
- Served with Miso Soup or Akadashi Soup
- HARAJUKU

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

1,800
- Recommend: Sashimi MORIAWASE
for Sharing 2 Persons
- USUZUKURI
- MADAI USUZUKURI

Thin Sliced Red Snapper with Ponzu Dip

670

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



SUSHI / SASHIMI
A LA CARTE

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

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

HOSO-MAKI / TE-MAKI

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

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

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YAKIMONO

BURIKAMA
Grilled Yellowtail Collar with Salt and Lemon
or House Teriyaki

TEMPURA

EBI TEMPURA
Deep-Fried Battered Shrimps

TEMPURA MORIAWASE
Deep-Fried Battered Shrimps, Fish, Vegetables

NOODLES

TEPPAN YAKIUDON
Stir- Fried Wheat Noodle, Seafood, Vegetables


NABEYAKI UDON
A Hot Pot Wheat Noodle Soup, Chicken, Spinach,
Shrimp Tempura, Poached egg

KITSUNE INANIWA UDON **V**
Inaniwa Noodle Soup, Bean Curd, Mitsuba, Wakame

TEMPURA UDON / SOBA
Wheat or Buckwheat Noodle Soup, Shrimp, Vegetables
Tempura

ZARU UDON HIMI / SOBA SARASHINA **V**
Cold Wheat or Buckwheat Noodle, Soy Dip

DONBURI / RICE

YAKI SHAKE OYAKO DON  **630**
Salmon Teriyaki, Salmon Roe on Steamed Rice
with Miso Soup

UNAGI DON **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

NINNIKU GOHAN **220**
Garlic Fried Rice

SHIRO GOHAN **50**
Steamed Japanese Rice

DESSERT

MATCHA LAVA CAKE **300**
With Green Tea Jelly, Red Bean Ice Cream

WHITE PEACH **280**
Miso Cake, Yuzu Sherbet

YUZU BAR **270**
Coconut Sorbet, Coconut ,Whipped Cremux,
Yuzu Ganache

GREEN TEA ANKO **260**
With Red Bean Paste, Crunchy Tuile

JAPANESE MELON **250**
With Yuzu Sherbet

ICE CREAM
Vanilla, Thai Tea, Chocolate, Strawberry, Green Tea,
Coconut

SHERBET
Lemon, Passion Fruits, Raspberry, Mango, Yuzu

SINGLE SCOOP **180**

DOUBLE SCOOP **230**

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