25周年特別会席 10名様で25000 バーツ(込々)

25th Anniversary Kaiseki 25,000 net for 10 pax

小鉢 Appetizer

たたみ鰯とチーズの挟み焼き Grilled dried sardine with cheese 枝豆 Boiled young soy beans もずく酢 Vinegared mozuku seaweed 海老とアーモンドのクリスピー揚げ Deep fried crispy prawn with almond

刺身 Sashimi

大トロ、ハマチ、帆立、サーモン、甘海老 Premium tuna belly, Yellow tail, Scallop, Salmon and Sweet prawn.

揚げ物 Fried

海老天婦羅、穴子天婦羅、雲丹と山芋の大葉入り天婦羅 Prawn tempura, Sea conger eel tempura, Sea urchin and Mountain yam paste tempura.

焼き物、煮物 Grilled and Simmered

和牛の炭火焼き、睦の西京焼き、鴨ロース煮添え

Charcoal grilled Wagyu beef, Miso marinated snow fish, Simmered duck breast in sweet soy sauce.

食事 Steamed

真鯛ご飯、赤だし汁、香の物

Japanese seabream head steamed with rice, Dark red miso soup, Japanese pickles.

デザート Dessert

抹茶大福、果物

Rice cake filled in matcha cream and red beans, fresh fruit

Allow us to fulfill your needs — please let us know if you have Any special dietary requirements, food allergies or food intolerances. All prices are in thai baht, 10% service charge and 7% government tax is applicable

吉左右25周年記念 握り&巻き寿司25バーツ

25th Anniversary Kisso_Nigiri & Maki Roll 25.00 net per piece

巻き寿司 Maki roll

海鮮太巻き Kaisen maki roll

Tuna, yellow tail, salmon, prawn, egg omelet, crab stick

カリフォルニアロール California maki roll

Avocado, crab stick, egg, cucumber and flying fish roe

鮪巻き寿司 Maguro maki roll

Tuna, flying fish roe, cucumber, spring onion and spicy sauce

海老巻き寿司 Ebi maki roll

Prawn, egg omelet, cucumber, crab stick, mayonnaise and teriyaki sauce

握り寿司 Nigiri sushi

スパイシーサーモン軍艦巻き Spicy salmon gunkan (Salmon and avocado)

サーモン握り Salmon nigiri (Salmon)

鮪握り Maguro nigiri (Tuna)

鯖握り Saba nigiri (Mackerel)

Allow us to fulfill your needs — please let us know if you have Any special dietary requirements, food allergies or food intolerances. All prices are in thai baht, 10% service charge and 7% government tax is applicable

握り寿司 Nigiri sushi

玉子握り Tamago nigiri (Egg omelet)

とびっこ軍艦巻き Tobikko gunkan (Flying fish roe)

ハマチ握り Hamachi nigiri (Yellowtail)

鰻 Unagi nigiri (Eel)

かにかま握り Kanikama nigiri (Crab stick)

炙りサーモンとキウイフルーツの握り、赤ワインソース

Aburi salmon and kiwi fruit nirigi, red wine sauce (Flamed salmon and kiwi fruit with red wine sauce)

炙りサーモン西京握り Aburi salmon saikyo nigiri (Flamed miso marinated salmon)

炙りハマチとキウイフルーツの握り、赤ワインソース Aburi Hamachi and kiwi fruit nigiri, red wine sauce (Flamed yellow tail and kiwi fruit with red wine sauce)

サーモンと鰻の握り、明太子ソース Salmon and unagi nigiri, mentaiko sauce (Salmon, grilled ell with cod roe sauce)

Allow us to fulfill your needs — please let us know if you have Any special dietary requirements, food allergies or food intolerances. All prices are in thai baht, 10% service charge and 7% government tax is applicable