

季節のお勧めメニュー 2019年1月5日-2月
Seasonal menu for 5th January – February 2019

蟹 Japanese crab

蟹酒蒸しの盛り合わせ Kani saka mushi no moriawase 2,200
Sake steamed horsehair crab, snow crab and king crab

蟹鍋 Kani nabe 2,400
Horsehair crab, snow crab, king crab and vegetables in hot pot

ブリ Japanese Yellowtail

寒ブリの塩焼き Kanburi no shio yaki 650
Charcoal grilled yellowtail with natural salt

寒ブリの紙鍋 Kanburi konabe 790
Yellowtail and vegetables in paper hot pot

寒ブリ大根 Kanburi daikon 520
Simmered yellowtail and radish in sweet soy sauce

甘鯛 Japanese Tilefish

甘鯛の西京漬け炭火焼き Amadai no saikyo zuke sumibiyaki 620
Charcoal grilled miso marinated tilefish

蒸し甘鯛のあんかけ Mushi Amadai no ankake 580
Steamed tilefish, thicken sweet soy sauce

甘鯛の花揚げ Amadai no hana age 540
Deep fried tilefish, flower style

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.