

新年ランチコース 2,499 バーツ、2019 年 1 月 1 日-3 日限定

New Year lunch course 2,499baht net, January 1<sup>st</sup> -3<sup>rd</sup>, 2019

### 前菜 First platter

#### 祝肴 Appetizer

蟹酢、数の子、田作り、黒豆煮、伊達巻き玉子

Kanisu, kazunoko, tazukuri, kuromameni, datemaki tamago

Sweet pickled radish and crab, seasoned herring roe, dried sardine, simmered Japanese black beans, Japanese egg omelet

#### 椀物 Soup

鴨のお雑煮 Kamo no ozouni

Japanese traditional clear soup with duck, shiitake mushroom, rice cake and vegetables

#### 造り Fresh sliced raw fish

大トロ、ハマチ、サーモン、帆立 Otoro, hamachi, salmon, hotate

Premium tuna belly, yellow tail, salmon, scallop

### 食事 Second platter

#### 焼き物 Grilled dish

和牛と海老の炭火焼き、銀鱈の西京焼き

Wagyu to ebi no sumibi yaki, gindara no saikyo yaki

Charcoal grilled wagyu beef, prawn and miso marinated cod fish

#### 食事 Rice and soup

いくらご飯、赤だし汁、香の物 Ikura goha, akadashi shiru, kounomono

Topped salmon roe on steamed rice, dark red miso soup and Japanese pickles

### 水菓子 Dessert

栗きんとん、果物 Kuri kinton, kudamono

Sweet potato puree with chestnuts and fresh fruit

新年ランチ弁当 1,779 バーツ、2019 年 1 月 1 日-3 日限定

New Year lunch bento 1,779 baht net, January 1st-3rd, 2019

### 前菜 Appetizer

黒豆煮、数の子、田作り、甘酢大根、しめ鯖

Kuromamemi, kazunoko, tazukuri, amazu daikon, shime saba

Simmered Japanese black beans, seasoned herring roe, dried sweet sardine, sweet pickled radish and mackerel marinated in vinegar

### 造り Fresh sliced raw fish

鮪、サーモン、ハマチ、甘海老、タコ Maguro, salmon, hamachi, amaebi, tako

Tuna, salmon, young yellow tail, sweet prawn, octopus

### 焼き物 Grilled dish

和牛の炭火焼き、銀鱈の西京焼き Wagyu no sumibi yaki, gindara no saikyo yaki

Charcoal grilled wagyu beef and miso marinated codfish

### 揚げ物 Fried dish

海老しんじょうと鮑の湯葉巻き天婦羅 Ebi shinjo to awabi no yuba maki tempura

Pasted prawn and abalone filled in yuba tempura

### 煮物 Simmered dish

筑前煮 Chikuzenni

Simmered chicken, shiitake mushroom, konjac, bamboo and burdock in a chili and sweet soy sauce

### 食事 Rice and soup

明太子ご飯、味噌汁、香の物 Mentaiko gohan, miso shiru, kounomono

Topped seasoned cod roe on top of steamed rice, miso soup, Japanese pickles

### 水菓子 Dessert

栗きんとん、果物 Kuri kinton, kudamono

Sweet potato puree with chestnuts and fresh fruit

Please let us know if you have any special dietary requirements, food allergies or food intolerances.

## 新年アラカルトメニュー、2019年1月1日-3日限定

### New Year A la carte menu, January 1st-3rd, 2019

新年の前菜9種盛り合わせ Shinnen zensai 9 shu moriawase Assorted 9 kinds of New Year appetizers	850
数の子 Kazunoko Seasoned herring roe 田作り Tazukuri Dried sardine 伊達巻き玉子 Datemaki tamago Sweet Japanese egg omelet かまぼこ Kamaboko Fish cake 昆布巻き Konbu maki Simmered kelp 鯖甘酢 Saba amazu Sweet pickled mackerel 黒豆煮 Kuromameni Simmered Japanese black beans いくら Ikura Salmon roe 栗きんとん Kuri kinton Sweet potato puree with chestnuts	
安倍川餅 Abekawa mochi (1 piece ) Boiled rice cake covered by sweet soy powder, sugar and red bean paste	120
磯辺餅 Isobe mochi (1 piece ) Grilled rice cake with seaweed	120
ぜんざい Zenzai Hot red beans soup with rice cake	190
お雑煮 Ozouni Clear soup with vegetables and rice cake	420