

会席メニュー
CHEF'S SPECIAL COURSE

4,000

小鉢 Appetizer
Maguro tataki

吸い物 Shinogi
Saga wagyu beef aburi and unagi nigiri

刺身 Soup
Madai kinoko osui

刺身 Sashimi
Chutoro, hamachi, hirame and amaebi

揚げ物 Agemono
Taraba tempura

焼き八寸 Yakimono
Charcoal grilled Saga wagyu beef or Saga wagyu beef on hot stone

お食事 Oshokuzi
Steam rice or garlic rice, miso soup and pickles.

デザート Dessert
Assorted fruit and plum wine jelly.

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.

会席メニュー
CHEF'S SPECIAL COURSE

2,500

小鉢 Kobachi
Appetizer

吸い物 Suimono
Soup

刺身 Sashimi
Fresh sliced raw fish

焼き八寸 Yaki hassun
Grilled signature dish with small delights

炊き合わせ Takiawase
Simmered dish

揚げ物 Agemono
Fried dish

お食事 Oshokuzi
Rice or Noodle course

デザート Dessert
Signature dessert

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