

## SALAD

(N) UMINOSACHI SALAD	550
Seafood, Seaweed, Vegetable, Shintaro Original Dressing	
(C) SHINTARO SASHIMI SALAD	780
Fresh Sashimi's Salad, Avocado, Wasabi Soy Dressing	
(N) (V) SHOJIN SALAD	380
Fresh Tofu Salad, Avocado, Sesame Soy Dressing	
(N) YAWARA KANI KOHMI SALAD	480
Soft Shell Crab Salad, Crispy Garlic Ponzu Dressing	
(N) (V) HIYASHIWAKAME	400
Chilled Sesame Flavored Seaweed	

## SOUP

KAISEN SUMASHIWAN	390
Seafood in Katsubushi Clear Soup, Mitsuba	
(V) KUUYA WAN	330
Kobucha Kelp Tea Soup With Oboro Bean Curd, Plum Aroma	
AKADASHI	190
Dark Bean Paste Soup, Nameko Mushrooms	
MISO SOUP	190
Bean Paste Soup, Tofu, Wakame Seaweed	

## STARTER

NAMAGAKI (4 Piece's)	700
Fresh Oyster from French, Ponzu, Ikura, Yuzu Tabasco	
TARABAKANI KARASHI SUMISO	490
King Crab, Zucchini, Mustard White Miso Sauce	
AGEPAN SPICY SALMON	480
Double Toast Fried Stuff with Spicy Salmon Served with Yellow Chili Sauce	
YAKI MENTAICO	450
Grilled Spicy Cod Roe, Lime Wedge	
SHIRAUO KARAAGE	380
Crispy Fried Sliver Fish	
ABURI EI HIRE	380
Grilled Ray Fin, Spicy Mayo Dip	
AGEDASHI TOFU	240
Deep Fried Bean Curd, Soy Sauce, Bonito Flakes	
(N) (V) IRI GINNAN	250
Salt Roasted Ginko Nut	
(V) EDAMEME	240
Boiled Young Soy Beans	
(N) (V) NASU DENGAKU	230
Miso Glazed Grilled Eggplant, Sesame	
(C) FOIE GRAS CHAWANMUSHI	490
Seared Foie Gras, Ginko Nut, Black Truffle In Custard	
CHAWANMUSHI	290
Shrimp, Mushroom, White Fish, Sea Eel, Ginko Nut in Custard	

(V) Vegetarian (P) Pork (N) Nut (C) Chef Recommend

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## SHINTARO HIGHLIGHT

(N) YAWARAKANI MAKI Crispy Soft Shell Crab Rolls	480
(C) RED DRAGON ROLLS Spicy Tuna, Shrimp, Eel, Tempura Drop, Crispy Shallot	770
(N) SPICY TUNA TEMPURA SUSHI Spicy Tuna Rolls Tempura, Asparagus, Sweet Soy Sauce	520
FOIE GRAS NIGIRI SUSHI (1 Piece) Pan Seared Foie Gras Nigiri Sushi, Garlic, Scallion	410
CALIFORNIA ROLLS Crab Stick, Avocado, Cucumber, Sprouts, Mayonnaise	400
(N) FOIE GRAS TROPICAL SUSHI Foie Gras, Mango, Black Sesame	820
BEEF NIGIRI (1 Piece) Seared Wagyu Beef Nigiri Sushi, Wasabi Jam, Garlic	540
(N) LOBSTER ROLLS Lobster, Garlic Cream, Avocado, Spring Onion	830
CHILLI CRAB HARUMAKI SUSHI Crispy Chilli Crab, Smoked Salmon Spring Sushi Rolls	470
(N) S&S SCALLOP ROLLS Spicy & Smoked Scallop, Avocado, Black Sesame	480
(N) CRAZY SUSHI Eel, Cucumber Rolls, Avocado, Sweet Soy Sauce	430
KAISEN MAKI Double Rolls with Tuna, Salmon, Yellowtail, White Fish	690

## SASHIMI MORIAWASE

(C) AOYAMA Oh-Toro, Chu-Toro, Shake, Hamachi, Akagai, Shimaaji, Akaebi, Taraba	3500
HARAJUKU Maguro Akami, Shake, Kanpachi, Madai, Hokkigai, Amaebi	1800

Recommend: Sashimi MORIAWASE  
for Share 2 Person's

## CARPACCHIO

SHAKE KOBUSHIME Kombu Cured Salmon, Fresh Kaiso With Infused Truffle Oil	690
HOTATE YUZU KOSHO SHOYU Garlic Oil Seared Hokkaido Scallop With Soy Yuzu Dressing, Myoga Ginger	750
HAMACHI YUZU KOSHO MISO Thin Sliced Chili Pepper Crusted Yellowtail With Yuzu Pepper Miso	720

## TARTAR

MAGURO TARTAR KARAMISO Spicy Tuna Tartar, Fresh Kaiso Seaweed, Grain Moro Miso ,Nori Toasted	550
HOTATE TARTAR & CRISPY WONTON Scallop Tartar, Yuzu Wasabi Cream, Crispy Wonton	650

## USUZUKURI

MADAI USUZUKURI Thin Sliced Red Snapper With Oroshi Ponzu Dip	670
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## SUSHI MORIAWASE

GINZA 2900  
Oh-Toro, Chu-Toro, Shake, Hamachi, Madai,  
Unagi, Uni, Ikura and Negitoro - Maki

ROPPONGI 1600  
Maguro Akami, Shake, Anago, Hotategai,  
Kanpachi, Ikura and Tekka - Maki

Served with Miso Soup or Akadashi Soup

## HOSO-MAKI / TE-MAKI

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

NEGI TORO 600  
Tuna Fatty Belly, Spring Onion

SHAKE AVOCADO 400  
Salmon, Avocado

TEKKA 380  
Tuna Back Cut

ANAKYU 390  
Grilled Fresh Water Eel, Cucumber

HAMAKYU 420  
Yellowtail, Cucumber

(N) ABURI SHIMESABA 280  
Seared Mackerel, Shiso, Sesame

(V) AVOCADO 350  
Avocado

(V) NATTO 250  
Fermented Soy Bean, Spring Onion

## CHIRASHI

(N) SHAKE CHIRASHIDON 830  
Sliced Salmon, Ikura, Vinegar Seasoned Rice

(N) CHIRASHIDON 810  
Sliced Fresh Seafood, Vinegar Seasoned Rice

Served with Miso Soup or Akadashi Soup

## OMAKASE KAISEKI

A Dining consisting of dishes selected by the chef

Available service dinner time only

### **Kaiseki 7 Course's 3500**

Zensai – Appetizer

Wanmono – Soup

Sashimi – Chef's selected

Mushimono – Steamed

Onmono – Grilled or Deep - Fried

Shokuji – Rice or Noodle

Kashi – Dessert of Day

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# SASHIMI & SUSHI

## A LA CARTE

Sashimi Served 4 Pieces Per Order

Nigiri Sushi Served 1 Piece Per Order

OH TORO Tuna Fatty Belly	2400   440	AKAEBI Red Shrimp	900   250
CHU TORO Tuna Semi Fatty Belly	2100   360	AMAEBI Sweet Shrimp	520   150
TARABA King Crab	2200   390	HOKKIGAI Northern Clam	360   180
UNI Sea Urchin	1750   540	IKURA Salmon Roe	800   210
AKAGAI Ark Shell	800   670	KAKI Oyster	180
HAMACHI Yellowtail	720   210	UNAGI Grilled Fresh Water Eel	180
SHIMAAJI Travally	700   200	ANAGO Grilled Sea Eel	180
KANPACHI Amberjack	700   200	EBI Cooked Shrimp	100
MADAI Red Snapper	670   170	TAKO Octopus	290   100
SHAKE Salmon	670   190	SHIMESABA Marinated Mackerel	290   90
MAGURO AKAMI Tuna Back Cut	620   190	IKA Yari Squid	280   90
HOTATE Hokkaido Scallop	530   260	TAMAGO Sweet Egg Omelet	180   90

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## ENTRÉE / TEMPURA

WAGYU STEAK 3200  
Wagyu Beef Teppan Steak, Wasabi, Garnish,  
Yurin Chili, Garlic Soya or Sesame Teriyaki

(C) WASABI LAMB CHOP 1080  
Soy Caramelized Lamb Chop Steak,  
Truffle Wasabi Relish

ARA NO SAIKYOYAKI 990  
Miso Grilled Chilean Snow Fish, Hajikami

(C) GINDARA KARAMIYAKI 780  
Pan Fried Atlantic Black Cod Fish  
Spicy Cream Sauce

(P) KUROBUTA HOOBAYAKI 770  
Magnolia Leaf Grilled Kurobuta Pork  
Barbecue Miso Sauce

BURIKAMA (SMALL / LARGE) 550 / 990  
Grilled Yellowtail Collar  
With Salt and Lemon or House Teriyaki

KANI KOHRAAGE 490  
Panko Crumbles Deep Fried Creamy Crab  
in Shell, Parmesan Cheese

EBI TEMPURA 560  
Deep Fried Battered Shrimps

TEMPURA MORIAWASE 450  
Deep Fried Battered Shrimps, Fish, Vegetables

KOEBI KAKIAGE 480  
Baby Shrimp Tempura,  
Mixed with Julienned Vegetables

## NOODLES

TEPPAN YAKIUDON 590  
Stir fried Wheat Noodle, Seafood, Vegetables

NABEYAKI UDON 490  
A Hot Pot Wheat Noodle Soup, Chicken,  
Spinach, Shrimp Tempura, Poached egg

(V) KITSUNE INANIWA UDON 420  
Inaniwa Noodle Soup, Bean Curd, Mitsuba,  
Wakame

TEMPURA UDON / SOBA 390  
Wheat or Buckwheat Noodle Soup,  
Shrimp, Vegetables Tempura

(V) SANSAI NYUMEN 370  
Thin Wheat Noodle Soup, Wild Vegetables,  
Shiitake Mushroom

(V) ZARU UDON HIMI / SOBA SARASHINA 340  
Cold Wheat or Buckwheat Noodle, Soy Dip

## DONBURI / RICE

(N) 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

(C) HOTATE KAYAKU GOHAN 650  
Shredded Scallop with Black Truffle Rice

NINNIKU GOHAN 220  
Garlic Fried Rice

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## DESSERT

MATCHA LAVA CAKE With Green Tea Jelly, Red Bean Ice Cream	300
COFFEE JELLY With Arabica Crumbs, Green Ice Cream	270
KUROGOMA PANNA COTTA With Ginger Caramel Sauce	260
GREEN TEA ANKO With Red Bean Paste, Crunchy Tuile	260
ANDES JAPANESE MELON With Yuzu Sherbet	250
DESSERT OF WEEK Chef's Special Dessert	180
A SCOOP ICE CREAM / SHERBET - Vanilla, Thai Tea, Chocolate, Strawberry, Green Tea, Red Bean, Coconut	180
- Lemon, Passion Fruits, Raspberry, Mango, Yuzu	

## AFTER DRINK

<b>UMESHU</b>	
CHOYA UMESHU EXTRA YEARS	350
CHOYA UMESHU	310
KISHU RYOKUCHA UMESHU	260
<b>WHISKY</b>	
SUNTORY YAMAZAKI SINGLE MALT	750
MARS MALTAGE COSMO	690
SUNTORY WHITE	320
FRESHLY COFFEE	180
DECAFFEINATED COFFEE	180
ESPRESSO (SINGLE)	180
CAPPUCCINO	200
LATTE	200

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