

如月昼会席

Uzuki Lunch Kaiseki

1,700++

一の膳

突出し

蛸烏賊 ベビー帆立 無花果 白しめじ
柚子味噌ドレッシング 蚕豆 ざくろ

小吸物

海老真丈 菜種椀 しめじ 青味 柚子

お造り

鮪 勘八 みかん鯛 ほっき貝 山葵

二の膳

焼物

銀鱈タルタルソース焼き ぱせり

金平牛蒡 とまと甘酢

煮物

黒豚角煮 里芋 人参 山菜あん 柚子胡椒

天麩羅

海老 太刀魚 蓮根 南瓜

お食事

桜海老ご飯 生姜 のり

いくら 大葉

香の物 味噌椀

お食後

フルーツ盛り合わせ 蜂蜜ゼリー

苺プリン 黄味ソース 桜花漬け

First platter

Tsukidashi

Hotaru squid, baby scallop, fig,
White shimeji mushroom, broad bean with
Yuzu miso dressing, pomegranate

Osuimono

Shrimp shinjyo, shimeji mushroom,
Egg custard, yuzu

Otsukuri

Tuna, amberjack, mikan seabream, surf clam, wasabi

Second platter

Yakimono

Black cod with tartar sauce, parsley,
Kinpira burdock, pickled tomato

Nimono

Black pork belly kakuni, taro, carrot with
Starchy mountain vegetable sauce, yuzu-kosho

Tempura

Shrimp, tachiuo, pumpkin, lotus root

Oshokuji

Simmered rice with sakura shrimp, ginger,
Nori seaweed, oba leaf, salmon roe, pickles miso soup

Dessert

Assorted fruits, honey jelly

Strawberry pudding with egg yolk sauce

Cherry blossoms

Guest Advisory

Our cuisine highlights seasonal ingredients, some of which may be raw, lightly cooked, or fermented. While prepared with the utmost care, these dishes may carry an increased risk of foodborne illness for certain individuals. Guests with dietary restrictions or health concerns are kindly requested to inform our team in advance so we may accommodate accordingly.



Vegetarian



Gluten free



Pork contain



Nut contain

上記タイバツ表示価格に別途サービスチャージ10%と税金が加算されます。
All prices are in Thai Baht and subject to 10% service charge and applicable government tax.