

如月昼会席

Yayoi Lunch Kaiseki

1,700++

一の膳

突出し

銀むつ 海老南蛮ゼリー とまと

茄子 玉葱 ぱぷりか 蚕豆

小吸物

浅利真丈 蒼さ海苔 しめじ 花卉人参

青味 柚香 桜花

お造り

とろ 赤身 みかん鯛

すだち鰯 ほっき貝 山葵

二の膳

焼物

銀鱈柚子味噌ドレッシング焼き

桜海老 丸十含ませ 茗荷子甘酢

天ぷら

海老 太刀魚 南瓜 アスパラ

ちらし寿司

鰻 海老 蓮根 枝豆 花びら人参

海老おぼろ どんこ 干瓢

玉子 いくら がり

味噌椀

お食後

フルーツ盛り合わせ 桜もち

First Platter

Tsukidashi

Snow fish and shrimp with nanban jelly,
Eggplant, onion, paprika, tomato, broad bean

Osuimono

Asari clam shinjyo, shimeji mushroom,
Cherry blossom, yuzu

Otsukuri

Toro, akami, mikan sea bream,
Sudachi yellow tail, surf clam, wasabi

Second Platter

Yakimono

Black cod with yuzumiso dressing,
Sakura shrimp, sweet potato, pickled myoga

Tempura

Shrimp, hair tail, pumpkin, asparagus

Chirashi sushi

Sushi rice topped with eel, shrimp, lotus root,
Edamame, carrot, ebi oboro, shiitake mushroom,

Kampyo, tamagoyaki, ikura,

Gari, miso soup

Dessert

Assorted fruits with honey jelly

Sakura mochi

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

上記タイバー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.