

神無月
Kannazuki Dinner Kaiseki

4,700++

突出し

秋の実白和え 栗 銀杏 占地
小芋 柘榴 無花果 菊花
帆立菊花浸し菊菜 牡蠣豊年揚げ

お椀

土瓶蒸し 金目鯛 海老 舞茸
銀耳 三つ葉 マナオ

お造り

本日のおすすめ

焼物

銀むつ味噌柚庵茸焼 パプリカ土佐煮
二十日大根甘酢

凌ぎ

鰻蓮根博多 酢橘ジュレ 長芋
叩きオクラ 茗荷 花穂

強肴

牛白菜鍋 豆腐 榎茸 トマト
柚子胡椒 ポン酢

お食事

おまかせ握り寿司 甘酢生姜

留椀

赤出汁 薄揚げ 滑子 粉山椒

お食後

和のデザート

Tsukidashi

Harvest season with tofu dressing
Scallop with Chrysanthemum greens
Yellowmum in broth
Crispy fried oyster with rice cracker

Owan

Dobinmushi

Otsukuri

Today's recommendation

Yakimono

Grilled ginmutsu with miso yuan sauce

Oshinogi

Eel and lotus root Hakata
Sudachi jelly nagaimo
Okura myouga hanaho

Shiizakana

Wagyu hot pot

Oshokuji

Omakase nigiri sushi

Miso soup and pickles

Dessert

Assorted fruits honey jelly
With Japanese sweet

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.