

臯月会席

Satsuki Dinner Kaiseki

4,700++

先付け

胡麻豆腐 蟹 オクラ 亀甲あん

突出し

炙り穴子 鴨燻製 海老 蚕豆
無花果 柚子胡椒黄味酢 ざくろ

小吸物

帆立貝蓬真丈 舞茸 蒼さのり
青味 柚香

お造り

鮪 甘海老 帆立炙り 鯔 くえ 山葵

焼物

金目鯛 ふき味噌焼き
たらの芽天ぷら 茗荷子甘酢

蓋物

銀陸 筍 南瓜 椎茸 利休あん 蕨
人参 柚子

強肴

和牛和牛サーロイン
ブラウンマッシュルーム ズッキーニ 人
特製ソース 山葵

お寿司

おまかせ3種 がり

お食後

フルーツ盛り合わせ
柏餅

Sakizuke

Goma tofu, okra, crab with starchy soy sauce

Tsukidashi

Simmered conger eel, smoked duck, shrimp,
Broad bean, fig, pomegranate with
Yuzu kosho kimizu

Osuimono

Scallop yomogi shinjyo, maitake mushroom,
Aosa seaweed, yuzu

Otsukuri

Toro, akami, sweet shrimp, scallop aburi
Horse mackerel, kue, wasabi

Yakimono

Kinmedai with fukimiso
Taranome tempura, pickled myoga

Futamono

Snow fish, bamboo shoot,
Pumpkin, fuki, carrot, shitake mushroom,
With sesame sauce, yuzu

Meat dish

Wagyu sirloin
Original sauce, wasabi

Osushi

Omakase 3 kinds, gari

Dessert

Assorted fruits, honey jelly
Kashiwa 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.