

如月会席

Kisaragi Dinner Kaiseki

4,700++

先付け

胡麻豆腐 蟹 亀甲あん おくら

突出し

鰯生姜煮 無花果 海老 白しめじ

蚕豆 山葵黄味酢 ざくろ

小吸物

牡蠣真丈 舞茸 蒼さ海苔

人参 三つ葉 柚香

お造り (升)

トロ 赤身 くえ 帆立貝炙り

鱈 甘海老 山葵

焼物

金目鯛 海苔ソース 山葵

銀杏天ぷら 茗荷子

蓋物

玉地蒸し 鮑治部煮 福豆

人参 軸法蓮草 柚子オイル キャビア

強肴

和牛サーロイン ブラウンマッシュルーム

ズッキーニ 人参

特性ソース 刻み山葵

にぎり寿司

おまかせ3種 がり 赤だし

お食後

フルーツ盛り合わせ

蜂蜜ゼリー織部饅頭

Sakizuke

Goma tofu, crab, starchy soy, okra

Tsukidashi

Simmered sardine with ginger, fig, shrimp,

White shimeji mushroom, broad beans with

Wasabi egg yolk vinegar, pomegranate

Osuimono

Oyster shinjyo, maitake mushroom,

Aosa seaweed, mitsuba, carrot, yuzu

Otsukuri

Toro, akami, horse mackerel,

Grouper, sweet shrimp, scallop aburi, wasabi

Yakimono

Kinmedai with nori seaweed sauce,

Pickled myoga, ginkgo nuts tempura

Futamono

Tamaji mushi, abalone jibuni, soybeans,

Carrot, spinach, yuzu oil, caviar

Meat dish

Wagyu sirloin

Brown mushrooms, zucchini, carrots,

Original sauce, wasabi

Nigiri sushi

Omakase 3 kinds, gari, miso soup

Dessert

Assorted fruits, honey jelly

Oribe manjyu

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.