

如月会席

Uzuki Dinner Kaiseki

4,700++

先付け

胡麻豆腐 オクラ 蟹 亀甲あん

突出し

蛍烏賊 鯖燻製 海老 蚕豆 無花果
燻製南蛮ゼリー さくろ

小吸物

桜海老真丈 舞茸 桜花 蒼さのり
青味 柚香

お造り

まぐろ 帆立炙り くえ 鯨 甘海老 山葵

焼物

金目鯛 山椒ソース
たらの芽天ぷら 茗荷子甘酢

煮物

鯛白子 焼椎茸 春菊玉
南瓜 茄子 筍 人参 柚子

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

特製ソース 山葵

お寿司

おまかせ3種 がり 味噌椀

お食後

フルーツ盛り合わせ 蜂蜜ゼリー

さくら餅

Sakizuke

Goma tofu, okra, crab, with starchy soy sauce

Tsukidashi

Hotaru squid, smoked mackerel,
Shrimp broad bean, fig, with
Smoked vinegar jelly, pomegranate

Osuimono

Sakura shrimp shinjyo, maitake mushroom,
Cherry blossoms, aosa seaweed, yuzu

Otsukuri

Tuna, tuna belly, kue, horse mackerel,
Sweet shrimp, scallop aburi, wasabi

Yakimono

Kinmedai with sansho pepper sauce
Taranome tempura, pickled myoga

Futamono

Sea bream shirako, grilled shiitake mushroom,
Shungiku leaf with egg, pumpkin, eggplant,
Bamboo shoot, carrot, yuzu

Meat Dish

Wagyu sirloin
Original sauce wasabi

Osushi

Omakase 3 kinds, gari

Dessert

Assorted Fruits, 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.