

# TEPPANYAKI SAZANKA EXPERIENCE SET

## アミューズ

蟹サラダ  
又は  
お造り  
メインコースをお選びください  
ガーリックライス  
味噌椀  
香の物  
アイスクリーム  
又は  
フルーツ

Chef's Welcome Amuse Bouche  
"Crab Salad or Sashimi"

Select Your Main Dishes  
Fried Garlic Rice  
Miso Soup  
Pickles  
Ice Cream or Fruits

Choice of Main Dishes  
お勧めメインディッシュ

## 天 SORA 5,600

宮崎和牛テnderロイン A5 (100g)  
ロブスターテイル  
北海道帆立貝

Miyazaki Wagyu Tenderloin Grade A5 (100g)  
Lobster Tail  
Hokkaido Scallop

## 星 HOSHI 3,600

特選黒毛和牛サーロイン A3 (200g)  
大海老  
北海道帆立貝

Chef Selected Special Kuroge Wagyu Sirloin  
Grade A3 (200g)  
Tiger Prawn  
Hokkaido Scallop

## 光 HIKARI 4,600

特選黒毛和牛サーロイン A5 (200g)  
大海老  
蝦夷鮑

Chef Selected Special Kuroge Wagyu Sirloin  
Grade A5 (200g)  
Tiger Prawn  
Ezo Abalone

## 月 TSUKI 3,600

金目鯛  
大海老  
蝦夷鮑  
ずわい蟹  
北海道帆立貝

Kinmedai  
Tiger Prawn  
Ezo Abalone  
Snow Crab  
Hokkaido Scallop

### 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

All prices are in Thai Baht and subject to 10% service charge and applicable 7% government tax.