yashoku packages

cocktails, wine, beer 1'800 per person

food, prosecco, wine, beer 2'900 per person

food, billecart-salmon brut reserve champagne,
sake, wine, beer
3'900 per person

cocktail selection

south east asian cooler vodka, mint, passion fruit, cinnamon, apple, lemon

rikka & tonic gin, grapefruit, bitter, yuzu, tonic

big apple berry raspberry vodka, vanilla, cherry puree, lime, apple

honda negroni gin, sweet vermouth, campari, umeshu

free-flow is served for 2 hours from the original booking time any beverage not listed above will be added to your bill all prices are in that bhat and subject to 10% service charge and 7% government tax



served to the table

steamed edamame with sea salt (v)

small dishes and snacks

tomato with roasted eggplant and ginger dressing (v)
spicy beef tartar with sweet potato chips
seared salmon with lime shiso soy
thinly sliced sea bass with yuzu truffle dressing
japanese mushrooms croquette
chicken karaage with chili mayonnaise
wagyu gyoza with yuzu truffle sauce

maki rolls

spicy tuna, chili miso and tobiko spicy chirashi with wasabi tobiko mayonnaise asparagus, shiso, cucumber, carrot and wafu sauce (v) salmon and avocado, tenkasu and kizami wasabi

sashimi

salmon yellowtail sweet shrimp

signature dishes

black tiger prawns and vegetables tempura pork ribs with sweet ginger soy and crushed cashew nuts grilled barley miso marinated chicken thigh salmon teriyaki fillet with pickled cucumber grilled sweetcorn with lime and shiso butter (v) asparagus with wafu sauce(v)

miso marinated black cod wrapped in hoba leaf additional 1150 spicy beef tenderloin with sesame, red chili and sweet soy additional 800

dessert

japanese dessert platter

all dishes are designed to be shared dishes are seasonal and subject to change free-flow is served for 2 hours from the original booking time for information on any allergen and dietary requirements please ask your waiter all prices are in thai bhat and subject to 10% service charge and 7% government tax

