



Where for one price you can choose as many dishes as you wish from a choice of more than 100 Japanese, Chinese, European and Seafood items including a variety of soft drinks, Coffee and teas.

*All Menus :*

### SASHIMI

*An assortment of sliced raw fish served with wasabi.*

1. Ebi - *Shrimp*
2. Hamachi - *Yellow Tail*
3. Ika - *Squid*
4. Kani - *Crab Stick*
5. Maguro - *Tuna*
6. Saba - *Mackerel*
7. Sake - *Salmon*
8. Tako - *Octopus*
10. Pickled Salmon
11. Pickled Mackerel

### SUSHI

*An Assortment of raw seafood on vinegared rice balls, served with Japanese wasabi.*

1. Ebi - *Shrimp*
2. Hamachi - *Yellow Tail*
3. Ika - *Squid*
4. Kani - *Crab Stick*
5. Maguro - *Tuna*
6. Saba - *Mackerel*
7. Sake - *Salmon*
8. Tamago - *Sweet Omelet*
9. Unagi - *Fresh Water Eel*
10. Tako - *Octopus*
11. Ama Ebi - *Sweet Shrimp*

## MAKI – SUSHI

*Rolls of raw seafood wrapped in seaweed*

1. Ikura - *Salmon Roe*
2. California Maki - *Avocado, Massago & Crabstick wrapped inside out in seaweed.*
3. Futomaki - *Sweet Omelet, Crabmeat & Vegetables.*
4. Hamachi - *Yellow Tail & Scallion*
5. Kappa - *Cucumber*
6. Salmon Skin
7. Oshinko - *Pickled Radish*
8. Alaskan - *Salmon, avocado & crab.*

## **SPECIAL - SUSHI**

*California Rolls - Cones made of nori seaweed and filled with sushi rice, seafood and vegetables.*

## SUSHI BAR APPETIZERS

1. Eda Mame - *Steamed Japanese green peas.*
2. Age Tofu - *Deep fried bean curd served with chef's special sauce.*
3. Ika Maru-Yaki - *Grilled squid with teriyaki sauce.*
4. Sunomono - *Cucumber and shrimp or octopus with special Japanese dressing.*
5. Kimchi - *Korean Pickled Vegetables.*
6. Oshinko - *Japanese Pickled Vegetables.*
7. Wakame - *Japanese seaweed in light vinegitted dressing.*
8. Tuna Salad - *Raw tuna and vegetables in spicy dressing.*
9. Salmon Fillet Grill Steak - *Grilled raw salmon with teriyaki sauce.*
10. Pickled Salmon - *Raw salmon in spicy dressing.*
11. Crabstick Salad - *Crabstick and vegetables in spicy dressing.*
12. Pickled Mackerel Ginger - *Raw mackerel with ginger dressing*
13. Salmon Seafood - *Raw salmon with spicy sauce.*
14. Cucumber Salad - *Sliced cucumbers with Japanese sweet and sour dressing.*
15. Kappa - *Japanese Cucumber*
16. Sweet Omelet
17. Squid Topped with Japanese Sauce

18. Pickled Radish
19. Pickled Japanese Cucumber
20. Pickled Eggplant
21. Golden Needle mushroom in Soy Sauce
22. Eggplant Topped with Oyster Sauce
23. Century Egg Topped with Oyster Sauce
24. Cognac Noodle in Soy Sauce
25. Rozelle Topped with Oyster Sauce
26. Jelly – Fish in Chinese Dressing
27. Boiled Shrimp
28. Chicken in Chinese Whisky
29. Baked Mussel Topped with Sauce
30. Fresh Oyster
31. Grill King Prawn
32. Stewed Pig's ears

## YAKI – MONO AND TEPPAN YAKI

Concept - You choose we cook for you.

### YAKI – MONO

*Grilled on skewers with teriyaki sauce.*

**Select the items you'd like.**

**Ingredients**

Mackerel / Salmon / Shishamo (Smelt) / Burimodoki (Black banded king fish) / BBQ Beef  
/ BBQ Pork / Sweetbell Pepper / Garlic / Shitake Mushroom / Leek / Corn

### TEPPAN YAKI

*Delicious ! Steaming hot off the Teppan table. A Japanese Tradition. Teppan-yaki is a way of cooking as Teppan indicates an iron pan, and yaki indicates grilling in Japanese.*

**Choose any items as you like.**

**Ingredients**

Squid / Shrimp / Salmon / Habu Fish / Beef Loin / Chicken / Pork chops / Mackerel /  
Gyoza / Beef in Korea Sauce / Chicken in Korea Sauce / Pork in Korea Sauce / Straw  
Mushroom / Shitake Mushroom / Mushroom / Onion / Garlic / Asparagus / Baby Corn /  
Sweetbell Pepper

## SHABU – SHABU

The customers receive thin slices of raw meat and vegetables, which they cook quickly in a pot of boiling water. These are dipped

In a sesame sauce or ponzu sauce (soy based sauce)

**Choose any items to make your own.**

### Ingredients

Squid / Beef Loin / Chicken / Pork Chops / Arshikuwa / Naruto / Cabbage / Shiitake

Mushroom / Carrot / Yakisoba noodle

## SPECIALTY

1. Shrimp Tempura - *Traditional Butterflies Shrimp Lightly Battered, Served with Tentsuyau Sauce.*
2. Vegetables Tempura - *Vegetables delicately deep-fried, Served with Tentsuyau Sauce.*
3. Gyoza – *Pan fried pork dumplings serve with Soy Vinegar Ginger Sauce.*
4. YakiSoba - *Stir fried thin noodles with onions, Chinese cabbage and carrots.*
5. Chicken or Pork Katsu - *Deep-fried chicken cutlet served with tonkatsu sauce.*
6. Pork Filet Katsu - *Deep fried breaded Pork Filet Mignon served with Katsu sauce.*
7. Salmon Teri Yaki - *Seared salmon serve with tradition teri yaki sauce.*
8. Butashoka Yaki - *Stir fired Pork chops with fresh ginger.*
9. Kaki Furai - *Frech oyster , breaded lightly fired.*
10. Yokitori - *Skewered grilled chicken with teri yaki sauce.*
11. Yari Ika Ninnikubatayakisar - *Stir fired squid with garlic and cheese.*
12. Salmon Kabutoni - *Salmon head in soy sauce.*
13. Su Seafood - *Sweet and sour seafood.*
14. Ika Spicy Sauce - *Stir fired squid with mild chili jam.*
15. Tonkatsu - *Deep fried breaded Pork cutlet served with Katsu sauce.*
16. Tori Teba Karage - *Crispy chicken wings.*
17. Yari Ika Karage - *Crispy squid.*
18. Sakana Karage - *Crispy fish fillet.*
19. Haru Maki - *Spring rolls*
20. Dim sum - *Steamed dumpling*
21. Takoyaki - *Deep fried Japanese squidball.*

22. Salmon Kabutoni - *Salmon head in soy sauce.*

23. Garlic Fried Rice

24. Japanese Pizza

25. Steam Rice

### SOUP & NOODLES

1. Miso Soup - *Soybean soup with tofu, scallions & seaweed.*

2. Clear Soup - *Clear broth soup serve in small teapot.*

3. Corn Soup

4. Bamboo with Red Soup

5. Red Bean Soup

6. Steamed Egg

7. Zaru Ramen - Cold brown noodles serve with Japanese soup.

8. Green Ramen - Cold green noodles serve with Japanese soup.

### SALAD BAR

Fresh mixed vegetable chopped into bite

Size pieces and tossed with dressing of your choice.

### COOKERY (CHINESE FOOD)

*Select the items you would like.*

1. Habu Fish in Soy Sauce

2. Stir Fried Pig's Kidney with Black Pepper

3. Goose's Leg with Red Soup

4. Stir Fried Dry Squid with Shanghai Sauce

5. Stir Fried Oysters with Egg Serve on the Hot Plate

6. Deep Fried Pig's Organs

7. Stir Fried Chicken with Orange Sauce

8. Vegetable Stir Fried with Oyster Sauce or Stir Fried with Garlic - *Choose any vegetable you'd like (Chayote , Kale , Chinese Cabbage , Morning – Glory , Broccoli, Asparagus , Lettuce , etc. )*

**Those menu items above changing every week.**

## BEVERAGES

1. **Soft Drinks** - *Pepsi , Root Beer , Mirinda , Seven Up , Oishi Green Tea , Ice Tea with no Cream, Ice Tea with Cream , Ice Coffee , Chinese Hot Tea , Hot Coffee , Cappucino , Espresso , Ice Water*
2. **Fruit Juice** - *Fruit Punch , Pineapple Juice , Longon Juice*

## DESSERT

1. **Thai Dessert**
2. **Crushed Ice Dessert in Coconut Milk or Rose Syrup**
3. **Fruit Jelly**
4. **Ice Cream** - *Green Tea, Vanilla.*
5. **Fresh Seasonal Fruit** - *Mango, Papaya, Pineapple, Rose Apple, Watermelon, Cantaloupe, Pomelo, etc.....*

## **Orders (Not included in Buffet)**

1. **Sake - Japanese Rice Wine (hot)**  
*Sake (Mug) 170 Baht, 350 Baht / Sake (Bottle) 1,700 Baht*
2. **Beer Heineken (large)** - *140 Baht.*
3. **Beer Heineken (small)** - *100 Baht.*
4. **Soju (Bottle)** - *250 Baht.*
5. **Asahi (small)** - *100 Baht.*
6. **Tiger (Bottle)** - *110 Baht.*
7. **Sake Japanese (Bottle)** *White Bottle 400.- / Blue Bottle 450.-*