



Tofu Lunch Course

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- fresh homemade kinu tofu
 - hokkaido zuwai crab and yuba topped with tosazu jelly

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Tofu Bento

- yuba roll with seasonal japanese vegetables
- smoked duck breast roll with yuba
- foie gras and grilled japanese eggplant



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deep fried hamo and kinu tofu in dashi

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Kamameshi

japanese clay pot cooked rice with deep fried tofu and burdock root
and a choice of wagyu beef or madai fish and ikura

Dessert

hazelnut praline soya milk gelato with kinako and matcha mochi

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served with hojicha tea OR cold brew coffee

Price : 1,750 + 10% service charge + 7% VAT

ADD ON :

Somen
cold noodles in Mihara's signature tofu milk dashi
with shrimp tempura (+250 baht)

