

nomu

SASHIMI

Hotate	420
Hamachi	480
Shima - Aji	520
Sustainable Salmon	420
Sustainable Bluefin Tuna	500
Aka Ebi	560
Unagi	500

NAMU SASHIMI	2,800
Special assorted sashimi, 8 kinds	

NIGIRI

Hotate	520
Hamachi	520
Shima - Aji	550
Sustainable Salmon	440
Sustainable Bluefin Tuna	520
Aka Ebi	580
Unagi	560

TOKUSEN SUSHI	 2,100
Chef's signature nigiri selection 7 kinds	

MAKI ROLLS

EBI FURAI	580
Crispy tiger prawn, mango, thai parsley, kaffir lime mayo, toasted coconut	

SPICY TUNA ROLL	540
Tuna, avocado, tamarind, tobiko, chili mayo	

SALMON SUNSHINE MAKI	640
Sustainable salmon, blue crab, pickle cucumber, avocado, ikura, chili bean sauce, furikake	

JUNGLE MAKI	400
Inaritofu, carrot, avocado, enoki tempura, truffle mayo	

THAI SPIDER ROLL	540
Soft shell crab tempura, coriander chipotle mayo, genmai	

SHIMA ROLL	490
Shima – Aji, shiso, yuzu aioli	

ABURI WAGYU	720
Foie gras, pineapple, caviar, truffle	

IPPING

EDAMAME	220
Plain with sea salt / spicy	

NASU DENGAKU	420
Truffle miso grilled eggplant, kinako buckwheat, bonito furikake, koji tomatoes	

TUNA SANDO	480
Smoked sansho mayo, waffle monaka sandwich, shiso, umeboshi	

AGE TOFU KARAI	400
Crispy tofu, papaya & lime -chili sauce, coconut, lime, negui	

WAGYU & PORCINI HANE GYOZA	820
Spicy ponzu, shiso pesto	

HAMACHI USUZUKURI	 680
Yuzu & miso sauce, tamarind, crunchy garlic, pickle ginger, jalapeño sorbet	

HOTATE	 720
Hokkaido scallop sashimi, Leche de coco, black garlic aioli, mango, wasabi tuile	

SALMON & AVOCADO	580
Marinated Sustainable salmon, avocado mousse, avruga, crispy shiso	

TEMPURA MORI	650
Andaman sea prawns and assorted vegetables, tempura sauce, daikon, ginger	

WAGYU TATAKI	1,200
Shiso, mizuna, yakiniku sauce, pickles, crispy onion, avruga	

SALADS

HEIRLOOM TOMATO	560
Mizuna, myoga, shiso, spring onion, and balsamic - soy vinaigrette	

HOJICHA CURED SUSTAINABLE SALMON	520
Baby lettuce, ume - yuzu dressing, crispy salmon skin, kura, rose apple	

TSUKEMONO GOMA-AE	490
Japanese pickles, toasted sesame dressing, avocado, quail egg, crispy shallots	

MAINS

LOBSTER UDON	3,800
Phuket lobster, jalapeño dressing, sansho pepper, chili bean mayonnaise	

GUIN DARA MISO YAKI	1,200
Sustainable black cod, Den miso, baked kabocha, apple, hajikami salad, lime	

SUSTAINABLE SALMON	 820
Kimuchi, corn puree, pickle melon salad	

LOCALLY SOURCED SEABASS	690
Japanese plum sauce, koji butter, zucchini spaghetti	

KAISEN MENTAIYAKI	850
Mentaiyaki creamy noodles, karasumi, scallops and prawns	

GRILLED TOFU	480
Honey and truffle moromi miso, teppan vegetables	

KAGOSHIMA WAGYU STRIPLOIN A5	 3,200
Miso & ginger sweet potato pave, braised shallots, yuzu bearnaise	

AUSTRALIAN TENDERLOIN MB5	2,200
Parsnip puree, maitake mushroom, kombu & truffle butter, beef jus	

YANG GALBI	900
Korean BBQ lamb short ribs, crispy sesame, pear salad	

ORGANIC CHICKEN TERIYAKI	620
Miso potato mousseline, garlic butter greens, sesame	

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TASTING SET MENU OF 6 COURSES	3,500
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ADDITIONAL BEVERAGE PAIRING	1,990
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SHIROMONO

SHIRO MISO	320
Silk tofu, nameko, wakame, spring onion	

SIDES

Miso mashed potato	200
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Broccolini goma-ae, Yuzu hollandaise	200
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Garlic and egg fried rice	200
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Yasai Itame	200
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Wagyu Yakisoba	300
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Steamed Rice	90
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Prices are in Thai Baht, subject to 10% service charge, and applicable 7% government taxes.
Please note that under Thai laws, alcoholic beverages are available to guests aged 20 years and older only.

Whatever/Whenever you need - let us know if you have requests, dietary requirements, or food allergies
we will be happy to enhance your dining experience.