








ROOFTOP BAR AND MODERN KITCHEN

# JAPANESE

## NIBBLES

 <b>EDAMAME</b>	110
Garlic, kikos salt, black sesame	
 <b>ALMONDS</b>	80
Sauteed in olive oil, smoked paprika, salt flakes	
 <b>LOTUS CHIPS</b>	100
Sichimi togarashi, salt flakes	
 <b>OLIVES</b>	110
Spices, herbs, garlic	
 <b>PAN CON TOMATE</b>	80
Charred home-made olive oil bread, tomato, olive oil, garlic	

## RAW

<b>SASHIMI PLATTER</b>	1,100
Salmon, tuna, tako, hamachi, ikura, scallop	
<b>SPICY TUNA TARTARE</b>	480
Spicy dressing, avocado, fumi arare	
<b>HAMACHI TIRADITO</b>	450
Yellow chili & citrus sauce, yuzu oil, pickled onion, fumi arare	
<b>SALMON MIRIN</b>	380
Mirin, avocado, cauliflower puree, lotus chips, and ikura	
<b>SALMON PONZU &amp; TRUFFLE</b>	320
Salmon, truffle ponzu, cucumber, spring onion	
<b>WAGYU BEEF TARTARE</b>	680
Hand-cut Wagyu, Japanese egg yolk, manchego, lotus chips	

## SHARED

<b>JAMÓN IBERICO</b>	680	<b>HOTATE &amp; EBI ENSALADILLA</b>	330
Iberico ham, Home made olive oil bread, grated japanese cherry tomatoes		Japanese scallops, shrimps, potatoes, carrots, Tobiko mayo	
 <b>EGGPLANT MISO</b>	160	<b>GAMBAS AL AJILLO</b>	350
Baby Eggplant, honey-miso glaze		Prawns, garlic, chilli, olive oil, parsley, home-made olive oil bread	
 <b>CAULIFLOWER KANZURI</b>	230	<b>SNOW CRAB KANI SARADA</b>	320
Karaage batter, Ñora kanzuri, white sesame		Snow crab meat, spicy dressing mayo, garlic & butter shokupan	
<b>IBERICO HAM CROQUETTES</b>	330	<b>CHICKEN UMEBOSHI</b>	420
Traditional jamon iberico & bechamel croquettes		Organic chicken breast & pistachio , umeboshi jus, kabocha	
 <b>GAZPACHO ICHIGO</b>	180	<b>SNOWFISH MISO</b>	650
Tomato & vegetables cold soup, Japanese strawberries, olive oil pearls		Snowfish, white miso, roasted garlic alioli	
<b>MENTAIKO BRAVAS</b>	260	<b>KUROBUTA PORK BELLY</b>	580
Layered potatoes, mentaiko mayo, kimchi alioli, tomato-chili paste		Apple & pink pepper puree, charred Bok Choi	
 <b>MUSHROOM CROQUETTES</b>	280		
Eryngii, shitake, truffle mayo			



# JAPANESE

## SKEWERS

 SHITAKE AJILLO	150
Shitake, garlic, sake, olive oil, chili	
TSUKUNE MORUNO	230
Iberico pork, andalusian spices, pickles	
TSUKUNE PINCHITO	230
Organic chicken, ginger, spices, pickles	
 OKRA & GREEN MOJO	150
Okra, Canary island green mojo, garlic-parsley oil	
KUROBUTA & RED MOJO	210
Slow cooked kurobuta belly, piquillos red mojo, sansho salt	

## SUSHI ROLLS

SALMON PIRI	310
Salmon, avocado, spring onion, kaiware, spicy piri sauce, tobiko	
 VERDE MAR	280
Avocado, sesame, pickled vegetables, sichimi togarashi dip	
MAGURO DELUXE	350
Negitoro, cucumber, spring onion, nori dust	
CRUNCHY GAMBA	320
Ebi tempura, avocado, cucumber, pickle daikon	
 IBERIAN TOFU	320
Tofu, spring onion, mushrooms, asparagus, cucumber, daikon	

## ROBATA GRILL

LAMB CHOPS & GREEN MOJO	580
Hakusai & potato mash, green mojo, edamame, mint	
 GREEN ASPARAGUS	280
Onsen egg, nuts mojo, lotus chips, furikake	
TUNA TATAKI CADIZ	520
Roasted bell peppers, avocado puree, pickled basque chilli vinagrete	
GALICIAN TAKO	680
Spanish octopus, parmentier, smoked paprika & chilli oil, pistachio picada	
A4 WAGYU & YUZU CHIMICHURRI	1,600
Wagyu Sirloin, potato millefeuille, yuzu kosho chimichurri	
A5 WAGYU RIBEYE 1KG	5,500
Blistered chillies, potato millefeuille, sauces set, salt set, mustard set	

## RICE & NOODLES

SQUID INK UDON	320
Homemade ink udon, tobiko, crab meat, yuzu alioli	
DUCK BAKED RICE	620
Organic Duck breast, shimeji, shitake, sweet peas	
 OKRA & KINOKO PAELLA	520
Okra, Mushrooms, edamame, saffron, Kimchi Alioli	
SQUID INK & OCTOPUS PAELLA	820
Squid ink, shrimps, Char-grilled Octopus, citrus & kimchi alioli	
CHICKEN & TAMAGO RICE	550
Organic chicken, onsen tamago, chicken skin	
LOBSTER PAELLA	1,900
Boston Lobster, Shrimps, Saffron, Edamame	

Prices are in Thai Baht, subject to 10% service charge 7% government tax  
For information on allergen and dietary requirements please ask your server for assistance







## DESSERTS

CHOCOLATE & WHISKEY LAVA 280

72% Dark chocolate, Suntory Whiskey, Salted Caramel ice-cream

 YAKI IMO CHURROS 230

Sweet potato, spiced chocolate, cinnamon sugar

HOJICHA BASQUE CHEESECAKE 250

Chocolate ganache, hazelnut ice-cream

 STRAWBERRIES & MATCHA 260

Infused and spiced strawberries, matcha ice-cream

PISTACHIO CASTERA TOAST 230

Pistachio Castera, vanilla Mascarpone, crumble pistachio









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