



ROOFTOP BAR AND MODERN KITCHEN

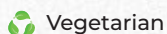
JAPANESE

NIBBLES

 PAN CON TOMATE	120
Charred home-made olive oil bread, Tomato, Olive oil, Garlic	
 LOTUS CHIPS	130
Sichimi togarashi, Salt flakes	
 EDAMAME	150
Garlic, Olive oil, Salt flakes	
 MARINATED OLIVES	230
Gordal Olives, Paprika, Garlic, Herbs, Olive oil, Lemon zest	
EBI ENSALADILLA	270
Prawns, Potato, Boiled egg, Carrot, Tobiko mayo, Piparra	

RAW BAR

SALMON & TRUFFLE PONZU	360
Salmon, Truffle ponzu, Cucumber, Spring onion, Wasabi, Rice puffs	
TUNA & AJOBLANCO	380
Tuna, Ajoblanco, Scallion & Chilli oil, Grapes, Panko migas	
SALMON MIRIN	460
Mirin, Avocado, Cauliflower puree, Lotus chips, and Ikura	
HAMACHI TIRADITO ESCABECHE	480
Aji & yuzu sauce, Pickled onion, Fumi areare, Orange	
SPICY TUNA TARTARE	480
Tuna, Spicy dressing, Avocado, Rice puffs, Avocado purée, Sesame	
SASHIMI PLATTER	1,450
Salmon, Tuna, Tako, Hamachi, Ikura, Scallop	



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JAPANESE

SMALL PLATES

 EGGPLANT MISO	210	SNOW CRAB KANI SARADA	350
Baby eggplant, Honey-miso glaze, Sesame		Snow crab meat, Spicy dressing mayo, Garlic & butter shokupan	
 GAZPACHO ICHIGO	210	IBERICO HAM CROQUETES	360
Tomato, Strawberries & vegetables cold soup, Pickle cucumber		Iberico ham, Bechamel, Roasted garlic mayo	
 MAITAKE TEMPURA	220	GALACIAN TAKO	380
Maitake mushrooms & spring onion, Sichimi Togarashi, Truffle ponzu		Spanish octopus, kombu-baked potatoes, smoked paprika, katsuo-infused olive oil	
 CAULIFLOWER KANZURI	230	 PADRON PEPPERS	380
Karaage batter, Nōra kanzuri, White sesame		Blistered padron peppers, Salt flakes	
SHIITAKE PLANCHA	250	GAMBAS AL AJILLO	420
Shiitake mushrooms, Garlic, Parsley, Shiitake & iberico ham picada		Prawns, Garlic, Chilli, Olive oil, Parsley, Homemade olive oil bread	
ANDALUSIAN CALAMARI	250	HAMBURG & FOIE	530
Deep-fried baby squids, Togarashi, Yuzu kosho mayo		Brioche buns, Wagyu hamburg, Foie-gras, Sherry-caramelised onions	
 KIMCHI BRAVAS	280	COD MISO	650
Potato pavé, yuzu alioli, kimchi mayo, Tomato-chili paste		Miso marinated Black Cod, Yuzu kosho mayo, Light-pickled cucumber	
CHICKEN KARAAGE	280	JAMON IBERICO	890
Chicken thigh karage, Basque pickled chilli tartar sauce		Iberico ham, Homemade olive oil bread, Grated tomatoes, Garlic, Olive oil	
 MUSHROOM CROQUETAS	280		
Eryngii, Shiitake, Truffle mayo			
CURED HAMACHI SALAD	320		
Cured hamachi, Home-made kombu ricotta, Green apple, Mix leaves, Scallion & parsley oil			

 Vegetarian

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WAGYU SERIES

BEEF TARTARE 780

Hand-cut A4 wagyu, Red onion, Mustard, Pickle chilli,
Egg yolk, Shaved manchego

WAGYU CHEEKS 820

Slow braised MB 8-9 wagyu cheeks, Cocoa-red wine jus,
Broccolini, Potato mash.

A4 CHIMICURRI 1,700

A4 Kagoshima striploin 200gr flame-grilled,
Potato pavé, Padron peppers, Sansho salt,
Yuzu kosho chimichurri

A5 KAGOSHIMA RIBEYE 4,900

A5 kagoshima ribeye 600gr flame-grilled,
Blistered padron peppers, Salt selection, Mustard set,
Red mojo, Yuzu kosho chimichurri

SUSHI ROLLS

AVOCADO ROLL 320

Avocado, Sesame, Pickled vegetables,
Sichimi togarashi dip

IBERIAN TOFU 320

Tofu, Spring onion, Mushrooms, Asparagus,
Cucumber, Daikon

MAGURO DELUXE 350

Minced tuna, Cucumber, Spring onion, Kaiware

CRUNCHY GAMBA 360

Ebi tempura, Avocado, Cucumber, Pickle daikon

SPICY SALMON 370

Salmon, Spicy dressing, Avocado, Spring onion,
Kaiware, Tobiko, Spicy mayo

UNAGI ROLL 390

Eel kabayaki, Avocado, Tamagoyaki,
Ikura, Cucumber

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ROBATA GRILL

TSUKUNE MORUNO 230

Minced organic chicken, Andalusian spices,
Romesco, Marinated egg yolk

KUROBUTA & RED MOJO 250

Slow cooked kurobuta belly, Canarian red mojo, Pickle chilli

BROCOLINI & ROMESCO 280

Broccolini, Romesco sauce, Shoved manchego cheese

UNAGI KABAYAKI 490

Grilled teriyaki eel, Sesame, Pickled cucumber, Wasabi

TUNA TATAKI 520

Seared tuna, Avocado puree,
Pickled Basque chilli vinaigrette, Crispy leek

CHICKEN PIRI-PIRI 530

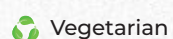
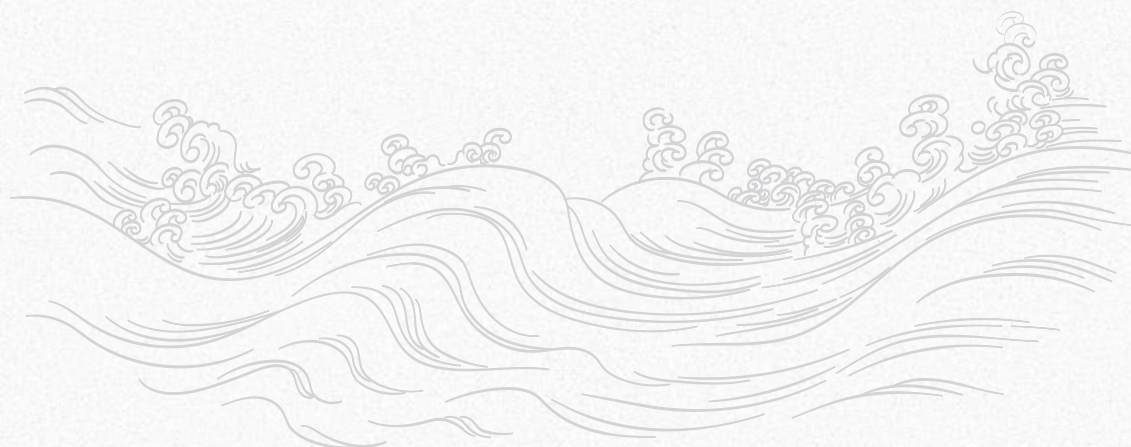
Free range marinated whole baby chicken,
Tomato piri relish

BURI KAMA 630

Hamachi collar, Dressed roasted bell Peppers,
Peppers oil ponzu, Radish

LAMB CHOPS & GREEN MOJO 780

Lamb chops, Green mojo, Minted edamame,
Cabbage-potato mash



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RICE & NOODLES

SQUID INK UDON 320

Home-made squid ink udon, Tobiko, Crab meat,
Roasted garlic alioli

MENTAIKO UDON 360

Udon, Mentaiko creamy sauce, Ikura, Seaweed, Katsuo

OKRA & KINOKO PAELLA 620

Okra, Mushrooms, Edamame, Saffron, Kimchi alioli

CHICKEN & TAMAGO RICE 650

Japanese rice, Marinated chicken, On sen egg,
Crispy chicken skin

DUCK BAKED RICE 720

Duck breast, Roasted shimeji, Japanese rice,
Mushrooms, Pulled duck meat

KUROBUTA PORK PAELLA 750

Sous-vide kurobuta pork belly, Roasted bell peppers,
Mushrooms

SQUID INK PAELLA 820

Japanese rice, Octopus, Minced shrimps, Squid ink,
Yuzu alioli

DESSERTS

YAKI IMO CHURROS 320

Sweet potato dough, Spiced chocolate, Cinnamon sugar

YUZU BASQUE CHEESCAKE 330

Brown sugar crumble, Yuzu sorbet, Yuzu reduction

CHOCOLATE & WHISKEY LAVA 330

72% dark chocolate, Suntory whiskey, Salted caramel ice-cream

STRAWBERRIES & MATCHA 350

Infused and spiced strawberries, Matcha ice cream,
Warabi mochi, Pistachio & matcha sweet migas

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