



RYOSHU





# A Journey Through Japanese Culinary Artistry

Ryoshi menu features an exquisite selection of Japanese comfort food, emphasizing quality and authenticity. Each freshly prepared dish beautifully blends traditional flavors with modern innovations, using only the finest ingredients.

Guests are invited to savor comforting tastes in a sophisticated atmosphere that captures the essence of Japanese cuisine.



## Starter

**Takoyaki** 160

Japanese octopus ball dumplings, homemade sauce and beni shoga

**Gyoza** 140

Pan-fried pork dumplings served with a savory gyoza dipping sauce

**Tori Karaage** 160

Crispy fried chicken served with Japanese mayo and fresh lemon

**Ebi Tempura** 260

Deep-fried prawns in a crispy batter, served with a dipping sauce

**Vegetable Tempura** 150

Crispy deep-fried seasonal vegetables in a light batter

**Japanese Garlic Fried Rice** 70

Stir-fried Japanese rice with garlic, umami soy sauce, and spring onions

**Japanese Rice** 60

Premium Japanese short-grain rice, steamed to perfection

## Salad

**Crispy Salmon Skin with Avocado Salad** 320

Deep-fried salmon skin served with avocado, red onion, Japanese seaweed salad, and sesame oil

**Seared Tuna Salad** 320

Seared marinated tuna akami, red onion, and sesame dressing for a refreshing and flavorful salad



## Soup

**Miso Soup** 60

Tofu, seaweed, and spring onions

**Kuriimu Shichuu** 90

Creamy soup with pumpkin, taro, onion, carrot, and turnip

Prices are quoted in Thai baht & are subject to 10% service charge & 7% government tax



# Ramen

**Chasyumen** 240  
Ramen with pork chashu, kikurage mushrooms, spring onions, and an umami-boiled egg

**Zaru Ramen** 230  
Chilled ramen served with shrimp, pork chashu, egg, cucumber, and Japanese shabu sauce

**Yakisoba** 210  
Stir-fried yakisoba noodles with mushrooms, ham, cabbage, pickled ginger, and katsuobushi



# Donburi

**Unadon** 450  
Grilled eel, salmon roe, and nori seaweed

**Gyudon** 360  
Wagyu beef, salmon roe, egg yolk, and nori seaweed

**Sake-Don** 330  
Fresh salmon, salmon roe, Japanese sushi rice with condiments

**Tori-Don** 290  
Grilled chicken thigh, Japanese rice with condiments

# Teppanyaki

All Teppanyaki set include miso soup, mixed salad, pickles and Japanese steamed rice

Salmon	790
Chicken Thigh	520
Wagyu Beef Tenderloin 200g	1,090
Black Tiger Prawn 2pcs	690

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# Yakitori

<b>Niku</b> Marinated Wagyu beef flat iron	130
<b>Salmon Bara</b> Grilled salmon toro	110
<b>Chicken Wing</b> Chicken wings with sea salt and yakitori sauce	100
<b>Buta</b> Pork tenderloin wrapped around asparagus with sea salt and yakitori sauce	95
<b>Momo Niku</b> Chicken thigh yakitori	80
<b>Yakitori Sampling Platter</b> Savor an assortment of grilled skewers featuring meat and vegetables	550

# Dessert

<b>Green Tea Ice Cream with Azuki</b> Creamy green tea ice cream topped with sweet red bean paste, offering a perfect balance of flavors	120
<b>Trio Mochi Ice Cream</b> Three ice cream flavors wrapped in mochi dough	190

# Rolls

<b>Salmon Burnt Maki Roll</b> Fresh salmon, avocado, salmon roe, and Japanese spicy mayonnaise, with a torched finish	350
<b>California Roll</b> Crab stick, ebiko, tamago, and Japanese cucumber	290
<b>Ebi Maki Roll</b> Ebi tempura, Japanese cucumber, and Japanese mayonnaise, with a crunchy texture	290
<b>Yasai Mikkusu Roll (V)</b> Vegetarian roll with avocado, mushroom, sesame, and Japanese cucumber	230



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# TEISHOKU

## Teriyaki Chicken Set

Grilled teriyaki chicken thighs, Sautéed broccoli, Seasonal fresh salad, Japanese pickles, Soy sauce, Steamed rice, and Miso soup

390



## Salmon Set

Grilled salmon with teriyaki glaze, Seasonal salad and tofu, Japanese pickles, Steamed rice, and Miso soup

410



## Yakiniku Set

Grilled marinated beef, Seasonal fresh salad, Shitake mushroom, Japanese pickles, Steamed rice, and Miso soup

550



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