



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		Salad	
akoyaki apanese octopus ball dumplings, homemade auce and beni shoga	160	Crispy Salmon Skin with Avocado Salad Deep-fried salmon skin served with avocado, red onion, Japanese seaweed salad,	320
Byoza	140	and sesame oil	
an-fried pork dumplings served with a savory			
yoza dipping sauce		Seared Tuna Salad	320
': V	140	Seared marinated tuna akami, red onion,	
ori Karaage Crispy fried chicken served with Japanese mayo	160	and sesame dressing for a refreshing and flavorful salad	
nd fresh lemon		ana navontii salaa	()
bi Tempura	260		
Peep-fried prawns in a crispy batter, served			
vith a dipping sauce			
egetable Tempura	150		
Crispy deep-fried seasonal vegetables			
a light batter			
apanese Garlic Fried Rice	70	Soup	
tir-fried Japanese rice with garlic, umami soy			
auce, and spring onions		Miso Soup	60
		Tofu, seaweed, and spring onions	
apanese Rice	60		
Premium Japanese short-grain rice, steamed to perfection		Kuriimu Shichuu	90
		Creamy soup with pumpkin, taro, onion, carrot, and turnip	

SACKOKOKOKOKO

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

Ramen

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

Zaru Ramen

Chilled ramen served with shrimp, pork chashu, egg, cucumber, and Japanese shabu sauce

Yakisoba

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



seaweed

with condiments

240

230

210

Unadon 450 Grilled eel, salmon roe, and nori seaweed

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

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

290 Tori-Don Grilled chicken thigh, Japanese rice

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 Rolls Salmon Burnt Maki Roll 350 Niku 130 Fresh salmon, avocado, salmon roe, and Marinated Wagyu beef flat iron Japanese spicy mayonnaise, with a torched finish Salmon Bara 110 California Roll 290 Grilled salmon toro Crab stick, ebiko, tamago, and Japanese 100 Chicken Wing cucumber Chicken wings with sea salt and yakitori sauce Ebi Maki Roll 290 95 Ebi tempura, Japanese cucumber, and Buta Japanese mayonnaise, with a crunchy texture Pork tenderloin wrapped around asparagus with sea salt and yakitori sauce Yasai Mikkusu Roll (V) 230 Vegetarian roll with avocado, mushroom, Momo Niku 80 sesame, and Japanese cucumber Chicken thigh yakitori 550 Yakitori Sampling Platter Savor an assortment of grilled skewers featuring meat and vegetables Dessert Green Tea Ice Cream with Azuki 120 Creamy green tea ice cream topped with sweet red bean paste, offering a perfect balance of flavors

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190

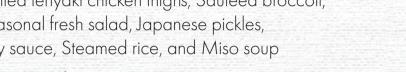
Trio Mochi Ice Cream

Three ice cream flavors wrapped in mochi dough

TEISHOKU

Teriyaki Chicken Set

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





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



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