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## 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  |     |
|--|-----|--|-----|
| TAMAGOYAKI                                   | 90  | SALMON SKIN AVOCADO SALAD  | 250 |
| Grilled Japanese egg with teriyaki sauce     |     | Deep fried salmon skin, avocado, Japanese  |     |
| VEGETABLE TEMPURA                            | 150 | seaweed salad and Japanese sesame oil  |     |
| Deep fried seasonal vegetable tempura        |     | YAWARAKANI-SO  | 290 |
| TAKOYAKI                                     | 150 | Crispy soft shell crab, caramelize cherry  |     |
| Japanese octopus ball dumpling               |     | tomato, red radish and yuzu reduction  |     |
| TORI KARAAGE                                 | 150 | SEARED TUNA SALAD  | 320 |
| Fried chicken, Japanese mayo and fresh lemon |     | Marinated tuna akami, Japanese seaweed   |     |
| EBI TEMPURA                                  | 260 | salad and sesame dressing  |     |
| Deep fried prawn tempura                     |     |  |     |
| MISO SOUP                                    | 59  | 5 Control of the cont |     |
| Tofu, seaweed, spring onion, miso paste      |     | 10000  |     |
| JAPANESE GARLIC FRIED RICE                   | 59  |  |     |
| Japanese rice, garlic, soy sauce and spring  |     |  |     |
| onion  | 49  |  |     |
| JAPANESE RICE                                |     |  |     |



Premium Japanese rice



## Ramen Donburi

| CHASYUMEN                                 | 210 | SALMON DONBURI                               | 290 |
|---|-----|--|-----|
| Chashu pork, kikurage mushroom, spring    |     | Fresh salmon, Japanese sushi rice, salmon    |     |
| onion and umami boiled egg                |     | roe, pickled ginger and wasabi               |     |
| YAKISOBA                                  | 210 | BEEF DONBURI                                 | 350 |
| Soba noodle, mushroom, ham, spring onion, |     | Wagyu beef, marinated Japanese rice,         |     |
| pickles ginger and katsuobushi            |     | salmon roe, egg yolk and nori seaweed        |     |
| ZARU RAMEN                                | 210 | 33,  | 450 |
| Fresh ramen, turnip, spring onion, wasabi |     | UNAGI DONBURI                                | 450 |
| and Japanese cold soup                    |     | Grilled eel, marinated Japanese rice, spring |     |
| ,   |     | onion, salmon roe and nori seaweed           |     |



ALL TEPPANYAKI SET INCLUDE MISO SOUP,
MIXED SALAD, PICKLES AND JAPANESE STEAMED RICE

| BLACK TIGER PRAWN 2PCS     | 699  |
|----------------------------|------|
| LOBSTER TAIL               | 990  |
| WAGYU BEEF TENDERLOIN 200G | 1090 |
| SNOW FISH 180G             | 1090 |
| HOKKAIDO SCALLOP 150G      | 1090 |
| PHUKET LOBSTER             | 1890 |

PRICES ARE QUOTED IN THAI BAHT & ARE SUBJECT TO 10% SERVICE CHARGE & 7% GOVERNMENT TAX





| Yakitori  |     | Rolls  |          |
|---|-----|--|----------|
| SHITAKE KOTOBA  Marinated shitake mushroom, yakitori sauce              | 49  | CALIFORNIA MAKI ROLL Japanese sushi rice, crab stick, ebiko                      | 290      |
| UZURA NO TAMAGO   | 49  | orange, tamago and Japanese cucumber   |          |
| Quail egg yakitori, yakitori sauce  MOMO NIKU                           | 69  | EBI MAKI ROLL Japanese sushi rice, ebi tempura, Japanese cucumber and mayonnaise | 290      |
| Chicken thigh, yakitori sauce <b>REBA</b> Chicken liver, yakitori sauce | 69  | BURNT SALMON MAKI ROLL Japanese sushi rice, salmon, avocado,                     | 350      |
| HATSU   | 69  | salmon roe and spicy mayonnaise  |          |
| Chicken heart, yakitori sauce   | 70  | Dessert  |          |
| BUTA Pork tenderloin roll asparagus, yakitori                           | 79  | GREEN TEA ICE CREAM WITH AZUKI<br>JAPANESE JAM ROLL                              | 99<br>99 |
| sauce<br>GYU-TAN  | 99  | TRIO MOCHA ICE CREAM   | 99       |
| Sous-vide beef tongue, yakitori sauce                                   | 119 | STRAWBERRY CHEESECAKE  | 129      |
| NIKU  |     |  |          |
| Marinated Wagyu beef flat iron with sea                                 | >   |  |          |
| salt and yakitori sauce   |     |  |          |



| Cocktail   | 280          | Sake   |          | Carafe | Bottle |
|--|--------------|--|----------|--------|--------|
| Maguro Gin, Dry Vermouth, Olive Juice, Wasabi Paste Hamachi  |              | Tamanohikari Junmai Ginjo Shuraki<br>Light and Silky<br>Recommended: Cold or Warm                  | u 30cl   |        | 550    |
| Vodka, Yuzu Juice, Honey Syrup, Ginger Beer <i>Fugu</i> Gin, Yuzu Juice, Elderflower Syrup, Sea Salt Sc <i>Hirame</i>          | lution       | Tamanohikari Junmai Daiginjo Shuk<br>Smooth, Balance of sweetness and ac<br>Recommended: Cold      |          |        | 650    |
| Gin, Lemon Juice, Jasmine Syrup, Egg White,<br>Angostura Bitter<br><i>Koi</i><br>Gin, Matcha Syrup, Lemon Juice, Lavender Liqu | ueur         | Tamanohikari Junmai Ginjo Aomano<br>(Blue Fox) 30cl.<br>Fruity and Refreshing<br>Recommended: Cold | ekitsune |        | 700    |
| Mocktail   | 210          | Tamanohikari Junmai Ginjo Shurak<br>Light and Silky<br>Recommended: Cold or Warm                   | u 180cl  | 600    | 3000   |
| Sakura Cranberry Juice, Lime Juice, Simple Syrup, Ros  | se Water     |  |          |        |        |
| Ume  | 3            | Umeshu   |          | Shot   | Bottle |
| Ume Syrup, Lime Juice, Honey Syrup, Soda Wa <i>Fuji</i>  | ter          | CHOYA Uji green tea 7.5% ALC   | 720ml    | 220    | 2500   |
| Apple Juice, Lychee Juice, Butterfly Pea Syrup <i>Tsubaki</i>  | , Lime Juice | The Choya Single Year  | 650ml    | 250    | 2700   |
| Pomegranate Juice, Cranberry Juice, Honey, G<br><i>Kiku</i>  | inger Ale    | Choya Sarari   | 300ml    |        | 550    |



Chrysanthemum Tea, Apple Juice, Elderflower Syrup,

Lemon Juice, Club Soda



| Wine   | Glass     | Bottle | Spirit                     |     |
|--|-----------|--------|----------------------------|-----|
| CHAMPAGNE Moet Chandon, Brut Imperial NV Epernay | (France)  | 7,900  | GIN<br>Hendrick's          | 360 |
|  | (i rance) | 7,900  | Gordon's                   | 280 |
| SPARKLING WINE                                   |           |        | VODKA                      |     |
| Cape Discovery Brut (South Africa)               | 290       | 1,400  | Belvedere                  | 350 |
| ROSÉ WINE  |           |        | Absolute                   | 260 |
| White Shiraz, Monsoon Valley Premium             | 320       | 1,600  | RUM                        |     |
| Range (Thailand)                                 |           |        | Sailor Jerry Spiced        | 280 |
| Stonefish Rosé, Margaret River                   | 370       | 1,800  | Bacardi                    | 250 |
| (Australia)                                      |           |        | TEQUILA                    |     |
| WHITE WINE                                       |           |        | Patron Silver              | 400 |
| Chardonnay- Reservado, Concha Y Toro             | 290       | 1,400  | Sierra                     | 260 |
| (Chile)  | 270       | 1,400  | BLENDED WHISKEY            |     |
| Sauvignon Blanc, Chilano (Chile)                 | 290       | 1,400  | Johnnie Walker Black Label | 330 |
| Chardonnay, Wolf Blass Bilyara (Australia)       |           | 1,500  | Johnnie Walker Red Label   | 250 |
| Pinot Grigio, Sensi Collezione (Italy)           | 320       | 1,750  | Beer                       |     |
| RED WINE   |           | }      | Deer                       |     |
| Cabernet Sauvignon, Chilano (Chile)              | 290       | 1,400  | Singha, Thailand           | 170 |
| Shiraz, Moulin De Gassac (France)                | 300 3     | 1,450  | Chang, Thailand            | 170 |
| Merlot, Stonefish Frankland River                | 320       | 1,800  | Heineken, Thailand         | 180 |
| (Australia)                                      | 320       | 1,000  | Tiger, Singapore           | 180 |
| Pinot Noir, Wither Hills, Marlborough            | 330       | 1,850  | Corona, Mexico             | 310 |



(New Zealand)



| Soft Drink  Coke Coke Zero Sprite Orange Fanta  Juice              | Strawberry Fanta<br>Ginger Ale<br>Tonic Water<br>Soda Water | 80<br>130 | Mineral Water  Minere Evian Still - Small Evian Still - Large Perrier Sparkling - Small Perrier Sparkling - Large |  | 60<br>160<br>230<br>160<br>230                       |
|--|---|-----------|---|--|--|
| Juice  |   | 100       | Espresso & Café   | Hot  | Iced   |
| Watermelon Orange Coconut Apple  Smoothie  Mango Banana Strawberry |   | 160       | Espresso Double Espresso Americano Espresso Macchiato Latte Cappuccino Mocha Decaffeinated coffee Chocolate       | 120<br>160<br>120<br>130<br>130<br>130<br>130<br>120 | 150<br>170<br>150<br>160<br>160<br>160<br>160<br>150 |
| Milkshake  |   | 160       | Tea Selection   | 100  | 450  |
| Mango<br>Coconut<br>Strawberry<br>Chocolate<br>Vanilla             |   |           | English Breakfast Earl Grey Sencha Green Tea Chaomille Thai Tea with Fresh Lime Juice                             | 120<br>120<br>120<br>120                             | 150<br>150<br>150<br>150<br>150                      |

