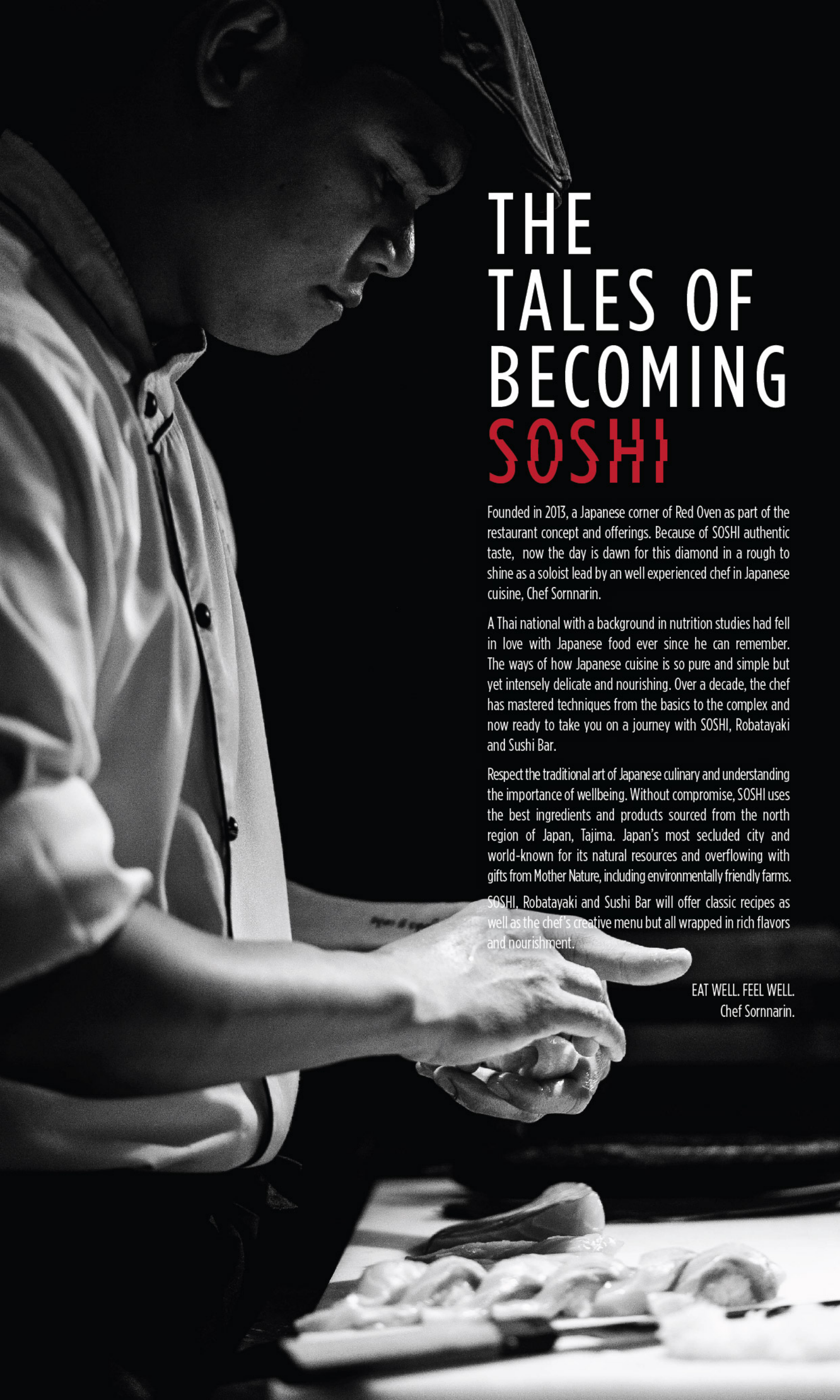


SOSHI



ROBATAYAKI & SUSHI BAR





THE TALES OF BECOMING SOSHI

Founded in 2013, a Japanese corner of Red Oven as part of the restaurant concept and offerings. Because of SOSHI authentic taste, now the day is dawn for this diamond in a rough to shine as a soloist lead by an well experienced chef in Japanese cuisine, Chef Sorannarin.

A Thai national with a background in nutrition studies had fell in love with Japanese food ever since he can remember. The ways of how Japanese cuisine is so pure and simple but yet intensely delicate and nourishing. Over a decade, the chef has mastered techniques from the basics to the complex and now ready to take you on a journey with SOSHI, Robatayaki and Sushi Bar.

Respect the traditional art of Japanese culinary and understanding the importance of wellbeing. Without compromise, SOSHI uses the best ingredients and products sourced from the north region of Japan, Tajima. Japan's most secluded city and world-known for its natural resources and overflowing with gifts from Mother Nature, including environmentally friendly farms. SOSHI, Robatayaki and Sushi Bar will offer classic recipes as well as the chef's creative menu but all wrapped in rich flavors and nourishment.

EAT WELL. FEEL WELL.
Chef Sorannarin.

KOBACHI

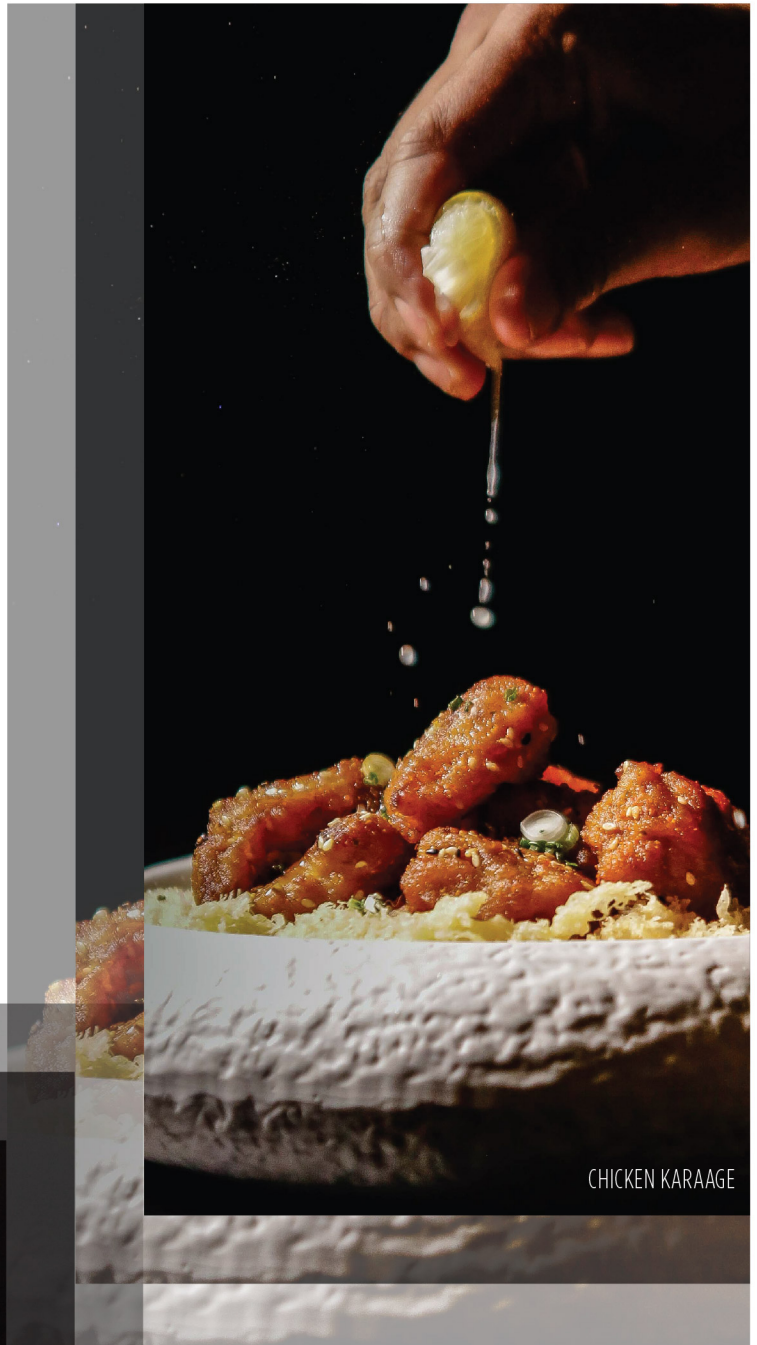
APPETIZERS

- GYOZA CHEESE** THB 250
Baked gyoza with bacon and mozzarella cheese
- CRISPY TAKOYAKI** THB 200
Stuffed with octopus, cabbage, spring onion and tempura flake
- CHICKEN KARAAGE** THB 260
Deep-fried chicken marinated with ginger, sake and mirin
- HIYASHI WAKAME** THB 160
Seasoned seaweed
- EDAMAME** THB 140
Boiled soybean
- TAMAGOYAKI (3 PCS.)** THB 85
Thick sliced Japanese omelet with tonkatsu sauce

SOSHI SO NIGIRI

FRESHLY SLICED RAW FISH ON VINEGAR RICE (2 PCS.)

- RED MAGURO KURUDO** THB 360
Fresh tuna and sea urchin
- SAKE FOIE GRAS** THB 490
Fresh salmon and foie gras with teriyaki sauce



CHICKEN KARAAGE



SAKE FOIE GRAS

- UNAGI SALMON** THB 350
Japanese eel wrapped with salmon and cucumber
- HOTATE SAIKYO** THB 320
Hokkaido scallop with white miso sauce
- O SO SHI** THB 290
Mackerel topped with ginger spring onion and ponzu sauce
- ENGAWA PONZU JELLY** THB 310
A part of with fish glazed with ponzu sauce
- KAKI MANGO** THB 330
Fresh oyster with mango salsa
- HAMACHI WASABI TSUKE** THB 340
Yellow tail fish with wasabi and pickle
- MORI NIGIRI PLATTER** THB 680
Salmon, red tuna, yellow tail, scallop and Japanese eel
- SORA NIGIRI PLATTER** THB 990
Salmon, red tuna, yellow tail, scallop, Japanese eel mackerel, octopus, foie gras and ikura

Allow us to fulfill your needs: please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances. All prices are subject to 10% service charge and 7% vat.



SO MAKI

A ROLL OF SUSHI WRAPPED IN CRISPY SEAWEED

YAKI NIKU MAKI
Beef tenderloin, foie gras, unagi, cucumber, spicy miso

SO MAKI

A ROLL OF SUSHI WRAPPED IN CRISPY SEAWEED

- YAKI NIKU MAKI** THB 750
Beef tenderloin, foie gras, unagi, cucumber, spicy miso
- SALMON SPICY SEARED TUNA** THB 380
Salmon roll and avocado topped with seared tuna
- CRISPY SALMON ROLL** THB 270
Deep-fried salmon and cucumber teriyaki sauce
- SPICY SALMON LAVA ROLL** THB 330
Salmon roll crispy tempura with spicy lava sauce
- CRISPY QUINOA FUTO MAKI** THB 280
Salmon, tuna, egg, cucumber with crispy quinoa seed
- ANGRY SCALLOP ROLL** THB 350
Hokkaido scallop, onion, cucumber with spicy miso sauce
- SALMON CREAM CHEESE ROLL** THB 300
Avocado & cream cheese topped fresh salmon with ikura



SALMON VOLCANO ROLL



UNAGI AVOCADO ROLL

- UNAGI AVOCADO ROLL** THB 320
Japanese eel, cucumber and avocado with teriyaki sauce
- HAMACHI TUNA UNAGI ROLL** THB 420
Tuna, salmon and Japanese eel topped yellow tail fish and seaweed
- RAINBOW ROLL SUSHI** THB 390
Avocado, egg and crabstick topped with fresh salmon tuna yellow tail and Ikura
- SALMON VOLCANO ROLL** THB 330
Japan eel, cucumber and egg topped with fresh salmon and spicy ebiko mayo sauce
- SHIBUYA FUTO MAKI** THB 350
Tuna, salmon, egg, avocado and cream cheese with tempura flake, spicy teriyaki sauce and onion

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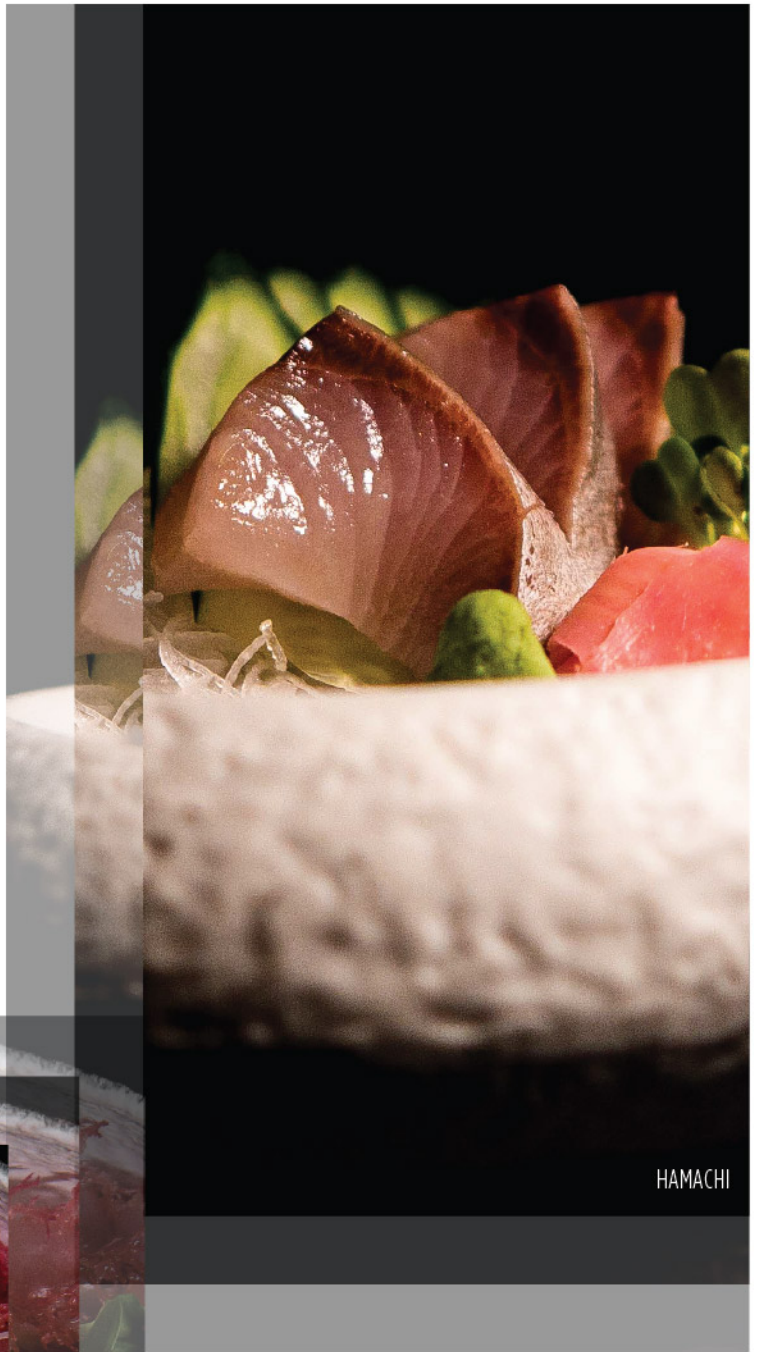
SOSHI SIMPLY

FRESHLY SLICED RAW FISH

SOSHI SIMPLY

FRESHLY SLICED RAW FISH

	SUSHI (1 pcs)	SASHIMI (3 pcs.)
SAKE Salmon	THB 70	THB 250
MAGURO Tuna fish	THB 80	THB 260
HAMACHI Yellow tail	THB 150	THB 420
SABA Marinated mackerel	THB 60	THB 180
KANI Mock crabstick	THB 45	THB 180
IKURA Salmon roe	THB 170	THB 380
UNAGI Eel	THB 170	-
TAMAGO Thick omelet slice	THB 35	THB 80
TAKO Octopus	THB 70	THB 220
IKA Cuttlefish	THB 55	THB 180
EBI Shrimp	THB 55	-



SOSHI SO SASHIMI

FRESHLY SLICED RAW FISH

SO SASHIMI Assorted slices of raw fish	THB 650
SO HANA SASHIMI Special assorted slices of raw fish	THB 950
SO MIZU SASHIMI Special assorted slices of raw fish and clams	THB 1350

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SO ROBATA

DONBURI (RICE BOWL) & YAKIMONO (GRILLED DISH)

SPICY MAKURO TATAKI
Grilled marinated red tuna with Japanese chili powder

DON BURI

RICE BOWL

UNAGI DON **THB 570**
Rice bowl topped with grilled Japanese eel with ginger, cucumber and special sauce

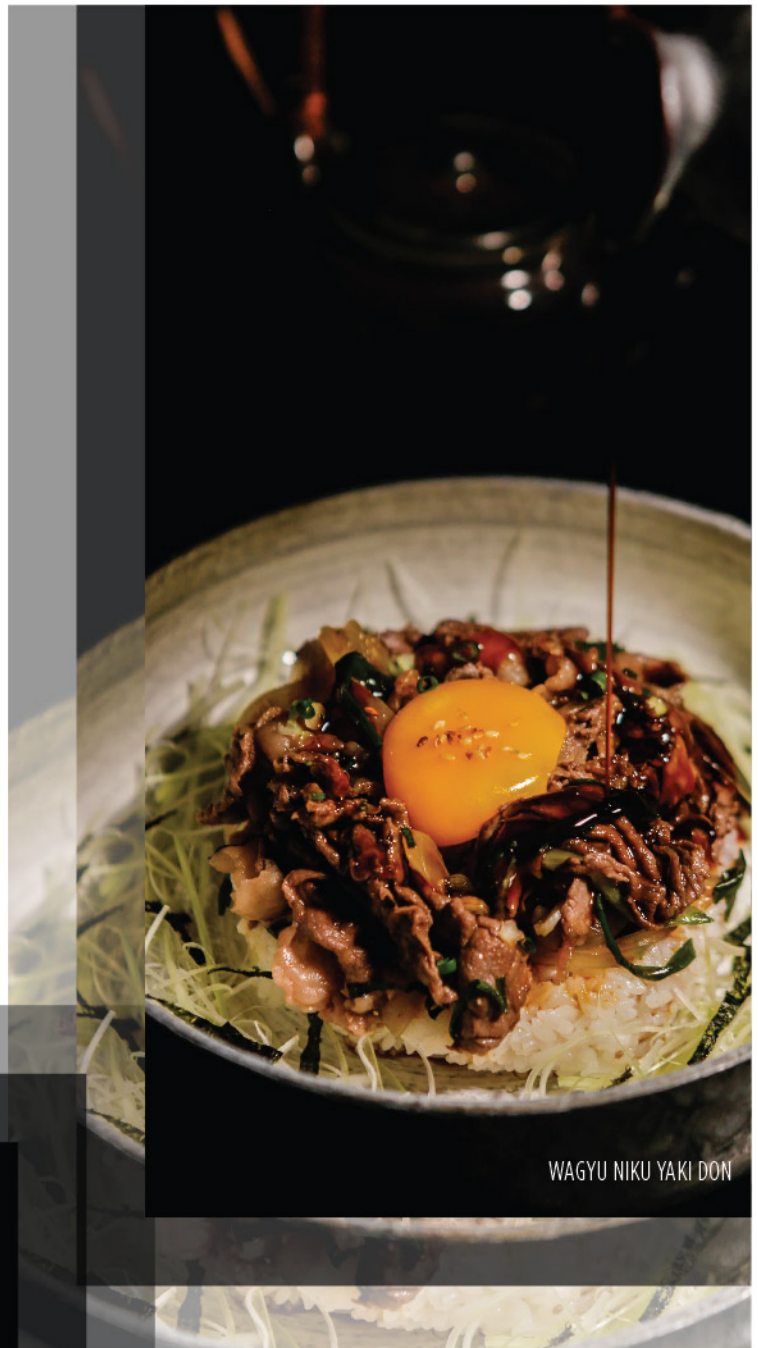
WAGYU NIKU YAKI DON **THB 790**
Rice bowl topped with stir-fried sliced wagyu beef, onion, leek, garlic and sweet sauce

BUTA CHASHU TERI DON **THB 450**
Rice bowl topped with stewed pork belly, ginger, cucumber and sweet sauce

OYAKO DON **THB 370**
Rice bowl topped with chicken thigh cooked with egg, onion and mushroom

SO CHIRASHI **THB 450**
Rice bowl on topped with mixed raw fish and ikura

SAKE IKURA CHIRASHI DON **THB 810**
Rice bowl topped with fresh salmon and ikura



WAGYU NIKU YAKI DON



UNAGI KABAYAKI

YAKIMINO

GRILLED DISH

UNAGI KABAYAKI **THB 550**
Grilled Japanese eel with sweet sauce

SUZUKI TERIYAKI **THB 290**
Grilled white snapper with sweet sauce

TONBARA SHIO YAKI **THB 350**
Grilled pork belly with salt and pepper

SPICY MAKURO TATAKI **THB 380**
Grilled marinated red tuna with Japanese chili powder

SAKE SPICY SAIKYO YAKI **THB 450**
Grilled marinated salmon fish with Japanese chili and white miso sauce

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SO KAISEKI

TRADITIONAL MULTI-COURSE JAPANESE DINNER

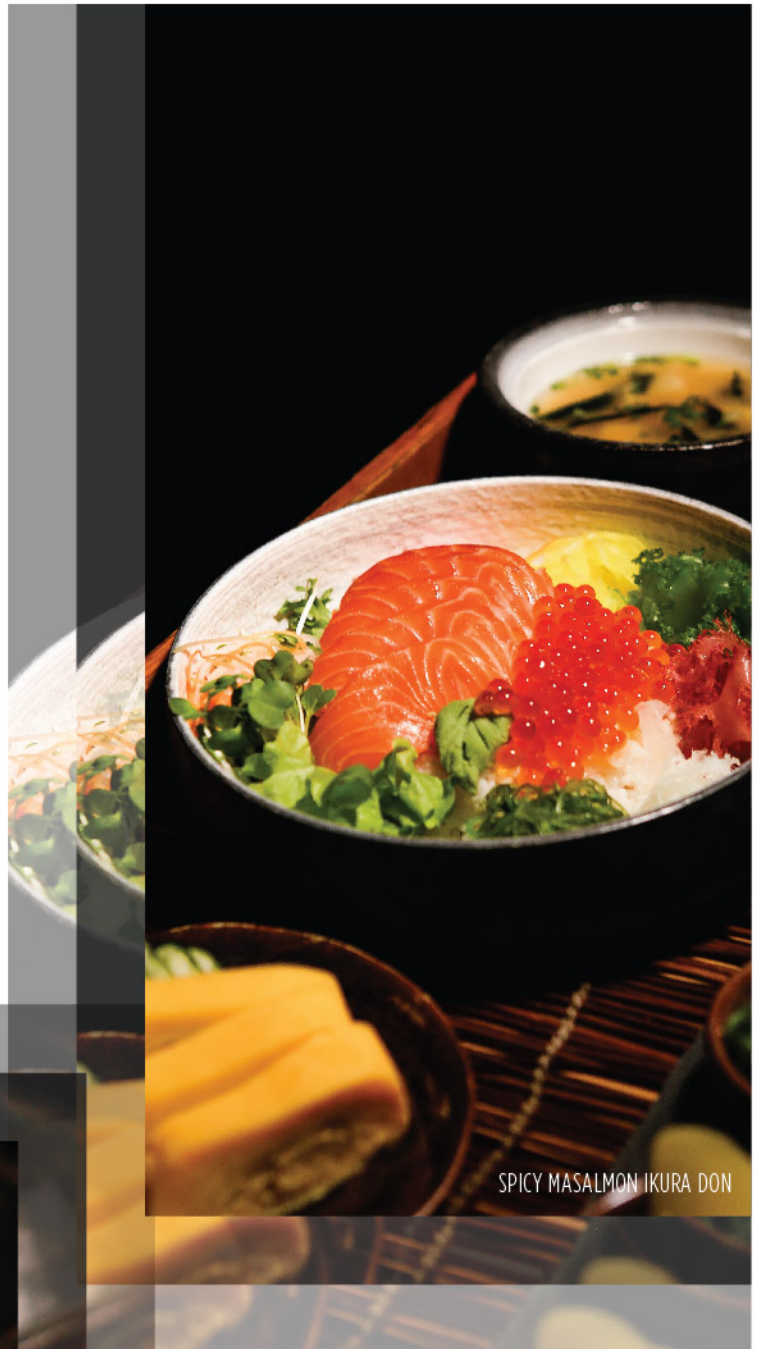
SPICY MASALMON IKURA DON
Sushi rice bowl topped with fresh salmon and ikura

KAISEKI SET

A COMPLETE SET MENU SERVED IN A TRAY

SALMON IKURA DON	THB 790
Sushi rice bowl topped with fresh salmon and ikura	
SASHIMI KAISEKI	THB 890
Assortment of sliced raw fish	
SUSHI KAISEKI	THB 750
Assortment of sushi and nigari	
SAKE TERIYAKI KAISEKI	THB 750
Grilled salmon fish with sweet sauce	
UNAGI DON KAISEKI	THB 820
Grilled Japanese eel with sweet sauce	
BUTA YAKINIKU	THB 550
Rice bowl topped with stir-fried pork and onion with sweet sauce	
WAGYU NIKU YAKI DON	THB 1200
Rice bowl topped with stir-fried wagyu beef and onion with sweet sauce	

All set menu of kaiseki are served with rice, soup, pickle, appetizer, sweet egg and fruit



SPICY MASALMON IKURA DON



WAGYU NIKU YAKI DON

BENTO BOX

JAPANESE COURSES IN A BOX

SABA SET	THB 590
Grill Saba fish with teriyaki sauce, chicken karrage, salad with sesame dressing, miso soup with tofu and seaweed and Japanese rice	
KATSU CURRY SET	THB 450
Katsu curry, tamago yaki, salad with sesame dressing, miso soup with tofu and seaweed and Japanese rice	

DESSERT

JAPANESE SWEETS TO CONCLUDE THE MEAL

KASUTERA CAKE	THB 85
Japanese cotton egg cake	
GREEN TEA ICE CREAM	THB 80

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SOSHI



ROBATAYAKI & SUSHI BAR

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