



O-REN SAN

JAPANESE GRILL WITH A TWIST

Appetizers

Yaki Gyoza Crispy Pan-fried Pork Dumplings, Dipping Sauce	160
Takoyaki Octopus Ball Dumplings, Bonito Flakes, Mayonnaise Sauce	180
Tori Karaage Crispy Boneless Chicken	220
Shake Tataki Seared Salmon, Ponzu Sauce, Daikon	260
Jagaimo Korroke Crispy Breaded Potato Croquettes	190
Maguro Tataki Seared Tuna, Ponzu Sauce, Daikon	280
Chawan Mushi Steamed Egg Custard, Shitake Mushroom, Chicken, shrimp	120
Gyu Niku Tataki Seared Beef Sirloin, Ponzu Sauce, Daikon	300
Hiyayako Tofu Chilled Japanese Soft Bean Curd, Spring Onions, Bonito Flakes, Soya Sauce	120
Edamame Boiled Salted Soya Beans	80
Kimchi Chili-Garlic Spiced Cabbage	100

Salads

Chuka Wakame Seaweed Sesame Marinated Seaweed	180
Wakame Kyurisu Seaweed, Cucumbers, Vinegar Sauce	160
Yasai Salada Mixed Garden Greens, Assorted Vegetables, Wafu Dressing	150
Kani Salada Crispy Soft-Shell Crab, Mixed Greens, Avocado, Cucumber, Tobiko	280
Soups Miso Shiru White Miso Broth, Silken Tofu	80
Osuimono Clear Seafood Broth	80



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Sashimi (5 pieces)

O Toro Premium Tuna Belly	1200
Chu Toro Tuna Belly	800
Hamachi Yellowtail	400
Maguro Tuna	390
Shake / Salmon	390
Ama Ebi / Sweet Prawn	340
Hotate / Scallop	340
Hokkigai / Surf Clam	340
Shima Aji / Striped Jack	340
Shime Saba / Japanese Mackerel	270
Tako / Octopus	270

Sashimi

Sashimi Matsu Selection of 7 types	2200
Sashimi Take Selection of 5 types	1400
Sashimi Ume Selection of 3 types	980

Sushi (2 pieces)

O Toro Premium Tuna Belly	440
Chu Toro Tuna Belly	300
Hamachi Yellowtail	200
Maguro Tuna	200
Shake / Salmon	200
Unagi / Fresh Water Eel	200
Ama Ebi / Sweet Prawn	180
Hotate / Scallop	180
Hokkigai / Surf Clam	180
Shima Aji / Striped Jack	180
Shime Saba / Japanese Mackerel	110
Tako / Octopus	110

Sushi Sets

Sushi Moriawase Matsu Selection of 9 types	2200
Sushi Moriawase Take Selection of 7 types	1500
Sushi Moriawase Ume Selection of 5 types	1080

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Sushi Roll (5 pieces)

Negi Toro Chopped Tuna Belly Scallion, Spring Onion	420
Soft-Shell Crab Fried softshell crab roll	400
California Crab meat, Cucumber, Avocado	220
Spicy Tuna Chopped Tuna, Scallion, Spicy Sauce	270
Eel Avocado Barbeque Eel, Avocado	340
Salmon Roll	270
Avocado Avocado, Cucumber	270
Tekka Maki Tuna Roll	180
Kappa Maki Cucumber Roll	80
Oshinko Maki Radish Roll	80

Tempura

Tempura Moriawase Assorted Seafood and Vegetable Tempura	290
Ebi Tempura Crispy Fried Shrimp Tempura	340
Yasai Tempura Assorted Crispy Fried Vegetables	230

Noodles

Yaki Soba Wok-fried Noodles, Chicken, Vegetables	190
Zaru Soba Chilled Wheat Noodles with Accompaniments	190
Tempura Udon Shrimp Tempura, Hot Shoya Soup, Udon Noodles	230

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Yakitori (2 pieces)

Hotate Bacon Scallop and Bacon	150
Kuruma Ebi Tiger prawn	140
Tebasaki Chicken Wing	120
Tsukune Minced Chicken Balls	90
Tanuki Minced Chicken Balls Shitake Mushrooms	90
Ton Toro Pork Belly and Apple	120
Eringi Bacon Mushroom and Bacon	120
Mune Shishito Chicken Breast with Sweet Peppers	90
Negima Chicken with Leek	90
Yakitori Moriawase Assorted mixed Plate	250

All Yakitori are served with Tare Sauce

Kare

Ton Katsu Kare Breaded Pork Cutlet, Steamed Rice, Japanese Curry	230
Tori Karaage Kare Crispy Fried Chicken, Steamed Rice, Japanese Curry	190
Kare Raisu Curry Beef, Vegetables, Steamed Rice	230

Don Buri

Oyako Don Chicken and Egg with Rice	210
Buta Yakiniku Don Sliced Grilled Pork Loin with Rice	230
Gyu Don Thinly Sliced Beef with Rice	230
Ten Don Tempura Shrimp with Rice	250
Unagi Don BBQ Eel with Rice	490

All Don Buri come with Miso Soup, Japanese Pickles.

Chef’s Bento

Bento A Ton Katsu Crispy Breaded Pork Loin, Roll Sushi	300
Bento B Tori Teriyaki Grilled Teriyaki Marinated Chicken Thigh, Sashimi	340
Bento C Shio Yaki Broiled Salmon Fillet with Rock Salt, Shrimp, Vegetable Tempura	400
Bento D Gyu Niku Teppanyaki Teppanyaki Style Grilled Beef Striploin, Chilled Hiyashi Chuka Soba Noodles	440

All Bento come with Steamed Rice, Miso Soup, Japanese Pickles, Salad, Seasonal Sliced Fruits.

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Teppanyaki Set

All Teppanyaki sets are served with soup, salad, shrimp, hibachi vegetables, fried rice and dessert

Meat Sets	
Australian Beef Angus Tenderloin 200gm	2000
Australian Wagyu Beef Striploin 200gm	3000
Japanese Kobe Beef Ribeye 200gm	5200
Corn Fed Breast of Chicken 200gm	780
Kurobuta Pork Loin 250gm	850

Seafood Sets	
Snow Fish Fillet 180gm	1500
Hokkaido Scallops 150gm	1500
Jumbo Tiger Prawns 3pcs	1400
North Atlantic Salmon Fillet 180gm	1080
Black Tiger Prawns 6pcs	900
Phuket Lobster Tail	Market Price

Combo Sets

All Teppanyaki sets are served with soup, salad, shrimp, hibachi vegetables, fried rice and dessert

Set A Corn Fed Breast of Chicken 150gm, North Atlantic Salmon Fillet 100gm	1200
Set B Australian Beef Angus Tenderloin 100gm, Jumbo Tiger Prawns 2pcs	2500
Set C Japanese Kobe Beef Ribeye 100gm, Phuket Lobster Half	3900

Sides Dishes

Prawn Fried Rice	150
Chicken Fried Rice	120
Garlic Fried Rice	120
Tofu	130
Mushroom	130
Asparagus	150
Mixed Vegetables	130
Onions	100

Desserts

Assorted Fruits Seasonal Sliced Fruits	150
Chocolate Torte Red Bean Crème Anglaise	150
Green Tea Tiramisu Ginger Scented Crème Brûlée	170
Shiruko Warm Azuki Bean Soup and Mochi	170
Selection of Ice Creams per Scoop	90

Beverages

Tea & Coffee	Hot	Cold
Japanese Green Tea	70	80
Roast Rice Tea	80	90
Hojicha Green Tea	80	90
Juice		90
Apple, Cranberry, Orange, Pineapple, Young Coconut		
Soft Drink		75
Coke, Coke Zero, Sprite, Fanta, Tonic, Ginger Ale, Soda Water		
Mineral Water		
Natural Still Water 500ml		40
Aqua Panna Still Natural 500ml		140
San Pellegrino Sparkling 500ml		150

Japanese Whisky

Suntory White	220 / 2700
Suntory Chita	510 / 7700
Togouchi Whisky	280 / 4200
Kuroyashi Pure Malt Whisky Sherry Cask	400 / 6100
Kuroyashi 8 Y.O.Pure Malt Whisky	450 / 6900
Ichiro's Malt & Grain Chichibu Blended	640 / 9700

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Sake

	Carafe 180ml	Bottle 720ml
DASSAI Junmai Daiginjo Migaki Sanwari Kyubu	910	3300
The initial fragrance has a gentle sweetness of a melon fruit and unlike crisp and dry sake, there is a fruitiness that spreads inside the mouth. Within that fruity goodness is also a good balance of acidity that allows for a refreshing sensation once swallowed. This is one Junmai Daiginjo with an excellent harmony of scent and flavor.		
DASSAI Junmai Daiginjo Migaki Niwari Sanbu	1540	5600
The sweet scent that can be sensed from the glass is floral, and gives off an extremely crisp and clean initial impression that goes down the throat very smoothly. Within it is also the subtle sweetness and “umami” of the rice that makes this sake a delicate work of art with a refined elegance that will be best appreciated when served in a wine glass.		
MASUMI Junmai Ginjo Yawaraka	720	2600
Although the alcohol level is similar to wine at 12%, the fruity fragrance that is characteristic to sake along with a light yet structured flavor makes this a well-balanced piece.		
KIRINZAN Junmai	550	2000
This sake from KIRINZAN has a round flavor with a certain smoothness when swallowed, as well as some dryness making it an enjoyable drink that showcases KIRINZANs unique characteristics. It is a great item to have during a meal since it helps to enhance the flavors of the dishes.		
BOJIMAYA Junmai Muroka Nama Genshu	740	2700
A balanced piece in which one can enjoy the umami filled with the mild sweetness of the rice, coated with BOJIMAYA's characteristic acidity that spreads gently inside the mouth leaving a long enjoyable finish.		
KARIHO Junmai Ginjo Kawasemi	690	2500
The label with an eye-catching illustration of a River Kingfisher, co mmonly seen by the river near the brewery is iconic. This is a Junmai Ginjo with a clean and crisp aroma with a refreshing yet dry flavor.		
KOZAEMON Shiroku Junmai Kabosu Sake	500	1800
The Junmai Sake with the addition of regional Kabosu from the Oita Prefecture, with its strong flavor and high acidity, results in a liqueur that is unforgettable. With less aftertaste compared to the Yuzu Sake, even with its powerful taste and high fragrance, it makes an enjoy able drink as an aperitif as well as for during the meal. It can be enjoyed in various ways, such as on the rocks, with soda, chilled or heated and even frozen as sorbet.		
DASSAI Happou Nigori Sake 50 (Sparkling)		1500
This sparkling sake is made from putting a Junmai Daiginjo through a secondary fermentation. With the help of the freshness provided by the carbonic acid gas, there is a refreshing aftertaste within the full -bodied flavour. It provides a smooth drink with a certain dryness and can be enjoyed by those that are not used to drinking sake as well.		

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	Carafe 180ml	Bottle 720ml
BIJOFU Tokubetsu Honjozo	370	1400
Produced under the concept of 'warm sake to be enjoyed during a meal', this particular sake uses rice that has been polished down to 60%. It is well-balanced and has a clean and elegant finish. The warmer it is when served, the more umami, depth and mildness to be tasted, although it is equally enjoyable when served chilled or at room temperature.		
YUKI NO BOSHA Hiden Yamahai Junmai Ginjo	820	3100
Using the traditional method of sake brewery known as the 'Yamahai' method, this sake has a distinct floral fragrance and an elegant taste unique to the Yamahai, making it a favourite between Japanese sake fans. Using the Akita Sake-Komachi rice and the brewery's original sake yeast, this precious sake was produced under careful treatment.		
TEDORIGAWA Junmai Daiginjo Honryu	910	3400
Made from polishing the Yamada-Nishiki 100% rice down to 45%, this sake was brewed slowly and carefully under low temperature. With the mild fragrance of honey, this item has a gentle fullness and is uniquely sweet, making it a perfect partner for plain dishes with simple taste.		
KIRINZAN Junmai Green Bottle	450	1700
This sake from KIRINZAN has a round flavor with a certain smoothness when swallowed, as well as some dryness making it an enjoyable drink that showcases KIRINZAN's unique characteristics. It is a great item to have during a meal since it helps to enhance the flavors of the dishes.		
KIRINZAN Dentou Karakuchi	350	1300
Kirinzan Shuzo's origin, this classic sake retains its traditional dryness, but within that is some sourness that gives it a refreshing feel overall. The main raw ingredients of rice and water are both from the Niigata prefecture, making it one of the representative sake of Niigata that is loved by the locals.		
SAKUNOHANA Karakuchi Ginjo	530	2000
A Ginjo sake that uses Nagano's local rice Hitogokochi, this item has a clean Ginjo fragrance and a gentle umami that spreads within the mouth. Even with its dryness, this is a smooth drink with a clean finish.		
CHIYOMUSUBI Junmai Goriki 60	560	2100
A Junmai sake that uses Tottori's local rice Goriki polished down to 60%, this item has a balanced acidity and umami that harmonizes well with the dryness of the sake. It can be served chilled, but by warming it up the umami of the rice gets enhanced, making it enjoyable in many levels.		
KINMON AKITA X3	530	2000
A junmai sake that uses 3 times the amount of 'Koji' than your ordinary sake, this piece was aimed to bring out the best of the rice used for brewing. The umami and smooth sweetness of the rice is displayed as well as the rich flavourfulness that is the epitome of any junmai sake, making this an item you wish to have by your side during a meal.		