

SOSHI

ROBATAYAKI & SUSHI BAR

ALL YOU CAN EAT
THB 1,599 net/person
(exclude beverage)



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 Sornnarin.

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 Sornnarin.

PREMIUM SOSHI



+THB 500 NET
PER PERSON

RED MAGURO KURUDO

Fresh tuna with spicy citrus dressing

SAKE FOIE GRAS

Fresh salmon and foie gras with teriyaki sauce

CRISPY QUINOA FUTO MAKI

Salmon tuna egg cucumber with crispy quinoa seed

HOTATE SAIKYO

Hokkaido scallop with white miso sauce

MORI NIGIRI PLATTER

Salmon, red tuna, yellow tail

SORA NIGIRI PLATTER

Salmon, red tuna, yellow tail, scallop, Japanese eel, mackerel

SOSHI SIMPLY

FRESHLY SLICED RAW FISH SUSHI AND SASHIMI

IKURA

Egg salmon roll

UNAGI KABAYAKI

Japanese eel grilled

IKA

Squid

EBI

Shrimp

SALMON SPICY SEARED TUNA

Salmon roll and avocado topped with seared tuna

HAMACHI TUNA UNAGI ROLL

Tuna, salmon, and Japanese eel topped yellow tail fish and seaweed

SPICY MAGURO TATAKI

Grilled marinated red tuna with Japanese chili powder

UNAGI DON

Rice bowl with grilled Japanese eel with ginger, cucumber and special sauce

YAKI NIKU MAKI

Beef tenderloin foie gras unagi cucumber spicy mayo



SO MAKI

A ROLL OF SUSHI WRAPPED IN CRISPY SEAWEED

YAKI NIKU MAKI

Beef tenderloin, foie gras, unagi, cucumber, spicy miso

KOBACHI

APPETIZERS

GYOZA CHEESE

Baked gyoza with bacon and mozzarella cheese

CRISPY TAKOYAKI

Stuffed with octopus, cabbage, spring onion and tempura flake

CHICKEN KARAAGE

Deep-fried chicken marinated with ginger, sake and mirin

HIYASHI WAKAME

Seasoned seaweed

EDAMAME

Boiled soybean

TAMAGO YAKI

Thick slice Japanese omelet with tonkatsu sauce

TAKO SUNOMONO

Japanese octopus salad

SOSHI SO NIGIRI

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

O SO-SHI

Mackerel top with ginger spring onion and ponzu sauce

HAMACHI WASABI TSUKE

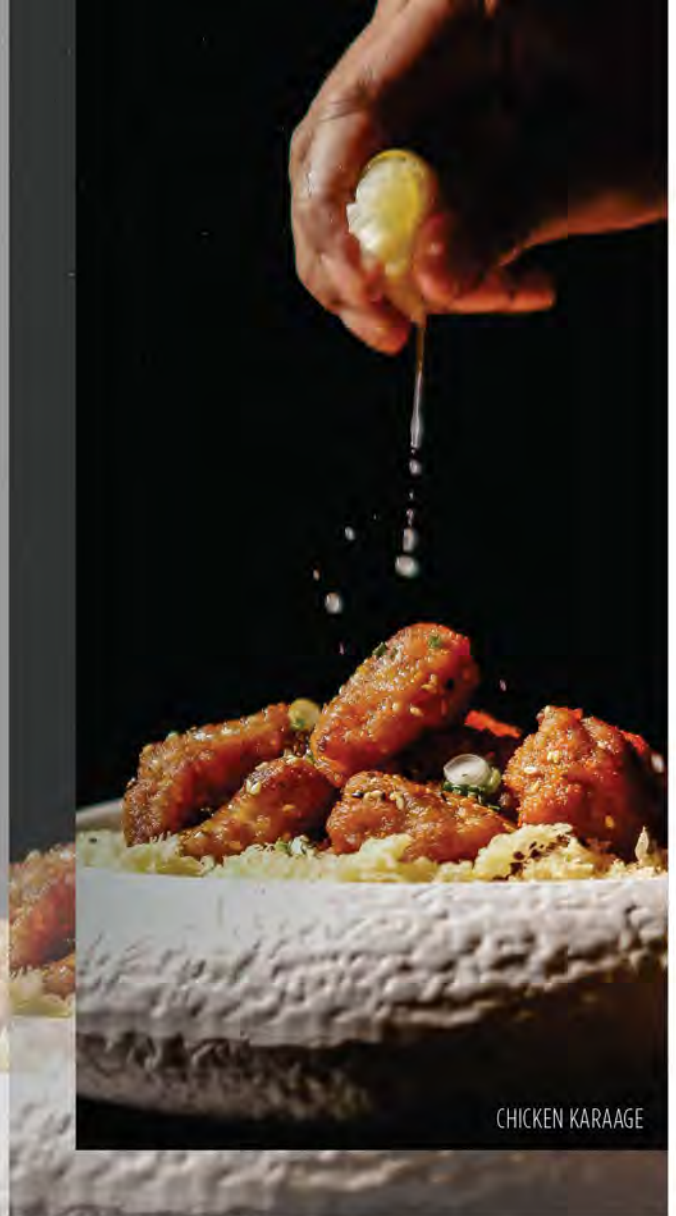
Yellow tail fish with wasabi pickle

EBI SO NIGIRI

Shrimp topped with spicy ebiko mayo sauce

SAKE ABURI CHEESE

Salmon sushi with grilled cheese



SOSHI SO MAKI

VINEGAR RICE ROLLED IN SEAWEED SERVED SLICED

CRISPY SALMON ROLL

Deep-fried salmon and cucumber teriyaki sauce

SPICY SALMON LAVA ROLL

Salmon roll crispy tempura with spicy lava sauce

SALMON CREAM CHEESE ROLL

Avocado cream cheese top fresh salmon ikura

UNAGI AVOCADO ROLL

Japanese eel, cucumber and avocado with teriyaki sauce

RAINBOW ROLL SUSHI

Avocado, egg and crabstick topped with fresh salmon tuna yellow tail

SALMON VOCANO ROLL

Japan eel, cucumber and egg topped with fresh salmon and spicy ebiko mayo sauce

SHIBUYA FUTO MAKI

Tuna, salmon, egg, avocado and cream cheese with tempura flake, spicy teriyaki sauce and onion

MAGURO PONZU GUNKAN

Minced tuna mixed with ponzu sauce

KANI SALADA MAKI

Crushed crab meat maki roll

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.

SOSHI SIMPLY

FRESHLY SLICED RAW FISH



SOSHI SIMPLY

FRESHLY SLICED RAW FISH SUSHI AND SASHIMI

SAKE

Salmon

SABA

Marinated mackerel

TAKO

Octopus

MAGURO

Tuna fish

KANI

Mock crabstick

HAMACHI

Yellow tail

TAMAGO

Thick omelet slice

YAKIMINO

GRILLED SPECIALTIES

SUZUKI TERIYAKI

Grilled white snapper with sweet sauce

TONBARA SHIO YAKI

Grilled pork belly with salt and pepper

SAKE SPICY SAIKYO YAKI

Grilled marinated salmon fish with Japanese chili and white miso sauce

GYU NIKU YAKI

Wagyu beef skewer with sesame soy

KANI CREAM YAKI

Grilled creamy crab flaked with crabstick and potato

GYU TAN

Grilled marinated Japanese style beef tongue



HAMACHI



WAGYU NIKU YAKI DON

DON BURI

RICE BOWL

SO CHIRASHI

Rice bowl on topped with mixed raw fish

SAKE CHIRASHI DON

Rice Bowl topped with fresh salmon

WAGYU NIKU YAKI DON

Rice bowl with stir-fried sliced wagyu beef, onion, leek, garlic and sweet sauce

BUTA CHASHU TERI DON

Rice bowl with stewed pork belly, ginger, cucumber and sweet sauce

OYAKO DON

Rice bowl topped with chicken thigh cooked with egg, onion and mushroom

DESSERT

KASUTERA CAKE

Japanese cotton egg cake

GREEN TEA ICE CREAM

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Location: 7th Floor at SO/ Bangkok Hotel
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sobangkokdining.com