

深い

IHSB

Sushi | Sake | Craft



DINSO

RESORT & VILLAS

VIGNETTE  
COLLECTION

IHG  
HOTELS &  
RESORTS

渋い  
SHIBUI


SHIBUI

渋い

A refined simplicity and depth,  
a quiet beauty-complex and  
understated.

# SMALL BITES




Edamame 

*Steamed Salted Soybeans*

THB 85




Wakame Salad 

*Marinated Seaweed Salad*

THB 85




Tako Wasabi 

*Wasabi Octopus*

THB 160




Gyoza 

*Chicken Dumplings*

THB 180




Chicken Karaage 

*Japanese Fried Chicken*

THB 180





Takoyaki 

*Octopus-filled Batter Balls*

THB 185



Tempura  

*Lightly Battered Prawns*

THB 295

# SASHIMI



Saba 🍣

*Mackerel*

THB 225



Salmon 🍣

THB 295



Tuna Yellow Fin 🍣

THB 325



Tako 🍣

*Octopus*

THB 325



Hamachi 🍣

*Yellowtail*

THB 325



Hokkigai 🍣

*Surf Clam*

THB 325



Aka Ebi 🍣

THB 325

寿司  
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SASHIMI



USUZUKURI 

*Tuna Yellow Fin, Salmon and Hamachi*

THB 385

 VEGETARIAN  CONTAINS PORK  CONTAINS CHICKEN  CONTAINS BEEF  SEAFOOD  CHEF'S RECOMMENDED DISH

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES, AND 10% SERVICE CHARGE

SASHIMI



Naruto 🍣

*Salmon, Hamachi, Tuna, Akaebi*

THB 455



Kani Miso 🍣 🍷

*Kani miso, Salmon, Avocado, Tamago,  
Tomato, Seaweed, Ikura*

THB 425

SASHIMI



Saikou Sashimi 🍣 🍱

Tuna Yellow Fin, Salmon, Saba,  
Hotate, Tako, Hamachi, Ikura, Aka Ebi,  
Ikura, Kanikama and Hokkigai

THB 1550



Sashimi Set 🍣

Tuna Yellow Fin, Salmon, Saba,  
Hotate and Hokkigai

THB 675

渋い  
SHIBUI

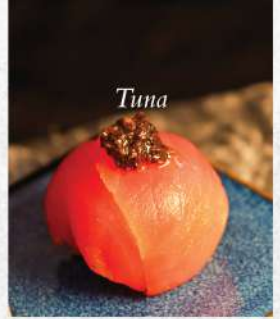
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SUSHI

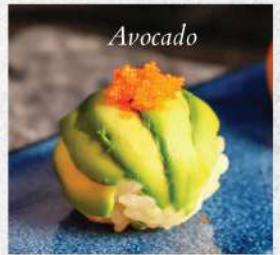
TEMARI 🍣🍱

Salmon, Tuna, Hamachi, Avocado, Hokkigai

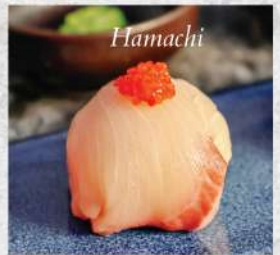
THB 395



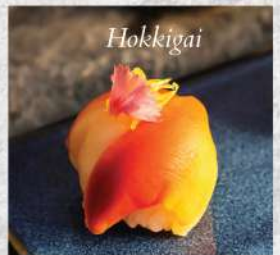
Tuna



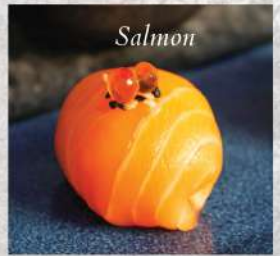
Avocado



Hamachi



Hokkigai



Salmon



SANKO 🍣🍱

Salmon truffle, Japanese wagyu, Tuna spicy

THB 285

🌿 VEGETARIAN 🐷 CONTAINS PORK 🐔 CONTAINS CHICKEN 🐮 CONTAINS BEEF 🐠 SEAFOOD 🍷 CHEF'S RECOMMENDED DISH

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES, AND 10% SERVICE CHARGE

SHI  
BUJI

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SUSHI

FOIE GRAS    
NIGIRI

THB 495

 VEGETARIAN  CONTAINS PORK  CONTAINS CHICKEN  CONTAINS BEEF  SEAFOOD  CHEF'S RECOMMENDED DISH

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES, AND 10% SERVICE CHARGE

# NIGIRI



Saba 🍣

*Mackerel*

THB 185



Kanikama 🍣

*Crab Stick*

THB 185



Tamago 🍣

*Sweet Omelette*

THB 185



Tako 🍣

*Octopus*

THB 225



Hamachi 🍣

*Yellowtail*

THB 225



Unagi 🍣

*Glazed Grilled Eel*

THB 225



Tuna Yellow Fin 🍣

THB 245



Hotate 🍣

*Scallop*

THB 245



Hokkigai 🍣

*Surf Clam*

THB 295

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BUJI  
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NIGIRI

JAPANESE    
WAGYU  
NIGIRI


THB 355



Ebi Nigiri (Shrimp)   
Salmon Nigiri 


THB 225  
THB 225









Nigiri Set 

Salmon, Tuna, Ebi, Tamago  
THB 335



Amai Nigiri Set 

Unagi, Hotate, Hokkigai  
THB 425

 VEGETARIAN  CONTAINS PORK  CONTAINS CHICKEN  CONTAINS BEEF  SEAFOOD  CHEF'S RECOMMENDED DISH

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Tamago Maki 🍳

THB 185

*Sweet Omelette*

Kanikama Maki 🍤

THB 185

*Crab Stick*

Avocado Maki 🥑

THB 195

新しい  
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MAKI

## EBIKO TWO TONE

*Dual-colour Shrimp Roe*


THB 285

🌿 VEGETARIAN 🐷 CONTAINS PORK 🐔 CONTAINS CHICKEN 🐮 CONTAINS BEEF 🐠 SEAFOOD 🍴 CHEF'S RECOMMENDED DISH

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES, AND 10% SERVICE CHARGE


# MAKI



Saishoku Set 

*Avocado, Mango*  
THB 325



Salmon 


THB 195



Tuna Yellow Fin 


THB 195



Futomaki 

*Cucumber, Tamago,  
Kanikama, Ebiko*  
THB 210



Maruzara Set 

*Kanikama Maki, Avocado Maki,  
Salmon Nigiri, Ebi Nigiri, Tamago  
Nigiri, Unagi Nigiri, California Roll,  
Philadelphia Roll*  
THB 975

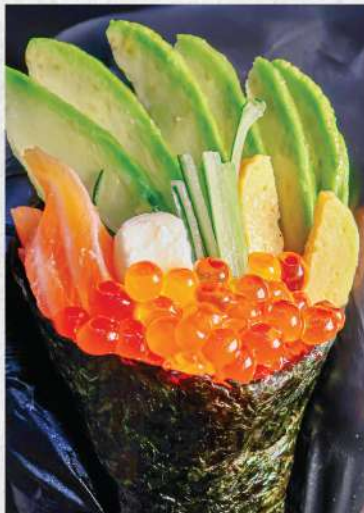
# MAKI



Yasai Temaki 🌿

*Vegan  
Cucumber, Carrot,  
Avocado, Tomato*

THB 235



Salmon Temaki 🍣

*Salmon, Avocado, Cream cheese,  
Tamago, Cucumber, Ikura*

THB 245



Kaisen Temaki 🍣

*Salmon, Tuna, Unagi,  
Tamago, Hamachi,  
Ikura, Avocado, Cucumber*

THB 275



Unagi Salmon Hand Roll 🍣

*Salmon with eel*

THB 255



Foie gras Hand Roll 🍣🐷

*Foie gras with red shrimp*

THB 385

ROLL



SALMON    
TRUFFLE  
ROLL

*Salmon, Truffle*

THB 395



SHI  
BUJI

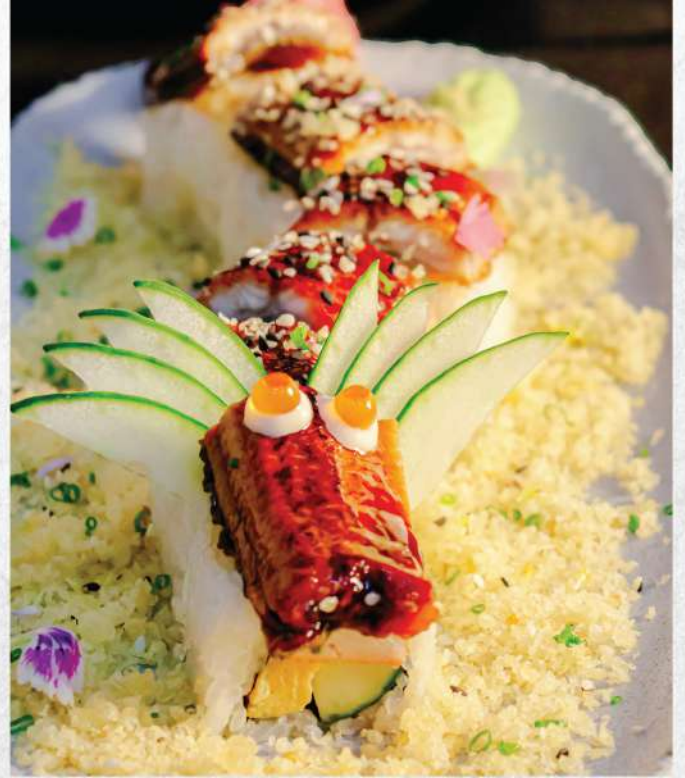
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ROLL

## SALMON ROLL 🍣 🍷

*Salmon, Tamago, Cucumber*

THB 385



## DRAGON ROLL 🍣 🍷

*Crab stick, Tamago, Cucumber topping Eel*

THB 425



## Salsa 🍣 🍷

*Tomato, Avocado, Mango*

THB 315



## Saishoku Roll 🍣

*Fresh Veggies*

THB 315



## Rainbow Roll 🍣 🍷

*Tamago, Kanikama, Avocado, Cucumber, Salmon, Tuna*

THB 385



## Salmon Foie Gras 🍣 🍷

*Avocado, Salmon, Cream cheese topping salmon with foie gras*

THB 455

# ROLL



## California Roll

*Kanikama, Tamago, Cucumber, Ebiko*

THB 315



## Philadelphia Roll

*Salmon, Cream Cheese*

THB 325



## Tuna Shichimi Roll

*Tuna, Cream Cheese, Cucumber, Shichimi Pepper*

THB 345



## Salmon Kani

*Salmon, Kani miso, Seaweed*

THB 395

# ROLL



## FUJI ROLL 🍣

*Shrimp, Avocado, Cream cheese topping salmon*

THB 435



## TEMPURA ROLL 🍣

*Shrimp*

THB 335



## Salmon Katsu Roll 🍣

*Salmon, Cream cheese*

THB 315



## Raisu Sando 🍣🍷

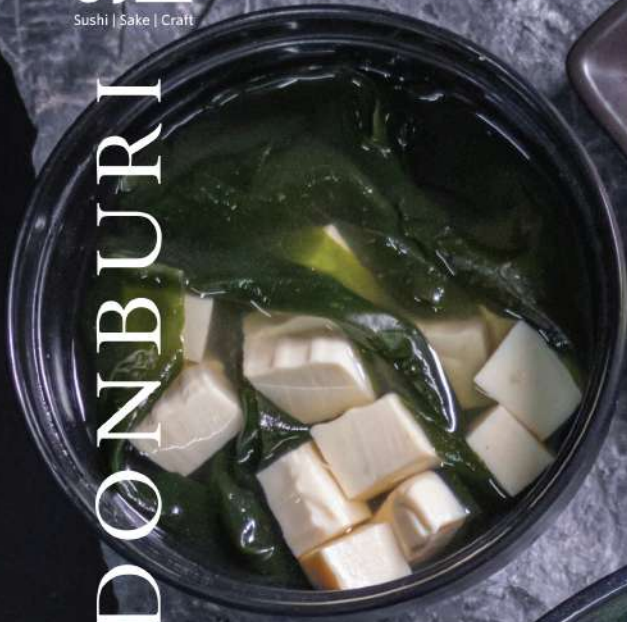
*Salmon, Avocado, Red ebiko*

THB 355

洗い  
SHI  
BUI

Sushi | Sake | Craft

DONBURI



SAIKORO  

*Diced Beef Bowl*

THB 395

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# DONBURI



Garlic Truffle   
Fried Rice

THB 295




Torikatsu / Tonkatsu  

*Breaded Chicken Cutlet Set  
/ Breaded Pork Cutlet Set*

THB 325 / 345



Salmon 

THB 385




Aka Ebi Don  

*Red Shrimp Set*


THB 380



Chicken Teriyaki 


THB 395



Salmon Teriyaki 

THB 395




Yakisoba 

*Stir-fried Japanese Noodles*

THB 295

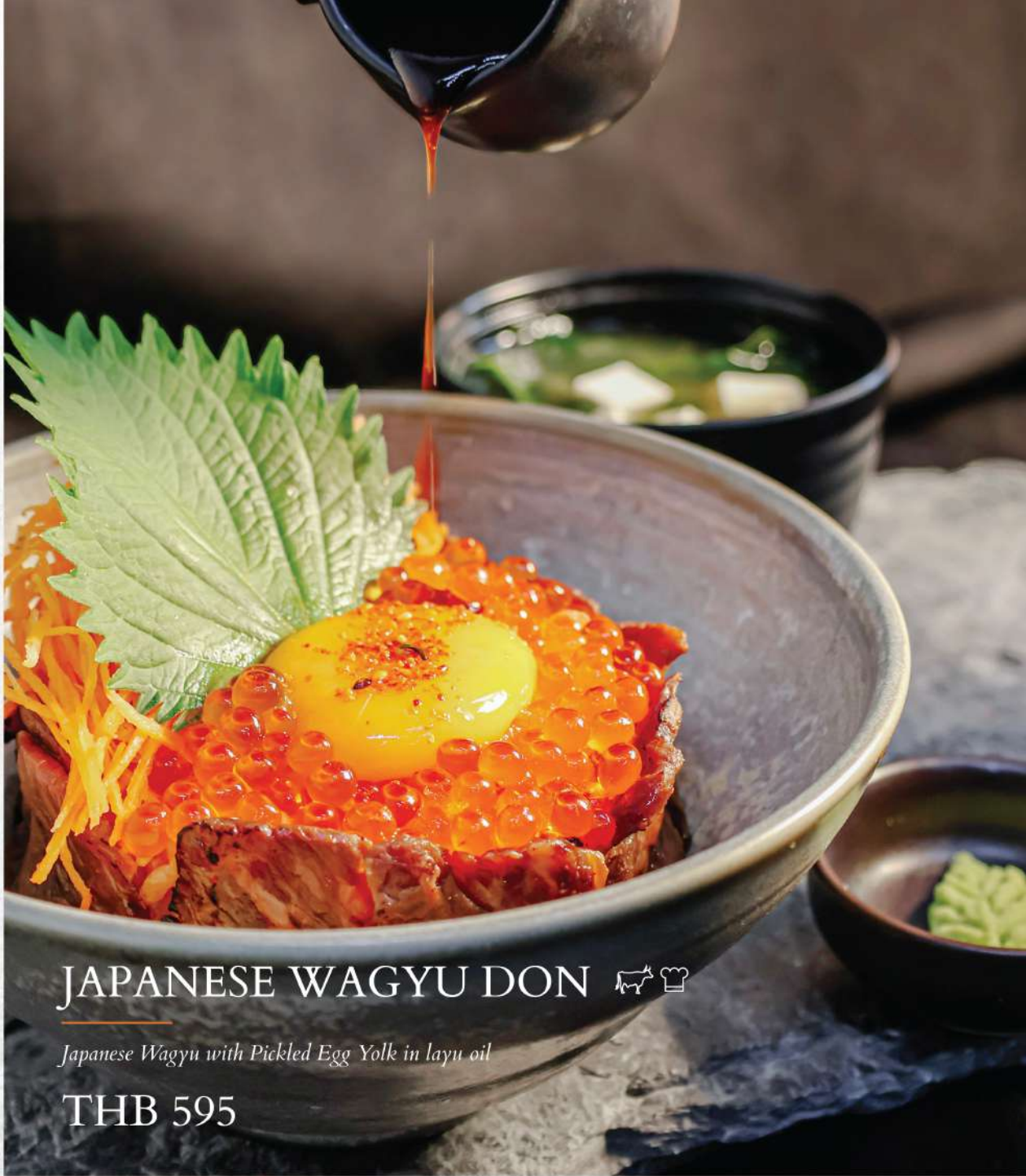


Kare 

*Japanese Curry Bowl*

THB 325

DONBURI



JAPANESE WAGYU DON 🐮👨🍳

*Japanese Wagyu with Pickled Egg Yolk in layu oil*

THB 595



Chirashi Don 🍣

*Mixed Sashimi Bowl*

THB 385



Kaisen Don 🍣

*Seafood Sashimi Bowl*

THB 395




Ikura Foie Gras Don 🍣🐔

*Foie gras with Ikura and  
Mango Avocado*

THB 650

# DONBURI




Saba 

*Grilled Mackerel Set*

THB 325




Ochasuke 

*Seafood Tea-broth Rice Set*

THB 335




Tempura 

*Lightly Battered Vegetables and Prawns Set*

THB 375




Buta 

*Pork Set*

THB 380



Unagi 

*Glazed Grilled Eel Set*

THB 425

SHI  
BUI

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RAMEN



TENZARU RAMEN

Tempura Cold Noodles

THB 300

Black Miso

THB 320



Spicy Layu

Chili-oil Ramen

THB 335



Tonkotsu Soup

Pork Broth Ramen

THB 335



Soft Drinks

*Coke, Coke Light, Fanta, Sprite, Tonic, Ginger Ale*

THB 95

Hot Tea

*Chamomile, Darjeeling, Peppermint, Jasmin Green, Earl Grey, English Breakfast, Yellow Label Tea*

THB 100

Pure Matcha (Hot/Cold)

*Pure Japanese matcha with natural vibrant green color and smooth, balanced flavor*

THB 130

Juices

*Watermelon, Mango, Passion Fruit, Lemon, Pineapple, Orange, Coconut*

THB 130

Aqua Panna 500ml / 1000ml

THB 150 / 200

Matcha Latte

*Premium matcha powder-served hot or iced*

THB 160



WHISKY

JAPANESE TEA (Hot)

*Premium Japanese Sencha tea, served in a pot*

THB 110

SAKE



Shibi no Tsuyu

900 ml

*A refined soju with a clean, delicate profile, gentle rice sweetness, and a crisp, refreshing finish. Perfect alongside delicate Japanese cuisine.*

THB 2000

Shibi no Tsuyu

900 ml

*A refined soju with a clean, delicate profile, gentle rice sweetness, and a crisp, refreshing finish. Perfect alongside delicate Japanese cuisine.*

THB 2000

Tanigawadake  
Ginjo

720 ml

*A light and aromatic Ginjo sake with delicate floral and soft fruit notes, offering a smooth, clean, and refreshing finish.*

THB 2000

WHISKY



Suntory Kakubin  
Whisky

700 ml

*A blended Japanese whisky matured in Scotland, Canada, and Japan. Smooth and well-rounded, with subtle vanilla, malt, and oak notes, finishing soft and refined.*

Glass 45ml / Bottle

THB 350/3500



Togouchi Whisky

700 ml

*A blended Japanese whisky matured in Scotland, Canada, and Japan. Smooth and well-rounded, with subtle vanilla, malt, and oak notes, finishing soft and refined.*

Glass 45ml / Bottle

THB 250/2200



Peak Whisky

720 ml

*A smooth, full-bodied whisky with rich malt and subtle oak notes, delivering a warm, refined finish.*

Glass 45ml / Bottle

THB 350/4500

BEER



Asahi Rice Lager

330 ml

*A crisp and refreshing Japanese lager with light malt sweetness and a clean, smooth finish.*

THB 155



Sapporo Lager

330 ml

*A crisp and refreshing Japanese lager with a clean, balanced malt profile and a smooth finish.*

THB 200

GIN



Umenoyado Gin

750 ml

*A Japanese gin crafted with plum and botanicals, offering a delicate floral aroma, a smooth, balanced palate, and a crisp, refreshing finish.*

Glass 45ml / Bottle

THB 250/3500



Sakurao Craft Dry Gin

700 ml

*A Japanese craft gin with vibrant botanicals and a crisp, clean character, offering a smooth, refreshing finish.*

Glass 45ml / Bottle

THB 250/3500





**DINSO**  
RESORT & VILLAS  
—  
VIGNETTE<sup>™</sup>  
COLLECTION

**IHG**  
HOTELS &  
RESORTS