

SOSHI



ROBATAYAKI & SUSHI BAR



ALL YOU CAN EAT
THB 1,699 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, Robotayaki 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, Robotayaki 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.

PREMIUM SOSHI



+THB 500 NET
PER PERSON

HOTATE SAIKYO

Hokkaido scallop with white miso sauce

FOIE GRAS MANDARIN

Foie gras burn top with marinated orange sauce

AMA EBI MISO

Sweet shrimp top with lobster miso paste

MIX SASHIMI MAKI

Salmon | Tuna | Yellow tail | Egg w/o rice maki

UNAGI TAMAGO BOSHI

Grilled japanese eel fish with salt cured egg yolks

LOBSTER AKADASHI MISO SOUP

fermented paste created from a mixture of red soybeans and lobster

RED MAGURO KURUDO

Fresh tuna with spicy citrus dressing

MAGURO AVOCADO SALAD

Bluefin tuna, avocado with sesame dressing

MELON MAGURO PONZU

Red tuna and water melon cube with a citrus-soy sauce

ENGAWA TWIST

Burn tail fin of a flatfish top egg cucumber and salmon roe

SAKE FOIE GARS

Burn salmon top foie gars with teriyaki and three roe

THREE KING ROLL

Wagyu beef | Eel | Foie gras and Truffle sauce

FOIE GRAS URA ROLL

Traditional sushi roll x Foie gras with Tempura flake



SO NIGIRI

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

KOBACHI

APPETIZERS

GYOZA CHEESE

Baked gyoza with bacon and mozzarella cheese

OKONOMIYAKI

Japanese savoury pancake containing a variety of ingredients

BUTA SHUMAI

Traditional Japanese pork dumpling served with truffle sauce

EDAMAME

Boiled japanese soybean

ZARU NORI SOBA

Chilled seaweed soba noodles eaten with a refreshing cold tsuyu dipping sauce

SALMON YUM THAI SALAD

Premium Salmon spicy salad with herbs Thai stlye

TAKO SUNOMONO

Japanese octopus salad

MISO SOUP

Fermented paste created from a mixture of soybeans tofu and seaweed



SOSHI SO NIGIRI

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

HAMACHI WASABI TSUKE

Yellow tail fish with wasabi pickle

WAGYU NEGI NIGIRI

Burned waygyu beef top with onion pickle

MAGURO TATAKI

Seared Blue fin tuna with ponzu jelly

NEGI TORO MAGURO

Fatty underbelly of the Tuna fish with marinated onion

SALMON YUM THAI SUSHI

Salmon spicy with herbs Thai stlye

HAMACHI ABURI

Burned yellow tail fish with onion sauce

SALMON CHEESE ABURI

Burned salmon fish with cheddar cheese

• 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

VINEGAR RICE ROLLED
IN SEAWEED SERVED SLICED



SOSHI SO MAKI

VINEGAR RICE ROLLED IN SEAWEED SERVED SLICED

CRISPY SPIDER MAKI

Soft-Shell Crab | Avocado | Daikon with spicy teriyaki sauce

ALASKA ROLL

Alaska king crab | Avocado top with salmon

UNDER THE SEA

Mix Seafood roll sushi topped with sesame seed and prawn roe

SPICY SALMON LAVA ROLL

Salmon roll crispy tempura with spicy lava sauce

UNAGI AVOCADO ROLL

Japanese eel, cucumber and avocado with teriyaki sauce

KATSU FUTO MAKI

Deep-fried Tuna, salmon, egg Maki with spicy tartar sauce and onion

EBI SOSHI ROLL

Cream cheese | Spicy crab | cucumber topped with eel, shrimp spicy eel sauce

YAKI NIKU MAKI

Foie gras | unagi | cucumber topped with wagyu beef , spicy teriyaki sauce

SALMON SUPER FOUR SET

Four kind of Salmon sushi nigiri

CRISPY SALMON ROLL

Deep-fried salmon and cucumber teriyaki sauce



SOSHI SIMPLY

FRESHLY SLICED RAW FISH SUSHI AND SASHIMI

SAKE / Salmon

MAGURO / Tuna fish

HAMACHI / Yellow tail

SABA / Marinated mackerel

KANI / Mock crabstic

TAMAGO / omelet slice

TAKO / Octopus

IKA / Cuttlefish

EBI / Shrimp

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DON BURI

RICE BOWL

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RICE BOWL

SO CHIRASHI

Rice bowl on topped with mixed sashimi

WAGYU NIKU YAKI DON

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

UNAGI DONBURI

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



YAKIMINO

GRILLED SPECIALTIES

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

SHISHAMO SHIO YAKI

Grilled willow leaf egg fish salt and pepper

YAKI TORI TERI YAKI

Grilled Chicken thighs skewers with Teriyaki sauce onion and crispy garlic

GYUTAN SHIO YAKI

Grilled stewed beef tongue

GYU NIKU YAKI

Grilled wagyu beef skewers with nikuyaki sauce

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SHUSHOKU

STAPLE DISH



AGE MONO

DEEP FRIED SPECIALTIES

TEMPURA PLATTER

Shrimp, Vegetables lightly battered and deep fried

KUSHI KATSU

Deep-fried skewered of salmon, shrimp and crab stick

SALMON TORO KARAAGE

Fried belly fin salmon with spicy powder



SHUSHOKU

STAPLE DISH

CHICKEN KARAAGE KARE RAITSU

Deep-fried chicken with Japanese curry sauce and rice

SPICY BUTA RAMEN

Japanese noodle with spicy grounded pork sauce and Pork chashu

ODEN SOUP

Mixed Japanese fishcakes stewed in a light, soy-flavored dashi broth

UDON CHEESE

Stir-fried noodle, Cheese and becon top with ebiko

NINNIKU YAKIMESHI

Japanese Garlic Fried Rice with crispy garlic

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DESSERT

KASUTERA CAKE

Japanese cotton egg cake

GREEN TEA ICE CREAM



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SOSHI BEVERAGE





SHOCHU

IICHIKO "HANA LABEL"

100% barley, 25%

THB 250 / THB 2,700

IICHIKO KOGANE NO IMO,

100% potato, 25%

THB 250 / THB 2,700

SAKE BY BOTTLE (Size 180 ml.)

KAMOTSURU GOLD 16%

THB 1,250

The dia-ginjo class product. The fragrance and the flavor are well balanced. Cherry blossom petal shaped gold leaves are included the bottle

SAKE BY BOTTLE (Size 300 ml.)

AZUMARYU JUNMAI DAIGINJO 16%

THB 1,950

The Japanese classic is novel which author described this Sake in to his book. Won the sake award in 2013, is refreshing scent and full of umami taste.

FUKUJU JUNMAI GINJO 15%

THB 1,700

The Bouquet is reminiscent of ripe apricot and features a smooth rice umami flavor. It is highly recognized by sommeliers from around the world.

DEWAZAKURA JUNMAI GINJO 15.8%

THB 1,000

Dewazakura and the local agricultural bureau developed regional Sake rice called Dewa Sansan, which is used in this Sake a very soft and deep flavored style with good zingy acidity

KYUMAIKO NAMA 13%

THB 495

It is a Nama, the softest type of sake, easy to drink, the rice grain, maintain the grosser flavor, it is complex with notes of melon and green apple

KIKU MASAMUNE NAMA 14%

THB 595

Nama Chozo sake has a light, soft and an exceptionally, smooth taste. Its freshness enhances the meal very well

KIKU KASAMUNE KOUJO JUNMAI 14%

THB 615

This Sake the fragrance aroma of fruits and flowers, delicious smooth umami-rich character

KOSHI NO KANCHUBAI GINJO NAMA 13%

THB 695

The chilling brings out the refreshing aftertaste mellow aroma and moderate sweetness

TANIGAWADAKE JUNMAI 14%

THB 695

This is an excellent choice for first time sake drinkers due to its lower alcohol content and smooth taste

KIKU MASAMUNE KIMOTO JUNMAI DAIGINJO 16%

THB 715

An elegant fragrance, gentle and delicate mouthfeel, and the deep and distinctive flavor

SHIRAKAWAGO SASANIGORI LIGHTLY CLOUDY SAKE 15%

THB 1,250

This unfiltered sake is filled with floral, green apple and steamed rice aroma, dry with delicate creaminess & long finish

SAKE BY BOTTLE (Size 720 ml.)

KIKU MASAMUNE KIMOTO JUNMAI DAIGINJO 16%

THB 1,950

An elegant fragrance, gentle and delicate mouthfeel, and the deep and distinctive flavor



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LIQUEUR

MITO NO KAIRAKUEN 13.5% (160ml. /cup) THB 650

KOMASA NO YUZUSHU 500 ML.  THB 295 | THB 2,500

KOMASA NO UMESHU 700 ML.  THB 250 | THB 2,200

WHISKY

SUNTORY KAKUBIN THB 325/ THB 2,600

BEER

ASAHI | lager | Japan THB 250

SINGHA | pale lager | Thailand THB 250

WATER & SOFT DRINK

EVAIN (33cl. /75cl.) THB 150/ THB 240

PERRIER SPARKLING (33cl. /75cl.) THB 150/ THB 240

PEPSI, PEPSI MAX, 7 UP, MIRINDA THB 140

TEA SELECTION

FREE FLOW HOT OR COLD GREEN TEA THB 120

GREEN THB 200

Royal Geinmatcha, Superior Jasmine Mao Feng Spring

HERBAL THB 200

Chamomile, Green peppermint, Aromatic Lemongrass,
Thai ginger





SOSHI



ROBATAYAKI & SUSHI BAR

Location: 7th Floor at SO/ Bangkok Hotel
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