

SOSHI

ROBATAYAKI & SUSHI BAR



WELCOME TO SOSHI AT SO/ BANGKOK

Step into a world where the artistry of traditional Japanese cooking meets boundless creativity. At SOSHI, every dish is a masterpiece, crafted with precision and passion by visionary Chef Sornnarin. From the freshest sushi to the sizzling delights of the robatayaki grill, our menu is designed to evoke excitement, inspire possibility, and nourish both body and soul.

Immerse yourself in a vibrant dining experience where flavors are pure, textures are refined, and every bite tells a story of culinary excellence.



ALL-YOU-CAN-EAT + 3 PREMIUM EXCLUSIVE DISHES

THB 2,599 NET

Price is inclusive of 10% service charge and 7% government tax



Three Kings Roll



Melon Maguro Ponzu



Foie Gras Mandarin



Hotate Saikyo



Foie Gras Ura Roll

ALL-YOU-CAN-EAT + 3 PREMIUM EXCLUSIVE DISHES

Enjoy unlimited access to the full standard buffet menu, plus your choice of 3 premium dishes (1 portion each) from the exclusive selection below:

Choose 3 out of 5

Three Kings Roll

Wagyu beef, eel, foie gras, and truffle sauce

Foie Gras Mandarin

Seared foie gras topped with marinated orange sauce

Hotate Saikyo

Grilled Hokkaido scallop with sweet white miso glaze

Foie Gras Ura Roll

Inside-out sushi roll with foie gras and crispy tempura flakes

Melon Maguro Ponzu

Red tuna and watermelon cubes with citrus soy sauce

Allow us to fulfil your needs, please let our team members know if you have any special dietary requirements, food allergies or food intolerances.



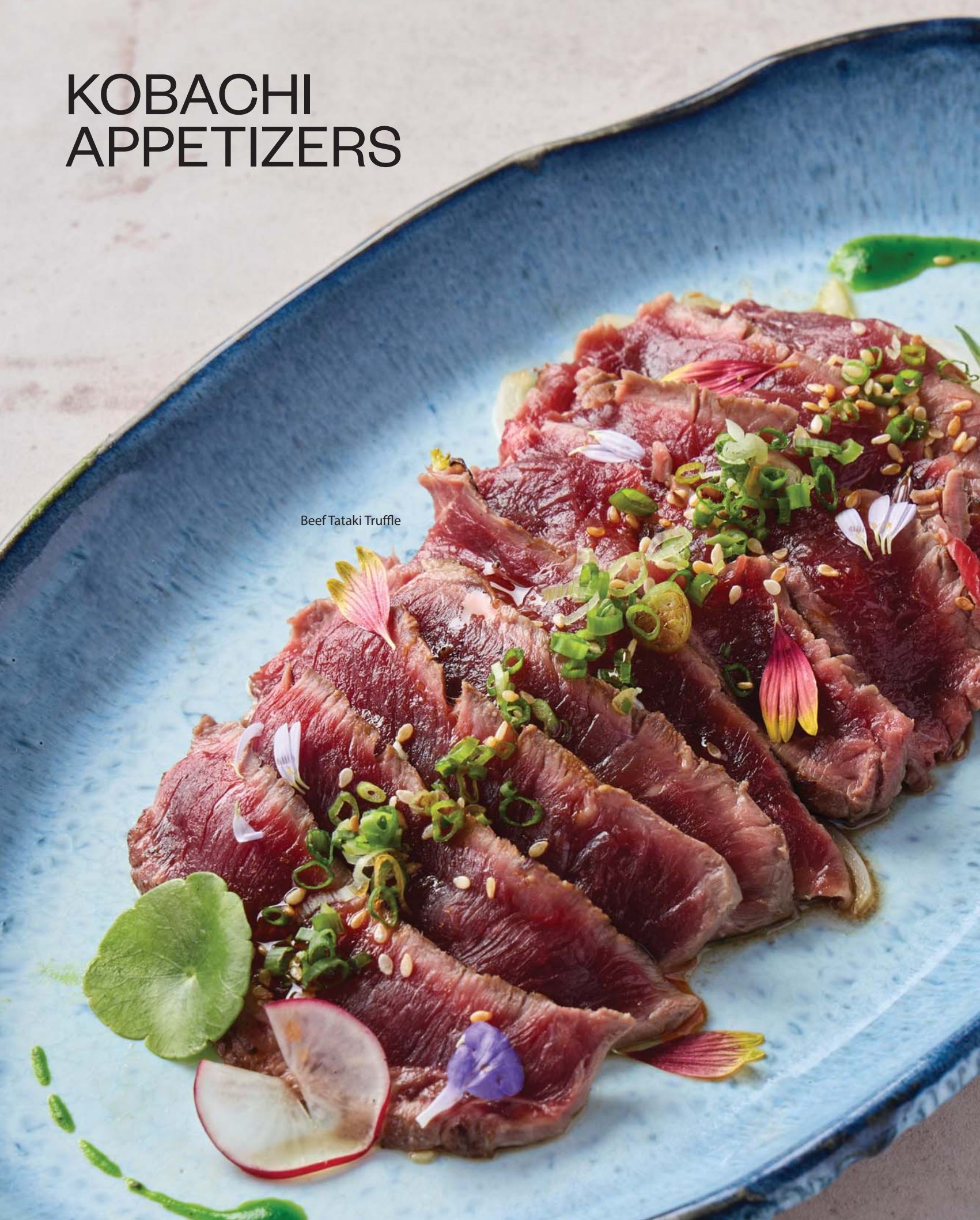
ALL-YOU-CAN-EAT

THB 1,999 NET

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KOBACHI APPETIZERS

Beef Tataki Truffle





Tofu Avocado Salad



Inari Tofu Seaweed Salad

KOBACHI APPETIZERS

Zaru Nori Soba

Chilled seaweed soba noodles with cold tsuyu dipping sauce

Salmon Yum Thai C

Premium salmon spicy salad with Thai-style herbs

Tako Sunomono

Japanese octopus salad

Edamame

Boiled Japanese soybeans

Tofu Avocado Salad C V

Tofu and avocado slices served with onion sesame dressing

Inari Tofu Seaweed Salad C V

Japanese sweet tofu skin and seaweed salad

Tako Wasabi

Wasabi pickled raw chopped octopus

Beef Tataki Truffle

Lightly seared beef with citrus truffle soy sauce

Miso Soup

Fermented soybean paste soup with tofu and seaweed

C Chef recommended V Vegetarian

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SOSHI SIMPLY



ALL-YOU-CAN-EAT

Hamachi Crudo



Three Kings Sazuke

SOSHI SIMPLY

Sushi & Sashimi

All sashimi will be served with 3 pieces

Sake / Salmon

Maguro / Tuna

Hamaachi / Yellowtail

Saba / Marinated Mackerel

Kani / Imitation Crab Stick

Tamago / Japanese Omelet

Tako / Octopus

Ika / Cuttlefish

Ebi / Shrimp

Hamachi Crudo 

Yellowtail with spicy citrus dressing

Three Kings Sazuke 

Tuna, salmon, yellowtail with ikura,
immersed in umami sauce

 Chef recommended  Vegetarian

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SO NIGIRI

Wagyu Negi Nigiri



ALL-YOU-CAN-EAT

Maguro Tataki



SO NIGIRI

Freshly sliced raw fish on vinegar rice (2 pieces)

Unagi Truffle

Grilled Japanese eel with truffle sauce

Hamachi Aburi

Seared yellowtail with onion sauce

Salmon Toro

Salmon belly nigiri with salmon roe

Inari Hiyashi V

Fried tofu pocket stuffed with rice and seaweed salad

Hamachi Wasabi Tsuke

Yellowtail with wasabi pickles

Wagyu Negi Nigiri C

Seared wagyu beef topped with pickled onion

Maguro Tataki

Seared bluefin tuna with ponzu jelly

Ama Ebi Miso

Sweet shrimp topped with lobster miso paste



Hamachi Wasabi Tsuke



Ama Ebi Miso

C Chef recommended V Vegetarian

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SOSHI SO MAKI

Crispy Spider Maki



Crispy Salmon Roll



ALL-YOU-CAN-EAT



Salmon Super Four Set



Unagi Avocado Roll



Katsu Futo Maki

SOSHI SO MAKI

Vinegar rice rolled in seaweed served sliced

Crispy Salmon Roll

Deep-fried salmon and cucumber with teriyaki sauce

Spicy Salmon Lava Roll

Salmon roll with crispy tempura, topped with spicy lava sauce

Unagi Avocado Roll

Japanese eel, cucumber and avocado with teriyaki sauce

Katsu Futo Maki

Deep-fried tuna, salmon and egg roll with spicy tartar sauce and onion

Ebi SOSHI Roll

Cream cheese, spicy crab and cucumber topped with eel, shrimp and spicy eel sauce

Yaki Niku Maki

Foie gras, eel and cucumber topped with wagyu beef and spicy teriyaki sauce

Crispy Spider Maki

Soft-shell crab, avocado and daikon with spicy teriyaki sauce

Salmon Belly Roll

Cream cheese and avocado topped with salmon belly and salmon roe

Salmon Super Four Set

Four kinds of salmon sushi nigiri

 Chef recommended  Vegetarian

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YAKIMONO

Sake Spicy Saikyo-yaki



ALL-YOU-CAN-EAT

Gyu Nikuyaki



YAKIMONO

Expertly grilled specialties

Tonbara Shioyaki

Grilled pork belly with salt and pepper

Sake Spiroy Saikyo-yaki

Grilled salmon with Japanese chili and white miso sauce

Shishamo Shioyaki

Grilled willow leaf fish with salt and pepper

Shime Saba Teri Yaki

Grilled mackerel skewers with teriyaki sauce

Sous Vide Yakitori

Grilled chicken skewers with teriyaki sauce, onion and crispy garlic

Seabass Saikyo-yaki

Grilled marinated seabass with sweet soybean sauce

Gyu Nikuyaki

Grilled beef skewers with nikuyaki sauce

Gyutan Shioyaki

Grilled stewed beef tongue

Teba Tori Shioyaki

Grilled chicken wings with salt and lemon

Unagi Kabayaki

Grilled Japanese eel with sweet shoyu



Sous Vide Yakitori



Tonbara Shioyaki



Seabass Saikyo-yaki



Teba Tori Shioyaki

C Chef recommended **V** Vegetarian

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AGEMONO

Tempura Platter



Chicken Wing Karaage



ALL-YOU-CAN-EAT



Kushi Katsu

AGEMONO

Masterfully fried Japanese delicacies

Gyoza Cheese

Pan-seared gyoza with bacon and mozzarella cheese

Chicken Karaage

Deep-fried chicken with Japanese tartar sauce

Tempura Platter

Lightly battered and deep-fried shrimp and vegetables

Kushi Katsu

Deep-fried skewers of salmon, shrimp and crab stick

Salmon Toro Karaage

Fried salmon belly fin with spicy powder

Chicken Wing Karaage

Fried chicken wings with salt and lemon

C Chef recommended **V** Vegetarian

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DON BURI

Tonbara Yaki Don



DON BURI

Japanese rice bowls

SO Chirashi

Rice bowl topped with assorted mixed raw fish

Sake Shoyu Tsuke Don

Rice bowl topped with marinated garlic chili salmon and egg yolk

Unagi Donburi

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

Wagyu Niku Yaki Don

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

Tonbara Yaki Don

Grilled pork belly and egg rice bowl

Japanese Steamed Rice

Classic Japanese steamed rice

SHUSHOKU



Wagyu Niku Ramen

ALL-YOU-CAN-EAT

Chicken Karaage Kare Raisu



SHUSHOKU

Masterfully crafted Japanese staples

Chicken Karaage Kare Raisu

Deep-fried chicken with Japanese curry sauce and rice

Ebi Tempura Kare Raisu

Deep-fried shrimp with Japanese curry sauce and rice

Wagyu Niku Ramen

Japanese ramen noodles with wagyu beef and tonkotsu broth

Inari Udon Soup

Udon noodles in shoyu soup with egg tofu and fish cake

Oden Soup

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

Udon Cheese

Stir-fried udon noodles with cheese sauce, bacon and topped with shrimp roe

Ninniku Yakimeshi

Japanese garlic fried rice with crispy garlic

Buta Kimchi

Stir-fried pork belly with cabbage kimchi

Ramen Aglio Olio

Stir-fried ramen noodles with garlic, chili and bacon



Ebi Tempura Kare Raisu



Inari Udon Soup



Oden Soup



Ramen Aglio Olio



Udon Cheese

C Chef recommended **V** Vegetarian

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DESSERT

Green Tea Ice Cream



DESSERT

Castella Cake

Japanese cotton sponge cake

Green Tea Ice Cream

Premium homemade ice cream

Azuki Kouri

Shaved ice with sweet red bean

SOSHI BEVERAGE





SHOCHU

Iichiko "Hana Label" (25%)
100% Barley

250 / 2,700

Iichiko Kogane No Imo (25%)
100% Potato

250 / 2,700



SAKE BY BOTTLE (180 ml.)

Kamotsuru Gold (16%)

1,250

A premium daiginjo-class sake with a well-balanced fragrance and flavor, featuring cherry blossom petal-shaped gold leaves in the bottle

SAKE BY BOTTLE (300 ml.)

Azumaryu Junmai Daiginjo (16%)

1,950

A classic sake with a refreshing scent and full umami taste, awarded in 2013

Fukuju Junmai Ginjo (15%)

1,700

A bouquet reminiscent of ripe apricot with a smooth rice umami flavor, highly recognized by sommeliers worldwide

Dewazakura Junmai Ginjo (15.8%)

1,000

Made with regional sake rice, Dewa Sansan, offering a soft, deep flavor with a bright acidity

Kyumaiko Nama (13%)

495

A soft, unpasteurized sake with notes of melon and green apple, maintaining its natural rice flavor

Kiku Masamune Nama (14%)

595

Light and smooth Nama Chozo sake with exceptional freshness that enhances meals.

Kiku Kasamune Koujo Junmai (14%)

615

Features a fragrant aroma of fruits and flowers with a smooth, umami-rich character

Kiku Masamune Kimoto Junmai Daiginjo (16%)

715

An elegant fragrance with a delicate mouthfeel and a deep, distinctive flavor

Shirakawago Sasanigori Lightly Cloudy Sake (15%) 1,250

An unfiltered sake with floral, green apple and steamed rice aromas, offering a dry yet creamy finish



SAKE BY BOTTLE (720 ml.)

Kiku Masamune Kimoto Junmai Daiginjo (16%)

1,950

An elegant fragrance with a delicate mouthfeel and a deep, distinctive flavor

 Recommended

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*All prices are subject to 10% service charge and 7% government tax





LIQUEUR

Mito No Kairakuen (13.5%, 160ml/cup)	650
Komasa No Yuzushu (500ml) 	295 / 2,500
Komasa No Umesu (700ml) 	250 / 2,200

BEER

Asahi Lager (Japan)	250
Singha Pale Lager (Thailand)	250
Heineken Pale Lager (Netherlands)	250
Chang Pale Lager (Thailand)	250
Hoegaarden White Ale (Belgium)	300
Corona Pale Lager (Mexico)	300

WATER & SOFT DRINKS

Evian (33cl / 75cl)	150 / 240
Coke, Coke Zero, Sprite, Ginger Ale	140

TEA SELECTION

Green Tea	200
Sencha Shizuoka	
Royal Genmaicha	
Superior Jasmine Mao Feng Spring	
Herbal Tea	200
Chamomile	
Chrysanthemum	
Green Peppermint	
Aromatic Lemongrass	
Thai Ginger	

