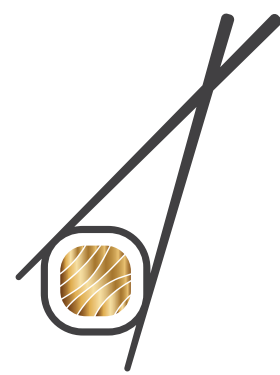


# 反射

Hansha



## MENU

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Open daily from 6 pm to 9 pm





Chefs Arnu



Chef Neung

Omakase is the Japanese tradition of letting a chef choose your order. The word means "I will leave it to you." It's a fine tradition that gives the chef creative freedom and the customer a more memorable dining experience.

Apart from the regular a la carte sushi and sashimi plates available at our rooftop restaurant Hansha, why don't you give our Japanese Chef Arnu and Chef Neung, free reign to surprising you with his own creative interpretations."

## ***OMAKASE EXPERIENCE***

is available every Friday, Saturday and Sunday  
from 06.00-09.00 pm.

**THB 2,350** net  
PER PERSON

*Signature*  
COCKTAIL

### **Yuzu Sour**

*Sake, Tripple sec, Yuzu, fresh lime juice, Eggwhite alternative*

THB **440**

# CHEF'S SIGNATURE SASHIMI PLATTER WITH 1 BOTTLE OF BELLAVISTA



**Alma Gran Cuvée 750 ml.**  
**THB 6,750**



**Teatro Alla La Scala 750 ml.**  
**THB 8,955**



**Satèn 750 ml.**  
**THB 7,290**



Hand cut premium selection including Yellow Fin Tuna, Hamachi, Shaké New Zealand King Salmon, Okinawa Hotate, Hokkigai, Tako, Wasabi, Daikon Radish, Ouba Leaf, Pickled Ginger and Shoyu Sauce

All prices include 10% service charge and applicable government tax

# CHEF NUENG'S SIGNATURE MAKI ROLLS WITH 2 GLASSES OF BELLAVISTA



**\*Alma Gran Cuvée**



**\*\*Teatro Alla La Scala**



**\*\*\*Satèn**



## **Dragon Roll**

Anago (Roasted Japanese Sea Eel)  
Avocado, Japanese Cucumber,  
Tobiko (Japanese Fish Roe)  
& Anago Sauce

**THB \*1,950/ \*\*2,830/ \*\*\*2,165**



## **Zuwai Kani Roll**

Snow Crab Maki Roll with Japanese  
Cucumber, Avocado, Tamago Egg and  
Wasabi Mayo

**THB \*2,160/ \*\*3,040/ \*\*\*2,370**



## **Spicy Tuna Roll**

Yellow Fin Tuna, Nori, Japanese  
Cucumber, Layu Oil, Togarashi  
Dry Chilli Flake

**THB \*1,960/ \*\*2,840/ \*\*\*2,175**



## **Anago Roll**

Anago Roasted Sea Eel, Cream Cheese,  
Japanese Cucumber, Roasted Sesame,  
Spring Onion and Anago Sauce

**THB \*1,975/ \*\*2,860/ \*\*\*2,195**



## **Shaké Roll**

New Zealand King Salmon, Ikura  
Salmon Roe, Japanese Mayonnaise,  
Avocado, Cucumber, Sweet Egg &  
Spring Onion

**THB \*2,000/ \*\*2,885/ \*\*\*2,220**



## **Rainbow Roll**

Chef's signature Roll of New Zealand  
King Salmon, Yellow Fin Tuna,  
Hamachi, Japanese Cucumber &  
Avocado topped with a Spicy Layu and  
Togarashi Japanese Mayonnaise Sauce

**THB \*2,135/ \*\*3,015/ \*\*\*2,350**

# JAPANESE BOWLS



## HIYASHI WAKAME

Fresh Wakame Seaweed, Tobiko  
Roe and Toasted Sesame

**THB 125**



## SASHIMI BOWL

Chef's Selection of Hand Cut Fish, Japanese  
Red Berry Tomato, Japanese Cucumber,  
Local Leaves & Roasted Sesame Dressing  
and Finished with Tobiko and Toasted Nori

**THB 570**



## AKAMI POKÉ BOWL

Yellow Fin Tuna, Sweet Egg, Avocado, Japanese Red Berry  
Tomato, Spring Onion, Cucumber, Ponzu Sauce, Finished  
with Black and White Toasted Sesame

**THB 550**

# CHEF'S SIGNATURE SASHIMI PLATTER



## SASHIMI

Hand cut premium selection including Yellow Fin Tuna, Hamachi, Shaké New Zealand King Salmon, Okinawa Hotate, Hokkigai, Tako, Wasabi, Daikon Radish, Ouba Leaf, Pickled Ginger and Shoyu Sauce

**THB 3,250**

## SASHIMI

(4-5 SLICES)

**TAKO** – Octopus

**THB 290**

**HAMACHI** – King Fish

**THB 450**

**AKAMI** – Yellow Fin Tuna

**THB 450**

**SHAKÉ** – New Zealand King Salmon

**THB 450**

**SHAKÉ TORO** – Belly of New Zealand King Salmon

**THB 410**

**HOTATE** – Okinawa Scallop

**THB 595**



**HOTATE**  
(Okinawa Scallop)



**SHAKÉ**  
(New Zealand King Salmon)



**TAKO**  
(Octopus)

# CHEF'S SIGNATURE NIGIRI

(1 PIECE PER SERVING)

<b>Tako</b> – Octopus	<b>THB 60</b>
<b>Hamachi</b> – King Fish	<b>THB 135</b>
<b>Hamachi Toro</b> – Belly of Hamachi	<b>THB 155</b>
<b>Akami</b> – Yellow Fin Tuna	<b>THB 100</b>
<b>Shaké</b> – New Zealand King Salmon	<b>THB 140</b>
<b>Shaké Toro</b> – Belly of New Zealand King Salmon	<b>THB 155</b>
<b>Hotate</b> – Okinawa Scallop	<b>THB 165</b>
<b>Anago</b> – Roasted Sea Eel	<b>THB 115</b>
<b>Aburi Shaké</b> – Torch Glazed with Japanese Mayonnaise, Spring Onion and Ikura	<b>THB 165</b>



**HAMACHI**  
(King Fish)



**ANAGO**  
(Roasted Sea Eel)



**AKAMI**  
(Yellow Fin Tuna)



**SHAKÉ**  
(New Zealand King Salmon)



# CHEF'S SIGNATURE GUNKAN

(1 PIECE PER SERVING)

(Sushi rice wrapped with Nori sheets and finished with chefs signature topping)

<b>Shaké</b> – New Zealand King Salmon, Spring Onion	<b>THB 105</b>
<b>Akami</b> – Yellow Fin Tuna & Marui (Pickled Wasabi Shoots)	<b>THB 110</b>
<b>Tobiko</b> – Japanese Flying Rish Roe	<b>THB 75</b>
<b>Ikura</b> – Salmon Roe	<b>THB 180</b>



**IKURA**  
(Salmon Roe)



**AKAMI**  
(Yellow Fin Tuna & Marui;  
Pickled Wasabi Shoots)

# CHEF NUENG'S SIGNATURE MAKI ROLLS



## **DRAGON ROLL**

Anago (Roasted Japanese Sea Eel) Avocado, Japanese Cucumber, Tobiko (Japanese Fish Roe) & Anago Sauce  
**THB 465**



## **SPICY TUNA ROLL**

Yellow Fin Tuna, Nori, Japanese Cucumber, Layu Oil, Togarashi Dry Chilli Flake  
**THB 475**



## **SHAKÉ ROLL**

New Zealand King Salmon, Ikura Salmon Roe, Japanese Mayonnaise, Avocado, Cucumber, Sweet Egg & Spring Onion  
**THB 525**



## **ZUWAI KANI ROLL**

Snow Crab Maki Roll with Japanese Cucumber, Avocado, Tamago egg and Wasabi Mayo  
**THB 690**



## **ANAGO ROLL**

Anago Roasted Sea Eel, Cream Cheese, Japanese Cucumber, Roasted Sesame, Spring Onion and Anago Sauce  
**THB 495**



## **RAINBOW ROLL**

Chef's ignature roll of New Zealand King Salmon, Yellow Fin Tuna, Hamachi, Japanese Cucumber & Avocado topped with a Spicy Layu and Togarashi Japanese Mayonnaise Sauce  
**THB 670**

# SAKE

(served in a 120 ml carafe)

<b>Fukumitsuya</b>	<b>Kagatobi Junmai Ginjo-shu</b>	<b>Kanazawa</b>	<b>Rice</b>	<b>16%</b>	<b>THB 490</b>
<p>Brewed with labor-intensive steps, eschewing machinery for traditional tools and methods, using highly polished rice to at least 60% and fermented at colder temperatures for longer periods of time. Rich fruity fragrance and abundance of rice flavor.</p>					
<b>Koshi No Kanbai</b>	<b>Ginjo-shu Bessen</b>	<b>Niigata</b>	<b>Rice</b>	<b>16%</b>	<b>THB 590</b>
<p>This sake is known for its pleasant, refreshing taste and is made from specialty sake-brewing rice (polished to at least 60%) and a yeast variety that produces a light-bodied, fragrant sake.</p>					
<b>Kotsuzumi</b>	<b>Junmai Ginjo-shu Nama Sake</b>	<b>Hyogo</b>	<b>Rice</b>	<b>16%</b>	<b>THB 620</b>
<p>A restrained and versatile sake that begins with a delicate light nose of melon rind and young green fruit, light texture create a balanced, transcendent sake.</p>					
<b>Kanemasu</b>	<b>Junmai Daiginjo Hatsuhana</b>	<b>Koshitanrei</b>	<b>Rice</b>	<b>16%</b>	<b>THB 1,150</b>
<p>This is one of the Sake brewery's highest-grade sake. Brewed using Koshitanrei which was grown by the brewery, This sake gives an elegant and rich flavour.</p>					
<b>Kanemasu</b>	<b>Junmai Daiginjo Treasure Black</b>	<b>Miyamanishiki</b>	<b>Rice</b>	<b>17%</b>	<b>THB 890</b>
<p>The brewery master uses the best 50% of the polished rice to create this skillful sake with a rich flavour for special celebration.</p>					

# SHOCHU

(served in a 120 ml carafe)

**Kirishima**      **Kuro Kirishima Imo**      **Miyakonojo**      **Sweet Potato**      **20%**      **THB 390**

A nice, relatively smooth entry into the world of imo shochu. With a soft, faintly yammy nose, the taste is just a hint smokey, lightly sweet, with an underlying complexity. There is an almost warm mouthfeel with the pleasant aftertaste of melon. It lingers unobtrusively on the pallet until you take a bite or have another sip.

# UMESHU

(served in a 120 ml carafe)

**Suigei**      **Umeshu**      **Kochi**      **Plum**      **12.5%**      **THB 350**

Made from plums and refined sake from Kochi City's Kagami District as well as with shochu. By firmly setting aside a maturation period of over three years, a mellow, gentle taste is achieved. The rich taste of its refined sake component and the sharp aftertaste of its shochu component make a fantastic match.

**Kanemasu**      **Kashidaru Umeshu**      **Niigata**      **Plum**      **15%**      **THB 850**

Kanemasu produces not only Japanese sake but also distilled liquor. A sake with both a brewery and distillery is rare in Niigata. Plums also made in Niigata in rice-shochu which matured with an oak barrel for a long term and finished to the plum wine which a flavor was rich and dry.

# JAPANESE WHISKY

## **EIGASHIMA Distillery**

Located in Akashi City, Hyogo Prefecture. The distillery was founded by Eigashima Shuzo in 1888 in order to produce sake and shochu. Proper whisky production did not begin until the company moved in to their new facilities in 1984. This new facility was named the ‘White Oak’ distillery and has separate still rooms for sake, shochu and whisky.

### **White Oak Akashi Blended Whisky**

**THB 650**

This is whisky blended in the scotch tradition, with Japanese precision, the malt is lightly peated, and vatting is mostly ex-bourbon, balanced by White Oak’s unique variety of barrels. The nose is very fruity with apricots and dried fruits, and a shy note of honey.

### **White Oak Akashi Single Malt**

**THB 1,180**

Single malt Japanese whisky from the Akashi range, produced by White Oak in Hyogo, just west of Kobe. This non-age-statement release ought to prove rather interesting for whisky adventurers looking to try something new.





THE NAI HARN  
PHUKET

反射  
HANSHA

  
**BELLAVISTA**  
FRANCIACORTA