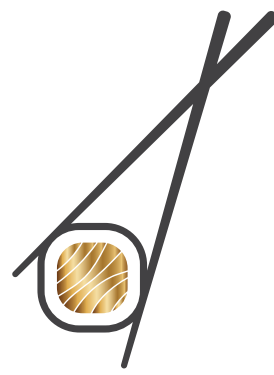


反射

Hansha



MENU

Open Friday to Tuesday from 5:30 pm to 9:30 pm
Closed Wednesday and Thursday



"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 Arnau, free reign to surprising you with his own creative interpretations."

Omakase Menu

Chef Arnau K.
Japanese Chef

THB 3,750 net per person

Hansha Signature Cocktail

Yuzu Sour

THB 320

Japanese Shochu, Yuzu, lime juice, egg white and soda.

SPECIAL SUSHI PLATTERS WITH 1 BOTTLE OF BELLAVISTA



Alma Cuvee Brut 750 ml.

with

Sashimi THB 4,600

Sushi THB 3,970

Sushi & Sashimi THB 4,440



Cuvee Brut 750 ml.

with

Sashimi THB 5,820

Sushi THB 5,190

Sushi & Sashimi THB 5,660



Saten Franciacorta 750 ml.

with

Sashimi THB 5,900

Sushi THB 5,270

Sushi & Sashimi THB 5,740



SASHIMI

Assorted sashimi including tuna, salmon, king fish, snapper, octopus and Hokkaido scallops served with soy sauce and freshly grated wasabi



SUSHI

Chef's selection of mixed sushi including Unagi Kabayaki (roasted eel), salmon, tuna, Hokkigai (surf clam), fresh shrimps, soy sauce, wasabi and pink ginger



SUSHI & SASHIMI

Assorted sushi & sashimi including tuna, salmon, red snapper, shrimps, Japanese omelet sushi & California roll

CHEF ARNU'S SIGNATURE MAKI WITH 2 GLASSES OF BELLAVISTA



Alma Cuvee Brut

with

Dragon Roll THB 1,600

Spicy Tuna Roll THB 1,600

California THB 1,490

Sake Roll THB 1,490



Cuvee Brut

with

Dragon Roll THB 2,090

Spicy Tuna Roll THB 2,090

California THB 1,980

Sake Roll THB 1,980



Saten Franciacorta

with

Dragon Roll THB 2,120

Spicy Tuna Roll THB 2,120

California THB 2,010

Sake Roll THB 2,010



DRAGON ROLL

Kabayaki (roasted eel), avocado, Japanese cucumber, asparagus and ebiko roe



SPICY TUNA ROLL

With nori, spring onions, cucumber and a sesame and chilli mayonnaise



CALIFORNIA ROLL

Soft Japanese rice rolled in nori, asparagus, cucumber, crab stick, sweet egg, white shrimp, ebiko and Japanese mayonnaise



SAKE ROLL

Prime salmon and fresh homemade cream cheese, avocado, spring onion and Scottish salmon roe

SELECTION OF SALADS



HIYASHI WAKAME

Fresh seaweed salad

THB 210



SALMON LOIN SALAD

Sliced salmon loin
with miso dressing and salmon roe

THB 360



SASHIMI SALAD

Mixed fish and vegetables
with Japanese dressing
(including salmon, snapper and tuna)

THB 550



SALMON JALAPENO SALAD

Finely sliced salmon
with ponzu dressing

THB 450

PLATTERS FOR 2 TO SHARE



SASHIMI

Assorted sashimi including tuna, salmon, king fish, snapper, octopus and Hokkaido scallops served with soy sauce and freshly grated wasabi

THB 2,100



SUSHI & SASHIMI

Assorted sushi & sashimi including tuna, salmon, red snapper, shrimps, Japanese omelet sushi & California roll

THB 1,900



SUSHI

Chef's selection of mixed sushi including Unagi Kabayaki (roasted eel), salmon, tuna, Hokkigai (surf clam), fresh shrimps, soy sauce, wasabi and pink ginger

THB 1,350

SASHIMI

(each dish consists of 5 pieces)



TAKO (octopus)
THB 480



HAMACHI (king fish)
THB 550



SAKU (tuna)
THB 520



SAKE (salmon)
THB 420



HOTATE (scallop)
THB 680

NIGIRI

(each dish consists of 2 pieces)



TAKO (octopus)
THB 280



HAMACHI (king fish)
THB 395



SAKU (tuna)
THB 360



SAKE (salmon)
THB 280



HOTATE (scallop)
THB 420

CHEF ARNU'S SIGNATURE MAKI



DRAGON ROLL

Kabayaki (roasted eel), avocado,
Japanese cucumber, asparagus
and ebiko roe

THB 550



SPICY TUNA ROLL

With nori, spring onions, cucumber
and a sesame and chilli mayonnaise

THB 550



CALIFORNIA ROLL

Soft Japanese rice rolled in nori, asparagus,
cucumber, crab stick, sweet egg, white shrimp, ebiko
and Japanese mayonnaise

THB 425



SAKE ROLL

Prime salmon and fresh homemade cream cheese,
avocado, spring onion and
Scottish salmon roe

THB 425

TO FINISH



JAPANESE BAKED CHEESECAKE
with yuzu cream
THB 300



SOY MILK FLAN
with Sake Kasu ice cream
THB 320



GREEN TEA AND SESAME SLICE
with red bean ice cream
THB 300



FRESH FRUIT PLATE
THB 300

SAKE

(served in a 120 ml carafe)

Suigei	Tokubetsu Junmai-shu Hyoutenkachozou	Kochi	Rice	15.5%	THB 620
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Made with only rice, water and koji mold. The rice used is polished to at least 70%. Full and solid flavor profile, clean and well structured. Quite dry with a hale and hearty palate that favors those who like solid junmais.

Suigei	Chikuju Reiyo-shu	Kochi	Rice	15.5%	THB 450
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Fukumitsuya	Kagatobi Junmai Ginjo-shu	Kanazawa	Rice	16%	THB 490
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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.

Koshi No Kanbai	Ginjo-shu Bessen	Niigata	Rice	16%	THB 590
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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.

Born	Junsui Pure Junmai Daiginjo-shu	Fukui	Rice	15%	THB 620
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Matured for a long time at ice-cold temperatures. Aroma is moderate with rice, pear and lychee. Silky smooth with crisp acidity and light texture.

Kotsuzumi	Junmai Ginjo-shu Nama Sake	Hyogo	Rice	16%	THB 620
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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.

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.

JAPANESE WHISKY

MIYAGIKYO Distillery

The location was selected for whisky production because of its clean air, just the right humidity for storage, and abundant underground water filtered through a layer of peat. The Miyagikyo Distillery is in northern Japan, in Sendai, Miyagi Prefecture, northern Honshu.

Nikka Coffey Grain

This Grain Whisky is distilled in a "Coffey still", which is a very traditional and rare patent still Nikka imported from Scotland in 1963. The Coffey still produces a complex whisky with a mellow and sweet taste originating from the grain itself.

THB 1,150

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 490

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 890

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

WINE

TASTE