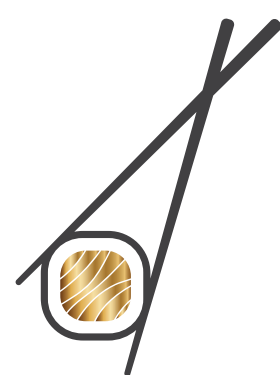


反射

Hansha



MENU

Open Thursdays to Mondays from 6 pm to 9 pm
Closed Tuesday and Wednesday

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**



Shako Roll

Andaman Mantis shrimp, Avocado,
cream cheese, Tomago egg, Tobiko and
Anago sauce

THB *2,015/ **2,895/ *2,230**



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)

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



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)

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



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



SHAKO ROLL

Andaman Mantis shrimp, Avocado, cream cheese, Tomago egg, Tobiko and Anago sauce
THB 535



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)

Fukumitsuya	Kagatobi Junmai Ginjo-shu	Kanazawa	Rice	16%	THB 490
<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>					
Koshi No Kanbai	Ginjo-shu Bessen	Niigata	Rice	16%	THB 590
<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>					
Kotsuzumi	Junmai Ginjo-shu Nama Sake	Hyogo	Rice	16%	THB 620
<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>					
Kanemasu	Junmai Daiginjo Hatsuhana	Koshitanrei	Rice	16%	THB 1,150
<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>					
Kanemasu	Junmai Daiginjo Treasure Black	Miyamanishiki	Rice	17%	THB 890
<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