

深い

IHSB

Sushi | Sake | Craft



DINSO

RESORT & VILLAS

VIGNETTE
COLLECTION

IHG
HOTELS &
RESORTS

渋い
SHIBUI


SHIBUI

渋い

A refined simplicity and depth,
a quiet beauty-complex and
understated.

SMALL BITES




Edamame 

Steamed Salted Soybeans

THB 85



Wakame Salad 

Marinated Seaweed Salad

THB 85




Tako Wasabi 

Wasabi Octopus

THB 160




Gyoza 

Chicken Dumplings

THB 180




Chicken Karaage 

Japanese Fried Chicken

THB 180





Takoyaki 

Octopus-filled Batter Balls

THB 185



Tempura  

Lightly Battered Prawns

THB 295

SASHIMI



Saba 🍣

Mackerel
THB 225



Salmon 🍣

THB 295



Tuna Yellow Fin 🍣

THB 325



Tako 🍣

Octopus
THB 325



Hamachi 🍣

Yellowtail
THB 325



Hokkigai 🍣

Surf Clam
THB 325



Aka Ebi 🍣

THB 325

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SASHIMI



USUZUKURI 

Tuna Yellow Fin, Salmon and Hamachi

THB 385

 VEGETARIAN  CONTAINS PORK  CONTAINS CHICKEN  CONTAINS BEEF  SEAFOOD  CHEF'S RECOMMENDED DISH

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES, AND 10% SERVICE CHARGE

SASHIMI



Naruto 🍣

Salmon, Hamachi, Tuna, Akaebi

THB 455



Kani Miso 🍣 🍷

*Kani miso, Salmon, Avocado, Tamago,
Tomato, Seaweed, Ikura*

THB 425

SASHIMI



Saikou Sashimi 🍣 🍱

Tuna Yellow Fin, Salmon, Saba,
Hotate, Tako, Hamachi, Ikura, Aka Ebi,
Ikura, Kanikama and Hokkigai

THB 1550



Sashimi Set 🍣

Tuna Yellow Fin, Salmon, Saba,
Hotate and Hokkigai

THB 675

深し
SHIBUI

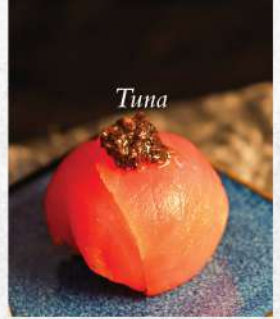
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SUSHI

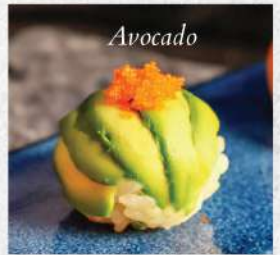
TEMARI 🍣🍱

Salmon, Tuna, Hamachi, Avocado, Hokkigai

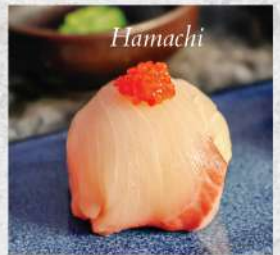
THB 395



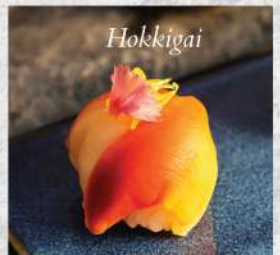
Tuna



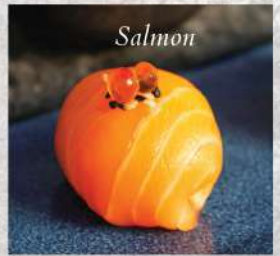
Avocado



Hamachi



Hokkigai



Salmon



SANKO 🍣🍱

Salmon truffle, Japanese wagyu, Tuna spicy

THB 285

🌿 VEGETARIAN 🐷 CONTAINS PORK 🐔 CONTAINS CHICKEN 🐮 CONTAINS BEEF 🐠 SEAFOOD 🍷 CHEF'S RECOMMENDED DISH




ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES, AND 10% SERVICE CHARGE

SHI 焼
BUJI
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SUSHI

FOIE GRAS  
NIGIRI

THB 495

 VEGETARIAN  CONTAINS PORK  CONTAINS CHICKEN  CONTAINS BEEF  SEAFOOD  CHEF'S RECOMMENDED DISH

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES, AND 10% SERVICE CHARGE

NIGIRI



Saba 🍣

Mackerel

THB 185



Kanikama 🍣

Crab Stick

THB 185



Tamago 🍣

Sweet Omelette

THB 185



Tako 🍣

Octopus

THB 225



Hamachi 🍣

Yellowtail

THB 225



Unagi 🍣

Glazed Grilled Eel

THB 225



Tuna Yellow Fin 🍣

THB 245



Hotate 🍣

Scallop

THB 245



Hokkigai 🍣

Surf Clam

THB 295

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SHIBU
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NIGIRI

JAPANESE  
WAGYU
NIGIRI


THB 355



Ebi Nigiri (Shrimp) 
Salmon Nigiri 


THB 225
THB 225









Nigiri Set 

Salmon, Tuna, Ebi, Tamago
THB 335



Amai Nigiri Set 

Unagi, Hotate, Hokkigai
THB 425

 VEGETARIAN  CONTAINS PORK  CONTAINS CHICKEN  CONTAINS BEEF  SEAFOOD  CHEF'S RECOMMENDED DISH

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Tamago Maki 🍳

THB 185

Sweet Omelette

Kanikama Maki 🍤

THB 185

Crab Stick

Avocado Maki 🥑

THB 195

新しい
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MAKI

EBIKO TWO TONE

Dual-colour Shrimp Roe


THB 285

🌿 VEGETARIAN 🐷 CONTAINS PORK 🐔 CONTAINS CHICKEN 🐮 CONTAINS BEEF 🐠 SEAFOOD 🍴 CHEF'S RECOMMENDED DISH

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MAKI



Saishoku Set 

Avocado, Mango
THB 325



Salmon 


THB 195



Tuna Yellow Fin 


THB 195



Futomaki 

*Cucumber, Tamago,
Kanikama, Ebiko*
THB 210



Maruzara Set 

*Kanikama Maki, Avocado Maki,
Salmon Nigiri, Ebi Nigiri, Tamago
Nigiri, Unagi Nigiri, California Roll,
Philadelphia Roll*
THB 975

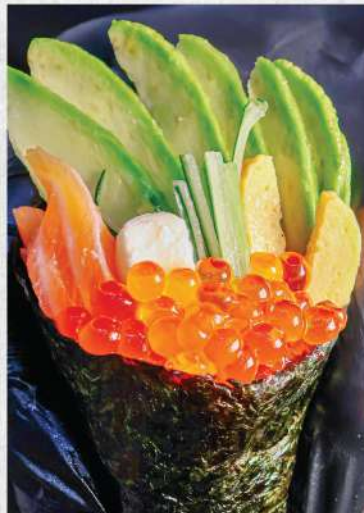
MAKI



Yasai Temaki 🌿

*Vegan
Cucumber, Carrot,
Avocado, Tomato*

THB 235



Salmon Temaki 🍣

*Salmon, Avocado, Cream cheese,
Tamago, Cucumber, Ikura*

THB 245



Kaisen Temaki 🍣

*Salmon, Tuna, Unagi,
Tamago, Hamachi,
Ikura, Avocado, Cucumber*

THB 275



Unagi Salmon Hand Roll 🍣

Salmon with eel

THB 255



Foie gras Hand Roll 🍣🐔

Foie gras with red shrimp

THB 385

ROLL



SALMON  
TRUFFLE
ROLL

Salmon, Truffle

THB 395



SHI
BUJI

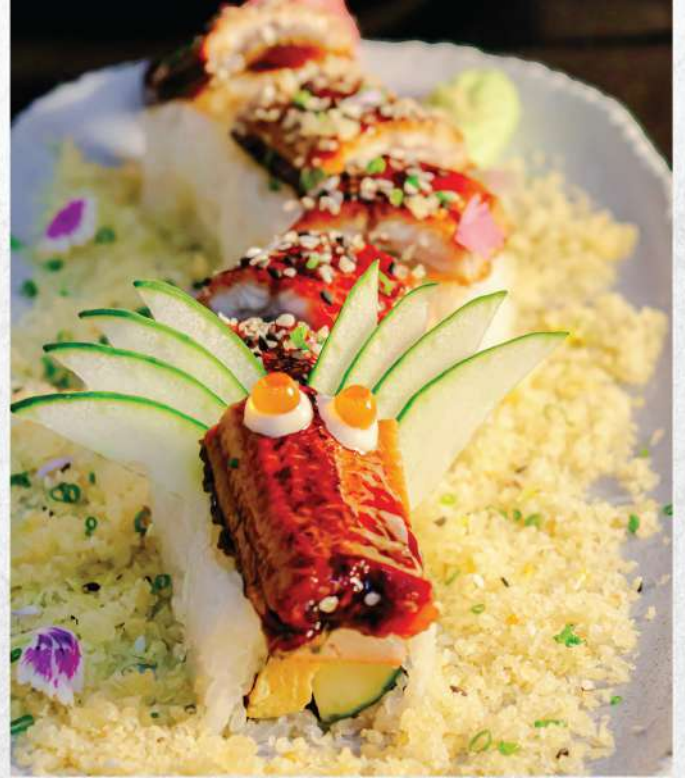
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ROLL

SALMON ROLL 🍣 🍷

Salmon, Tamago, Cucumber

THB 385



DRAGON ROLL 🍣 🍷

Crab stick, Tamago, Cucumber topping Eel

THB 425



Salsa 🍣 🍷

Tomato, Avocado, Mango

THB 315



Saishoku Roll 🍣

Fresh Veggies

THB 315



Rainbow Roll 🍣 🍷

Tamago, Kanikama, Avocado, Cucumber, Salmon, Tuna

THB 385



Salmon Foie Gras 🍣 🍷

Avocado, Salmon, Cream cheese topping salmon with foie gras

THB 455

ROLL



California Roll

Kanikama, Tamago, Cucumber, Ebiko

THB 315



Philadelphia Roll

Salmon, Cream Cheese

THB 325



Tuna Shichimi Roll

Tuna, Cream Cheese, Cucumber, Shichimi Pepper

THB 345



Salmon Kani

Salmon, Kani miso, Seaweed

THB 395

ROLL



FUJI ROLL 🍣

Shrimp, Avocado, Cream cheese topping salmon

THB 435



TEMPURA ROLL 🍣

Shrimp

THB 335



Salmon Katsu Roll 🍣

Salmon, Cream cheese

THB 315



Raisu Sando 🍣

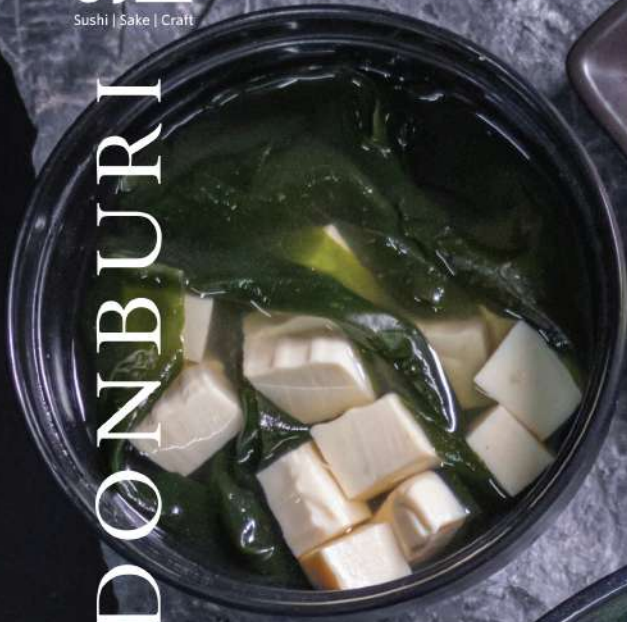
Salmon, Avocado, Red ebiko

THB 355

洗い
SHI
BUI

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DONBURI



SAIKORO  

Diced Beef Bowl

THB 395

 VEGETARIAN  CONTAINS PORK  CONTAINS CHICKEN  CONTAINS BEEF  SEAFOOD  CHEF'S RECOMMENDED DISH

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DONBURI



Garlic Truffle 
Fried Rice

THB 295




Torikatsu / Tonkatsu  

*Breaded Chicken Cutlet Set
/ Breaded Pork Cutlet Set*

THB 325 / 345



Salmon 

THB 385




Aka Ebi Don  

Red Shrimp Set


THB 380



Chicken Teriyaki 

THB 395



Salmon Teriyaki 

THB 395




Yakisoba 

Stir-fried Japanese Noodles

THB 295

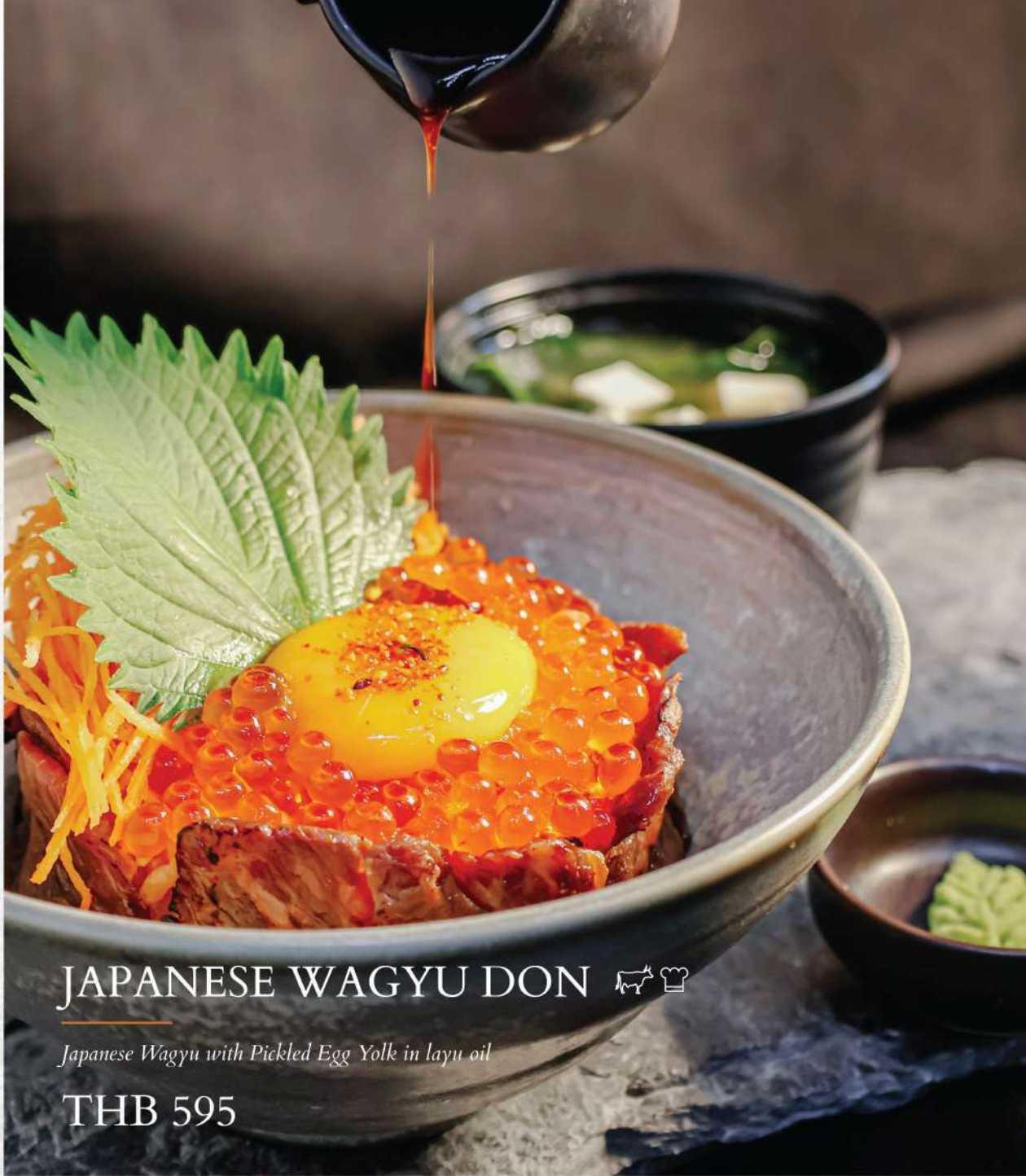


Kare 

Japanese Curry Bowl

THB 325

DONBURI



JAPANESE WAGYU DON 🐮👨🍳

Japanese Wagyu with Pickled Egg Yolk in layu oil

THB 595



Chirashi Don 🍣

Mixed Sashimi Bowl

THB 385



Kaisen Don 🍣

Seafood Sashimi Bowl

THB 395




Ikura Foie Gras Don 🍣🐔

*Foie gras with Ikura and
Mango Avocado*

THB 650

DONBURI




Saba 

Grilled Mackerel Set

THB 325




Ochasuke 

Seafood Tea-broth Rice Set

THB 335




Tempura 

Lightly Battered Vegetables and Prawns Set

THB 375




Buta 

Pork Set

THB 380



Unagi 

Glazed Grilled Eel Set

THB 425

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RAMEN



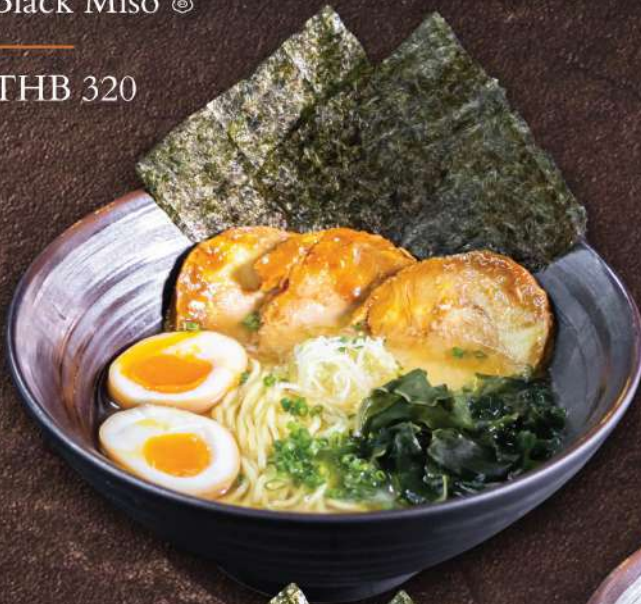
TENZARU RAMEN

Tempura Cold Noodles

THB 300

Black Miso

THB 320



Spicy Layu

Chili-oil Ramen

THB 335



Tonkotsu Soup

Pork Broth Ramen

THB 335



BEVERAG

Soft Drinks

Coke, Coke Light, Fanta, Sprite, Tonic, Ginger Ale

THB 95

Hot Tea

Chamomile, Darjeeling, Peppermint, Jasmin Green, Earl Grey, English Breakfast, Yellow Label Tea

THB 100

Pure Matcha (Hot/Cold)

Pure Japanese matcha with natural vibrant green color and smooth, balanced flavor

THB 130

Juices

Watermelon, Mango, Passion Fruit, Lemon, Pineapple, Orange, Coconut

THB 130

Aqua Panna 500ml / 1000ml

THB 150 / 200

Matcha Latte

Premium matcha powder-served hot or iced

THB 160



WHISKY

JAPANESE TEA (Hot)

Premium Japanese Sencha tea, served in a pot

THB 110

SAKE



Shibi no Tsuyu

900 ml

A refined soju with a clean, delicate profile, gentle rice sweetness, and a crisp, refreshing finish. Perfect alongside delicate Japanese cuisine.

THB 2000



Shibi no Tsuyu

900 ml

A refined soju with a clean, delicate profile, gentle rice sweetness, and a crisp, refreshing finish. Perfect alongside delicate Japanese cuisine.

THB 2000



Tanigawadake
Ginjo

720 ml

A light and aromatic Ginjo sake with delicate floral and soft fruit notes, offering a smooth, clean, and refreshing finish.

THB 2000

WHISKY



Suntory Kakubin
Whisky

700 ml

A blended Japanese whisky matured in Scotland, Canada, and Japan. Smooth and well-rounded, with subtle vanilla, malt, and oak notes, finishing soft and refined.

Glass 45ml / Bottle

THB 350/3500



Togouchi Whisky

700 ml

A blended Japanese whisky matured in Scotland, Canada, and Japan. Smooth and well-rounded, with subtle vanilla, malt, and oak notes, finishing soft and refined.

Glass 45ml / Bottle

THB 250/2200



Peak Whisky

720 ml

A smooth, full-bodied whisky with rich malt and subtle oak notes, delivering a warm, refined finish.

Glass 45ml / Bottle

THB 350/4500

BEER



Asahi Rice Lager

330 ml

A crisp and refreshing Japanese lager with light malt sweetness and a clean, smooth finish.

THB 155



Sapporo Lager

330 ml

A crisp and refreshing Japanese lager with a clean, balanced malt profile and a smooth finish.

THB 200

GIN



Umenoyado Gin

750 ml

A Japanese gin crafted with plum and botanicals, offering a delicate floral aroma, a smooth, balanced palate, and a crisp, refreshing finish.

Glass 45ml / Bottle

THB 250/3500



Sakurao Craft Dry Gin

700 ml

A Japanese craft gin with vibrant botanicals and a crisp, clean character, offering a smooth, refreshing finish.

Glass 45ml / Bottle

THB 250/3500



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COLLECTION

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HOTELS &
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