



Buffet lovers, this one's for you! 🍷 \$69 Net for Standard Buffet with free flow water Available at Nozomi - The Star Vista & Millenia Walk! All-you-can-eat, all-you-can-love 🍷



GROUP B

(เลือก 1 เมนู)

1. Hokkaido Uni Ikura Chirashi	\$550.36	2. Beef Steak And Sashimi Bento	\$550.36
Our Signature Barachirashi Topped Up With Hokkaido Sea Urchin And Salmon Roe		Grilled Steak, Anago (Sea Eel) Nigiri Sushi, Assorted Nigiri Sushi (4Pcs), And Pumpkin Croquette	
3. Unagi (Full)	\$552.76	4. Gyusuji Curry Steak Don	\$545.56
Grilled Freshwater Eel Glazed With A Homemade Sauce		Been Tendon Curry Rice With Grilled Steak	
5. Hotate Mental Ikura Chirashi	\$538.37	6. Buri Kama Shio Yaki	\$533.57
Our Signature Barachirashi Topped With Torched Scallops With Mentaliko, And Salmon Roe		Char-Grilled / Deep-Fried Yellowtail Cheek	
7. Aka Ebi Ikura Chirashi	\$535.97	8. Unagi Ikura Chirashi	\$535.97
Our Signature Barachirashi Topped With Sweet Shrimp And Salmon Roe		Our Signature Barachirashi Topped Up With Grilled Freshwater Eel And Salmon Roe	
9. Hotate Aka Ebi Don	\$538.37	10. Unagi Chasoba Bento	\$533.57
Scallop And Sweet Shrimp On Red Vinegar Sushi Rice		Chasoba, Grilled Freshwater Eel, Pumpkin Croquette, And Onsen Egg	
11. Daily Sashimi	\$533.57	12. Hokkaido Hotate Mental Pasta	\$531.17
Featuring 4 Types Of Seasonal Sashimi		Pasta Tossed In Mentaliko, Shiso And Shoyu, Topped With Hokkaido Seared Scallops	
13. Sakura Ebi Claypot	\$538.37	14. Salmon Mentaliyaki, Sashimi, And Tori Karaage Bento	\$540.77
Japanese Rice Cooked In A Claypot With Our Homemade Dashi And Topped With Crispy Sakura Ebi (Cherry Blossom Shrimp)		Grilled Steak, Anago (Sea Eel) Nigiri Sushi, Assorted Nigiri Sushi (4Pcs), And Pumpkin Croquette	
15. Aburi Sushi Platter	\$533.57	16. Dragon Maki	\$531.17
Torched Otoro (Fatty Tuna), Salmon, Salmon Belly, Tai (Sea Bream), Hotate (Scallop), Hamachi (Yellowtail), Anago (Sea Eel), And Wagyu Beef Nigiri Sushi		Tai, Tempura Prawn And Cucumber Sushi Roll	
17. Tempura Chasoba Bento	\$528.78	18. Steak Don	\$533.57
Chasoba, Prawn And Vegetable Tempura, Pumpkin Croquette, And Onsen Egg		Grilled Steak And An Onsen Egg Served With Japanese Rice	
19. Hokkaido Pork Katsu Bento	\$528.78	20. Tori Teriyaki And Sashimi Bento	\$538.37
Chasoba, Pork Katsu (Breaded Pork Cutlet), Pumpkin Croquette, And Onsen Egg		Grilled Salmon With Mentaliko Mayonnaise, Salmon Sashimi, Japanese Rice, And Pickles	
21. Salmon Trio & Ikura Don	\$528.78	22. Beef Shiogayaki Don	\$531.17
Salmon Sashimi, Torched Salmon, Salmon With Mentaliko, And Salmon Roe On Red Vinegar Sushi Rice		Thinly Sliced And Stir-Fried Beef With Ginger And Onions Served On Japanese Rice	
23. Sushi & Sashimi Chasoba Bento	\$528.78	24. Zuke Don	\$528.78
Chasoba, 3 Types Of Sushi And Sashimi (Salmon, Yellowtail And Lean Tuna), Pumpkin Croquette, And Onsen Egg		Marinated Akami (Lean Tuna) On Red Vinegar Sushi Rice	
25. Aburi Salmon Mental Maki	\$526.38	26. Barachirashi	\$528.78
Torched Salmon With Pollock Roe Sushi Roll		A Selection Of Our Best Seasonal Sashimi Served On Nozomi'S Red Vinegar Sushi Rice	
27. Uni Ikura Chawanmushi	\$519.18	28. Salmon Lovers Platter	\$528.78
Egg Custard Steamed With Dashi And Topped With Hokkaido Sea Urchin And Salmon Roe		Salmon Nigiri (5 Pcs), Maki (6 Pcs), And Sashimi (5 Pcs)	
29. Unatama Don	\$528.78	30. Mental Sushi Platter	\$528.78
Freshwater Eel Cooked With Egg And Served Over Japanese Rice		Features Salmon, Salmon Belly, Hotate, Akaebi, Anago, Hamachi And Tamagoyaki Sushi, All With Mentaliko (Pollock Roe)	
31. Sakura Ebi Hotate Garlic Chahan	\$523.98	32. Unagi (Half)	\$528.78
Garlic Fried Rice With Sakura Shrimps And Scallops		Grilled Freshwater Eel Glazed With A Homemade Sauce	
33. Unagi Don	\$531.17	34. California Maki	\$521.58
Grilled Eel Glazed In A Home-Made Sweet Sauce Served On White Japanese Rice		Ebiko, Cucumber, Kani Stick And Tamagoyaki Sushi Roll	
35. Salmon Skin Maki	\$521.58	36. Unagi Maki	\$526.38
Deep-Fried Salmon Skin, Cucumber And Ikura Sushi Roll		Unagi, Cucumber, Kani Stick And Tamagoyaki Sushi Roll	
37. Yasai Tempura Chasoba	\$528.78	38. Sansai Claypot	\$533.57
Grilled Salmon With Mentaliko Mayonnaise, Salmon Sashimi, Japanese Rice, And Pickles		Japanese Rice Cooked In A Claypot With Our Homemade Dashi And Topped With Seasonal Mountain Vegetables From Japan	
39. Salmon Ikura Claypot	\$538.37		
Japanese Rice Cooked In A Claypot With Our Homemade Dashi And Topped With Grilled Salmon Flakes And Ikura (Salmon Roe)			

GROUP C

ALL YOU CAN EAT

40. Hokkaido Pork Katsu Tama Don	\$523.98	41. Butayaki Don	\$523.98
Pork Katsu Cooked With Egg And Served Over Japanese Rice		Grilled Pork Belly Served With An Onsen Egg On Japanese Rice	
42. Kaisen Salad	\$519.18	43. Hokkaido Uni Chawanmushi	\$514.39
Mixed Greens Topped With Sashimi. Choice Of Dressing: Sesame Or Wafu		Egg Custard Steamed With Dashi And Topped With Hokkaido Sea Urchin	
44. Sansai Pasta	\$523.98	45. Hokkaido Pork Katsu	\$521.58
Pasta Served With Seasonal Mountain Vegetables From Japan		Breaded Hokkaido Pork Loin Cutlet	
46. Daily Sushi Platter	\$523.98	47. Salmon Tartare Renkon Senbei	\$521.58
Salmon, Salmon Mental Aburi (Torched Salmon Topped With Pollock Roe), Tai (Sea Bream), Hamachi (Yellowtail), And Anago (Sea Eel) Nigiri Sushi		Diced Salmon With Our Chers Special Yuzu Dressing Served With Deep-Fried Lotus Root Ring	
48. Kakuni Don	\$523.98	49. Ao Nori Salmon Skin	\$59.59
Braised Pork Belly Served On Japanese Rice		Deep-Fried Salmon Skin Tossed With Seaweed Seasoning	

50. Tempura Don	\$23.98	51. Salmon Salad	\$16.79
Mixed Prawn And Vegetable Tempura Served Over Japanese Rice		Mixed Greens Topped With Salmon Sashimi. Choice Of Dressing: Sesame Or Wafu	
52. Negitoro	\$14.39	53. Buta Kakuni	\$21.58
Diced Fatty Tuna With Spring Onion Sushi Roll		Braised, Slow-Cooked Hokkaido Pork Belly	
54. Ebi Tempura 4Pcs	\$23.98	55. Tempura Moriawase	\$28.78
Prawn Tempura		Mix Of Seafood And Vegetable Tempura	
56. Chikuwa Mentai	\$14.39	57. Yuzu Tofu Cheesecake	\$7.19
Breaded And Fried Mini Mashed Potato Balls			
58. Hojicha Tofu Cheesecake	\$7.19	59. Maguro Tataki	\$21.58
		Surface Grilled Tuna With Black Pepper And Salt, Served With Yuzu Wafu Dressing	
60. Daifuku (2Pcs)	\$9.59	61. Tori Teriyaki	\$21.58
		Chicken Glazed In A Homemade Teriyaki Sauce	
62. Yasai Tempura	\$21.58	63. Strawberry Ice Cream	\$4.8
Mixed Vegetable Tempura			
64. Kani Chawanmushi	\$10.79	65. Ikura Chawanmushi	\$8.39
Egg Custard Steamed With Dashi And Topped With Crab		Egg Custard Steamed With Dashi And Topped With Salmon Roe	
66. Kabocha Korokke 2Pcs	\$9.59	67. Salted Ice Cream	\$4.8
Deep-Fried Pumpkin Croquettes			
68. Shrimp Gyoza 5Pcs	\$9.59	69. Tori Karaage	\$9.59
Japanese Pan-Fried Prawn Dumplings		Deep-Fried Chicken	
70. Plain Salad	\$7.19	71. Oyako Don	\$21.58
Mixed Greens. Choice Of Dressing: Sesame Or Wafu		Chicken And Egg Rice Bowl	
72. Renkon Senbei	\$9.59	73. Truffle Edamame	\$7.19
Deep-Fried Lotus Root Ring Served With Truffle Mushroom Sauce		Japanese Soy Bean With Truffle Salt	
74. Matcha Ice Cream	\$4.8	75. Warabi Mochi (3Pcs)	\$4.8
76. Plain Chawanmushi	\$7.19		
Egg Custard Steamed With Dashi			

BEVERAGE

77. Free Flow Water

● Popular
 ● Vegetarian
 ● Chef Recommended
 ● Long cooking time

- Price is inclusive of VAT and service charge | Exclusive offer brought to you by Hungry Hub -