Joushitsu Sushi Restaurant has been open in April of 2011. Located at 20/2 Soi Passana 1, Ekamai Rd., Phrakanong, Wattana, Bangkok 10110. Tel: 02-7143984, 062-5455595

Joushitsu Sushi Restaurant serves fresh ingredients for customers every day. Our Raw Material are imported directly from Hokkaido, Japan, Australia, Canada, France and Norway. Having a delicious meal here at Joushitsu Sushi Restaurant and you will feel like you are in Japan enjoying a real traditional Japanese food. We guarantee you the freshness, wonderful flavor and artful cuisines. Our talented chef has more than 20 years experience in Japanese culinary and restaurant management. He was once a chef at a famous five-stars hotel.

There are different Japanese atmospheres you can choose to enjoy your fabulous meals here, at sushi bar, the three private VIP rooms.

We proudly present our special menu that will fulfill your appetite, the deluxe Burn Kobe- Foie Gras Sushi, above Himalaya Salt. It is imported right from Japan, France, and India combined with our secret recipe and made the most delicious sushi. Other exceptional melt-in-your-mouth dishes are the Otoro (Fatty Tuna), Uni (Sea Urchin), tempura and big sashimi set. They are a perfect combination of tasteful delectable and tender fresh cold seafood that you will fall in love at the first bite.

We are welcome you to experience our delicious traditional Japanese food, relaxing ambiance and friendly service at Joushitsu Sushi Restaurant, you will love it. Just remember, Joushitsu Sushi Restaurant is one of THE BEST Japanese Cuisine in Bangkok Thailand.
1. EDAMAME
Boiled Green Soy Beans.
150

2. GINNAN YAKI
Grilled Gingko With Salt.
150

3. EIHIRE
Grilled Stingray Fin.
350

4. SHIRAOU KARAAGE
Crispy Icefish.
250

5. SAKURA EBI
Crispy Shrimps.
350

6. MENTAIKO
Salted Cod Fish Roe.
250

7. ANKIMO TOFU
Tofu Fish Liver With Ponzu Sauce.
260

8. HOTARUIKA - OKIZUCE
Small Marinated Squid.
150

9. HIYASHI WAKAME
Seaweed Salad.
160

10. IKA SHIOKARA
Marinated Squid.
200

11. TSUKEMONO MORI
Assorted Japanese Pickles.
150

12. HIYAYAKKO
Cold Tofu.
150

13. KIMUCHI
Fermented Vegetables.
200

14. TATAMI IWASHI
Drying Baby Shirasu Fins.
200

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.
Salad

1. Joushitsu Salad 900
Sashimi Selected By Chef Salad

2. Spicy Tuna Salad 700
Tuna With Sour
And Spicy Dressing Salad

3. Spicy Salmon Salad 500
Salmon With Sour
And Spicy Dressing Salad

4. Shirauo Salad 490
Fried Small Icefish Salad

5. Salmon Skin Salad 490
Crispy Salmon Skin,
Crab Stick And Flying Fish Roe Salad

6. Hiyashi Wakame Salad 450
Seaweed, Crab Stick And Flying Fish Roe Salad

7. Avocado Salad 490
Avocado, Crab Stick And Flying Fish Roe Salad

8. Kaiso Salad 450
Various Seaweed Salad

9. Seafood Yum Thai Style 690
Shrimp, Crab Stick With Thai Sour
And Spicy Dressing. (Yum)

10. Salmon Yum Thai Style 590
Salmon With Thai Sour
And Spicy Dressing. (Yum)
1. SASHIMI SET A  3,800
Fatty Tuna 2 Pcs. Tuna 2 Pcs. YellowTail 2 Pcs.
Japanese Sweet Shrimp 4 Pcs.

2. SASHIMI SET B  1,500
Tuna 2 Pcs. YellowTail 2 Pcs.

3. HANA SASHIMI  1,800
Silent Tuna 2 Pcs. Yellow Tail 2 Pcs.

4. KOBE BEEF SASHIMI (125g.)  1,800
Japanese Beef.

5. KOBE BEEF TATAKI (125g.)  1,800
Japanese Beef.

6. SUSHI SET A  3,800
Selected 13 Pieces Of Sushi And Fatty Tuna With Onion Roll 6 Pcs.
Hokkaido King Crab 1 Pcs.
Sea Urchin 1 Pcs. Salmon Roe 1 Pcs.
Japanese Sweet Shrimp 1 Pcs.

7. SUSHI SET B  1,500
Selected 8 Pieces Of Sushi And Yellow Tail Onion Roll 6 Pcs.
Sweet Egg 1 Pcs.

8. GUNKAN SUSHI SET 8 KINDS  2,500
Negi Chutoro 1 Pcs. Negi Hamachi 1 Pcs.
Spicy Tuna 1 Pcs. Spicy Salmon 1 Pcs.
Foie Gras 1 Pcs. Sea Urchin 1 Pcs.
Salmon Roe 1 Pcs. Flying Fish Roe 1 Pcs.

9. ABURI SUSHI SET 8 KINDS  1,900
Fatty Tuna 1 Pcs. Yellow Tail 1 Pcs.
Japanese Beef 1 Pcs.
Sushi Rice 1 Pcs.

ALL PRICES ARE SUBJECT TO 16% SERVICE CHARGE AND 7% GOVERNMENT TAX
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Chirashi Sushi

1. CHIRASHI A
Fish Sliced, Fatty Tuna 1 Pcs, Yellow Tail 1 Pcs, Young Yellow Tail 1 Pcs, Snapper 1 Pcs, Salmon 1 Pcs, Sea Urchin, Salmon Roe.
ราคา 2,000

2. CHIRASHI B
Fish Sliced, Tuna 1 Pcs, Yellow Tail 1 Pcs, Young Yellow Tail 1 Pcs, Snapper 1 Pcs, Ham Tuna 1 Pcs, Salmon 1 Pcs, Salmon Roe.
ราคา 1,500

3. UNI DON
Sea Urchin
ราคา 2,500

4. NEGI MAGURO, NEGI HAMACHI UNI DON
Tuna, Yellow Tail Chop With Green Onion and Sea Urchin.
ราคา 1,800

5. TEKKA DON
Sliced Tuna
ราคา 1,200

6. SALMON IKURA DON
Sliced Salmon And Salmon Roe.
ราคา 700

7. BARA CHIRASHI DON
Mix Fish, Sea Urchin And More.
ราคา 1,500

All prices are subject to 10% service charge and 7% government tax.
SASHIMI A LA CARTE

1. OTORO
   Most Fatty Tuna.
   大トロ
   1000

2. CHUTORO
   Medium Fatty Tuna.
   中トロ
   800

3. MAGURO
   Tuna.
   鮪
   400

4. HAMACHI
   Yellow Tail.
   マグロ
   350

5. KANPACHI
   Young Yellow Tail.
   かんぱち
   350

6. SHIMA AJI
   Hard Tail Fish.
   シマアジ
   350

7. TAI
   Red Snapper.
   たい
   400

8. HIRAME
   Halibut.
   ヒラメ
   350

*** One order 2 Pieces. ***

All prices are subject to 10% service charge and 7% government tax.
SASHIMI A LA CARTE

9. SALMON TORO
   Fatty Salmon.
   サーモン とろ
   260

10. SALMON
    Salmon.
    サーモン
    220

11. HOTATEGAI
    Scallop.
    紙立貝
    1000

12. AKAGAI 1Pcs
    Ark Shell.
    赤貝
    750

13. TARABAGANI
    Hokkaido King Crab.
    タラバ蟹
    1500

14. BOTAN EBI 1 Pcs
    Jumbo Japanese Shrimp.
    牡丹エビ
    Market price

15. AMAEBI 4 Pcs
    Japanese Sweet Shrimp.
    甘エビ
    600

16. HOKKIGAI
    Surf Clam.
    ホッキ貝
    260

17. TAKO
    Octopus.
    タコ
    180

18. UNI
    Sea Urchin.
    ウニ
    1700

19. IKURA
    Salmon Roe.
    イクラ
    650

20. TOBIKO
    Flying Fish Roe.
    とびっこ
    550

21. KANIKAMABOKO
    Crab Stick.
    カニカマボコ
    180

22. TAI USUZUKURI
    Red Snapper Thin Sliced With Ponzu Sauce.
    タイ薄切り
    1,250

23. HIRAME USUZUKURI
    Halibut Thin Sliced With Ponzu Sauce.
    ヒラメ薄切り
    1,250

24. 4 KINDS USUZUKURI
    4 Kinds Of Fish Thin Sliced With Ponzu Sauce.
    4種類薄切り
    1,500

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX
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<th>#</th>
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<td>Kanikamaboko (Crab Stick)</td>
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<td>Tamago (Sweet Egg)</td>
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All prices are subject to 16% service charge and 7% government tax.
SPECIAL MAKIMONO

1. DRAGON DREAM (Cut 4 pcs)  500
   Avocado, Shrimp Tempura, Eel And Chili Sauce Roll
   たことサーモンアラビア

2. SALMON ROLL (Cut 6 pcs)  600
   Salmon, Asparagus, and Pickle Roll
   サーモンロール

3. RAINBOW ROLL (Cut 6 pcs)  690
   Kim Chi, Tuna, Asparagus, Cucumber, and Pickle Roll
   レインボーロール

4. UNAGI ROLL (Cut 6 pcs)  690
   Fresh Water Eel, Cucumber, and Pickle Roll
   うなぎロール

5. ANAGO ROLL (Cut 6 pcs)  690
   Sea Eel, Cucumber, and Pickle Roll
   あんこロール

6. NEGIHAMACHI MAKI (Cut 6 pcs)  480
   Yellow Tail, Green Onion Roll
   ナギハマチ巻き

7. JOUSHTSU CRUNCHY ROLL (Cut 6 pcs)  650
   Foie Gras, Avocado, and Special Chili Sauce Roll
   上質クランチロール

8. CRUNCHY ROLL (Cut 5 pcs)  390
   Shrimp Tempura, Avocado, and Special Chili Sauce Roll
   クランチロール

9. SPIDER ROLL (Cut 5 pcs)  390
   Soft Shell Crab Tempura, Avocado With Special Chili Sauce Roll
   スパイザードロール

10. SPICY SALMON MAKI (Cut 4 pcs)  390
    Salmon, Lettuce, Flying Fish Roe, and Green Onion With Sour And Spicy Sauce Roll
    チリサーモン巻き

11. SPICY TUNA MAKI (Cut 4 pcs)  480
    Tuna, Lettuce, Flying Fish Roe, and Green Onion With Sour And Spicy Sauce Roll
    スパイシーサーモン巻き

12. SALMON SKIN MAKI (Cut 4 pcs)  350
    Crispy Salmon Skin Roll
    サーモンの皮巻き

13. CALIFORNIA MAKI (Cut 5 pcs)  400
    California Roll
    カリフォルニア巻き

14. FUTO MAKI (Cut 5 pcs)  400
    Boiled Shrimp, Sweet Egg, and More Roll
    ふと巻き

15. TEKKA MAKI (Cut 6 pcs)  350
    Tuna Roll
    タタキ巻き

16. SALMON MAKI (Cut 6 pcs)  270
    Salmon Roll
    サーモン巻き

17. EBII TEMPURA MAKI (Cut 4 pcs)  220
    Ebi Tempura, and Special Chili Sauce Roll
    エビ天ぷら巻き

18. OSHINOKO MAKI (Cut 6 pcs)  200
    Japanese Radish Pickle Roll
    おしんこ巻き

19. KANPYO MAKI (Cut 6 pcs)  200
    Preserved Layer Winter Melon Roll
    カンピョ巻き

20. KAPPA MAKI (Cut 6 pcs)  200
    Cucumber Roll
    カッパ巻き

21. UME SHISHO MAKI (Cut 6 pcs)  200
    Japanese Plum With Shiso Leaf Roll
    サラダ巻き

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX
AGE MONO

DEEP FRIED (A LA CARTE)

1. TONKATSU
   Japanese Pork Cutlet
   黒豚とんかつ
   390

2. KAKI FURAI
   Oyster
   カキフライ
   390

3. TORI KARAAGE
   Chicken
   鶏唐揚げ
   300

4. SPIDER KARAAGE
   Soft Shell Crab
   ソフトシェルカニ
   390

5. AGEDASHI TOFU
   Tofu
   揚げ出し豆腐
   250

6. JOUSHITSU SHRIMP
   Shrimp
   上賀海老
   420

DEEP FRIED TEMPURA (A LA CARTE)

7. YASAI TEMPURA
   Assorted Fried Vegetable
   野菜天ぷら
   350

8. TEMPURA MORIAWASE
   Assorted Fried Vegetable and Prawn
   天ぷら盛合わせ
   370

9. EBI TEMPURA
   Prawns
   海老天ぷら
   490

10. SPIDER TEMPURA
    Soft Shell Crab
    ソフトシェルカニ
    390

11. TARABAGANI TEMPURA
    Hokkaido King Crab
    タラバ蟹天ぷら
    1900

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.

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### Shabu Shabu
Thin sliced meat and vegetable in hot pot soup. Served with Sesame sauce and Ponzu sauce.

1. **Kurobuta**
   - Japanese Pork.
   - Small portion: 850
   - Large portion: 1650

2. **Aus Beef**
   - Australian Beef.
   - Small portion: 850
   - Large portion: 1650

3. **Kobe Beef** (575g / 1.590g)
   - Small portion: 1400
   - Large portion: 2400

### Sukiyaki
Thin sliced meat and boiled vegetable with sweet soy soup.

6. **Kurobuta**
   - Japanese Pork.
   - Small portion: 850
   - Large portion: 1650

7. **Seafood**
   - Fish, Shrimp.
   - Small portion: 900
   - Large portion: 1800

8. **Aus Beef**
   - Australian Beef.
   - Small portion: 850
   - Large portion: 1650

9. **Kobe Beef** (575g / 1.590g)
   - Small portion: 1400
   - Large portion: 2400

### Nabe Mono
Hokkaido King Crab, Seafood and Vegetable in hot pot soup. Served with Ponzu sauce.

4. **Tarabagani**
   - Hokkaido King Crab.
   - Small portion: 1400
   - Large portion: 2400

5. **Seafood**
   - Fish, Shrimp.
   - Small portion: 900
   - Large portion: 1800

### Japanese Cold Noodles

10. **Udon**
    - Small portion: 330
    - Large portion: 390

11. **Soba**
    - Small portion: 330
    - Large portion: 390

12. **Somen**
    - Small portion: 330
    - Large portion: 390

13. **Inaniwa Udon**
    - Small portion: 330
    - Large portion: 390

### Japanese Hot Noodle Soup

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<tr>
<th></th>
<th>Yaka Vegetable</th>
<th>Buta Pork</th>
<th>Tori Chicken</th>
<th>Tempura Prawn</th>
<th>Seafood</th>
<th>Seafood Sauce</th>
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Kuzukiri

Inaniwa Udon

Soba

Somen

Chatsoba

Udon

Kobe Udon

Zaru Soba

**All prices are subject to 18% service charge and 7% government tax.**

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*www.menustyle.net*
SHIRU MONO

1. OMISO SHIRU
Miso Soup.

2. AKADASHI
Traditional Red Broth.

3. OSUIMONO
Clear Soup With Fish.

4. DOBIN MUSHI
Clear Soup In Earthen Tea Pot.

5. TARABAGANI OSUIMONO
Clear Soup With Hokkaido King Crab.

RICE

6. GOHAN
Japanese Steamed Rice.

7. NINNIKU RICE
Garlic Fried Rice.

8. GOHAN SET
Rice, Soup, Pickle, Fruit.

9. EBI TENDON
Shrimp Tempura Rice Bowl.

10. KATSUDON
Pork Cutlet Rice Bowl.

11. UNADON
Fresh Water Eel Rice Bowl.

12. AUS BEEF DON
Australian Beef Rice Bowl.

13. KOBE BEEF DON
Japanese Beef Rice Bowl.

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