

北大路
SPRING
Seasonal Menu



A full-page photograph of a vibrant green forest. A waterfall flows from the top center, cascading over dark, moss-covered rocks. The water is white and frothy as it falls. The surrounding trees and foliage are a rich, varied green, with some branches reaching into the frame. The overall atmosphere is peaceful and natural.

春の息吹

Breath of the wild in Spring

Spring in Japan is the season when plants sprout and people are filled with happiness by the birth of new life.

Also, the water from melting snow brings many benefits to the sea passing through the river.

日本の春は、植物が芽を吹き、生命の誕生に
喜びあふれる季節。

また、雪解けの水は川を下り、海に多くの
恵みをもたらします。



Foods that are in season in spring

In Japan, spring is a season full of joy at the birth of life, as plants sprout. The ingredients that are in season are full of life force that has overcome the cold of winter and sprouted from the earth and sea. They make us feel the arrival of spring through our five senses, with their gorgeous aromas and beautiful pale colors.

春に旬を迎える食材たち

日本の春は、植物が芽を吹き、生命の誕生に喜びあふれる季節。旬となる食材は、冬の寒さを乗り越え、大地や海から芽吹き出す生命力に満ちています。それらは華やかな香り、美しい淡い色合いなど五感を通して春の訪れを感じさせてくれます。

桜鯛

Sakuradai

Among sea breams, the cherry sea bream caught in spring is a traditional high-class fish that adds color to celebratory occasions in Japan. Enjoy the elegant sweetness and umami of the beautiful pink flesh of the cherry sea bream, prepared by the artisans of Kitaohji.

真鯛の中でも春の時期に獲れる桜鯛は、日本の伝統的な高級魚。桜色の美しい身は、上品な甘みと旨味が特徴です。特に瀬戸内海、明石海峡では身が締まり美味。熟練の職人技によっておうちから死の席を彩り、日本の春を象徴する味覚です。



Sashimi of Sakuradai and bamboo shoots

桜鯛と筍のお造り

1,200 THB

The beautiful pink flesh of the cherry sea bream has a special flavor that can only be enjoyed at this time of year. We will serve it sashimi with the fresh and crunchy bamboo shoots. Please enjoy the breath of spring with your eyes and taste buds.

淡い桜色の身が美しい桜鯛は、この時期ならではの格別な味わい。みずみずしく、シャキシャキとした食感が楽しい筍とともにお造りでご提供します。春の息吹を、目と舌で存分にご堪能ください。



Sakuradai shabu-shabu

桜鯛のしゃぶしゃぶ

3,000THB

The cherry sea bream is prized for its elegant flavor and melt-in-the-mouth texture. Enjoy it dipped in our special broth, together with seasonal vegetables that herald the arrival of spring. The dish is full of flavor, bringing out the natural taste of the ingredients.

上品な旨味と、とろけるような食感が自慢の桜鯛。
春の訪れを告げる旬の野菜とともに、特製出汁にくぐらせてお召し上がりください。
素材本来の味を活かした、滋味深い味わいです。



Sakuradai clay pot rice

桜鯛の土鍋ご飯

4,000 THB

The fluffy rice is exquisitely combined with the flavor of the sea bream and the texture of the bamboo shoots. The toasted rice, which is unique to earthenware pots, is also an appetizing accent. Please enjoy it with the aroma of spring that spreads the moment you open the lid. It is also recommended as a final dish.

ふっくらと炊き上げたご飯に、桜鯛の旨味と筍の食感が絶妙に絡み合います。
土鍋ならではの香ばしいおこげも、食欲をそそるアクセント。蓋を開けた瞬間に広がる、
春の香りと共にご堪能ください。〆の一品にもおすすめです。

サクラマス

Cherry salmon



The cherry salmon, which heralds the arrival of spring, is a high-class fish that is both delicious and culturally significant, with its flesh the color of cherry blossoms and its melting fat.

Kitaoji offers traditional cuisine from northern Japan.

春を告げるサクラマスは桜色の身ととろける脂が絶品で、味はもちろん文化的にも重要な幻の高級魚。北大路では日本北方の伝統料理をご用意しています。

Pressed sushi with sakura salmon

サクラマスの押し寿司

2,000 THB



The flavor of the cherry salmon is concentrated. The cherry salmon, which has a delicate fat content, is carefully made into pressed sushi. The moment you put it in your mouth, the rich aroma of the cherry salmon and its melt-in-your-mouth texture spread out.

This is a masterpiece that you can enjoy the taste of spring with your eyes and tongue.

サクラマスの旨みを、ぎゅっと凝縮。

上品な脂がのった桜鱈を、丁寧に押し寿司に仕立てました。口に入れた瞬間に広がる、桜鱈の芳醇な香りと、とろけるような食感。

春の味覚を、目と舌で楽しむことができる逸品です。

Sakura salmon ruibe

サクラマスルイベ

3,200 THB

A traditional Hokkaido delicacy that concentrates the flavor of cherry salmon.

“Ruibe” is a traditional Ainu method of cooking in which fresh cherry salmon is frozen and then sliced thinly. As it melts slowly in your mouth, the delicate sweetness and flavor of the fat spreads.

サクラマスの旨みが凝縮された、北海道伝統の味覚。

新鮮なサクラマスを凍らせてから薄切りにする「ルイベ」は、アイヌ民族から伝わる伝統的な調理法です。口の中でゆっくりと溶けるにつれ、上品な脂の甘みと旨みが広がります。



鮑

Abalone

In spring, the abalone wakes up and the umami it has stored up over the winter is concentrated. The abalone that has grown up on the rich kelp in the waters around Japan is also rich in the scent of the sea. It is a luxurious delicacy that makes you feel the arrival of spring.

春、目覚めるアワビは冬に蓄えた旨みが凝縮。
本各地の海域で豊かな昆布で育ったアワビは磯の香りも豊か。
春の訪れを感じさせる贅沢な逸品です。



Sashimi of steamed abalone

150g 2,200 THB

蒸し鮑のお造り ~酢味噌添え~

A softly prepared abalone with miso vinegar. Please feel the unique texture and flavor of abalone.

柔らかく下処理した鮑をさっぱりと酢味噌でお召し上がりください。

鮑特有の歯ごたえと磯の風味を是非感じてください。



Simmered abalone and crispy rice with a abalone liver sauce

鮑とおこげのぐつぐつ煮

～肝ソースと共に～

2,400 THB

This is a luxurious abalone and scorched rice stew served in a hot stone pot.

When the special liver sauce is poured over the dish in front of the customer, the rich aroma rises and stimulates the appetite. The umami of the abalone and the richness of the liver sauce seep into the scorched rice, creating a blissful harmony.

熱した石焼の器でご提供する、贅沢な鮑とおこげの煮込みです。

お客様の目の前で熱々の特製肝ソースをかければ、芳醇な香りが立ち昇り、食欲を刺激します。

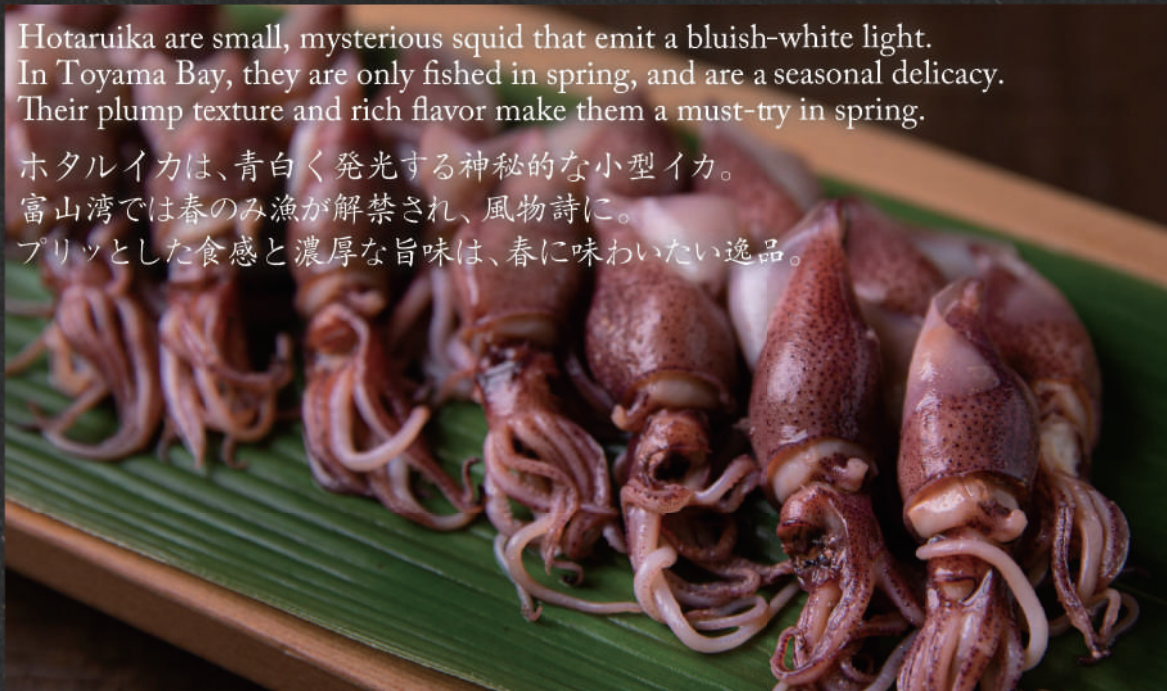
鮑の旨味と肝ソースのコクがおこげに染み込み、至福のハーモニーを奏でます。

蛍烏賊

Firefly squid

Hotaruika are small, mysterious squid that emit a bluish-white light. In Toyama Bay, they are only fished in spring, and are a seasonal delicacy. Their plump texture and rich flavor make them a must-try in spring.

ホタルイカは、青白く発光する神秘的な小型イカ。
富山湾では春のみ漁が解禁され、風物詩に。
プリツとした食感と濃厚な旨味は、春に味わいたい逸品。



Sashimi of firefly squid

ホタルイカのお刺身

2,000 THB

We serve the mysterious sparkling firefly squid sashimi-style, preserving its freshness. It is characterized by its unique flavor and melt-in-your-mouth texture.

神秘的な光を放つホタルイカを、
鮮度そのままにお刺身でご提供します。
独特の旨味と、とろけるような食感が特徴です。



Firefly squid clay pot rice

ホタルイカの土鍋ごはん

3,800 THB

The flavor of firefly squid and rape blossoms permeate each grain of rice cooked in an earthenware pot, filling the mouth with the aroma of spring.

ホタルイカの旨味と菜の花の風味が、土鍋で炊いたご飯一粒一粒に染み渡り、口いっぱい春の香りが広がります。



Bamboo shoots grow quickly, and the seasonal moso bamboo is a precious, high-quality ingredient that can only be enjoyed for a short period in March and April. Its unique texture and flavor are essential to Japanese cuisine in spring.

筍は成長が早く、旬の孟宗竹は3～4月のわずかな期間しか味わえない貴重な高級食材。
独特の食感と風味は、春の日本料理に欠かせません。

筍

Bamboo shoot



Bamboo shoots and Japanese black grilled with kinome (miso)

筍と黒毛和牛の木の芽味噌焼き

2,800THB



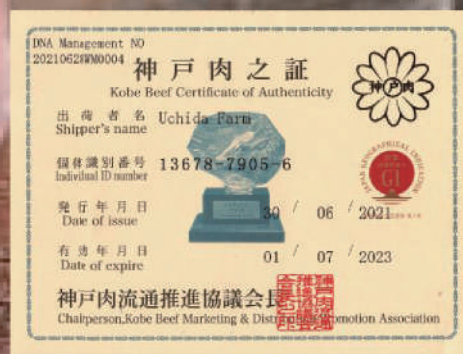
The delicious flavor of the Japanese black beef, grilled to perfection, and the fresh texture of the bamboo shoots combine to create a perfect harmony. The refreshing aroma of the kinome miso (miso mixed with Japanese pepper leaves) adds a subtle accent, bringing out the flavors of each ingredient even more.

香ばしく焼き上げた黒毛和牛の旨味と、みずみずしい筍の食感が絶妙なハーモニーを奏でます。
木の芽味噌の爽やかな香りがアクセントとなり、それぞれの素材の味を一層引き立てます。
春の訪れを舌で感じる、上品な一皿です。



神戸牛

最高品質の証



Proof of the best quality

KOBE Beef

代々品質改良を重ね、素晴らしい霜降りの入った肉質を持つ「但馬牛」。その中でも特に品質の良いものだけが「神戸ビーフ」を名乗ることができる。
神戸ビーフは最高品質の証です。

"Tajima beef", the quality has been improved for generations, has excellent marbled meat quality.
Only high quality beef among them can be called "Kobe Beef".
"Kobe beef" is proof of the highest quality.

KOBE
Beef

RANK

格付	A・B/1		A・B/2		A・B/3		A・B/4		A・B/5			
B.M.S.	No.1	No.2	No.3	No.4	No.5	No.6	No.7	No.8	No.9	No.10	No.11	No.12



Kobe Beef

神戸ビーフ

8,000 THB

World-renowned for its luxury, Kobe beef is a premium Wagyu. We use only the finest cuts with exquisite marbling, expertly grilled to perfection by our chefs. Each bite melts in your mouth, releasing a delicate sweetness and rich umami, providing a truly indulgent experience. Enjoy this special dish that embodies the essence and pride of Japanese culinary culture.

世界的に有名な高級和牛、神戸ビーフ。
厳選された特に霜降りの美しい部位を使用し、料理人が最高の焼き加減で仕上げています。
一口食べると、口の中でとろけるような甘さと豊かな旨味が広がり、贅沢な体験をご提供します。
日本の食文化の真髄と誇りを感じる特別な一品を、ぜひご堪能ください。



Kobe Beef Seared Sushi

神戸ビーフ 炙り寿司

1 Piece / 1,000 THB

苺

Strawberry



We have Japanese strawberries in season now.

Enjoy the rich aroma and melt-in-the-mouth sweetness that spreads in your mouth the moment you put them in. The elegant acidity will leave you with a clean, refreshing aftertaste.

今が旬の日本産いちごをご用意しております。口に入れた瞬間に広がる芳醇な香りと、とろけるような甘さ。上品な酸味が後味を引き締める味わいをご賞味ください。



Japanese Strawberry

苺

900 THB



Strawberry Parfait (Amaou)

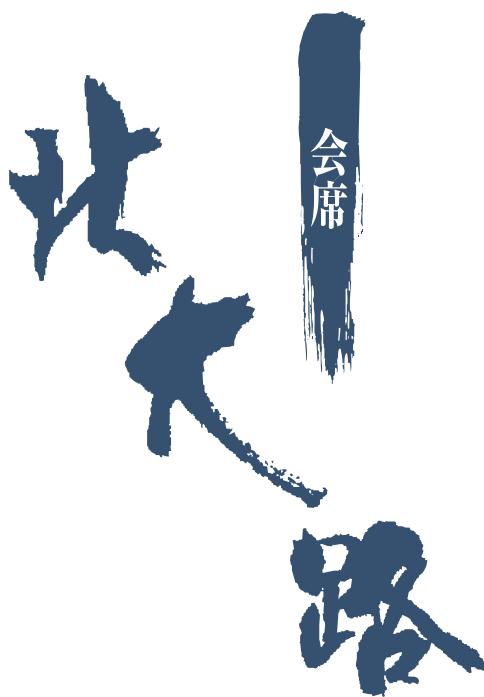
いちごパフェ 1,800 THB

Parfait” is a representative of Japanese sweets culture. In a glass, a lavish layer of seasonal strawberries, Hokkaido vanilla soft serve ice cream, homemade custard cream, green tea gateau chocolate and cream cheese, etc. are piled on top of each other. A gorgeous looking and tasting gem, this is a dessert that can be enjoyed from beginning to end.

日本のスイーツ文化を代表する「パフェ」。

グラスの中に、旬の苺をふんだんに使用し、北海道産バニラソフトクリーム、自家製カスタードクリーム、抹茶ガトーショコラとクリームチーズなどを贅沢に重ねました。

見た目も味わいも華やかな逸品で、始まりから終わりまで楽しめるデザートです。



—— Kaiseki ——
KITAOHJI
Ginza • Thailand