



Food Menu



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■ Chicken gapao rice (gapaogai)

¥ 900



Gapao rice made with chicken from Hokkaido. Crush the fried egg and mix the rice and ingredients well before serving.

Gapao, made with Hokkaido ingredients and Thai seasonings, is a representative dish of Hokkaido ethnic.

※ Spiciness can be adjusted

■ Pork gapao rice (gapa omu)

¥ 950



Gapao rice made with pork from Hokkaido.

Crush the fried egg, mix the rice and ingredients well and enjoy.

Gapao, made with Hokkaido ingredients and Thai seasonings, is a representative dish of Hokkaido ethnic.

※ Spiciness can be adjusted

■ Khao Man Gai

¥ 900



Khao Man Gai is a Thai rice cooked with steamed chicken and its soup stock.

Rice that has fully absorbed the umami and Hokkaido chicken that has been slowly cooked until it becomes flaky, Thai style is to mix Thai ginger and miso nam chim (sauce) and mix it yourself and eat it!

A small soup is also included.

■ Green curry made with Hokkaido ingredients with rice [Super Spicy]

¥ 950



Our green curry has a handmade paste and soup, and the combination of creamy coconut milk makes it a little different from the usual curry.

※ Depending on the season, some menus using ingredients from Hokkaido may use ingredients from outside Hokkaido.

※ Spiciness can be increased

Large serving of ingredients +150円

curry Large serving +100円 soup Large serving +100円 rice Large serving +100円

Takeout available (Container fee +50 yen will be charged)

■ Red curry made with Hokkaido ingredients with rice[spicy]

¥ 950



The most popular red curry among Thai people

By simmering the shin meat for 6 hours, it becomes soft and delicious.

※Depending on the season, some menus using ingredients from Hokkaido may use ingredients from outside Hokkaido.

※Spiciness can be increased

■ Massaman curry made with Hokkaido ingredients ¥ 950 with rice[Medium spicy]



Massaman curry is recognized as the most delicious curry in the world.

The secret to its deliciousness lies in the paste, and instead of using peanuts, cashew nuts are used to give it a rich flavor.

※Depending on the season, some menus using ingredients from Hokkaido may use ingredients from outside Hokkaido.

※Spiciness can be increased

■ Pad Thai

¥ 950



Pad Thai is a stir-fried rice flour noodle dish served at street stalls or local restaurants in Thailand

It is characterized by the aroma and sweet seasoning of ingredients and seasonings that are intricately intertwined.

■ Tom Yum Kung

¥ 900



Tom Yum Kung is a Thai soup dish.

One of the best known Thai dishes and considered one of the world's three great soups.

Large serving of ingredients +150円

curry Large serving +100円 soup Large serving +100円 rice Large serving +100円

Takeout available(Container fee +50 yen will be charged)

■ Tom Ka Gai

¥ 900



Tom Ka Gai is a Thai and Laotian soup.
Spicy and sour coconut milk soup

■ Gai Phat Me Ma Muang

¥ 1,300



Stir-fried chicken with cashew nuts
Stir-fried chicken with cashew nuts and chilli
A daily dish of stir-fried chicken from Hokkaido,
homemade chili paste, and seasonal vegetables
from our important producers.

※Ingredients change depending on the season.

■ shrimps-steamed-with-vermicelli

¥ 1,300



Khun Opp Unsen is a standard Thai menu that
can be eaten at stalls and food courts.

It is a dish of steamed shrimp and vermicelli,
and the vermicelli that is put into a special pot
is steamed with plenty of shrimp soup stock,
so you can enjoy the rich flavor.

■ Garlic Fried Shrimp

¥ 1,200



It's shrimp baked with garlic and fish sauce,
but it's a modern Thai dish to add a small
amount of butter as a secret ingredient! !

Nampula and butter are the best combination
of fermented foods! ! And this is also the latest
Hokkaido ethnic using Hokkaido butter! !

Large serving of ingredients +150円

curry Large serving +100円 soup Large serving +100円 rice Large serving +100円

Takeout available(Container fee +50 yen will be charged)

■ Mackerel dried red curry

¥ 1,500



Stewed fresh fish in red curry

Seasonal Hokkaido fish is grilled and slowly steamed in the oven with a red curry-based sauce.

The citrus-scented herb called bimacle is effective, and by combining it with the umami of seafood, the happy aroma and umami are highly acclaimed.

■ Stir Fried Seafood with Curry Powder

¥ 1,800



Stir Fried Seafood with Curry Powder

Seafood is stir-fried with Thai curry paste and bound with a fluffy egg to create a curry-fried egg.

This dish is undoubtedly delicious to accompany rice, as a snack with beer, or as an accompaniment to wine.

■ Hokkaido pork throat combed yarn

¥ 1,200



Marinated in soy sauce from Thailand, slowly grilled and rested, then baked again in the oven for a second time.

The decisive factor is the sour and spicy sauce made from Hokkaido rice flour.

※It will take some time to provide

■ Hokkaido pork shoulder loin nam tok

¥ 1,200



Pork shoulder loin is slowly grilled to a crispy skin and juicy inside.

We used Hokkaido rice for seasonal vegetables and dry-roasted rice flour as an accent.

Large serving of ingredients +150円

curry Large serving +100円 soup Large serving +100円 rice Large serving +100円

Takeout available(Container fee +50 yen will be charged)

■ half chicken gai yang

¥ 1,500



Whole Hokkaido chicken cut into half, coriander and garlic, It is marinated in a vacuum with black pepper and Thai seasonings and then slowly grilled. A popular dish in Thailand, arranged with Hokkaido chicken and spices, making it our specialty main dish.

■ Kids gapao plate

¥ 650



How about ethnic food for children? Dessert ice cream will be our original ice cream. "Set menu"
Gapao, Yum Woon Sen, Kaijao, Coriander Potato Salad, Ice Cream

※The contents of the menu may change depending on the season.

■ Spicy glass noodle salad

¥ 500



The vermicelli, which has soaked up the umami of the seafood, is served with nam pla and lime juice, as well as crushed tomatoes to increase the sourness and coolness. A vermicelli salad that can be used as a snack with the refreshing aroma of coriander.

Children are also welcome! !

■ Thai spicy papaya salad

¥ 500



green papaya thai salad
This somtam is made with domestic ingredients using green papaya from Okinawa or Amami Oshima. The decisive factor is the balance between the sweetness of coconut sugar made from coconut sap and the acidity of lime juice. The crunchy papayas and carrots, and the fragrant peanuts are also doing a great job! !

Large serving of ingredients +150円
curry Large serving +100円 soup Large serving +100円 rice Large serving +100円
Takeout available(Container fee +50 yen will be charged)

■ Hokkaido coriander and shrimp spring rolls

¥ 500



Hokkaido coriander and shrimp spring rolls
Take act popular No. 1 by far.

Every morning we hand roll one by one! !

※Depending on the season, other ingredients may be used depending on the season.

■ Larb(chicken and Thai herbs wrapped in lettuce) ¥ 700



Combine Thai herbs, chicken, nam pla, and lime juice and wrap it in lettuce to eat.

■ green curry potato fries

¥ 300



French fries seasoned with homemade cumin salt, Enjoy with our popular green curry sauce.

The green curry sauce is super spicy! !

■ coriander potato salad

¥ 300



The potato is steamed with the skin on, then the skin is carefully removed and finely ground. The potato salad mixed with homemade mayonnaise and coriander roots is exquisite.

Large serving of ingredients +150円

curry Large serving +100円 soup Large serving +100円 rice Large serving +100円

Takeout available(Container fee +50 yen will be charged)

■ Thailand Satsuma-age

¥ 500



I tried handmade Thai satsuma-age using minced white fish from Hokkaido and kaffir lime leaves called bimakkuru.

■ fried chicken

¥ 500



Marinated chicken in a special sauce with coriander and black pepper, If you fry it crisply, it becomes Thai fried chicken.

■ Thailand shrimp croquette

¥ 700



Crush the shrimp one by one with a kitchen knife, and make a dough with only a small amount of backfat, coriander roots, and white pepper. Shrimp croquettes that are hand-kneaded one by one with bread crumbs.

■ Omelette with plenty of whimsical ingredients

¥ 300



Ingredients change depending on the day. Please enjoy Thai tamagoyaki, which is simply enjoyed by children and adults alike, with our special sauce.

※Lemongrass and with tomato sauce

Large serving of ingredients +150円
curry Large serving +100円 soup Large serving +100円 rice Large serving +100円
Takeout available(Container fee +50 yen will be charged)

■ Fermented shrimp miso-flavored French bread ¥ 300



Our potato bread is baked in a frying pan with butter and fermented shrimp miso.

■ Fried gyoza wrapped in chicken skin ¥ 500



Originally, chicken wings were deboned and stuffed inside, but considering the texture, Arranged as chicken skin gyoza.

■ Thailand Shumai ※*It will take some time to provide ¥ 500



The decisive factor for shumai in Thailand is the meaty bean paste and shiitake mushrooms that are coarsely ground. It's satisfying enough to eat, and it's steamed after receiving an order, so it's piping hot! !

■ Fried spring rolls wrapped in herbs and lettuce ¥ 800



This is a classic fried spring roll in Vietnam, but the ingredients are wrapped in rice paper, Fry until crisp. Sunny lettuce and seasonal herbs are wrapped in a spring roll and served with our homemade lemon and chili sauce.

Large serving of ingredients +150円
curry Large serving +100円 soup Large serving +100円 rice Large serving +100円
Takeout available(Container fee +50 yen will be charged)

■ ice cream

¥ 350



Spices and vegetables are the main ingredients in our desserts.

Please enjoy Yasaisu with vegetable ice cream made with seasonal ingredients from discerning producers.

Please feel free to ask our staff for details.

■ Thailand baked pudding

¥ 350



Like ice cream, pudding is also made with vegetables.

Any vegetable can be made into a delicious pudding! !

Please ask the staff for details.

■ homemade craft

¥ 600

(Coca-Cola · lemongrass squash · ginger ale)



ginger ale and Coca-Cola · lemongrass squash are all homemade.

It can also be used as an ingredient for cocktails, so please try craft Moscow mules and craft rum coke.

■ Soft drink

all ¥ 600

- coffee (Hot / Ice)
- Herb tea (Hot)

※ Hot coffee is hand-dripped, so it will be served after meals.

- apple juice
- jasmine tea

Large serving of ingredients +150円

curry Large serving +100円 soup Large serving +100円 rice Large serving +100円

Takeout available(Container fee +50 yen will be charged)