

HANSHA

THE NAI HARN

MENU

Open Wednesday to Sunday from 6 pm to 9 pm

THE NAI HARN • NAI HARN BEACH • PHUKET

A KISMET MENU • THE NAI HARN

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when the house prints it.

THE LINE BENEATH A DISH

Sashimi (G)

Hand cut premium selection including Yellow Fin Tuna, Hamachi, Shaké Scottish Salmon, Okinawa Hotate, Hokkigai, Tako, Wasabi, Daikon Radish, Ouba Leaf, Pickled Ginger and Shoyu Sauce

Codes in claret are allergens the kitchen's own icons name. This is not a complete allergen declaration – tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(G) Gluten

OF THE KITCHEN

Allow us to fulfill your needs – please let us know if you have any special dietary requirements food allergies or food intolerances.

OF THE PRICES

All prices include 10% service charge and applicable government tax.

MENU

OMAKASE EXPERIENCE

is available only Friday - Sunday from 8:00 pm - 9:00 pm

Omakase Experience

2800

PER PERSON • NET

Omakase—meaning “I leave it to you”—is the purest expression of Japanese dining. At Hansha, we invite you to surrender choice to our Japanese Chef Arnu, who will curate an exclusive tasting guided by seasonality, precision, and artistry. Each Omakase experience is entirely unique—crafted in the moment, and never repeated. Relax, trust the chef, and enjoy the unexpected.

JAPANESE BOWLS

Hiyashi Wakame (G)

150

Fresh Wakame Seaweed, Tobiko Roe and Toasted Sesame

Sashimi Bowl (G)

712

Chef's Selection of Hand Cut Fish, Japanese Red Berry Tomato, Japanese Cucumber, Local Leaves & Roasted Sesame Dressing and Finished with Tobiko and Toasted Nori

Akami Poké Bowl (G)

640

Yellow Fin Tuna, Sweet Egg, Avocado, Japanese Red Berry Tomato, Spring Onion, Cucumber, Ponzu Sauce, Finished with Black and White Toasted Sesame

CHEF'S SIGNATURE SASHIMI PLATTER

Sashimi (G)

3450

Hand cut premium selection including Yellow Fin Tuna, Hamachi, Shaké Scottish Salmon, Okinawa Hotate, Hokkigai, Tako, Wasabi, Daikon Radish, Ouba Leaf, Pickled Ginger and Shoyu Sauce

SASHIMI

(4-5 SLICES)

Tako (G)

335

Octopus

Hamachi (G)

450

King Fish

Akami (G)

450

Yellow Fin Tuna

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SASHIMI • CONTINUED

Shaké (G) Scottish Salmon	450
Shaké Toro (G) Belly of Scottish Salmon	500
Hotate (G) Okinawa Scallop	940

CHEF'S SIGNATURE NIGIRI

(1 PIECE PER SERVING)

Tako (G) Octopus	75
Hamachi (G) King Fish	160
Hamachi Toro (G) Belly of Hamachi	170
Akami (G) Yellow Fin Tuna	120
Shaké (G) Scottish Salmon	165
Shaké Toro (G) Belly of Scottish Salmon	185
Hotate (G) Okinawa Scallop	260
Anago (G) Roasted Sea Eel	165
Aburi Shaké (G) Scottish Salmon Torch Glazed with Japanese Mayonnaise, Spring Onion and Ikura	185

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MENU

CHEF'S SIGNATURE GUNKAN

(1 PIECE PER SERVING)

Shaké (G)	145
Scottish Salmon, Spring Onion	
Akami (G)	125
Yellow Fin Tuna & Marui (Pickled Wasabi Shoots)	
Tobiko (G)	105
Japanese Flying Rish Roe	
Ikura (G)	200
Salmon Roe	

(Sushi rice wrapped with Nori sheets and finished with chefs signature topping)

CHEF'S SIGNATURE MAKI ROLLS

Dragon Roll (G)	490
Anago (Roasted Japanese Sea Eel) Avocado, Japanese Cucumber, Tobiko (Japanese Fish Roe) & Anago Sauce	
Spicy Tuna Roll (G)	475
Yellow Fin Tuna, Nori, Japanese Cucumber, Layu Oil, Togarashi Dry Chilli Flake	
Shaké Roll (G)	560
Scottish Salmon, Ikura Salmon Roe, Japanese Mayonnaise, Avocado, Cucumber, Sweet Egg & Spring Onion	
Alaska King Crab Roll (G)	950
Alaska King Crab with Japanese Cucumber, Avocado, Tamago egg and Wasabi Mayo	
Anago Roll (G)	595
Anago Roasted Sea Eel, Cream Cheese, Japanese Cucumber, Roasted Sesame, Spring Onion and Anago Sauce	
Rainbow Roll (G)	765
Chef's ignature roll of Scottish Salmon, Yellow Fin Tuna, Hamachi, Japanese Cucumber & Avocado topped with a Spicy Layu and Togarashi Japanese Mayonnaise Sauce	

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WINE

SPARKLING WINE

Bellavista Alma Grande Cuvée Brut, Lombardy Italy, NV

- Glass • 850
- Bottle • 4,250

ROSÉ WINE

Cave d’Esclans Whispering Angel Cote de Provence, France 2023

- Glass • 490
- Bottle • 2,450

RED WINE

Mischief and Mayhem, Pinot Noir, Cote de Nuits Villages, France 2022

- Glass • 890
- Bottle • 4,200

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SAKE

KANEMASU BREWERY • SAKE

Kanemasu Treasure Black

Junmai Daiginjo • 50% rice polishing

- Carafe (120ml) • 890
- Bottle (720ml) • 5,100

Kanemasu Hatsuhana

Junmai Daiginjo • 40% rice polishing

- Carafe (120ml) • 1,150
- Bottle (720ml) • 5,800

KANEMASU BREWERY • UMESHU

Kanesasu

Kashidaru, Plum • 15%

- Carafe (120ml) • 490

IWA SAKE

IWA 5 Assemblage 5

Junmai Daiginjo • 35% rice polishing

- Bottle (720ml) • 10,500

IWA 5 Assemblage 2

Junmai Daiginjo • 35% rice polishing

- Bottle (720ml) • 12,900

SAKE

Born Junsui Pure

Junmai Daiginjo • 50% rice polishing

- Carafe (120ml) • 520
- Bottle (300ml) • 1,550

Maruto Light

Junmai Kimoto • 60% rice polishing

- Carafe (120ml) • 620
- Bottle (500ml) • 2,500

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SAKE

SAKE · CONTINUED

Koshi No Kanbai Bessen

Ginjo · 55% rice polishing

- Carafe (120ml) · 590
- Bottle (720ml) · 3,920

Fukumitsuya Kagatobi

Junmai-Ginjo · 60% rice polishing

- Carafe (120ml) · 690
- Bottle (720ml) · 3,190

SHOCHU

Kuro Kirishima Imo

Miyakonojo, Sweet Potato · 20%

- Carafe (120ml) · 490

UMESHU

Sugei

Umeshu, Plum · 12.5%

- Carafe (120ml) · 490

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BAR

BEER

Asahi Super Dry	240
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JAPANESE WHISKY

(45 ml)

White Oak Akashi Blended Whisky	650
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White Oak Akashi Single Malt	1180
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Nikka Coffey Grain	1530
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SAKE COCKTAIL

Akari Sour	440
Junmai Sake, Yuzu, Fresh Lime juice, AER	

Mizuki Martini	440
Junmai Sake, Lychee, Fresh Lime juice	

Hoshi Martini	440
Junmai Sake, Passion Fruit, Elderflower liqueur, Sparkling Wine	

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