



CRAFTED WITH PASSION,
SERVED WITH STYLE

ABOUT US



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At Haru Bar Nimman, tradition meets innovation in a space where modern Japanese aesthetics blend effortlessly with the timeless charm of Northern Thailand.

We curate an elegant dining and bar experience, where premium Japanese ingredients are thoughtfully paired with the finest local produce from Chiang Mai and beyond. The result is a distinctive menu of refined dishes and crafted cocktails that celebrate both cultures in perfect harmony.

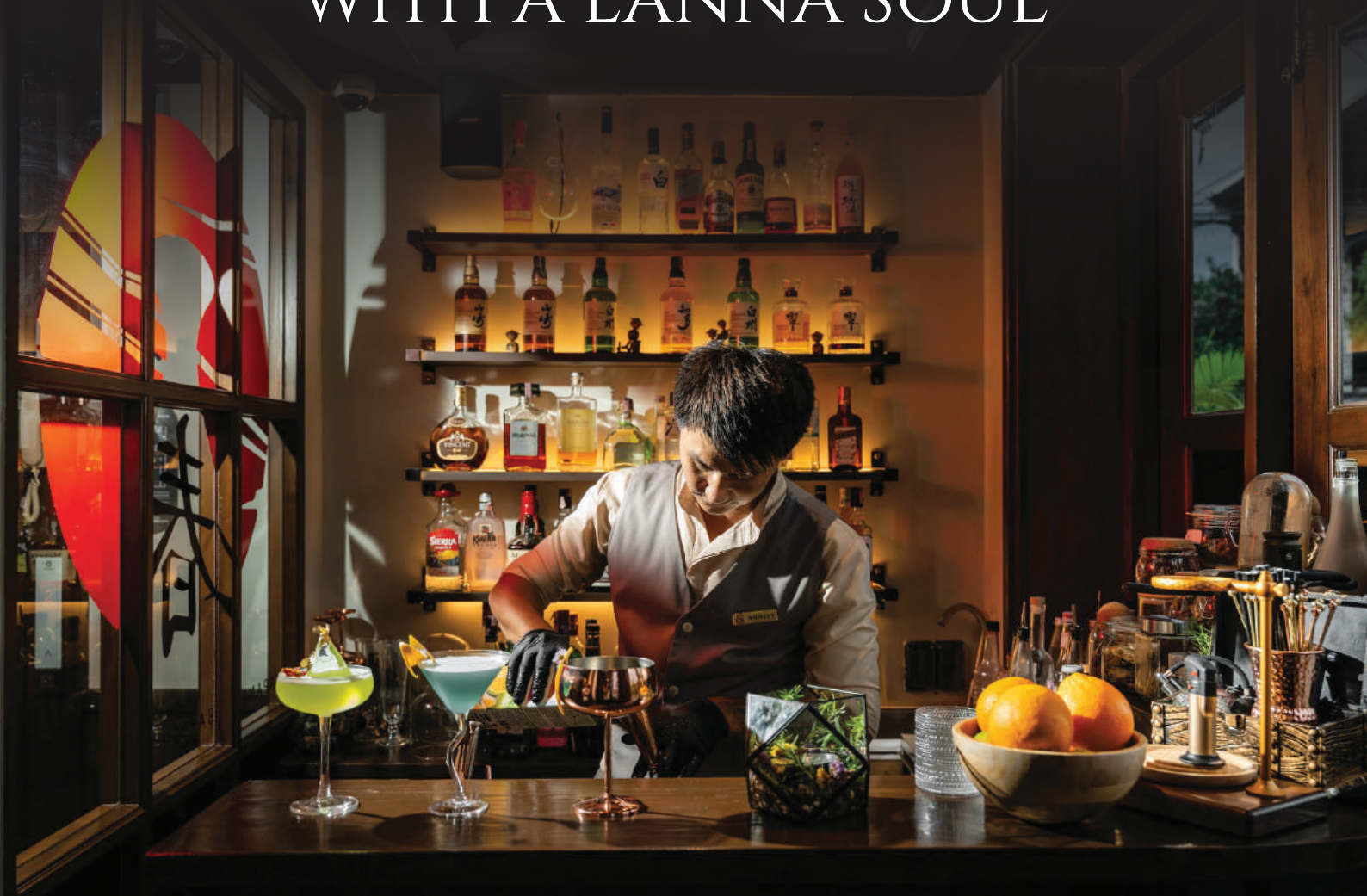
Set in a sophisticated yet welcoming atmosphere, Haru Bar invites you to relax, connect, and indulge—whether you're sharing stories over drinks or savoring each bite in quiet elegance.

**Haru Nimman – The Taste of Harmony,
Crafted with Elegance.**

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MODERN JAPANESE SPIRIT WITH A LANNA SOUL



OPEN YOUR WORLD *with* HARU BAR

HARU NO UMI SET

ทะเลแห่งฤดูใบไม้ผลิ

Celebrate the harmony of spring and sea with
Haru No Umi Set – premium sushi that tells
a story of freshness and tradition.

1,199 THB



APPETIZER



YUM SOM-O 160 THB

INFUSED LOCAL POMELO WITH TAMARIND SAUCE
AND JAPANESE DRIED FISH AND TOPPED BY CRISPY SHALLOT

SALMON PANI PURI 270 THB

DICED SALMON INFUSED WITH SESAME CREAM SAUCE
AND JAPANESE SEAWEED AND FISH ROE SERVED IN CRISPY
RICE BALL

TUNA TATAKI 300 THB

GRILLED RARE TUNA SERVED WITH SHOYU HONEY SAUCE
ORANGE SEGMENT AND SESAME

PRAWN TEMPURA 290 THB

JAPANESE-STYLE DEEP-FRIED PRAWN, SERVED WITH
SHOYU-MIRIN SAUCE

YASAI TEMPURA *gan* 150 THB

JAPANESE-STYLE DEEP-FRIED SEASONAL VEGETABLES,
SERVED WITH SHOYU-MIRIN SAUCE

EDAMAME *gan* 120 THB

STEAMED JAPANESE GREEN SOYBEANS WITH HIMALAYAN SALT
AND SICHUAN PEPPERCORN

KARAAGE 150 THB

JAPANESE-STYLE DEEP-FRIED TENDER CHICKEN, SERVED WITH
TERIYAKI SAUCE

GYOZA 130 THB

PAN-FRIED PORK DUMPLINGS WITH BLACK VINEGAR
DIPPING SAUCE

TAKO WASABI 190 THB

INFUSED RAW SQUID WITH PICKLED WASABI



YAKITORI (SKEWERS)



WAGYU BEEF YAKITORI
(2 SKEWERS PER ORDER)

250 THB

GRILLED WAGYU STRIPLOIN WITH JAPANESE LEEKS, FINISHED WITH A TERIYAKI GLAZE



SALMON BELLY YAKITORI
(2 SKEWERS PER ORDER)

220 THB

ATLANTIC SALMON BELLY, LIGHTLY SALTED AND GRILLED, SERVED WITH FRESH LEMON



PORK BELLY YAKITORI
(2 SKEWERS PER ORDER)

150 THB

TENDER KUROBUTA PORK BELLY WITH JAPANESE LEEKS AND TERIYAKI SAUCE



TAKOYAKI SKEWERS
(2 SKEWERS PER ORDER)

170 THB

GOLDEN FRIED OCTOPUS BALLS, TOPPED WITH BONITO FLAKES AND TONKATSU MAYO.



CHICKEN YAKITORI
(2 SKEWERS PER ORDER)

120 THB

GRILLED CHICKEN THIGH WITH JAPANESE LEEKS AND TERIYAKI SAUCE.







SALAD

SENSAI SALAD

MIXED GREEN SALAD, JAPANESE SEAWEED, BAKED BEETROOT, ORANGE SEGMENT AND LEMON DRESSING

180 THB

SUNOMONO

INFUSE SLICED JAPANESE CUCUMBER WITH SHOYU SESAME DRESSING

90 THB

SOUP

DRIED BONITO SOUP

90 THB

A JAPANESE SOUP, SIMMER OF DRIED BONITO AND KOMBU SEAWEED WITH SOFT TOFU AND WAKAME SEAWEED

MISO SOUP

90 THB

A JAPANESE SOUP, SIMMER OF SOYBEAN PASTES WITH SOFT TOFU AND WAKAME SEAWEED

SASHIMI

SASHIMI (3 PIECES)

TUNA CHUTORO	750 THB
TUNA AKAMI	650 THB
SALMON	290 THB

SASHIMI (4 PIECES)

HOTATE	490 THB
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WHOLE FILLET SASHIMI

UNAGI	690 THB
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SUSHI

SUSHI (2 PIECES)

TUNA CHUTORO	480 THB
TUNA AKAMI	410 THB
HOTATE	250 THB
UNAGI	190 THB
SALMON	140 THB





Our master chef presents the ocean's finest treasures with timeless Japanese craftsmanship. From the crimson purity of Oma bluefin akami to the silky marbling of chutoro, each cut honors its pristine origin. Norwegian salmon glows with coral richness, Hokkaido scallops shine with sweet delicacy, and our signature unagi, glazed to perfection, melts with smoky indulgence. Every bite is a harmony of purity, tradition, and refined elegance.

ROLL

KHAO SOI BEEF ROLLS (8 BITES)

470 THB

OUR RECIPE WAGYU BEEF ROLLS SERVED WITH LOCAL CURRY SAUCE
AND SPICY PICKLE LETTUCE



TOM YOM GOONG SUSHI (4 BITES) **350 THB**

OUR RECIPE JAPANESE BOTAN EBI SHRIMP SUSHI TWIST WITH
TOM YUM SAUCE SERVED WITH FRESH LEMON

ROLL



TUNA ROLLS (8 BITES) **310 THB**

A ROLL OF JAPANESE RICE STUFFED WITH CUCUMBER, CRAB STICK, SWEET EGG TOPPED BY FRESH TUNA, MAYONNAISE AND BLACK CAVIAR



SALMON ROLLS (8 BITES) **270 THB**

A ROLL OF JAPANESE RICE STUFFED WITH CUCUMBER, CRAB STICK, SWEET EGG TOPPED BY FRESH SALMON, MAYONNAISE AND SALMON ROE



TUNA SPICY ROLLS (8 BITES) **330 THB**

A ROLL OF JAPANESE RICE STUFFED WITH CUCUMBER, CRAB STICK, SWEET EGG TOPPED BY FRESH TUNA WITH SPICY MAYO SAUCE AND FISH ROE



SALMON SPICY ROLLS (8 BITES) **290 THB**

A ROLL OF JAPANESE RICE STUFFED WITH CUCUMBER, CRAB STICK, SWEET EGG TOPPED BY FRESH SALMON WITH SPICY MAYO SAUCE AND FISH ROE



UNAGI ROLLS (8 BITES) **720 THB**

A WHOLE FILLET OF JAPANESE EEL, JAPANESE RICE STUFFED WITH CUCUMBER, CRAB STICK, SWEET EGG TOPPED BY GRILLED JAPANESE EEL AND TERIYAKI SAUCE



SALMON SAIKYO ROLLS (8 BITES) **290 THB**

A ROLL OF JAPANESE RICE STUFFED WITH CUCUMBER, CRAB STICK, SWEET EGG TOPPED BY FRESH SALMON AND SWEET MISO SAUCE



CALIFORNIA ROLLS (8 BITES) **180 THB**

A ROLL OF JAPANESE RICE STUFFED WITH CUCUMBER, CRAB STICK, SWEET EGG COATED AND FISH ROE AND MAYONNAISE



VEGAN SUSHI (6 BITES) *vegan* **220 THB**

INFUSED JAPANESE INARI SUSHI WITH TAMARIND EDAMAME, SWEET CORN AND BEETROOT

DONBURI

PORK CHASHU DON

350 THB

SIMMERED KUROBUTA PORK BELLY IN SHOYU BROTH, SERVED WITH LOCAL FRESH CHILI DIP AND A BOILED EGG



GYU DON

470 THB

GRILLED CHAROLAIS STRIPLOIN WITH GARLIC RICE, EGG YOLK AND CRISPY ONIONS.



TENNO HAMBURG DON

590 THB

OVER JAPANESE RICE WITH GRILLED 200G. OF JAPANESE WAGYU BEEF PATTY TOPPED WITH GRILLED FOIE GRAS AND SALMON ROE



DONBURI

KOGO HAMBURG DON

370 THB

RICE BOWL TOPPED WITH 200 G WAGYU PATTY AND EGG YOLK

SALMON DON

340 THB

OVER JAPANESE RICE WITH SLICED ATLANTIC SALMON AND SALMON ROE

SALMON ABURI DON

340 THB

LIGHTLY SEARED ATLANTIC SALMON OVER JAPANESE RICE, FINISHED WITH SALMON ROE

UNAGI DON

490 THB

OVER JAPANESE RICE WITH GRILLED JAPANESE EEL, SESAME, ONIONS AND BUTTER OMELET

BOTAN EBI DON

450 THB

OVER JAPANESE RICE WITH JAPANESE RED PRAWNS, SALMON ROE AND EGG YOLK

CHICKEN TERIYAKI DON

290 THB

TENDER CHICKEN THIGH SIMMERED IN TERIYAKI SAUCE, SCRAMBLED EGGS SERVED OVER JAPANESE RICE



HARU BENTO SET



SHIMA HOKKE

790 THB

A JAPANESE SET MENU, FRIED JAPANESE OKHOTSK ATKA MACKEREL, JAPANESE RICE, MISO SOUP, MIXED SALAD WITH SESAME DRESSING, EDAMAME AND CHICKEN KARAAGE

GYUKATSU

790 THB

A JAPANESE SET MENU, FRIED CHAROLAIS STRIPLOIN WITH BREADCRUMBS, JAPANESE RICE, MISO SOUP, MIXED SALAD WITH SESAME DRESSING, EDAMAME AND PORK GYOZA

SAKE

690 THB

A JAPANESE SET MENU, GRILLED ATLANTIC SALMON, JAPANESE RICE, MISO SOUP, MIXED SALAD WITH SESAME DRESSING, EDAMAME AND CHICKEN KARAAGE

TONKATSU

550 THB

A JAPANESE SET MENU, FRIED KUROBUTA PORK WITH BREADCRUMBS, JAPANESE RICE, MISO SOUP, MIXED SALAD WITH SESAME DRESSING, EDAMAME AND PORK GYOZA

PASTA 🇯🇵

NIKU SPICY

250 THB

OVER JAPANESE RAMEN WITH STIR FRIED SLICED PORK BELLY WITH HOUSE YAKINIKU SAUCE AND SICHUAN POWDER



MISO WAKAME *vegan*

250 THB

OUR STYLE RAMEN NOODLE STIR FRIED WITH MISO CREAMY SAUCE AND WAKAME SEAWEED SERVED WITH GARLIC MULTIGRAIN TOAST



プレミアム
黒牦牛

PREMIUM KUROHANA WAGYU
The exclusive selection of more than BMS 10+



STEAK 🇯🇵

KUROHANA
WAGYU A5

Indulge in the pinnacle of Japanese beef —
Kurohana Wagyu A5 from Kumamoto, Japan

Raised with utmost care and nourished by the pure spring waters of *Mount Aso*, this Wagyu is renowned for its exquisite marbling, rich umami flavor, and melt-in-the-mouth tenderness

A perfect harmony of craftsmanship and nature's finest bounty.
An experience to be savored in every bite.

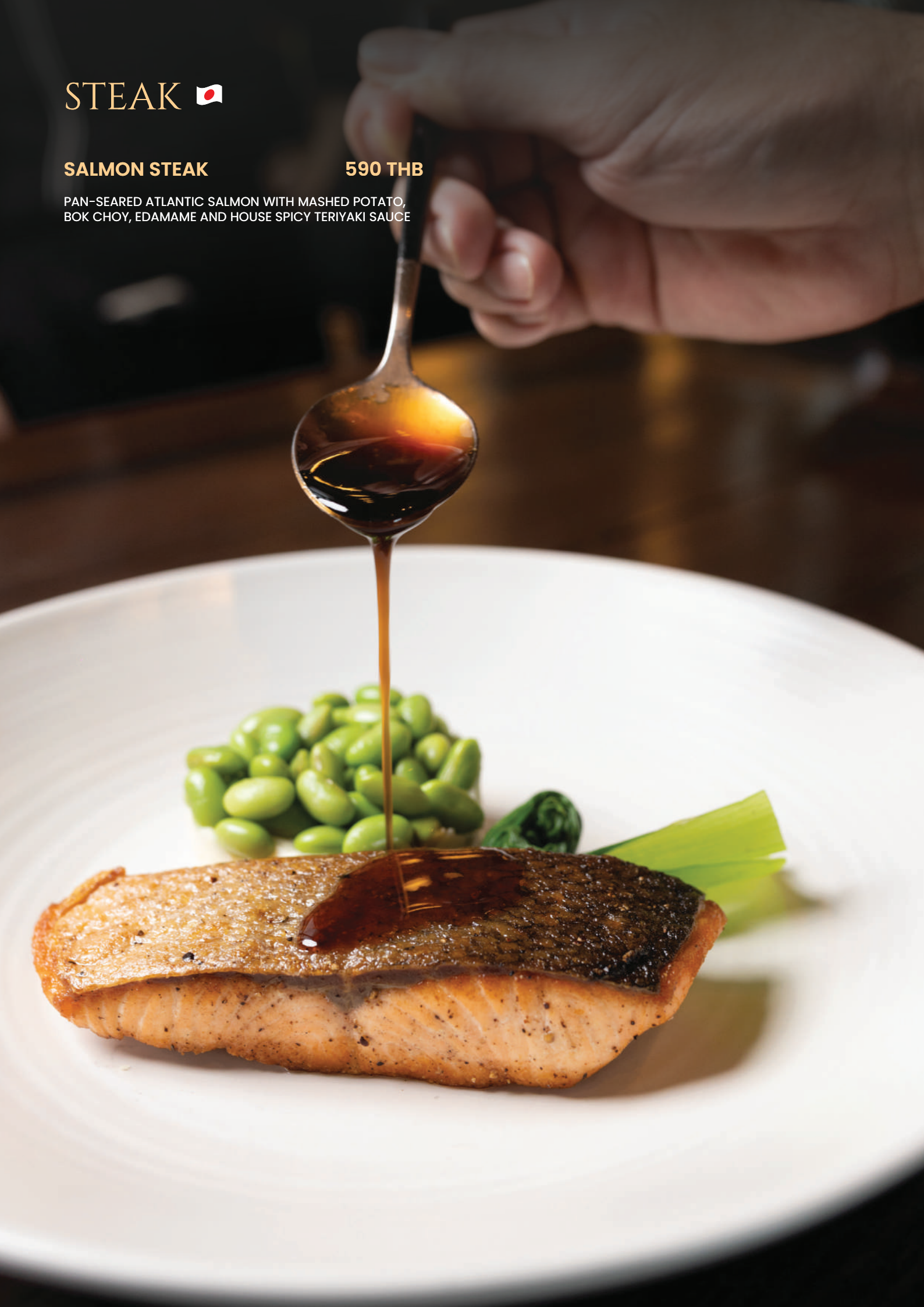
2,250 THB

STEAK 🇯🇵

SALMON STEAK

590 THB

PAN-SEARED ATLANTIC SALMON WITH MASHED POTATO,
BOK CHOY, EDAMAME AND HOUSE SPICY TERIYAKI SAUCE



STEAK

SAIKORO STEAK

690 THB

PAN-SEARED 200G. CUBE CHAROLAIS BEEF SERVED
WITH GRATED RADISH, CRISPY GARLIC AND PICKLED WASABI



TRAVEL
AROUND
With
HARU

STREET FOOD

Recommended

GAENG HUNG LAY

320 THB

SLOW-BRAISED KUROBUTA PORK BELLY CURRY WITH HUNG LAY SPICES, GINGER AND EDAMAME

CHIANG MAI SAUSAGE RAMEN 250 THB

STIR FRIED JAPANESE RAMEN WITH SPICY CHIANG MAI SAUSAGE AND LOCAL HERBS

GAJ SATAY

230 THB

CHICKEN SKEWERS MARINATED WITH HERBS, SERVED WITH CURRY PEANUT SAUCE AND SWEET SOY

PAD THAI GOONG

420 THB

CLASSIC PAD THAI WITH DRIED TURNIP, TOFU, PRAWNS AND EGG, TOSSED IN TAMARIND SAUCE AND TOPPED WITH A GRILLED RIVER PRAWN



GA-PRAOW WAGYU



KHAO SOI PED

KHAO SOI PED

420 THB

CRISPY DUCK LEG CONFIT IN RICH KHAO SOI CURRY, WITH RAMEN NOODLES, CRISPY NOODLES, PICKLES AND CHILI

KHAO PAD POO

420 THB

JAPANESE FRIED RICE WITH CRAB MEAT AND SOFT-SHELL CRAB TEMPURA

KHAO PAD GOONG

390 THB

JAPANESE FRIED RICE WITH PRAWNS AND FRIED EGG

GA-PRAO WAGYU

320 THB

STIR-FRIED WAGYU BEEF WITH HOLY BASIL AND HOT BASIL SAUCE

BOK CHOY *vegan*

130 THB

WOK-FRIED LOCAL BOK CHOY WITH HOUSE GRAVY AND CRISPY GARLIC

JAPANESE STEAMED RICE

60 THB

PREMIUM JAPANESE SHORT-GRAIN RICE, PERFECTLY STEAMED FOR DELICATE TEXTURE



GAJ SATAY

WESTERN FOOD

APPETIZER

SENSAI FRIES *vegan* 200 THB

GOLDEN FRIES WITH PARMESAN, SERVED WITH WASABI MAYO AND KETCHUP

SWEET POTATO FRIES *vegan* 180 THB

CRISPY SWEET POTATO FRIES, SERVED WITH MAYONNAISE AND KETCHUP

SALAD

CAESAR SALAD 230 THB

ROMAINE LETTUCE, CROUTONS, PARMESAN, POACHED EGG AND BACON WITH OUR CAESAR DRESSING

SOUP

PUMPKIN SOUP *vegan* 190 THB

VELVETY PUMPKIN SOUP TOPPED WITH ROASTED SEEDS, SERVED WITH A WHOLE-WHEAT BUN

MUSHROOM SOUP *vegan* 270 THB

SILKY SHIITAKE AND STRAW MUSHROOM SOUP WITH LOCAL TRUFFLE, SERVED WITH A WHOLE-WHEAT BUN

PASTA

CARBONARA 290 THB

SENSAI STYLE CARBONARA WITH DICED BACON, EGG AND PARMESAN

BOLOGNESE 290 THB

RAMEN NOODLES WITH STIR-FRIED MINCED WAGYU BEEF AND SLOW-COOKED BOLOGNESE SAUCE

MAIN COURSE

SENSAI BURGER 490 THB

200 G WAGYU BEEF PATTY WITH ONION JAM, BACON, CHEDDAR, FRIED EGG, LETTUCE AND TOMATO ON BRIOCHE, SERVED WITH FRIES

CLUB SANDWICH 350 THB

TRIPLE-LAYERED WITH LETTUCE, TOMATO, CHEDDAR, CHICKEN AND BACON, SERVED WITH FRIES



CARBONARA



CEASAR SALAD



MANGO WITH STICKY RICE

DESSERT

KYOTO MATCHA *vegan* 190 THB

HOUSE-MADE MATCHA ICE CREAM WITH CHEWY WARABI MOCHI

CHOC LAVA *vegan* 290 THB

A BAKED CHOCOLATE CUP, SERVED WARM WITH YUZU-ORANGE ICE CREAM AND BUTTERY CRUMBLE

MANGO WITH STICKY RICE *vegan* 190 THB

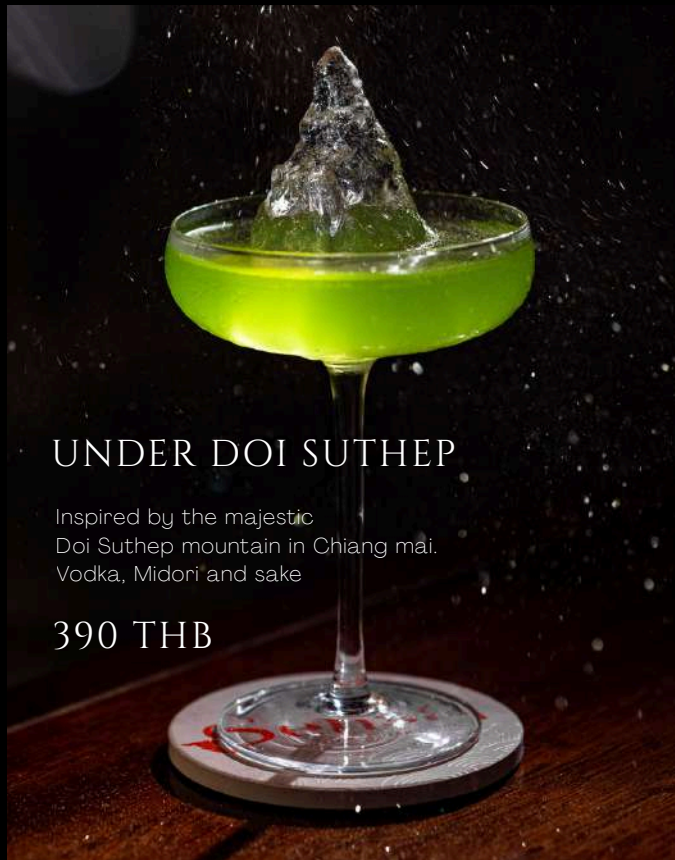
COCONUT STICKY RICE WITH FRESH MANGO AND SWEET COCONUT CREAM

HOUSE-MADE ICE CREAM WITH CRUMBLE PER SCOOP

YUZU <i>vegan</i>	120 THB
MATCHA <i>vegan</i>	120 THB
COCONUT <i>vegan</i>	90 THB

DRINKS MENU

SIGNATURE COCKTAIL



UNDER DOI SUTHEP

Inspired by the majestic
Doi Suthep mountain in Chiang mai.
Vodka, Midori and sake

390 THB



SENSAI MARTINI

The signature cocktail combines
with local whisky and cinnamon homemade syrup

390 THB



ORI HIME

The Japanese star Vega, Japanese gin,
with Japanese liquor

390 THB



YUZU TOKYO SOUR

Japan touch Yuzu aromatic combine
whisky, Honey and Umechu.

390 THB



DRINKS MENU

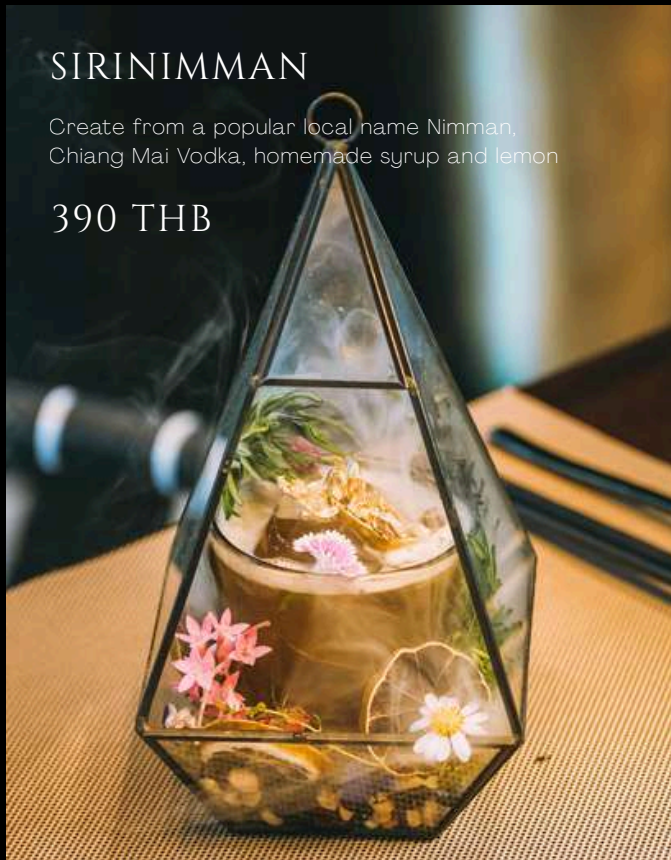
SIGNATURE COCKTAIL



KONBANWA

A Japanese vodka infused with charcoal, layered with red wine

390 THB



SIRINIMMAN

Create from a popular local name Nimman, Chiang Mai Vodka, homemade syrup and lemon

390 THB



SUGAR DADDY

Celebrate Pride with Crystal Head's original pink gin, sake and Japanese sakura.

350 THB



ROSEMARY FIG

Whisky, Angostura Bitters and rosemary cordial, top with foam.

350 THB

* Price are inclusive of service charge and government tax *

SIGNATURE COCKTAIL

JAPANESE HIGHBALL

390 THB

The Japanese star Vega, Japanese gin, with Japanese liquor

TENDERINE

350 THB

Winter tangerines, Japanese whisky, sweet citrus Triple sec, tangerine liqueur

SENSAI COLADA

390 THB

A mixologist's secret recipe, bacardi black, homemade cinnamon syrup, pineapple juice, lime juice

CHARENTE CRUSTA

350 THB

Cherry liqueur, peach snappes, Amaretto and Cognac, full-bodied taste buds

JAPANESE NEGRONI

390 THB

A perfect cocktail in Japanese tradition that combines gin, Campari, and sweet vermouth

CORRALEJO CADILLAC

350 THB

Elevated flavors of cognac with citrus and apricot flavors.

KOLICO

390 THB

Local touch with Bacardi white rum, blue curacao, sake, homemade cucumber syrup

SZECHUAN BUTTON

350 THB

Tequila, honey syrup and fresh lemon juice, spiece

CLASSIC COCKTAIL

NEGRONI

350 THB

Gin with Campari, homemade ice-ball, dashes of Angostura and squeeze of orange peel

ESPRESSO MARTINY

350 THB

Delightful the day with a glass of Vodka, Kahlua and brewed espresso

CLASSIC OLD-FASHIONED

350 THB

Perfect glass with Bourbon and couple tap of white sugar, make its bubbly by sparkling water

PINA COLADA

350 THB

Tropical cocktail made with Rum, Coconut cream and pineapple juice

MOJITO

350 THB

Make the day more easy with lime, brown sugar, white rum, mint and top with soda water.

SINGAPORE SLING

350 THB

Gin, Sherry brandy and Triple sec, pineapple juice and grenadine.

* Price are inclusive of service charge and government tax *



SIGNATURE MOCKTAIL

250 THB

1. STRAWBERRY SENSATION

Black tea infused with strawberries puree, combine with lime juice for make you day



2. ELDER FLOWER JAR

The elderflower mocktail combine with apple juice, rosemary smoked.



3. YUSHI FIZZ

A combination of two of our favorite flavors, yuzu, lime juice, top with sparkling water.



4. OH MY LYCHEE

a refreshing mocktail with lychee juice and lime, top with lemonade.



COGNAC

Hennessy XO
Hennessy VSOP

1,285 THB
690 THB

WHISKY & BOURBON

Maker's Mark 46
Johnnie Walker Gold
Chivas 12 years
Jack Daniels
Jameson

390 THB
390 THB
390 THB
290 THB
290 THB

SINGLE MALT WHISKY

Hibiki Japanese Harmony
Suntory Hakushu Distiller's reserve
Glenmorangie 10 years

990 THB
1,320 THB
890 THB

* Price are inclusive of service charge and government tax *



THANK YOU FOR VISITING

HARU NIMMAN

ENJOY YOUR DINING EXPERIENCE WITH US