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Circulation: 30,000
Ad Rate: 86,000

Section: -/-

วันที่: ศุกร์ 8 - พุธที่ 14 พฤษภาคม 2558

ปีที่: - ฉบับที่: 588

จำนวนหน้า: 0.20 Ad Value: 17,200

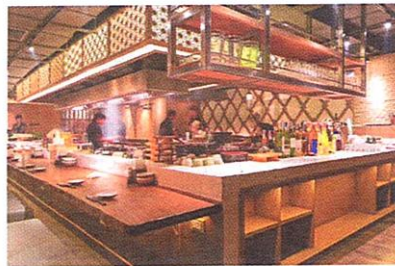
คอลัมน์: BK bites: Touka

หน้า: 23(ซ้าย)

PRValue (x3): 51,600

คลิป: สีสี่

BK bites



Touka



Japanese. Bandara Suites Silom, 75/1 Sala Daeng Soi 1, 02-236-8230. Open daily noon-2pm, 5-11pm. BBB-BBBB Corkage B300. 🚗

There's no shortage of izakaya in Bangkok, but a new one is always cause for at least a little celebration. Nestled down a peaceful part of Saladaeng Soi 1, Touka resembles a Japanese house hidden in a bamboo garden. (Don't mistake it for nearby Bitterman which also sits in a nice glasshouse facing the road.) Specializing in *yakitori* (grilled skewers), the restaurant offers a range of meat from basic chicken thigh (B70) to wagyu (B180, grade A3). Not long after ordering, a complimentary appetizer is served—on our last visit, *tamago* (Japanese rolled egg) with a slice of okra and *arare* (fried droplets of batter). The *kushi yaki* set (B600) represents a fair deal for six assorted skewers, all of which we find enjoyable if not spectacular. The chicken liver (B70) and gizzard (B70) are

well-cooked, combining a juicy texture with crispy chewiness, yet the gizzard is a bit salty for our tastes. The A3 wagyu with wasabi lemon is tender and goes well with the petite amount of wasabi on top. The *negima* (chicken thigh with Welsh onion, B70), however, is a little on the bland side. Much better is the perfect combination of meat and vegetables in the crispy morning glory wrapped in pork belly (B80)—deliciously crunchy—and the cherry tomatoes wrapped in bacon (B80). The chicken meatball, a *yakitori* staple, is a real contender, too—great texture and seasoning. Aside from the skewers, there's also a short list of other dishes including salads, various deep-fried meats and veggies, rice and *nabe* (Japanese hot pot). While the *hakata mizutaki nabe* (B500) is nothing amazing, it comes with a comforting amount of veggies, lightly marinated chicken and warm soup. As Touka is an izakaya, you can also expect plenty of beer, sake, wine, plum wine (which are all available by the glass) and cocktails. The *saki sake* cocktail (B180) is a bit of a letdown; simply too dense and overwhelmed by grenadine syrup so you barely taste the sake. While not everything is to our tastes, we really like the atmosphere. There was only a thin crowd at the restaurant on our last visit, but we think Touka's spacious dining area and easy-listening soundtrack do provide for a relaxing retreat if not an amazing meal.