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## OMAKASE 4,500 THB

MAR-APR 2020

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| <ol style="list-style-type: none"> <li>1. Dashi Soup</li> <li>2. Hotaruika and Sea Bream Temari Sushi</li> <li>3. Sashimi / Seared Sawara</li> <li>4. Sashimi / Kasugodai</li> <li>5. Sushi / Yoshitomi Maguro Akami zuke</li> <li>6. Sushi / Yoshitomi Maguro Otoro</li> <li>7. Sushi / Sea urchin temaki</li> <li>8. Japanese daikon pickles with Yuzu fragrance</li> <li>9. Kinmedai Shabu Shabu</li> <li>10. Grilled Nodoguro</li> </ol> | <ol style="list-style-type: none"> <li>11. Sakura Ebi Kakiage</li> <li>12. Mozuku vinegar with Sea Urchin</li> <li>13. Sushi / Shima-aji</li> <li>14. Sushi / Simmered conger eel with wasabi salt</li> <li>15. Sushi / Simmered conger eel with Tsume cause and grated Yuzu</li> <li>16. Japanese egg cake</li> <li>17. Miso soup</li> <li>18. Murasakiimo mousse, 3 colors Japanese dumpling</li> <li>19. Yuzu sherbet</li> </ol> |
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\*Materials would be changed according to Market in Japan.

\*Photos are illustrative purpose only.




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## OMAKASE 8,000 THB

MAR-APR 2020

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| <p>1. Dashi Soup</p> <p>2. Hotaruika and Sea Bream Temari Sushi</p> <p>3. Steamed Hair Crab with Clam</p> <p>4. Sashimi / Seared Sawara</p> <p>5. sashimi / Botan Ebi and Sea Urchin</p> <p>6. sashimi / Sayori</p> <p>7. Sushi / Yoshitomi Maguro Akami</p> <p>8. Sushi / Yoshitomi Maguro Otoro</p> <p>9. Sushi / Seared Nodoguro</p> <p>10. Sushi / Sea urchin temaki</p> <p>11. Japanese daikon pickles with Yuzu fragrance</p> <p>12. Taraba King Crab Dashi Shabu</p> | <p>13. Monkfish liver with Ponzu sauce</p> <p>14. Wagyu Beef steak</p> <p>15. Abalone and Sea Urchin Don</p> <p>16. Sushi / Torigai</p> <p>17. Sushi / Simmered conger eel with wasabi salt</p> <p>18. Sushi / Simmered conger eel with Tsume cause and grated Yuzu</p> <p>19. Japanese egg cake</p> <p>20. Miso soup</p> <p>21. Setoka Orange, Strawberry with white chocolate sauce and Purple Sweet Potato mousse</p> <p>22. Yuzu sherbet</p> |
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\*Materials would be changed according to Market in Japan.

\*Photos are illustrative purpose only.

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## OMAKASE 12,000 THB

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Head chef arranges Omakase course by special ingredients according to your request.

Please reserve in advance 3 days.

\*We might not be able to meet your request according to market.



Maeno has more than 35 years of experience in Japanese cuisine.

He had been trained at Sushi and Kappou restaurants in Tokyo when he was young. Then he started his career at Kitaohji about 20 years ago. On that opportunity, he met Toshiya Funakoshi who stood on top of Kitaohji's 100 chefs and was trained directly by him. This improved his skills and techniques of authentic Kaiseki and Sushi. Omakase courses designed by Maeno have beautiful collaboration of Sushi and Kappou. He weaves his own story of cuisine by cooking seasonal ingredients in the way that suits best for each of them. Please enjoy the Sushi-Kappou style cuisine at Kitaohji.