



NAMU TASTING JOURNEY

THB 3,500++ per set per person

HAMACHI USUZUKURI

Yuzu & miso sauce, tamarind, crunchy garlic,
pickle ginger, jalapeño sorbet
Ozeki Daiginjo Chobei

HOTATE

Hokkaido scallop sashimi, Leche de coco,
black garlic aioli, mango, wasabi tuile
Taittinger Brut, France, NV

TOKUSEN SUSHI

Chef's signature nigiri selection 4 kinds
Taittinger Brut, France, NV

SUSTAINABLE SALMON

Kimuchi, corn puree, pickle melon salad
Prinz Von Hessen Riesling, Germany, 2022

KAGOSHIMA WAGYU STRIPLOIN A5

Miso & ginger sweet potato pave, braised shallots,
yuzu bearnaise
Beringer Merlot, USA, 2021

YUZU CHEESE CAKE

Wasabi meringue, raspberry gel
Matcha Tea