



OMAKASE REINVENTED

Meet the new chef and sample the new menu

A trend taking Bangkok by storm, modern omakase dining is more relaxed and inclusive. Shintaro's new head chef Teerapat Kaewphirom presents a revamped menu that is seasonal and artistic.



KONDO OMAKASE 12 COURSES

APPETIZER

Shime Saba, Uni Sauce



SALAD

Iwashi Roll, Tomato-Ginger Sauce



TEMPURA

Yuba Roll Soft Shell Crab, Tom Yum Mayo



CHAWANMUSHI

Egg Custard, Ginkgo, Mushroom, Taraba King Crab Gravy



NIGIRI

Toro
Foie Gras
Shima-aji
Madai
Aka Ebi
Uni
Tamako Yaki



DESSERT

Japanese Soft Cheesecake, Mix Berry