



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.



HANAMIZUKI OMAKASE 16 COURSES

CORNET

Scallop Mentaiko Mayo



CRISPY TORTILLA

Tuna, Onion, Truffle Oil



KANPACHI

Tomato Salsa, Shiso Dressing



CRAB SALAD

Avocado, Tomato-Ginger Dressing



TEMPURA

Uni, Scallop Tempura



INANIWA

Mentaiko Inaniwa Noodle Soup



YAKIMONO

Seared Foie Gras, Hokkaido Scallop, XO Vanilla



NIGIRI

Otoro

Foie Gras

Wagyu Beef

Shima-aji

Madai

Ama Ebi

Uni

Tamako Yaki



DESSERT

Green Tea Ice Cream, Red Bean Paste, Yuzu Bar, Coconut Cream