



GINZA Sushi Ichi & Ginza Tenharu

Chef Inoue Manabu &
Chef Kawaguchi Daiki

Shintaro
7 November 2020
Dinner 6.00 pm - 8.00 pm
Dinner 8.00 pm - 10.00 pm

GINZA SUCHI ICHI

By Chef Inoue Manabu

Sashimi

Chu Toro (Middle fatty Tuna)
Shiromi Sakana (White fish)

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Nigiri

Akami (Lean Tuna)
Toro shimofuri (Marbling middle fatty Tuna)
Shimaaji (Striped Jack)
Murasaki Uni (Sea Urchin)

GINZA TENHARU

By Chef Kawaguchi Daiki

Kaki Mizore Ae

(Persimmon seasoning of grated daikon with soy and vinegar)

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Tempura

Kuruma Ebi (Tiger Prawn)
Kisu (Sand Borer)
Niku (Wagyu Beef)
Oba Uni (Sea Urchin wrap with green shiso)

THB 8,000 with wine pairing

Price is in Thai Baht, subject to 10% service charge and 7% applicable government tax
Some items stated on the menu may change on the day of the event based on product availability

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