



## 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)



#### 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)





#### Tempura

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

THB 8,000 with sake and 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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