

Believe in Wonder



Issue: Jan - Mar 26



Life style | Travel | Culinary

Message from GM



“On behalf of The Okura Prestige Bangkok, it is my sincere pleasure to extend the warmest of welcomes to you as we step into 2026. I hope this new year unfolds as a period of prosperity, spectacular joy, filled with happiness, and magnificent new experiences for you and your loved ones.

This issue of our e-magazine is a curated glimpse into the vibrant heart of our hotel, showcasing the exceptional experiences and meticulously refined offerings we have prepared for the months of January through March. Our dedicated team has been busy crafting a calendar of captivating events, seasonal highlights, and fantastic offerings, all designed to elevate your visits to new heights. Inside, you will discover the culinary artistry, the serene escapes, and the truly unique moments that await you at The Okura Prestige Bangkok.

Above all, we are honoured to continue serving you with the utmost care and attention, guided by the timeless Japanese principles of Omotenashi; the art of anticipating needs with wholehearted, sincere service. Our commitment to providing an impeccable and memorable experience remains the unwavering cornerstone of everything we do.

We extend our heartfelt gratitude for your continued support and trust. We look forward to the privilege of welcoming you and sharing the joy of your next visit. “

With warmest regards,

Niek Hammer
General Manager

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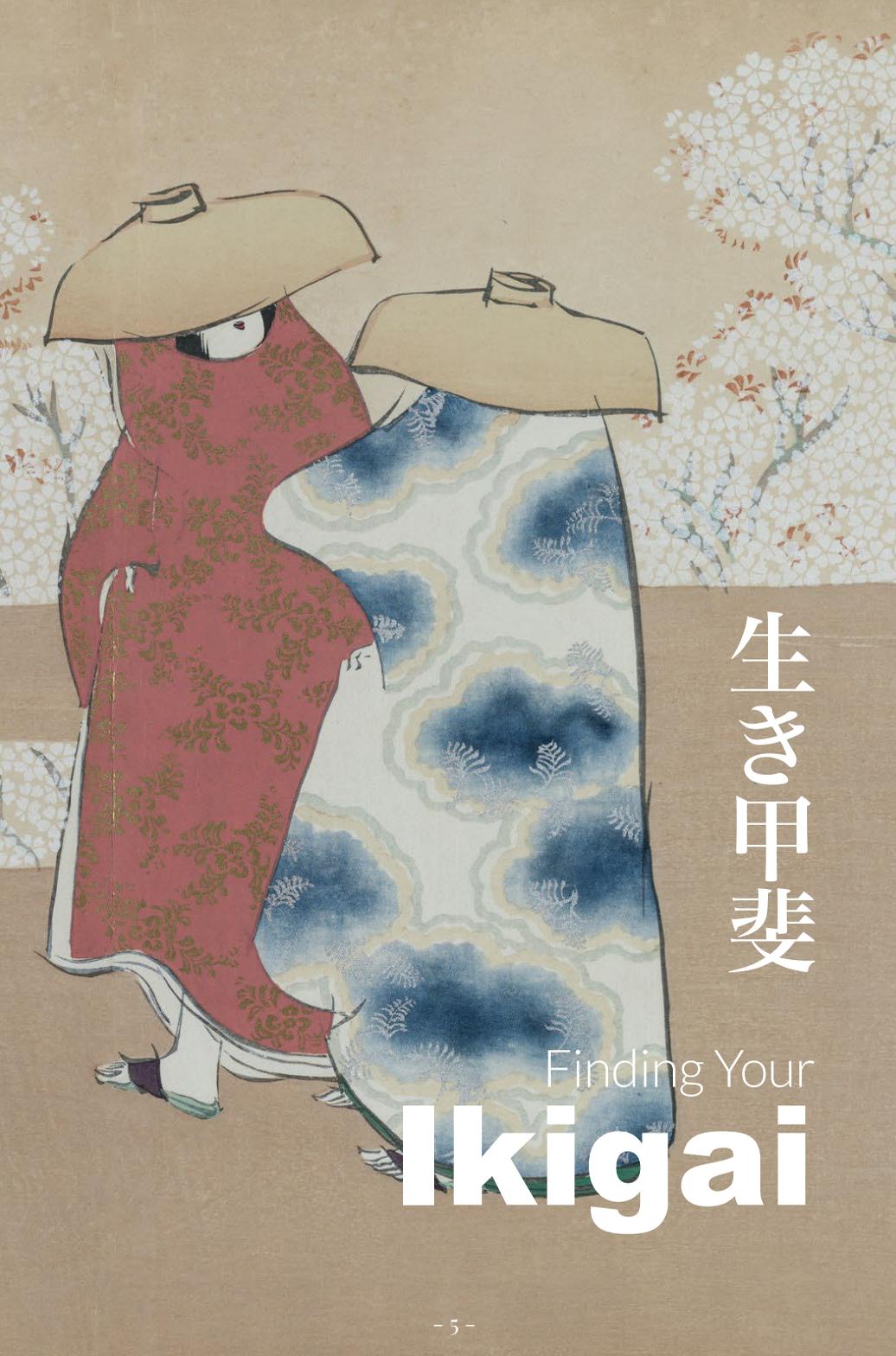
This celebrated Japanese philosophy of 'Ikigai' 生き甲斐 'originating in Okinawa, offers a secret to both a purposeful life and greater longevity. Translating as 'a reason for being,' Ikigai is the harmonious intersection of four key elements: what you love, what you are good at, what the world needs, and what you can be paid for. When these elements align, you discover the central motivator that makes your life feel worthwhile and provides the fuel to start your day.

For example, a person who loves sustainable gardening and excels at cooking could find their Ikigai in running a specialised, local catering service that provides healthy food and supports sustainable farming practices, thereby meeting a community need while generating income.

Incorporating Ikigai into your everyday life doesn't require a sweeping overhaul, it's achieved through small mindful shifts. The Okinawan approach emphasises

finding joy in consistent, gentle activity; focusing on daily acts of contribution rather than the Western idea of retirement. To begin your journey, practice gratitude and pay attention to the moments when you enter a state of 'flow,' those times when you are fully immersed and enjoying a task. These everyday joys are often small, accessible clues guiding you toward your larger purpose.

The journey of Ikigai is a continuous and evolving process of self-discovery. By consistently evaluating your talents, passions, and how they can serve the greater good, you move beyond merely making a living to actively creating a life that is truly rewarding, meaningful to you, and evaluable to the world around you.



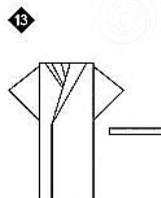
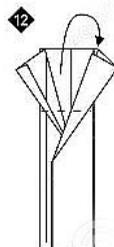
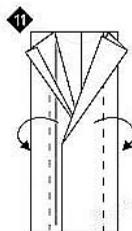
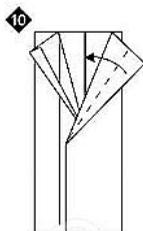
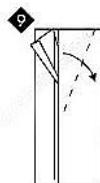
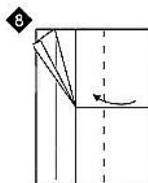
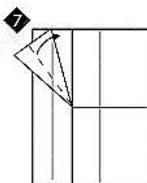
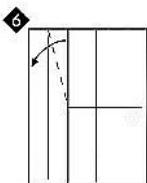
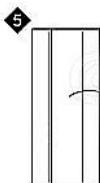
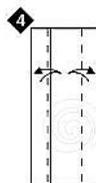
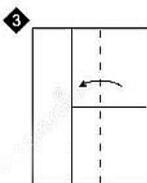
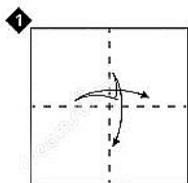
生き甲斐

Finding Your

Ikigai

Origami
Yukata





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4. Fold to make a crease and unfold.
5. Unfold.
6. Fold forward in the dotted line.
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8. Fold forward in the dotted line.
9. Fold forward.
10. Fold forward.
11. Fold forward.
12. Fold forward.
13. The completed Yukata

A Symphony of Light



Experience the Radiance of the



HANABI

Afternoon tea

Step away from the city's pulse and surrender to an exquisite moment of tranquillity. Up & Above Restaurant and Bar at The Okura Prestige Bangkok is proud to unveil its latest masterpiece, the *"Hanabi Afternoon Tea."* In Japanese culture, *'Hanabi'* literally translated as 'fire flowers,' represents the breathtaking beauty of fireworks that illuminate the night sky with vibrant energy and beauty. This afternoon tea is a meticulously curated journey, a luxury sanctuary designed to capture that same ephemeral magic, delivering a perfectly mellow and refined afternoon of unwinding elegance.

Deeply inspired by Japan's profound reverence for the seasons and the fleeting, yet powerful, beauty of nature's artistry, this sophisticated offering transcends the traditional. As you settle into the serene, tranquil setting, you are invited to feel the pace of the world slow, replaced by a refined sense of peace. Every element, from the delicate Japanese touches to the carefully selected seasonal ingredients, is designed to encourage indulgence and a complete sensory reprieve, much like the awe-inspiring moment a firework blooms against the darkness.



The *"Hanabi Afternoon Tea"* is presented as an edible canvas; a truly artistic vision where culinary creations are arranged upon a bespoke, stunning stand. This visual feast is crafted to evoke both the essence of a blossoming flower and the radiant burst of a firework, turning the ritual into a refined celebration of light and colour. This is your invitation to pause, breathe, and appreciate the artistry of time, celebrated through the subtle symbolism of beautiful design and the explosive, vibrant flavours of the season. The collection of savouries and sweets speaks a gentle poetry, offering a harmony of textures and subtle notes. From rich, unexpected pairings to sweet creations that offer a whisper of Japanese citrus and textural magic, the menu is an act of sheer indulgence created solely for your sensory pleasure. The *"Hanabi Afternoon Tea"* is ultimately an escape, an unforgettable moment of profound elegance and calm, reserved for those who appreciate the true luxury of sophisticated serenity.

Immerse yourself in this tranquil and elegant daily ritual, available from 15 January through 31 March 2026 at Up & Above Restaurant and Bar. The *"Hanabi Afternoon Tea"* is offered between 14:00 hrs. to 17:00 hrs. daily, and is priced at Baht 2,200++ per set for two persons.

For reservations and more information, please contact at +66 (0) 2 687 9000 or email upandabove@okurabangkok.com.



HANABI
Afternoon tea

A GOLDEN ESCAPE

Where Your Love Story
Becomes an Enchanting Reality



A GOLDEN ESCAPE ROOM PACKAGE



This Valentine's season, the calendar may simply mark a day, but for you and your beloved, it should mark the beginning of an unforgettable escape. We invite you to step away from the everyday and into a world meticulously crafted for romance, passion, and refined connection. The *"Golden Escape"* room package is your luxurious sanctuary to celebrate the depth of your devotion.

Imagine yourselves stepping into a breathtaking Deluxe Corner room. Or ascending to a magnificent Prestige Suite, indulge in your private retreat for two-night. The moment you arrive, the romance unfolds, a stunning and freshly prepared 'flower bouquet' awaits, a vibrant and fragrant symbol of your affection that instantly transforms the space. This is where you can finally slow down, reconnect, and simply revel in each other's presence.

Every detail of the *"Golden Escape"* is designed for sensory pleasure and shared moments. Wake up slowly and enjoy the luxury of daily breakfast for two, setting a sweet, tranquil pace for your day. The highlight of your afternoon will be the 'Seasonal Afternoon Tea,' a one-time indulgence where delicate flavours and enchanting presentation create a perfect backdrop for intimate conversation. And for those seeking the ultimate toast to their future, choosing a Club room or Suite elevates the experience further. Here, your afternoon tea is accompanied by a 'complimentary glass of Champagne' for 2 persons, allowing you to clink glasses and cherish the beautiful journey you share.

This is your opportunity to press pause on the world and immerse yourselves completely. From the tranquil atmosphere to the refined service, the *"Golden Escape"* is the destination where sophisticated tranquillity meets passionate connection. It is the place to whisper dreams, share conversation, and create a deep meaningful memory that last a lifetime.

Book your two-night escape between 15 January to 25 March 2026, for stays between 1 February to 31 March 2026. Give the greatest gift of all; time, luxury, and an enchanting setting where your love story is the most important feature.

For reservations or more information, please contact reservations@okurabangkok.com



A Sweet Surrender Where
Enchantment and Luxury Meet

Believe in

Magic

Room Package

This Valentine's Day, your love deserves a setting as vibrant and deep as the connection you share. Step into the captivating ambience of the *"Believe in Magic"* room package, a loving invitation to celebrate your devotion with unparalleled sophistication and charm. Designed for couples seeking a truly tranquil and memorable escape, this limited-time package transforms a holiday into a heartfelt experience of shared luxury.

Your passionate rendezvous begins with a minimum two-night stay, carefully curated to include the sweet intimacy of 14 February 2026 with valid for stays from 12 to 18 February 2026, booked by 9 February 2026. Settle into your refined accommodations and find a gorgeous 'flower bouquet' waiting; an intimate, beautiful symbol of your affection. Each morning starts with a delicious daily breakfast for two, allowing you to savour unhurried moments together before the day begins.





A Sweet Surrender Where
Enchantment and Luxury Meet
“Believe in Magic” Room Package



The true pinnacle of this enchanting escape is your exclusive ‘*Valentine’s dinner*,’ a single-time luxurious dining experience designed to mesmerise. Couples staying in our Deluxe room to Prestige Club will be treated to a wonderful dinner at Up & Above Restaurant and Bar, complete with two glasses of sparkling wine to mark the occasion. For those who choose the ultimate indulgence of a Deluxe Suite or Prestige Suite, we offer a spectacular upgrade to the critically acclaimed Elements, inspired by Ciel Bleu, ensuring your romantic evening is truly a world-class celebration.

This is your moment to leave the ordinary behind and surrender completely to the magic of being together, in a place where every detail whispers of love.

For reservations or more information, please contact reservations@okurabangkok.com

Room package

The Lunar Luxe Retreat

A Prestigious Escape
Where Lunar Festivity Meets
Japanese Refinement





Lunar Luxe Retreat Room Package

*T*his Chinese New Year, forget the rush, embrace the exquisite with the “**Lunar Luxe Retreat**,” a bespoke journey, meticulously crafted for those who seek to honour tradition while indulging in the unparalleled, serene sophistication of Japanese omotenashi.

Imagine a prestigious escape where the joyous spirit of the Lunar New Year is elevated by world-class, refined hospitality, offering the authentic sense of travelling to a serene sanctuary in Japan itself. Your celebration begins the moment you arrive, transforming your four-night minimum stay into a profound journey of privileged indulgence. This is your personal oasis where every detail is considered, allowing a true, seamless escape from the everyday.

We usher in prosperity with a ‘*complementary bottle of bubble*,’ a celebratory toast to the year ahead, setting the tone for the refined experiences to follow. The pinnacle of your festive sojourn is the unforgettable ‘*Kaiseki Dinner*,’ a multi-course masterpiece enjoyed aboard the enchanting Okura Cruise. This celebratory feast is a showcase of Japanese culinary artistry, transforming a traditional meal into an exquisite, romantic event on the water. To ensure your experience remains utterly tranquil and effortless,

‘*Round-trip transportation*’ to and from Asiatique the Riverfront is provided, highlighting our commitment to your seamless relaxation. Furthermore, your celebratory indulgence extends with an exclusive ‘*25% discount on food only*’ at Up & Above Restaurant and Bar, Yamazato, and Elements, inspired by Ciel Bleu; inviting you to explore our diverse gastronomic tapestry throughout your extended stay.

The “**Lunar Luxe Retreat**” is a curated blend of sophistication, luxurious commitment to celebration and tranquility that is truly unrivaled.

For reservations and more information, please contact reservations@okurabangkok.com





A New Year Ode to Elegance Unveiling

The Lunar Rhapsody

Secure Your Exquisite Escape and
Celebrate the Lunar New Year
with Unparalleled Japanese Luxury

This Chinese New Year, step beyond the ordinary and into a world of sophisticated indulgence with **"The Lunar Rhapsody."** This exclusive room package at The Okura Prestige Bangkok masterfully blends the joyous spirit of festive celebration with the sublime standards of Japanese hospitality - Omotenashi, creating an exquisite travelling experience specifically curated for those who adore the elegance of both cultures.

The Okura Prestige Bangkok extends an exclusive, heartfelt invitation to honour your heritage within an environment of refined luxury; a true 'Japan Away from Japan' sanctuary. This is an unparalleled opportunity for a three-night minimum stay inclusive of daily breakfast between 14 to 23 February 2026, designed as a seamless testament to sophisticated indulgence.

The centrepiece of **"The Lunar Rhapsody"** is the unforgettable 'Kaiseki Dinner at Okura Cruise.'

Imagine an elaborate, multi-course Japanese feast transformed into a magnificent waterborne event, where traditional culinary artistry meets the tranquil views of the city. To ensure your journey is seamless and stress-free, the room package is complemented by the convenience of 'Round-trip transportation' to and from Asiatique the Riverfront.

Enhance your culinary explorations with an exclusive '20% discount' on food only at Up & Above Restaurant and Bar, the authentic Japanese restaurant Yamazato, and the acclaimed MICHELIN star restaurant Elements, inspired by Ciel Bleu.

"The Lunar Rhapsody" room package is your exclusive gateway to a wonderful, sophisticated, and luxurious start to the New Year.

For reservations and information, please contact reservations@okurabangkok.com



The Lunar Rhapsody

Room package

Serenity in Rose with

1 January to
31 March 2026

10:00 hrs. to
20:00 hrs.

Rose Radiance Ritual



A tranquil experience combining delicate exfoliation and deeply soothing rose oil massage for complete skin and soul nourishment

Baht 3,800++ for 90-minute Rose Radiance Ritual spa package

Baht 4,500++ for 120-minute Rose Radiance Ritual spa package



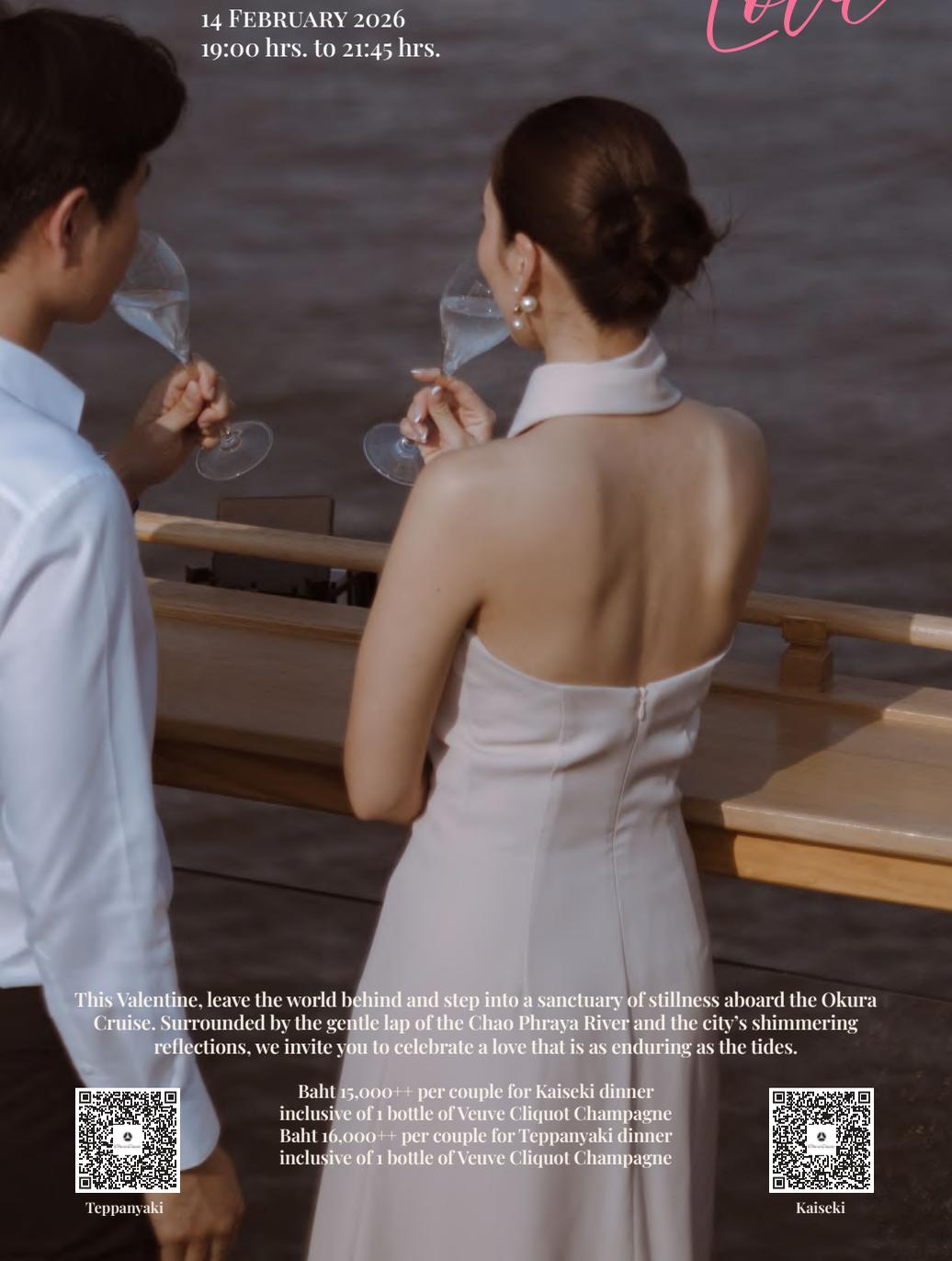


Okura Cruise

A VOYAGE OF ENDLESS

14 FEBRUARY 2026
19:00 hrs. to 21:45 hrs.

Love



This Valentine, leave the world behind and step into a sanctuary of stillness aboard the Okura Cruise. Surrounded by the gentle lap of the Chao Phraya River and the city's shimmering reflections, we invite you to celebrate a love that is as enduring as the tides.



Teppanyaki

Baht 15,000++ per couple for Kaiseki dinner
inclusive of 1 bottle of Veuve Cliquot Champagne
Baht 16,000++ per couple for Teppanyaki dinner
inclusive of 1 bottle of Veuve Cliquot Champagne



Kaiseki

Special feature

A Constellation of C



ELEMENTS, HO INSPIRED BY

The Okura Prestige Bangkok's distinguished f
year-long tradition of refined

Culinary Excellence



honoured with 9th consecutive MICHELIN Star

Y CIEL BLEU

ine-dining sanctuary celebrates a remarkable,
d gastronomy and dedication

A Constellation of Culinary Excellence

*I*n the heart of Bangkok, where culinary worlds converge, Elements, inspired by Ciel Bleu, has once again reaffirmed its position as a beacon of exceptional dining. The restaurant is thrilled to announce the retention of the prestigious MICHELIN One-star rating for an extraordinary 9th consecutive year, a truly remarkable milestone unveiled in the latest edition of the Michelin Guide Thailand 2026. This continuing recognition is a testament to the unyielding consistency and deep dedication that define the restaurant's approach to service and cuisine. Here, dining transcends the ordinary, becoming an elevated

experience where every detail is considered. Elements, inspired by Ciel Bleu, presents a unique and captivating culinary philosophy; Haute French cuisine infused with harmonious, masterfully executed Japanese touches. This sophisticated blend is where the exceptional craftsmanship of the culinary team led by Chef de Cuisine Gerard Villaret Horcajo, truly shines. Our pursuit of culinary sophistication is a meticulous journey. Chef Gerard and his dedicated team sourcing only the finest seasonal ingredients, from the pristine bounties of Japan and Europe to the rich offerings of Thailand. Each dish is a work of art; visually



elegant, rich in complex, balanced flavours, and a masterful study in texture. This is dining elevated to an exquisite experience.

For nine years, the team has maintained a level of consistency that few can achieve. This prestigious recognition is a deep reflection of the dedication, passion, and spirit shown by every single member.

Niek Hammer, General Manager of The Okura Prestige Bangkok, applauds the achievement “Chef Gerard and his team embody the very essence of dedication and excellence. This star is a resounding testament to their exceptional skills and their unyielding commitment to the art of fine dining and service excellence. It is a privilege to host such talent at The Okura Prestige Bangkok.”

“To retain this star for the 9th time is a true gesture of honour and a deep reflection of the dedication and passion shown by every single member of our team,” expresses Chef Gerard. “We feel immense gratification in achieving this level of consistency over such a prolonged period. We are deeply grateful to our guests for their continued support, and to the Michelin Guide for this prestigious recognition of our efforts to maintain a very high standard of cuisine and service.”

Following the nature’s cadence, the menu at Elements, inspired by Ciel Bleu evolves the rhythm of the seasons, refreshed quarterly to ensure every visit takes our guests on a mesmerising culinary odyssey. It is designed to benefit from the very best of nature’s changing bounty.

We extend a warm invitation to experience this celebrated tradition firsthand. Come, be our guest, and witness the brilliance that has earned Elements, inspired by Ciel Bleu this continuous, distinguished honour. Let us share our passion and our star-studded cuisine with you. Elements, inspired by Ciel Bleu offers three tasting experiences to suite every preference.

The tasting menu features the 9-course ‘Mizu’ experience priced at Baht 7,300++ per person; and the 6-course ‘Chikyu’ experience priced at Baht 4,900++ per person and the 4-course ‘Ku-Ki’ experience priced at Baht 3,700++ per person.

For more information and reservations please call +66 (0) 2 687 9000 or email: elements@okurabangkok.com



**Honoured with
9th consecutive
MICHELIN Star**

*R*enew your body and mind with the “*Rose Radiance Ritual.*” A tranquil experience combining delicate exfoliation and deeply soothing rose oil massage for complete skin and soul nourishment.

In the quest for genuine tranquillity, The Okura Spa presents an experience that transcends mere treatment, offering a truly elegant and refined sanctuary for self-pampering. We invite you to renew your body and mind with the seasonal “*Rose Radiance Ritual,*” a bespoke journey designed to encourage inner harmony and luminous skin, available from 1 January to 31 March 2026.

This deeply soothing and luxurious is a commitment to self-care, meticulously crafted for your complete unwind. The experience begins with a delicate 30-minute ‘*Rose Sugar Body Exfoliation.*’ This renewal is enhanced with the pure essence of fresh rose petals, which work to meticulously smooth the skin, boosting its natural radiance, and ultimately leaving behind a soft, velvety glow that speaks of refined care. Continuing this spectacular indulgence, you are then enveloped in an exquisite ‘*Rose Oil Massage.*’ This aromatic therapy is the heart of the ritual, utilizing pure rose-infused oils; a signature of luxury and emotional balance. As the tension melts, away under the skilled touch of our therapists, the gentle floral aroma encourages a profound sense of calm, allowing you to completely unwind and cherish this tranquil moment. The oil works to deeply hydrate the skin, enhancing your renewed sense of wellbeing and inner harmony.



The Okura
SPA

Rose Radiance Ritual

Spa Pack

Your Moment to Cherish
Finding Serenity and Radiance in The Okura Spa’s Bespoke



Package



Whether you seek a brief escape or extended bliss, you may choose your preferred experience between a 90-minute of serenity for Baht 3,800++ inclusive of 30-minute exfoliation and a 60-minute massage; or the ultimate 120-minute indulgence for Baht 4,500++ inclusive of 30-minute exfoliation followed by a 90-minute massage.

This refined ritual embodies elegance and serenity and is available daily between 1 January to 31 March 2026 from 10:00 hrs. to 20:00 hrs. It is your bespoke invitation to cherish self-love this season.

For more information or reservations: please call +66 (0) 2 687 9000 or email: spa@okurabangkok.com



A WEEKEND ENVELOPED IN LOVE

13 to 15 February 2026
18:00 hrs. – 22:30 hrs.

This Valentine, Elements, inspired by Ciel Bleu opens its doors for a three-night Valentine's residency. Indulge in a 7-course narrative of love

Baht 8,000++ per person for 7-course Valentine dinner
Baht 14,700++ per person for 7-course Caviar Valentine dinner



ELEMENTS
INSPIRED BY CIEL BLEU



Pove

Above the rest

14 February 2026
19:00 hrs. to 22:00 hrs.

Celebrate the heartbeat of romance at Up & Above Restaurant and Bar. Indulge in a bespoke 4-course dinner designed to captivate the senses, complemented by the effervescent charm of premium sparkling rosé. Make this Valentine's Day a landmark in your journey together.

Baht 3,200++ per person for 4-course Valentine dinner
inclusive of 1 glass of sparkling rosé

up & above
RESTAURANT & BAR



An Artistic Tapestry of Seasonal Flavours
and Refined Craftsmanship





Whisper of Winter

As the year turns towards its most reflective season and a new chapter, Elements, inspired by Ciel Bleu, invites guests to step into a sanctuary of quiet transformation to witness the unveiling of the *"Winter Gastronomical Dining Journey."* This seasonal narrative evolving into a profound expression of culinary poetry. Every detail is a testament to the restaurant's unwavering dedication to craftsmanship, where the ephemeral beauty of the winter season is captured through the meticulous hand of the artisan.

The restaurant becomes a studio of fine art, serving as a canvas where the delicate precision of Japanese ingredients meets the timeless, sophisticated soul of French haute cuisine. This new chapter is defined by a deep reverence for the flavour of the season, an ethos that infuses every layer of the dining experience.

The menu unfolds like a carefully written story, each course acting as a deliberate brushstroke that contributes to a larger symphony of flavours. It is a journey of discovery that honours the quiet strength of winter produce, ingredients that have matured slowly and reached the absolute pinnacle of their natural expression. This commitment to seasonality ensures that the palate is met with a succession of moments that are both evocative and fleeting, mirroring the very essence of the winter landscape.



The artistry of the experience lies in the balance of textures and the subtle interplay of temperatures, orchestrated with a level of dedication that borders on the spiritual. From the first greeting to the final lingering note, the service and the plating reflect a sophisticated beauty, designed for the connoisseurs who seeks more than just sustenance. Each dish is a showcase of refined technique, where complex culinary processes are hidden behind a façade of elegant simplicity. This is the hallmark of true haute cuisine, a masterful display of skill that feels natural, yet resonates with a deep and lasting complexity.

Every flavour profile is considered, every aroma is intentional, and every texture is refined until it reaches a state of perfection. It is a meticulously crafted tale told by Chef Gerard Villaret Horcajo, who view gastronomy as the ultimate form of creative expression, a gift to the senses that celebrates the warmth found in the heart of winter.

For those seeking bespoke flexibility, A la Carte options are also available between Wednesday and Friday. For more information and reservations please call +66 (0) 2 687 9000 or email: elements@okurabangkok.com

Connoisseurs are invited to experience this seasonal masterpiece through three distinct tasting journeys, The comprehensive 9-course 'Mizu' experience is available for Baht 7,300++ per person, while the 6-course 'Chikyu' experience is offered at Baht 4,900++ per person. For a more concise yet equally evocative evening, the 4-course 'Ku-Ki' experience is priced at Baht 3,700++ per person.



An Artistic Tapestry of Seasonal Flavours
and Refined Craftsmanship

Whisper of
Winter



山里

YAMAZATO
JAPANESE FINE DINING



A CULINARY HAIKU

Discover the Art of
Yamazato's Seasonal Kaiseki



Step beyond the bustle of Bangkok and into the tranquil serenity of Yamazato, The Okura Prestige Bangkok's signature Japanese sanctuary. Dining here is a meditation on nature, an intimate conversation with the current season. Experience our "Seasonal Kaiseki," the quintessential art form of Japanese haute cuisine.

Kaiseki is a meticulously choreographed, multi-course journey built around the principle of 'Shun,' selecting every ingredient at its absolute peak of flavour and vitality. It is the profound expression of seasonality, where the land and sea dictate the menu. Under the masterful direction of Master Chef Shigeru Hagiwara, each plate is a fleeting masterpiece.



Master Chef Hagiwara transforms the season's bounty into a succession of exquisite dishes, a testament to rigorous training, culinary precision, and an unwavering commitment to beauty.

From the delicate arrangement of sashimi to the perfectly simmered morsel, the presentation is as vital as the taste. It is an edible landscape, designed to evoke the peace, harmony, and beauty of nature itself.



For more information or reservations, please call 66 (0) 2 687 9000 or email: yamazato@okurabangkok.com



Seasonal Serenity

Your Intimate Journey into
Authentic Edomae Sushi

Step away from the demands of the everyday and immerse yourself in a truly exclusive expression of Japanese culinary culture at The Okura Prestige Bangkok. Yamazato invites you to experience its *"Sushi Kaiseki Omakase,"* an intimate dinner that perfectly synthesises the meticulous seasonality of Kaiseki with the breathtaking precision of Edomae sushi.



Within the sophisticated sanctuary of Yamazato's dedicated sushi counter, and guided personally by our Sushi Master Chef. The experience unfolds, the *"Sushi Kaiseki Omakase"* begins as a vibrant culinary narrative, exploring seasonal, peak-fresh flavours and the purest essence of hand-crafted sushi.

This journey is careful progression, starting not just with sushi, but with exquisite seasonal fresh sashimi – a pristine reflection of the day's best catch; followed by expertly prepared pan-fired seasonal Yakimono, serving as a delightful prelude. Only after the senses have been prepared by a delicate palate cleanser does the heart of the experience begin, the handcrafted sushi. Each piece is a masterpiece, balancing the purity of the fish with perfectly seasoned rice, creating a profound symphony of texture and taste that honours centuries of tradition. It is a magnificent tribute to the revered art of Kaiseki and an absolute dream for the discerning sushi connoisseur.

SUSHI KAISEKI OMAKASE





This intimate and exclusive “*Sushi Kaiseki Omakase*” is available for dinner at 18:30 hrs. Guests may choose between the ‘Standard Sushi Kaiseki Omakase Experience’ at Baht 4,900++ per person, or elevate their indulgence with the ‘Premium Sushi Kaiseki Omakase Experience’ at Baht 6,500++ per person, featuring the rarest and most luxurious seasonal ingredients. Each option promises an evening of unparalleled gastronomic pleasure; an ode to traditional Japanese mastery delivered with the utmost sophistication.

For more information
or reservations,
please call 66 (0) 2 687 9000
or email: yamazato@okurabangkok.com





The Okura Prestige
BANGKOK

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THE LEADING HOTELS
OF THE WORLD