



The Okura Prestige
BANGKOK

THE ACOUSTIC SANCTUARY

Issue: Apr - Jun 26



Life style | Travel | Culinary

Message from GM



In the rapid pulse of 2026, we find that the modern traveller seeks a delicate balance, the desire to be at the heart of a world-class city, while possessing the keys to a private sanctuary above it all.

This season, we introduce 'Hushpitality', a concept that harmonises the high-energy pulse of Bangkok with the serene stillness of our Japanese DNA. While we celebrate the luxury of silence, it remains just as one part of the Okura experience. Our sanctuary is built upon three pillars that define our commitment to you.

The Art of Taste, from the delicate precision of our Michelin-starred Elements, inspired by Ciel Bleu, to the seasonal authenticity of Yamazato, our culinary team continues to push boundaries. The Spirit of Omotenashi, our service remains rooted in the Japanese philosophy of wholehearted hospitality. Whether you are enjoying our signature Afternoon Tea at Up & Above Restaurant and Bar or finding balance at The Okura Spa, our team is dedicated to anticipating your needs with a discretion that respects your privacy and enhances your peace. The Sanctuary in the Sky, our iconic cantilevered infinity pool and our suites, located from the 25th floor upward, serve as your physical buffer from the world below.

We invite you to explore this issue and discover how we are blending the excitement of Bangkok with the unrivaled calm of The Acoustic Sanctuary. Come and experience the luxury of a stay where your privacy is paramount and silence is our most thoughtful amenity.

With warmest regards,

Niek Hammer
General Manager

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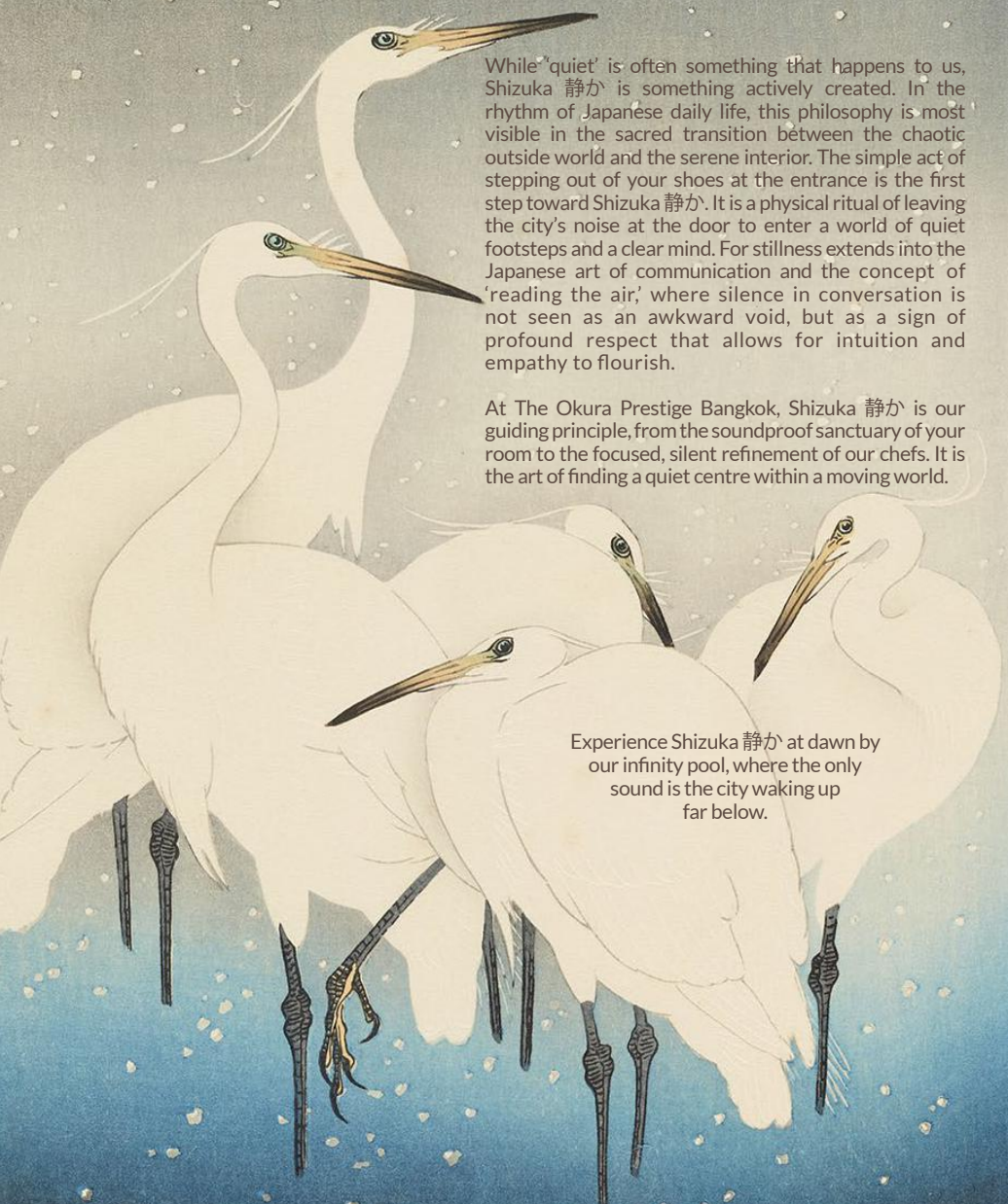
静
SHIZUKA
The Heart of Zen

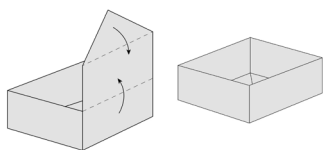
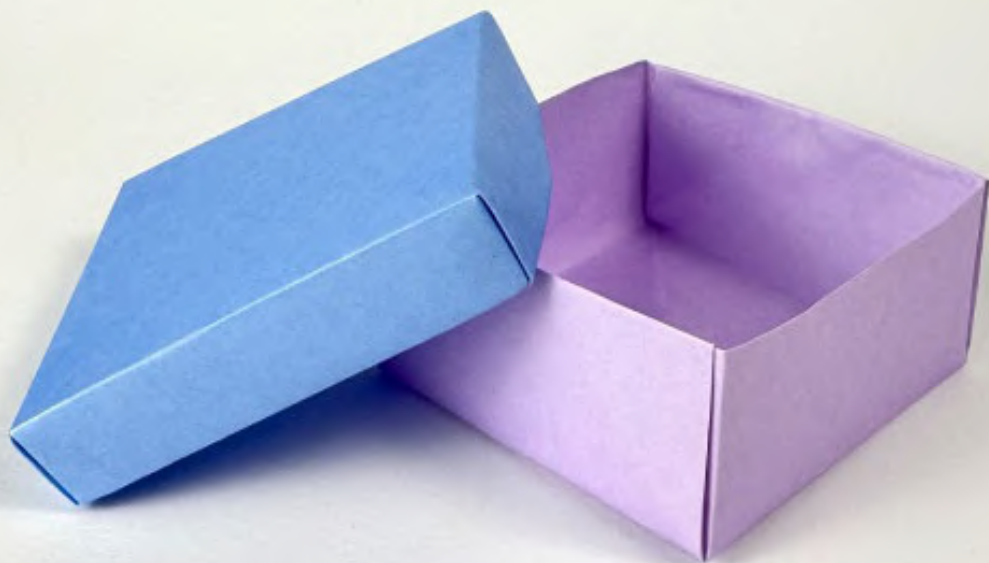
While many know the word Zen 禅 as a state of mind, its physical expression is found in Shizuka 静か. In Japanese culture, Shizuka describes as a profound stillness that is not empty, but full of presence. It is the 'Hush' in Hushpitality.

While 'quiet' is often something that happens to us, Shizuka 静か is something actively created. In the rhythm of Japanese daily life, this philosophy is most visible in the sacred transition between the chaotic outside world and the serene interior. The simple act of stepping out of your shoes at the entrance is the first step toward Shizuka 静か. It is a physical ritual of leaving the city's noise at the door to enter a world of quiet footsteps and a clear mind. For stillness extends into the Japanese art of communication and the concept of 'reading the air,' where silence in conversation is not seen as an awkward void, but as a sign of profound respect that allows for intuition and empathy to flourish.

At The Okura Prestige Bangkok, Shizuka 静か is our guiding principle, from the soundproof sanctuary of your room to the focused, silent refinement of our chefs. It is the art of finding a quiet centre within a moving world.

Experience Shizuka 静か at dawn by our infinity pool, where the only sound is the city waking up far below.

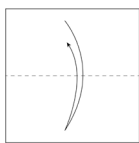




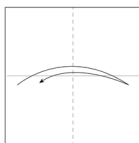
21. Fold the top flap of paper down along the dotted line to form the edge of the box. Fold the top triangle of paper up a little bit to also fit into the bottom of the box, just like in step 19.

22. The completes gift box.

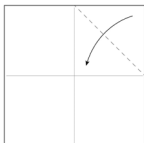
Origami MASU BOX



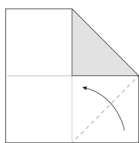
1. Start with a square sheet of paper with the white side facing up. Fold the paper in half horizontally. Crease it well and then unfold it.



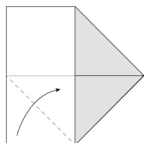
2. Fold the paper in half vertically. Crease it well and then unfold it.



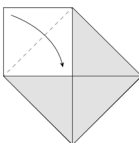
3. Fold the corner of the paper to the centre. You'll do this on each of the 4 corners.



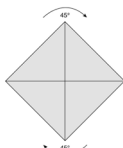
4. Fold the next corner to the centre of the model.



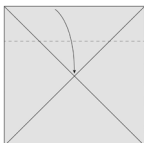
5. Fold the next corner to the centre of the model.



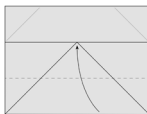
6. Fold the final corner to the centre of the model.



7. Rotate the model 45 degrees so it's square again.



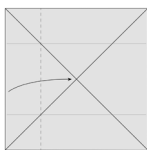
8. Fold the top part of the model along the dotted line to the centre.



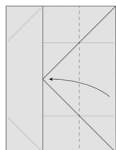
9. Fold the bottom part of the model along the dotted line to the centre.



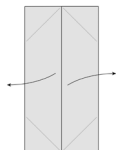
10. Crease both these folds very well and then unfold them.



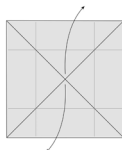
11. These next 2 steps technically aren't necessary but they make 2 later steps slightly easier. Fold the left part of the model along the dotted line to the centre.



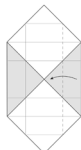
12. Fold the right part of the model along the dotted line to the centre.



13. Crease both these folds very well and then unfold them.



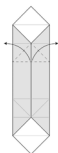
14. Unfold the top and bottom triangles of paper.



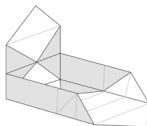
15. Fold the right side of the model to the centre along the dotted line. Part of this crease is already here which will make it a bit easier.



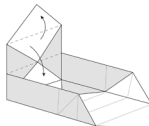
16. Fold the left side of the model to the centre along the dotted line.



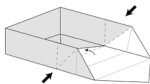
17. Slowly pull the model open at the top following the dotted lines. The creases here are already made.



18. When you pull the model open it should take a shape that looks like this. The creases are all already made so everything should fall into place.



19. Fold the flap of paper down along the dotted line that intersects the two triangles. This will form the edge of the box. Fold the top triangle of paper up a little bit to fit into place at the bottom of the box.



20. Fold the other side of the box now along the existing creases like you did in steps 17 and 18. The paper should fall into place and give you a shape just like in step 18.

THE ART *OF* PAUSE

Stepping into The Acoustic Sanctuary at
The Okura Prestige Bangkok

The art of pause

In the high-velocity world of 2026, we have come to realise that the most powerful moment in any symphony is the silence between the notes. We call this **"The Art of Pause."** As our global environment grows increasingly crowded and loud, true luxury has undergone a profound shift from the visible to the audible, or more precisely, the lack thereof. At The Okura Prestige Bangkok, we have pioneered a philosophy known as Hushpitality, transforming our high-altitude sanctuary into a deliberate buffer against the relentless digital and urban roar of the city below.

Your journey into stillness begins the moment you rise to the 24th floor of The Okura Prestige Bangkok. Designed as a physical and mental decompression chamber, the hotel utilises the Japanese concept of **'Ma,'** the pure space between objects to ensure the transition from the street to the room is both seamless and restorative. Behind the sophisticated exterior, our architecture works tirelessly to protect your peace, especially our

specialised triple-glazed windows serve as a silent guardian, filtering out the vibrant pulse of Bangkok to ensure your private sanctuary remains undisturbed. Through specialised acoustic engineering and the designation of signature Quiet Zones, we have crafted an environment where the mind is finally granted the room to breathe. In the Deluxe Corner, Deluxe Suites and Prestige Suites, the city becomes a silent, glowing painting, allowing the guest to reclaim their focus in a sanctuary where privacy is the ultimate amenity.

This sense of culinary stillness finds its most exquisite expression within our signature restaurants. We invite you to experience the Solo Zen breakfast, lunch and dinner experience at Yamazato, where a traditional Kaiseki meal is reimagined as a private meditation, turning dining into an intimate dialogue between the palate and the plate. Whether it is the mindful appreciation of a seasonal ingredient or the quiet luxury of Omotenashi service, every interaction is designed to honour your solitude rather than interrupt it.

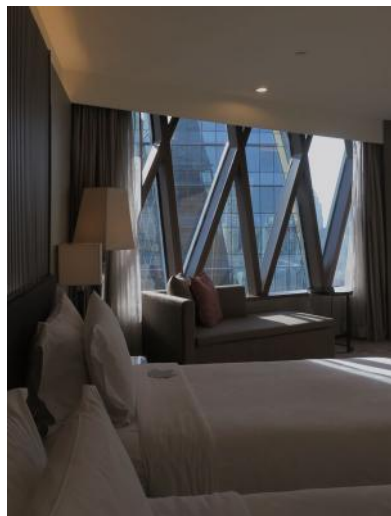


Beyond the walls of the room, the ritual of the reset continues through curated sensory experiences. One might begin the day with a swim in the total silence of our cantilevered infinity pool at dawn, where the only boundary is the quiet line between the water and the sky. As evening falls, the transition to rest is marked by a thoughtful **"Good Night Sleep"** envelope placed by our housekeeping team during turn-down. This invitation to mindfulness features delicate origami paper, encouraging guests to engage in the silent, rhythmic art of folding, a meditative practice that quiets the mind before a night of profound sleep. From the restorative treatments at The Okura Spa to these small hand-crafted moments of peace, every element of the stay is a lesson in **"The Art of Pause."** It is a rare opportunity to start again with a clear mind and a quiet heart.





The art of pause



THE LUXURY OF PRESENCE

THE QUIETCATION EXPERIENCE

“True elegance is found in the stillness – a vibrant sanctuary where the city’s roar is distilled into a silent, glowing masterpiece”

Amidst the radiant energy of 2026, a new luxury has emerged, a shift from the clamour of the crowd to the profound elegance of curated silence. This shift has given rise to the “*Quietcation*,” a sophisticated movement for the modern voyager who craves a profound sensory reset amidst the clouds. At The Okura Prestige Bangkok, we have pioneered the philosophy of Hushpitality, a deliberate, elegant buffet against the relentless pulse of the city below. It is an invitation to inhabit a space where the air feels lighter, the colours of the sunset seem deeper, and the luxury is unapologetically absolute.

The journey begins as you ascend to the 24th floor, leaving the gravity of the everyday behind. Here, the hotel utilises the Japanese concept of ‘*Ma*,’ the exquisite beauty found in the space between, to create a mental decompression chamber. Behind our refined architecture, triple-glazed windows stand as a silent guardian, distilling the urban roar into a glowing, silent masterpiece. In this vibrant sanctuary, time is no longer a commodity to be spent, but a canvas to be painted. It is a world where the city’s electric energy is seen but not heard, allowing you to reclaim your focus in a sanctuary designed for the ultimate unwinding.

To celebrate this spectacular milestone of the spirit, we invite you to experience the “*Quietcation*,” a journey meticulously choreographed for the solo explorer. Whether you are reclining in the panoramic beauty of a Deluxe Corner room or the expansive silk-lined luxury of a Deluxe Suite or Prestige Suite,



“The Quietcation is a choreographed ritual of self-love, transforming the Art of Pause into 2026’s most radiant luxury”



every detail is an ode to self-focus. The experience is anchored in the ritual of the reset, from the silken, rhythmic healing of a ‘sixty-minute Thai Traditional Massage’ to the meditative, steam-kissed beauty of a private ‘in-room Onsen-style bath’. Here, the luxury of presence is felt in the effervescence of a signature ‘welcome drink’ at Up & Above Restaurant and Bar and the artisanal beauty of a ‘seasonal afternoon tea’ served in the amber glow of your private suite.

For those choosing the Suite experience, the world shrinks to a perfectly polished interior of wood, light, and total privacy. Mornings unfold with the indulgent quietude of an ‘in-room breakfast,’ while afternoons are marked by the radiant joy of uninterrupted reflection. Between the restorative therapies at The Okura Spa and the delicate, hand-crafted elegance of our ‘good night sleep’ origami ritual, every element is a lesson in the art of pause. We invite you to discover that the most sophisticated journey you will ever take is the one that leads back to yourself.

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



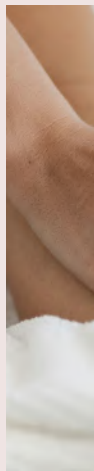
DISCOVER THE
**BANGKOK
ESCAPE**
SANCTUARY



The Architecture of Silence



“The Bangkok Escape is a choreographed transition from the vibrant energy of the city to a high-altitude sanctuary of silence”





“In the privacy of the Okura Club, luxury is found in the stillness – a curated moment to breathe, reflect, and rediscover the art of the pause”

In the heart of a city that never sleeps, the ultimate luxury is the ability to find stillness. The “*Bangkok Escape*” is a curated invitation to step away from the everyday and ascend to a private hideaway at The Okura Prestige Bangkok. This exclusive room package is designed for those who seek to rediscover the art of the pause, a moment to unwind within an environment of refined elegance, where every detail serves as a quiet expression of wholehearted hospitality – Omotenashi.

The journey begins in the sophisticated embrace of an Okura Club Room or higher, where floor-to-ceiling windows frame the vibrant Bangkok skyline like a tranquil gallery of light. Here, the experience is a seamless blend of home-like comfort and elevated artistry, offering a space where time slows down. Guests can indulge in a full access to the Club Lounge, a private enclave designed for reflection. Whether it is a morning of quiet contemplation, the refined joy of afternoon delights, or the gentle transition of evening refreshments, the Lounge serves as your personal sanctuary.

To celebrate the spirit of the season, a handcrafted ‘Japanese confectionery box’ awaits your arrival, a delicate, edible tribute to the artisanal craft that defines our heritage. To ensure a journey of total restoration, the escape includes a ‘*Baht 2,000 net Spa Credit*,’ inviting you to soothe the spirit and revitalise the senses in our tranquil wellness retreat. At The Okura Prestige Bangkok, we believe that the most profound escapes are the ones that lead you back to your own centre.

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

Room package



A Cadence of Calm

THE STILLNESS

Retreat

“True Luxury is the ability to inhabit a moment of absolute repose, where the only rhythm that matters is the one you set for yourself”



While the city below celebrates the vibrant pulse of the season, a different rhythm awaits above the skyline. The *“Stillness Retreat”* is an invitation to ascend to a sanctuary of absolute quietude, meticulously designed for those who seek a private hideaway from the modern world. It is a moment to unwind in an environment of refined elegance, where every detail serves as a soft expression of our deep and meaningful welcome, a transition from the bustle of the streets to the serenity of The Okura Prestige Bangkok.

This *“Stillness Retreat”* focuses on the profound beauty of tradition and the restorative power of undisturbed moments. Your journey begins each morning with an authentic *‘Japanese Breakfast’* at Yamazato, where the day is greeted with the balanced, heritage flavours of a culinary art form. To further the narrative of the seasons, the stay includes a *‘Seasonal Kaiseki Set Lunch’* for two per stay. Crafted with precise artistry and peak ingredients, this multi-course experience serves as a fleeting mirror to the beauty of the natural world, allowing you to taste the very essence of the present moment.

The experience extends into the intimate privacy of your own guestroom sanctuary. We have curated a signature *‘In-Room Hot-Bath Ritual,’* a deeply restorative gesture designed to offer a gentle pause from the pace of the world. This dedicated ritual ensures that while you remain in the heart of Bangkok, your spirit finds a place of absolute repose and renewal. At The Okura Prestige Bangkok, the *“Stillness Retreat”* is a return to a more tranquil, measured way of being.

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

OKURA CRUISE

A revolutionary concept by The Okura Prestige Bangkok, poised to redefine luxury dining experiences on the water. Okura Cruise offering an unparalleled culinary adventure featuring the renowned 'Teppanyaki' and 'Kaiseki' cuisines.

OPERATE DAILY

DEPARTURE PIER Asiatique The Riverfront

BOARDING TIME 19:00 hrs.

Baht 3,900++ per person for a Seasonal Kaiseki Set Dinner Experience

Baht 4,900++ per person for a Teppanyaki Set Dinner Experience





Okura Cruise



Scan Me



The Okura Prestige
BANGKOK

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THE LEADING HOTELS
OF THE WORLD

Special feature: 14th Anniversary



Our story,
written by **You**

Celebrating Fourteen Years of

OMOTENASHI





On 14 May 2026, The Okura Prestige Bangkok marks fourteen years of welcoming the world to the heart of the city. As we reach this spectacular milestone, our thoughts turn not to the years that have passed, but to the people who have defined them. This anniversary is a tribute to the tapestry of memories woven by our cherished guests, our dedicated partners, and the unwavering spirit of our team members who bring the art of Omotenashi to life every single day. We recognise that while we provide the sanctuary, it is your presence that provides the soul, truly, our story has been written by you



14th
CELEBRATING
FOURTEEN YEARS
OF OMOTENASHI



Since we first opened our doors, our vision has been to create a space where Japanese tradition and Thai warmth meet high above the vibrant streets of Bangkok. Fourteen years later, that vision remains our North Star. We look back with immense gratitude at the milestones we have shared together, the quiet morning sunrises over the infinity pool, the meticulous precision of seasonal Kaiseki at Yamazato, and the countless celebrations, both grand and intimate, that have filled our halls with light and laughter. Each guest who has walked through our doors has added a unique chapter to our history, and for that, we are deeply grateful.

To our guests and visitors, thank you for choosing us as your home away from home. Your trust is the greatest accolade we could receive, and your loyalty is the sparkle that makes our sanctuary truly shine. To our partners and the members of our Okura family, your passion and refined craft are the foundation upon which our legacy is built. You are the heartbeat of this sanctuary, turning every service into a choreographed gesture of care and ensuring that the spirit of Omotenashi remains as vibrant today as it was on our very first day.

As we celebrate this fourteen-year milestone, we find ourselves looking forward with renewed inspiration. While the world around us continues to evolve, our commitment to timeless elegance and sophisticated hospitality remains unchanged. We invite you to join us this May as we raise a glass to the past fourteen years, and to many more chapters we will write together.



THANK YOU

for being the most vital part of our journey.



The Choreography of Taste

The Immersive World *of*
Afternoon Tea
Omakase

“Every plate is a silent stage where the precision of Japanese technique meets the grand soul of European tradition, creating a dialogue that transcends the table”



From the delicate architecture of a floral-infused pastry to the robust, savoury complexity of a seasonal hors d'oeuvre, every bite is a testament to the Art of the Moment, shaped by the finest global produce and an obsession with detail.

However, the soul of this sensory world is the immersive beverage pairing, a craft that makes the palate dance. This is far from a standard accompaniment; it is a handpicked narrative designed to heighten the spirit of the tea. Patrons are treated to an effervescent journey through rare, exotic infusions, and artisanal homebrewed beverages.

Okura Afternoon Tea *Omakase*

In the upper echelons of gastronomy, true luxury is found when technical precision meets the thrill of the unknown. At The Okura Prestige Bangkok, we have transformed the traditional midday repast into a living performance of epicurean artistry. The “*Okura Afternoon Tea Omakase*” is a meticulously designed Omakase residency, a vibrant, immersive odyssey that invites the modern voyager to relinquish the menu and embrace a curated journey of seasonal discovery.

The heart of this experience lies in its profound intimacy. Within a sanctuary limited to just eight exclusive seats, the boundary between the artisan and the guest vanishes. Under the visionary direction of Executive Chef Sebastiaan Hoogewerf, the craft is a dialogue of cultures, where the minimalist concept of Japanese Omakase philosophy meets the opulent heritage of European tea traditions.



Okura Afternoon Tea
Omakase



Each liquid pairing is chosen with the same rigor as the ingredients on the plate, ensuring that every sip is a refreshing drop of discovery that captures the essence of the changing seasons.

To enter the “*Okura Afternoon Tea Omakase*” is to be pampered in the lap of luxury, where the rhythm of service, the beauty of the setting, and the passion of the craft converge. We invite you to join us for an unforgettable afternoon where every flavour, aroma, and gesture is a note in a grand, elegant symphony of taste.

“*Okura Afternoon Tea Omakase*” is available every third weekend of the month for a limited capacity of 8-seats per sitting, at 15:00 hrs. Priced at Baht 1,950++ per person inclusive of standard beverage pairing.

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



“The craft of Omakase is a dialogue of trust, where the chef’s vision and the guest’s palate meet in a moment of pure, seasonal discovery”



A Moment of Pure Restoration:
Nurture Your Glow at The Okura Spa

Escape into a tropical sanctuary of relaxation this season with the Coconut Nourishing Ritual, a curated journey of self-love designed to restore your inner radiance.

Baht 3,800++ for 90-minute of Coconut Nourishing Ritual treatment
Baht 4,500++ for 120-minute of Coconut Nourishing Ritual treatment



The Okura
SPA

Coconut

Nourishing Ritual



1 April to 30 June 2026
10:00 hrs. to 20:00 hrs.



26 April 2026
18:00 hrs.

OKURA CRUISE X The Orientalist Spirits

A Convergence of Craft on the Chao Phraya

As the city's lights begin to shimmer upon the water, journey through a Seasonal Kaiseki set, a culinary poem. Each course finds its perfect counterpoint in a series of four bespoke cocktails, curated by renowned Guest Bartender Treyna Zhang. Using the complex, botanical depth of **The Orientalist Spirits**, she will translate the essence of the orient into liquid art.

Baht 4,400++ per person
for Seasonal Kaiseki set dinner with 4 Cocktail pairing



A Moment of Pure Restoration:
Nurture Your Glow at The Okura Spa with

Coconut

Nourishing Ritual





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



Escape into a tropical sanctuary of relaxation this season with the **“Coconut Nourishing Ritual,”** a curated journey of self-love designed to restore your inner radiance. From 1 April to 30 June 2026, we invite you to experience a dedicated moment of tranquillity at The Okura Spa, where the hydrating power of the coconut meets the refined elegance of our sanctuary high above the city.

Your journey of renewal begins with a 30-minute **‘Coconut Body Scrub,’** a delicate exfoliation enriched with natural extracts to reveal a smooth, luminous glow. This is followed by a soothing **‘Coconut Oil Massage,’** using warmed, nutrient-rich oils to replenish moisture and ease muscle tension. Each moment is crafted to leave your skin silken and your spirit profoundly calm, accompanied by a delicate tropical aroma that evokes pure island serenity.

We invite you to select your preferred duration for this sophisticated retreat. The 90-minute experience, featuring the 30-minute scrub and a 60-minute massage, is available for Baht 3,800++. For a deeper sense of indulgence, the 120-minute ritual extends the massage to 90-minutes for Baht 4,500++. Each moment is designed to immerse you in a world where time slows down and every detail is a reflection of sophisticated care.

The **“Coconut Nourishing Ritual”** is available daily at The Okura Spa from 10:00 hrs. to 20:00 hrs. This seasonal treatment is valid from 1 April to 30 June 2026. Indulge in a sanctuary where you can truly nurture your glow and experience a moment of pure, island-inspired serenity.



There is a specific kind of magic that arrives with the changing of the seasons, a quiet, insistent pull to slow down and witness the world as it awakens. This April, Up & Above Restaurant and Bar invites you to step out of the vibrant pulse of Bangkok and into a world of refined stillness, where the new seasonal collection serves as a breathtaking tribute to the Japanese spring.



A love letter to Spring at
The Okura Prestige Bangkok with

HARU

Afternoon Tea

In Japanese culture, the word *'Haru'* carries with it the vibrant spirit of vitality and the fleeting, ethereal elegance of the cherry blossom. This sense of quiet transition serves as the heartbeat of the experience, masterfully blending the sophisticated charm of Japanese tradition with the height of modern luxury. Perched on the 24th Floor, Up & Above Restaurant and Bar offers a sanctuary of refined tranquillity against a panoramic skyline, providing an intimate and mesmerising space to unwind and savour the art of the moment.

The journey through the *"Haru Afternoon Tea"* is designed to feel like a walk through a garden in full bloom, where every bite is a curated memory. Guests are invited to rediscover the beauty of the present through traditional textures that ground the soul, such as the fragrant *'Sakura Mochi'* and *'Japanese Dango,'* which sit elegantly alongside contemporary masterpieces like the *'Ispahan Choux,'* a romantic harmony of rose, raspberry, and lychee. The narrative continues with the velvety richness of the *'Cherry and Cream Cheese Mont Blanc Tart'* and the *'Strawberry Almond & Mascarpone Mousse Cake,'* while playful notes of citrus and açai provide a bright, spirited finish. This symphony of flavours feels both weightless and indulgent, mirroring the ephemeral grace of a cherry blossom caught in a spring breeze.





HARU

Afternoon Tea

The story is further elevated by savoury delicacies that reflect a spirit of culinary adventure and creativity. From the refreshing coastal clarity of the **'Aka Ebi with Red Dragon Fruit'** to the sophisticated dance of floral notes and bright Yuzu, the menu captures the very essence of renewal. Guests will also discover a gentle tropical resonance through local inspirations like **'Phuket coconut and Chiang Mai tomato,'** bringing the warmth of a spring afternoon to life. Each service concludes with the signature **'Pickled Sakura Scone,'** providing a fragrant, buttery finish that pairs effortlessly with a selection of artisanal teas or freshly brewed coffee. As you linger over your tea, the world below continues its frantic pace, but here, time belongs only to you.

The **"Haru Afternoon Tea"** is priced at Baht 2,200++ per set of two persons and is available daily at Up & Above Restaurant and Bar from 1 April 2026 between 14:00 hrs. and 17:00 hrs. For more information or to make a reservation, please call +66 (0) 2 687 9000 or email upandabove@okurabangkok.com

Haru Afternoon Tea





ELEMENTS

inspired by civil blue



The Ethereal

MAGIC *of Spring*

Arrives at Elements, inspired by Ciel Bleu





MAGIC *of Spring*

“A bespoke voyage that requires no passport – only a palate tuned to the frequency of excellence”



*T*his spring, Elements, inspired by Ciel Bleu, acts as the bridge for the transcontinental odyssey, a place where the map of fine dining is redrawn with poetic intent. The new **“Spring Guestronomic Journey”** is a bespoke voyage that requires no passport, only a palate tuned to the frequency of excellence.

The journey is an exercise in harmonious contrasts. Here, the centuries-old rigor of French technique serves as the vessel for the ephemeral, minimalist soul of Japan. As the earth awakens, the culinary team transforms into a visionary atelier, translating the vibrancy of the vernal harvest into a series of movements that feel both grounded in tradition and daringly contemporary.

At the heart of this odyssey is a profound respect for the **‘absolute peak.’** From the arrival of prized global harvests to the discovery of hidden Japanese gems, every element on the plate is chosen for its specific timing in nature’s calendar. It is a dialogue of flavours, the oceanic indulgence of rare seafood meeting the bright, citrusy perfume of spring citrus, resulting in a singular, polished experience that mirrors the rebirth of the landscape outside the window.

As the evening ascends toward its terrestrial peak, guests find themselves at a crossroads of excellence, choosing between sophisticated heritage meats and opulent, marbled textures. This is a narrative of renewal that concludes with a final act of sweet refinement, designed to linger. The **“Spring Guestronomic Journey”** becomes a polished celebration of the ‘now,’ a moment in time captured with technical mastery and an innate respect for the source.



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



Culinary highlights

“The true mastery of Kaiseki lies in the edit – the ability to find the profound within the simple and the eternal within the ephemeral.”

There is a specific, hushed energy that resides within the walls of Yamazato. It is a space where the frantic pulse of the city is replaced by a profound respect for the ‘now.’ Here, the concept of a meal is elevated into a meditative rite, anchored by the storied tradition of Kaiseki. This is a world where the menu is never static, it is a breathing reflection of the Japanese micro-seasons, a sensory calendar that honours the fleeting beauty of nature’s most ephemeral gifts.

At the heart of this residency is a deep-seated devotion to the origin. Every ingredient, from the marbled whisper of premium Wagyu to the crystalline sweetness of seafood flown in at dawn, is treated with a reverence that borders on the sacred. In the hands of Master Chef Shigeru Hagiwara, a single slice of sashimi or a perfectly simmered vegetable becomes a study in the balance of texture and temperature. It is a pursuit of the essential, stripped of noise, where the true character of the produce is allowed to speak for itself.



The experience unfolds with the grace of a tea ceremony, each course a chapter in a larger, evocative story. This is haute cuisine at its most contemplative, it requires the diner to slow their breath and engage with the subtle nuances of a dashi broth or the delicate fragrance of a seasonal garnish. It is a dance of restraint, providing that the most powerful statements are often the ones made in a whisper.

To dine at Yamazato is to step into a sanctuary of total composure. Beyond the exceptional gastronomy, there is a pervasive sense of tranquillity that settles over the table, inviting guests to reconnect with a sense of wonder. Every element, from the panoramic views of the skyline to the attentive, soft-spoken service, is designed to protect the intimacy of the moment. The *“Seasonal Kaiseki”* remains a testament to the enduring power of tradition, a rare opportunity to witness the pinnacle of culinary beauty.



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



A Journey Through the Seasonal Kaiseki

THE LIVING CANVAS

The Meticulous Art *of*
SUSHI KAISEKI OMAKASE



Tune into the
Season's Purity

山里

YAMAZATO
JAPANESE FINE DINING

Within the hushed sanctuary of Sushi Yamazato, a profound ritual of precision unfolds. It is a space where the frantic pulse of the city dissolves into the rhythmic, silent elegance of the master's blade. Here's the "*Sushi Kaiseki Omakase*" is a contemplative journey, a vibrant, immersive odyssey that invites you to tune into the absolute purity of the sea and the fleeting soul of the Japanese micro-seasons.

The heart of this experience lies in its meticulous intimacy. Reserved for an exclusive circle of just eight guests, the evening becomes a bespoke performance of presence. Under the visionary guidance of Master Chef Shigeru Hagiwara, the boundary between the artisan and the guest vanishes.



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or reservations,
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The Meticulous Art of
SUSHI KAISEKI OMAKASE

Every movement is deliberate, every cut is a study in the art of the essential. Sourcing seasonal treasures at their absolute peak, flown in from Japan's premier markets, Master Chef Hagiwara ensures that each piece of nigiri is a crystalline reflection of nature's current rhythm, untouched by noise or distraction.

Authenticity is the silent heartbeat of this culinary journey. While honouring the ancestral heritage of his craft, Master Chef Hagiwara infuses each orchestration with a refined, contemporary soul. This is Kaiseki in its most ethereal form, a multi-course narrative that goes beyond taste to evoke a sense of wonder. As you inhabit the stillness of the counter, the Master shares the origin and the poetry of the ingredients, weaving the story of the product's journey from the deep, cold waters of Japan to the golden light of your plate.

To sit at the sushi counter of Sushi Yamazato is to enter a sanctuary of total composure. It is an experience that transcends mere dining, offering instead a rare moment of connection with the sublime. Every element, from the soft-spoken service to the panoramic views, is designed to protect the intimacy of the moment, inviting you to rediscover a profound sense of wonder. In this theater of the essential, the *"Sushi Kaiseki Omakase"* remains a testament to the enduring power of Japanese artistry, a celebration of the season captured in a single, breathless bite.

Available daily at 18:30 hrs., and available exclusively for eight guests per round. Priced at Baht 4,900++ for Standard Kaiseki Omakase Experience, and Baht 6,500++ for Premium Kaiseki Omakase Experience.



"In the hands of Master Chef Hagiwara, the sushi counter becomes a silent stage for the seasons – a place where the finest catch is transformed by the art of the pause."



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HOTELS & RESORTS

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