

忠

*“ Come experience from the
3-star Michelin Sushi master
from Fukuoka ”*

KENJI GYOTEN



Kenji Gyoten, the 36 years old Sushi master, was born in a family running a sushi restaurant. At the age of 21, he started training at a renowned restaurant in Tokyo. In 2009, he opened a restaurant in his hometown, Shimonoseki in Yamaguchi. The restaurant (already relocated to Fukuoka) won 3 stars Michelin in 2014, making Gyoten one of the youngest 3-stars Michelin chefs in the world. Now his sushi is considered as the one and only among sushi food experts. Please come enjoy this once-in-a-life-time experience at Sushi Cyu Centralworld.

“[Gyoten] uses aged rice from a sunlit field with mountain spring water where the difference in morning and night temperatures is extreme. To make the sushi rice, it’s seasoned with light yet sharp red vinegar and salt. The ingredient is then matched to the rice and the young owner-chef puts on a show with the basic hontegaeshi technique of Edomae nigiri - rare to see these days,” Michelin Guide

sushi
cyu

For Reservation Sushi Cyu Central World
3rd Floor, Atrium Zone Tel. 065-731-4844-5



For Reservation

Lunch 12.00-14.30

Dinner 18.00-20.30 / 20.45- 23.15

19 September Dinner only

20 September Lunch and Dinner

21 September Lunch and Dinner

22 September Dinner only

23 September Lunch and Dinner

Omakase 18 Courses

THB 12,000 ++ per person (food only)

THB 13,500++ per person (sake pairing)