



SUSHIDOKORO JIKASEI B



SOI SUKHUMVIT 43
3/4
BANGKOK, THAILAND

TIAGO CARDOSO

Chef Tiago Cardoso da Silva, Portuguese native, started his career in Porto, Portugal before moving to Barcelona, Spain where he could learn more, in search for more sushi knowledge chef embarked on a journey to Bangkok, Thailand with the final goal of one day working in Japan.

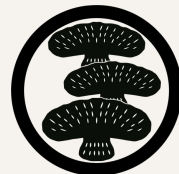
After a first experience with omakase sushi in Bangkok chef returned to Europe where he worked on the opening Nobu's of Ibiza and Barcelona branches. The next step was michelin starred Koy-Shunka in Barcelona.

With 2020 pandemic and new regulations for restaurants there was an opportunity that chef Tiago chased, opening a speakeasy sushi omakase in Barcelona. Along the years chef pursued training in some of the best Japanese restaurants in the world like Nobu, Koy Shunka Barcelona, Sushi Shunei Paris, Yoshino New York, Ginza Hakkoku, Sushi Sakai Fukuoka.

“ I am constantly pursuing improvement and excellence in order to make guests experience true gastronomic pleasure every time they try the end product of everything we do day-in day-out, I am proud of Jikasei's legacy but this is a new start and i am excited for the challenge of building a top Sushi shop in Bangkok.”

The hard work and boundless dedication to authentic sushi by chef Tiago is recognized by his peers and suppliers in Japan, both by their reception and collaborations and for the access to some of Japan's top bounty.

After taking his brand around the globe chef embraced the opportunity of a new shop in Thailand where his 2 biggest loves outside of sushi reside: Thai boxing and his partner. The great feedback of pop-ups in Bangkok, proximity to Japan and the possibility of working some of the best product in the world all factor in to make this an easy decision.

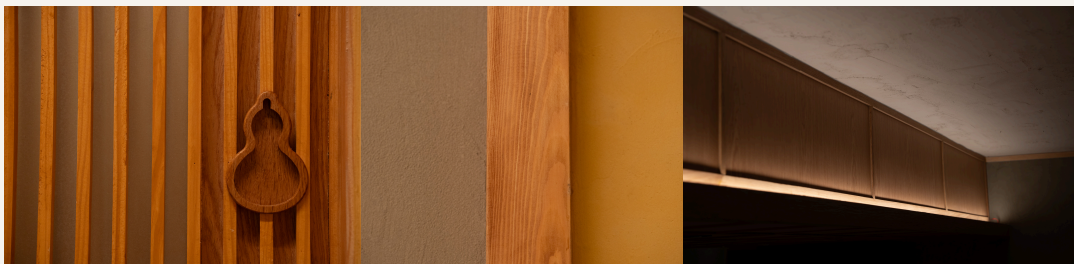


A quick introduction to our YOUNG BUT RICH HISTORY

自家製



Since its inception in December 2020, Jikasei Barcelona, now Jikasei B garnered instant acclaim, this venture in a private and unorthodox location where you could only access by introduction of an existing customer was a hit leading Jikasei to be one of the most sought after sushi in Europe, hosting esteemed personalities from the global gastronomic scene and earning a reputation for exclusivity within high-end culinary events. **Notable experiences include pop-ups in century old Nieepoort wineries in Portugal, residency in michelin rated restaurant in Paris, the traditional La Paulee ceremony in Burgundy, exclusive engagements in Ginza, Tokyo and Bangkok.** Jikasei's recent series of successful pop-ups in Bangkok's Counter Culture have further solidified Tiago's belief that this amazing city is the ideal setting for his next chapter.



Europe



Japan & Bangkok



JIKASEI OVERSEAS

RESTAURANT



Craftsmanship inspired by nature

At Sushidokoro Jikasei B, guests will enjoy a meticulously crafted dining space that embodies the Japanese concepts of craftsmanship and wabi-sabi philosophy. From the Shikkui clay plaster on the walls to custom-made wooden seating and hand-selected Raku , Oribe, Karatsu, Shino or Shiragaki ceramics of some of Japan's great contemporary potters, every detail has been thoughtfully curated. The pristine Hinoki counter and cutting boards enhance the dining atmosphere, immersing guests in a sensory celebration of nature's bounty and craftsman artistic expression, this is chef Tiago vision after years of training.

“Our inspiration comes from nature, a nature that is imperfectly perfect. The raw beauty of nature's imperfections contrasting the relentless pursuit of perfection of sushi shokunin embody the Balance we aim for.”





TERROIR



Respect for seasonality and produce

Most of our seafood comes from Kanazawa in Ishikawa prefecture, from leading fish mongers Tadamura Suisan, chef's long time friends.

The tuna is specially selected by Yamayuki, the worlds top tuna supplier.

Our rice blend was developed exclusively with one of Japan's top Kome-Meisters(Rice master).

Our focus is on working with small producers with passion and the highest standards of quality

The wine and sake served are chef's personal selection to match our flavour profile.



“One of our core values Sozai Wo Mamoru translates to protect the ingredients, we work to respect the process from seedling to fighting to survive all the way to our hands.”



MISSION

At Jikasei delivering a wonderful dining experience, making our guests feel happy and welcomed to have chosen to eat with us is our mission.

With the happiness of guests at the heart of everything we do, we work to respect Japanese culture and ingredients, with our own personality, bringing to life an authentic and welcoming sushi-ya experience to people.

CORE VALUES

Omotenashi: the wholeheartedly welcoming of guests and mindfulness to their wellbeing and enjoyment. Foreseen their needs and surpassing their exactions.

Kokoro: heart, without it we can't keep going.

Sozai wo mamoru: to protect the ingredients that fought a long battle from seedling until becoming the wonderful product in our hands. And respect the producers and everyone involved in their way to us in the best conditions.

Golden Rule: do to others what you want done to you

Kaizen: become better everyday

Makoto: honesty and sincerity. Be true to our roots true to our guests

Wabi Sabi: the beauty in imperfections

Shokunin: The craftsmanship and skill of the artisan

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