



天河原
TINGARA

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MODERN JAPANESE

OMAKASE | TEPPANYAKI | SUSHI

Tingara showcases **Michelin-starred Chef Junichi Yoshida's** new era of teppanyaki, with **Chef Tetsuhiko Isozaki** leading the kitchen and **Tsuneyoshi Taira** as Sushi Head Chef. Tingara offers an elevated omakase journey, using only the highest-quality fresh seafood and Kuroge Wagyu beef from Japan and fresh, seasonal local ingredients - and an inspired curation of sakes and teas.

The name "Tingara" is derived from the Okinawan word for "river of stars" (the Milky Way). The restaurant is perched in the rainforest 100m above sea level. Inside, giant blue fish mobiles gently glide above the guests as if swimming in the river of stars.

LOCATION

Heaven Level, the Resort's highest point, with panoramic views of the sea and the night sky

OPENING HOURS

Dinner only
6:00pm - 10:00pm
Open from Tuesday to Saturday
(Closed every Sunday & Monday)

CAPACITY

Main counter: **18 seats**
Indoors: **18 seats**
Outdoors: **16 seats**





Junichi Yoshida



Tetsuhiko Isozaki



Tsuneyoshi Taira

CULINARY TEAM

Junichi Yoshida Consulting Chef

Chef Yoshida is the first chef to receive a Michelin star for teppanyaki cuisine in Japan. From Okinawa to his own restaurant in Tokyo, called Ishigaki Yoshida, to consulting for luxury hotels, he has honed his craft over the years and has adopted a cooking philosophy that maintains Japanese traditions while also incorporating innovation to produce breakthroughs that are at once familiar and revolutionary.

Chef Tetsuhiko Isozaki Chef de Cuisine

A seasoned Japanese chef with extensive experience in teppanyaki cuisine, Chef Isozaki has maintained Michelin stars in both Japan and Macau. He has held key roles in prestigious restaurants, including Sous Chef at Capella Hanoi's Koki/Hibana and Master Chef at Wynn Macau's MIZUMI.

Tsuneyoshi Taira Sushi Head Chef

Chef Taira has over 20 years in the luxury hotel and food industry, specializing in traditional Japanese sushi techniques and omakase -style dining. He has held leadership roles at prestigious locations such as Ritz-Carlton Reserves in Niseko, Japan and Dorado Beach, Puerto Rico as well as the Ritz-Carlton in Okinawa.



Trí Trần (Peter) Sake Sommelier

moves from our fine dining French restaurant, La Maison 1888, putting his nine years of experience behind a curation of sake, shochu, Japanese spirits, cocktails and a premium selection of wines from around the world.

CULINARY CONCEPT & MINDSET

Tingara is a theatrical, live-kitchen centric omakase experience featuring teppanyaki, sushi, and robata charcoal grill dishes. Chef Yoshida has a mindset of *shuhari*, a philosophy of learning that progresses from adherence to rules to breaking and adapting them, and finally to transcending them to attain mastery.

Ingredients are of the highest quality, many sourced from artisanal or boutique suppliers in Japan known personally by Chef Yoshida.

CULINARY DESCRIPTION

Omakase, meaning "I leave it up to you," is an intimate dining experience where the chef guides your journey, tailoring each dish to your taste. Seated face-to-face, you witness the chef's artistry unfold-a captivating performance enriched with personal stories and thoughtful recommendations.

Teppenyaki: Chef Yoshida and team reimagines teppanyaki, blending tradition with modern innovation. Using teppan and charcoal grilling, the emphasis is on scent, temperature and harmony to bring out the full potential of each ingredient. The aim is to transform traditional teppanyaki style, where guests dip ingredients into their preferred sauces, by presenting each dish as a standalone creation while maintaining the highest quality. This approach transforms dining into a multi-sensory journey that engages sight, sound, and taste.

Sushi: Impeccably crafted nigiri, sashimi, and specialty rolls - with fresh, top-quality seafood sourced from both local waters and renowned international markets. With the spirit of *wakon yōsai*, we respect Western techniques and the culinary culture of Vietnam to offer a unique style of sushi found nowhere else.

DESIGN CONCEPT

Created by Bill Bensley, the restaurant is a circular bird's nest shape, with floor to ceiling windows and an encircling terrace. The interior integrates elements from both the sea (blue fish swimming high in the sky, in the "river of stars") and the forest (natural woods and a wrap-around terrace nestled in greenery).

STYLE OF SERVICE

Interactive

SPECIAL FEATURES

- Robata grill
- Counter and table seating
- Outdoor terrace for drinks or dining
- Bespoke music track that seamlessly transitions throughout the evening
- Sake tasting experiences

AMBIANCE / VIBE

Guests have a front row seat to either the breathtaking panoramic view of the sea and starry sky, or are seated directly in front of our trio of cooking and preparatory stations. Our chefs are theatrical and engaging, and every element of the experience contributes to a vibrant, playful atmosphere that still retains an upscale refinement.

BEVERAGE HIGHLIGHTS

To support our modern Japanese narrative, our beverage experts have developed a leading-edge menu in line with traditional Japanese culture and custom, focusing on Japanese sake, shochu, premium whisky, exciting cocktails, a shortlist of upscale wines, as well as Japanese tea and matcha making.

MENU HIGHLIGHTS

The Ultimate Crispy Steak, slow-cooked at a low temperature and finished over high heat using Kishu Bincyotan charcoal

RESTAURANT MANAGER

Nguyễn Văn Trung

rejoins the Resort, bringing with him valuable experience from his previous roles here at Citron Restaurant and more recently, Masu Japanese Restaurant in Hanoi.



RESERVATIONS CONTACT

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DRESS CODE

Smart casual / elegant
We kindly request no slippers or open-toed shoes for men

CHILD POLICY

Children 12 years old and above are welcome



INTERCONTINENTAL®
DANANG SUN PENINSULA RESORT