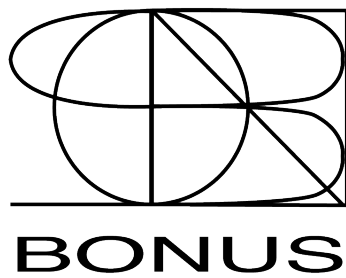


The left side of the page features decorative circular patterns. At the top left, there is a small, dark, textured circular shape. Below it, a larger, semi-circular shape with a similar texture is visible. At the bottom left, there is a complex arrangement of overlapping circles and semi-circles in various shades of gray and black, creating a layered, abstract effect.

# PORFOLIO

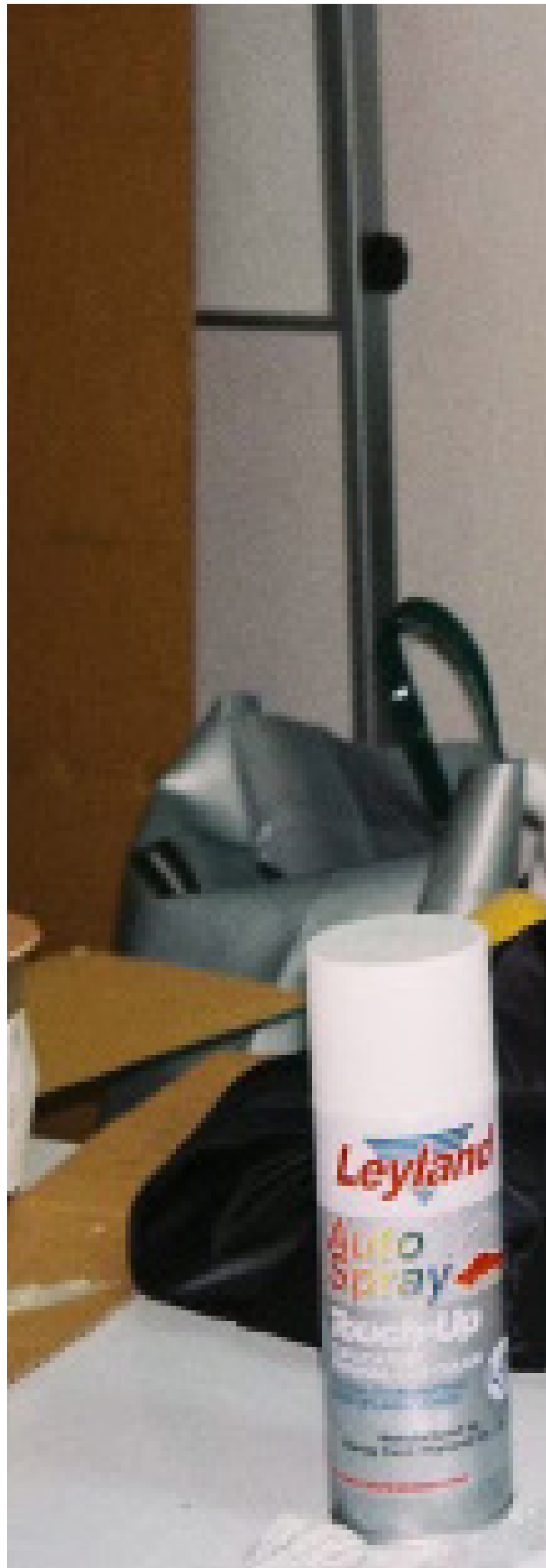
2018-2021



# Manasawat Kawsakul

## About me

I am studying in Communication and Design international program of Chulalongkorn University, Thailand. I graduated from Yothinburana school. I studied at Yothin since mathayom 1-6 in English program. After, I graduated from Yothinburana, I studied at INDA( international Design and Architecture) one year. I am interesting in animation and illustration. My art style is inspiration from Japanese culture.



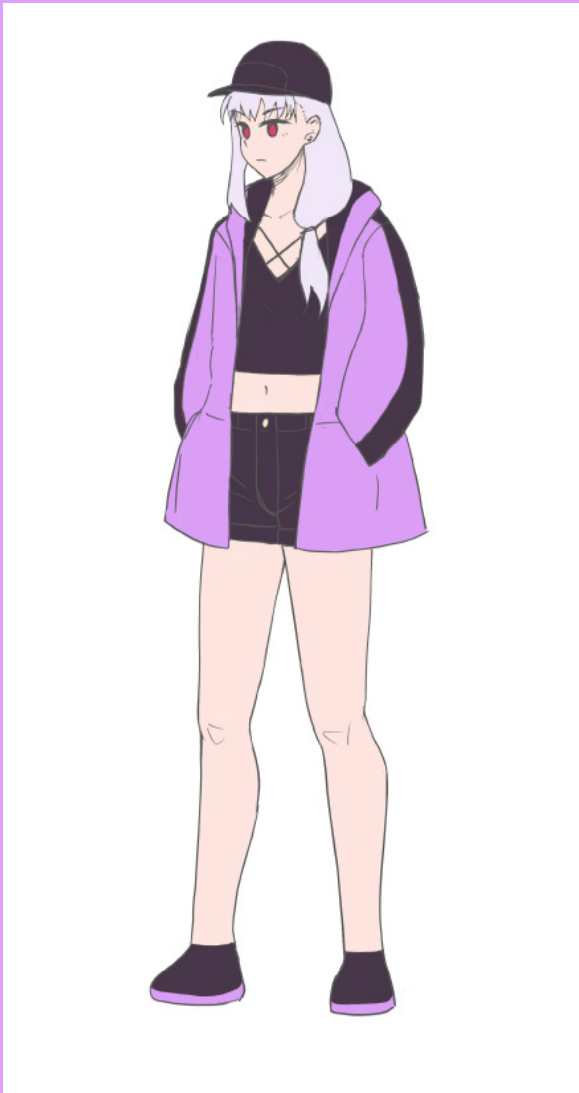




# Digital Illustration







### Fanart

I redraw my favorite character from game FateGrandOrder. Her name is Kama. She is a villain in the game. Her charm is her cold-blooded and laconic.





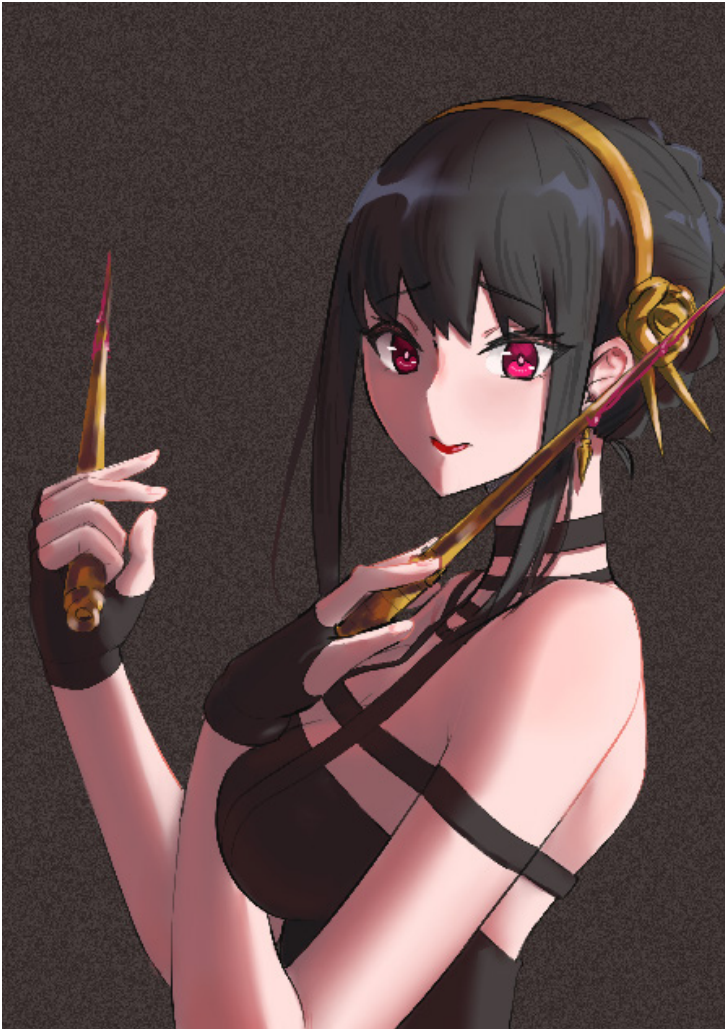
### Lyrics video

I create a character who is pained by everything around her life. These illustration was used in Lyrics video.





FanArts





# Commdde Project



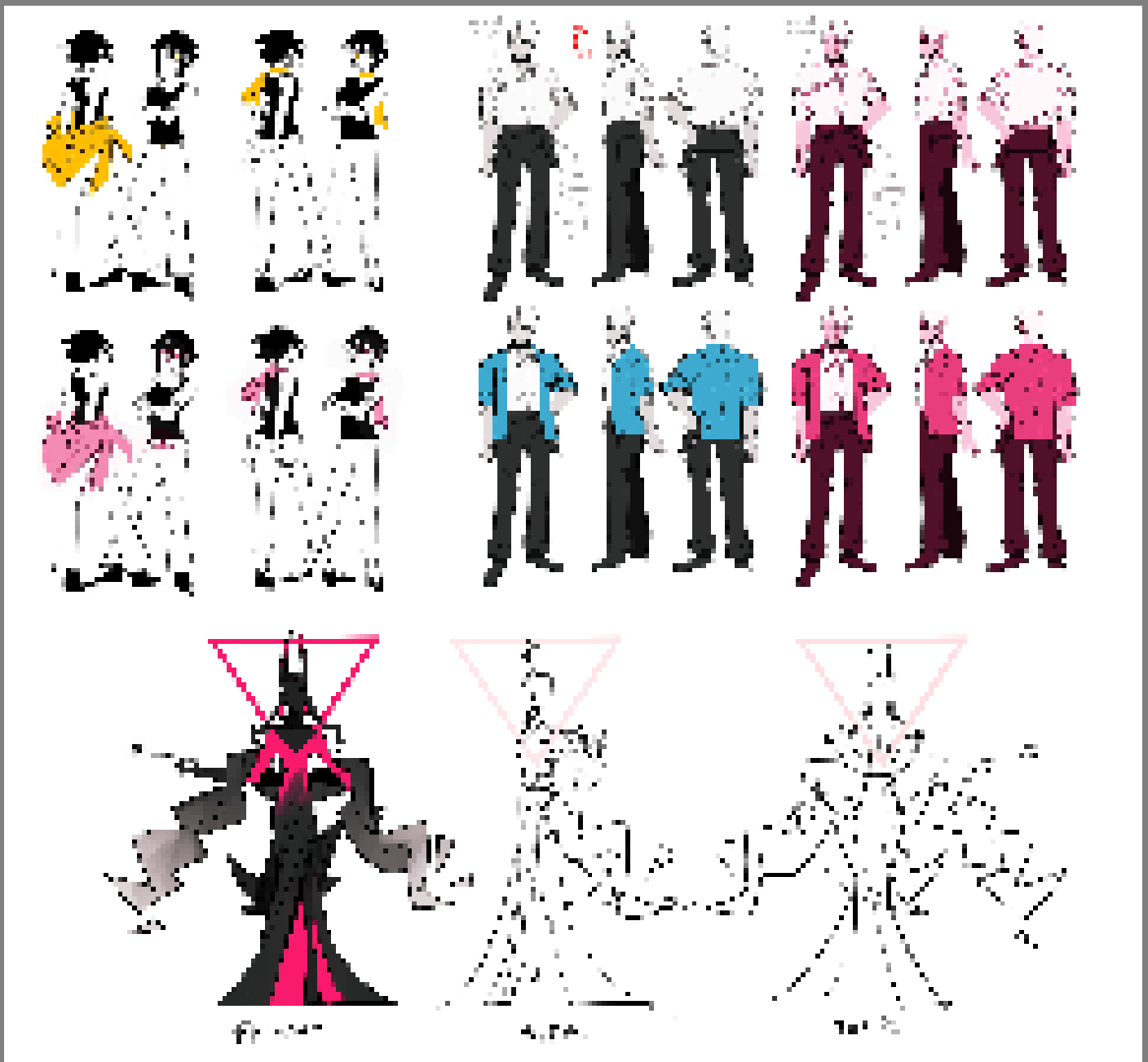


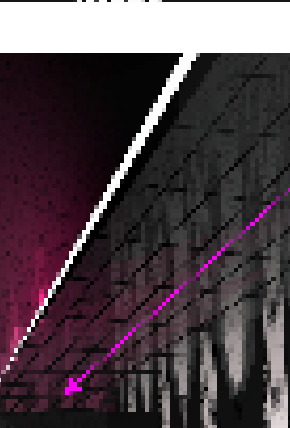
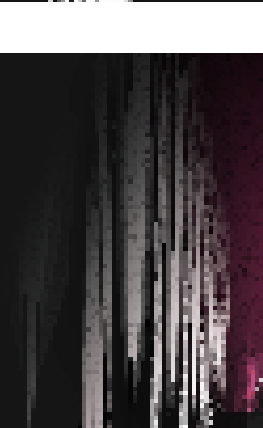
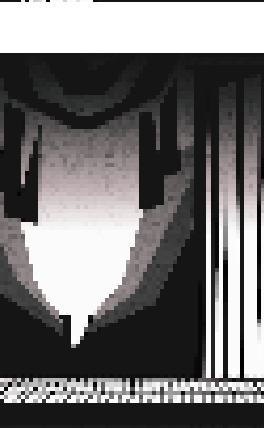
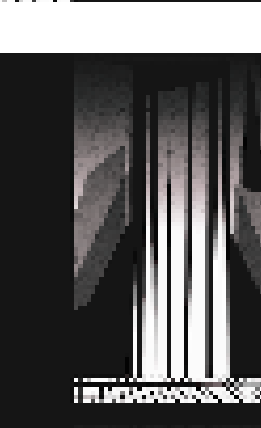
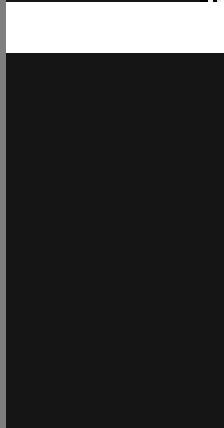
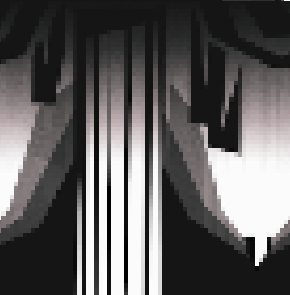
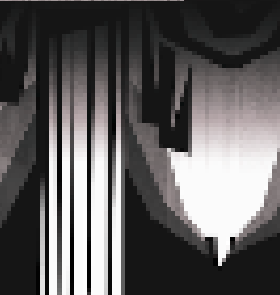
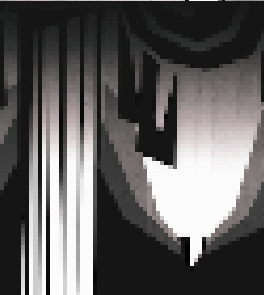
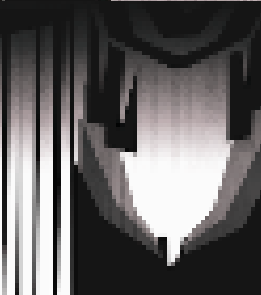
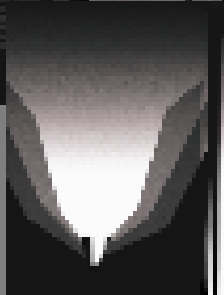
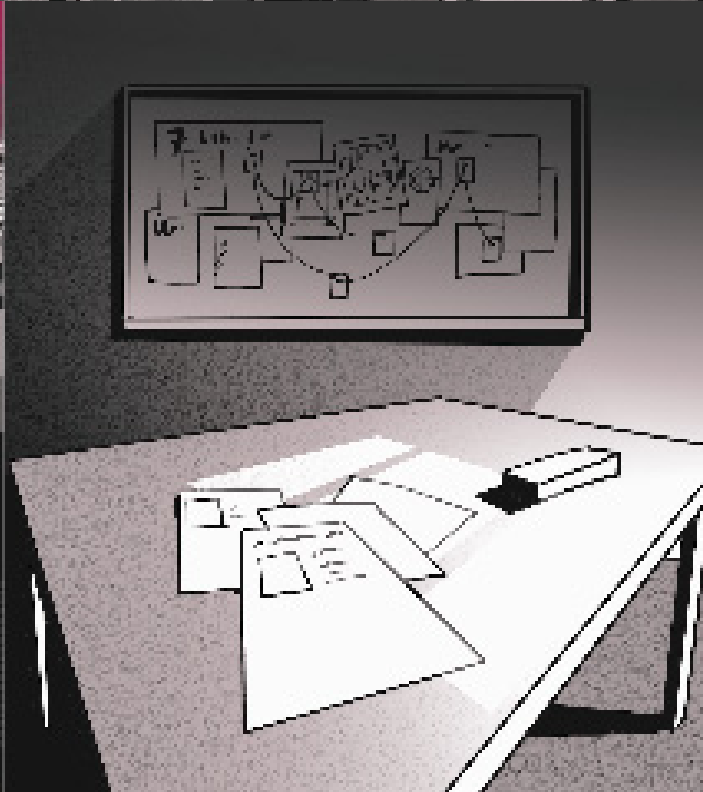
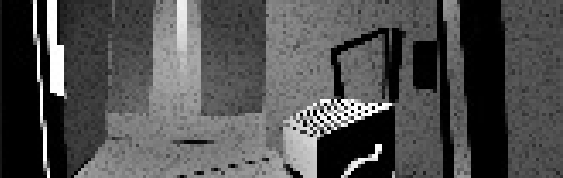
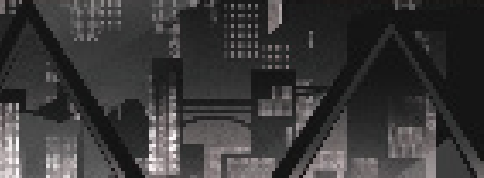
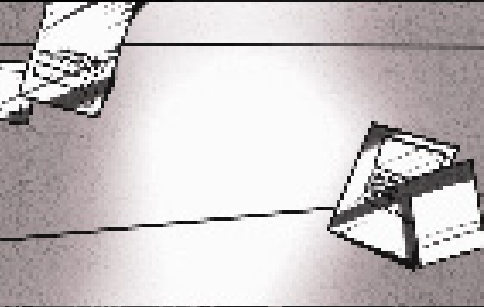
# MusicVideo Project

This is a music video name เพชรฆาตพายุนางฟ้า  
by Lomonic. This is a group project  
there are Subhanut, Nuthsalizar, and me.  
Three of us made this video in animation  
project in commde year three.



# Character Design

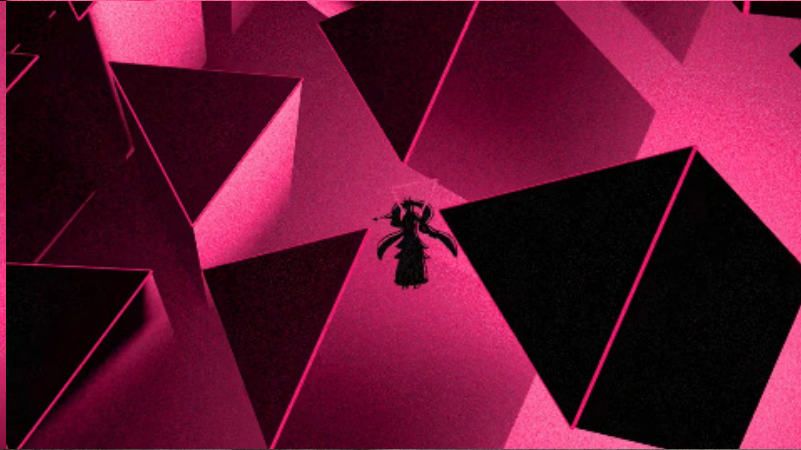
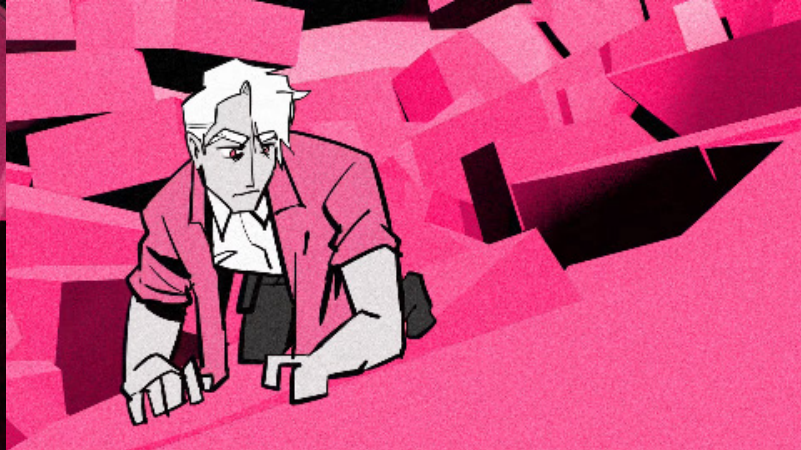
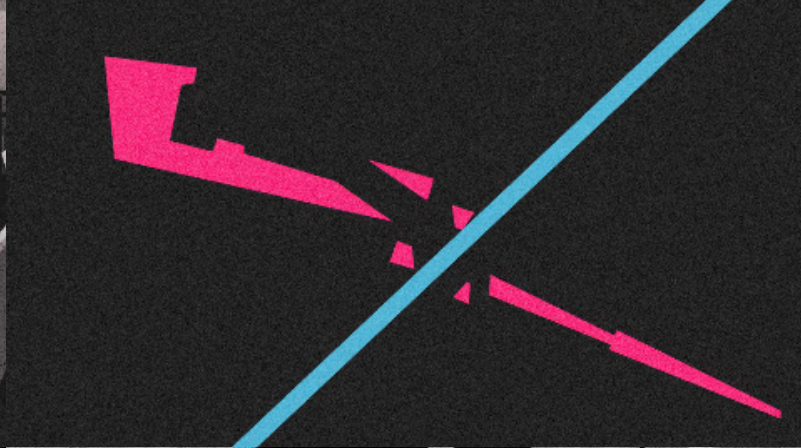






# Screen Shots





**Link V**

<https://www.youtube.com>

# Video

[h/watch?v=XaIDH8Oi-2o](#)

## Obana Unagi

11:30-13:30  
16:00-19:30



5-12-20-1 Minamicho, Ankawa City, Tokyo 118-0001

### About

Although there are many Unagi restaurants in Japan, I would choose this restaurant for the easy access from our office to the street and the way they cooked the meat based on traditional features, the thickness and the softness, it melts in your mouth.

This Restaurant is an unagi restaurant that got a great review. Very few Unagi restaurant received one and this place is very recommended. This place is very popular and many people lined up for hours to eat at this place.

### NOTE

Arrive early to avoid crowded lines. We should be there 1 hour before they open around 11:30 to make sure that we are the first group. If 20 people in that group after that they will do another group.



## OBANA UNAGI MENU

### YAKITORI

This menu is a chicken steak with special glaze on it. The taste is unlike other chicken. It is well grilled and smells wonderful.



### UNAGI

This is an omote wrapped with unagi or eels. It is very soft and chewy and smells really good.



### UNAJI

This menu is an unagi don or unagi on rice and the unagi is grilled. This menu separates the sauce and the customer can pour the sauce for themselves.



### KABAYAKI

This menu is an unagi grilled with soft and tender with a special sauce and there is unagi for the menu too, the size of the unagi is very big.



### SHIRAYAKI

This menu is another best seller and it is called shirayaki, the menu is unagi grilled on rice but does with the sauce already.

## NAKAMURA TOKICHI

Tea Shop 10:00-17:30  
Cafe 10:00-17:30



1100-0861 Tokyo, Chuo City, Ginza 8 Chome-10-1 B1F/A SIX 4F

### About

Once of the oldest Matcha in Japan that opened its business in 1870. The shop offers variety of matcha menus such as matcha drink, matcha and bean cake, bread, cake and etc. The shop is decorated in a traditional style with a beautiful Japanese garden.

Nakamura Tokichi has carefully selected a variety of precious Japanese teas to develop unique recipes of delicious desserts, allowing their customers to experience the remarkably delicate taste of Japanese tea. Apart from dining service, Nakamura Tokichi also offers different beverages, delight and gifts from their shops to tea lovers.

### NOTE

Nakamura is a green tea shop in Japan. They change green tea in to form of dessert to make it easy to eat, but it might be bitter for buyers who never eat.



## NAKAMURA MENU



### WARABIMOCCHI

This is a soft and sticky food. It is served in many flavors but matcha green tea is one of the extraordinary odor and taste.

### MARUTO PARFAIT

This parfait have many layers and contains different ingredients which are made with matcha, milk, bean, etc.



### CHA SOBA

The matcha sauce is made from flour and green tea, this is eaten with wasabi and sauce, there is also special for married union.



### MATCHA JELLY

Matcha jelly is a green, low pH jelly filled with many other ingredients such as matcha, red bean paste and jelly.

## KIMURAYA NO PAN

10:00-21:00  
MON-SUN



104-8212 Tokyo, Chuo City, Ginza, 4 Chome-9-16

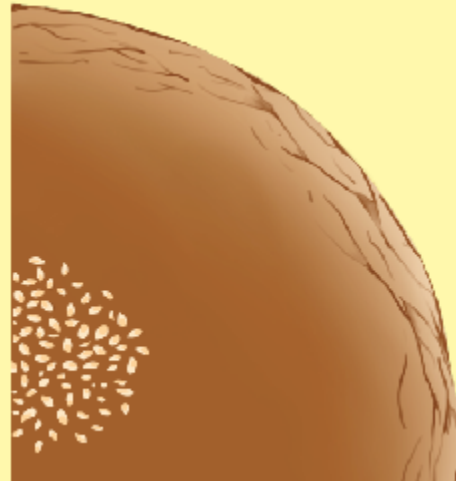
### About

190 years old shop with its original taste of breads. What make this shop special is that the breads are made with sake fermented yeast. The shop has 4 floors in which first floor is bakery, second is coffee, third is Italian food and internet (book store).

Kimuraya's head store in Ginza does not only sell the breads on the signboard outside, they also have jam-filled breads, and dairy breads, amongst countless types of breads lined up on the shelves.

### NOTE

During Kimuraya has opened for 190 years, it makes a signature quite rare. We should go after they done a new pan is hot. It is hot.



## KIMURAYA MENU

### SAKURA

This red bean paste bread is the signature menu of the bakery. To buy this bread, you have to come very early when the shop opens as it sells out very fast.



### OGURA

This menu is the no.2 best-selling bread of the restaurant. The red bean paste is very thick but chewy and soft.



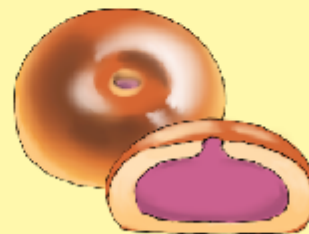
### KURI KABOCHA

This shop sells seasonal limited products. The menu uses chestnut and pumpkin and sells during spring seasons.



### STRAWBERRY

This menu is called strawberry melt. It is one of the top four menu at this bakery. It is made with fresh strawberry fruits and the taste is very sweet and chewy.



## SUSHI DAI

05:00-14:00  
MON-WED



16 Chome-5-1 Toyosu, Koto City, Tokyo 135-0061

### About

Sushi Dai became popular because they use a fish that they catch in the morning of a day. It makes their Sushi is fresh from the other. Because they use the fish that they find in morning, it makes their restaurant do not have a full menu. So, Omakase course is a solution of their problem.

The staff and the owner is so very friendly and it is a Japanese style sushi. We can always hear people who are talking and customers cheering and having fun. The seafood are very fresh and also they are affordable.

### NOTE

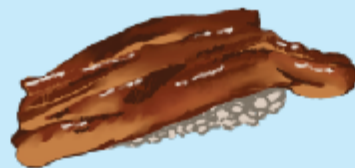
We usually waited for 4-5 hours at Sushi Dai. The waiting time for Sushi Dai could be pretty long, but it varies depending on day and time.



## SUSHI DAI MENU

### UNAGI

This is unagi sushi with the rice texture different from any other menu. The rice is more sour and taste good. Since it is



### EBI

this is a shrimp sushi, since it doesn't taste flavourful, the chef hides a wasabi in the rice and creates new taste. the shrimp is boiled



### SALMON

The salmon is very fresh and it have the layers of the fats in between each layer. the taste is very flavourful and nice.



### UNI

The uni is fresh from the sea and sweet and buttery. It taste very good when it is combined



### OTORO

The otoro contain a lot of layers and it is the best part of tuna. It is softer than other parts.





### **Buahuas 100th anniversary**

This is a project in my Commde year1. We builded a suite by inspiration from art work from Buahuas. We had one month to creating suite. We sparated in group of three to do this project. Me and member created a spiral suite inspirete by the movement of Ballet. Our goal is to make this suite support the movement in Ballet.



