

AUTHENTIC FLAVORS OF OSAKA AT KISSO JAPANESE RESTAURANT



The award-winning Kisso Japanese Restaurant welcomes another great chef who normally crafts his cuisine for discerning diners at the five-star Sheraton Miyako Hotel Osaka, for a stimulating guest season of his signature creations from Friday, July 21 to Sunday July 30 2017.

Presenting Mr. Masahiro Kayagasako, the hotel's Head Chef of Japanese Cuisine, and his team, who have made "Uemachi" one of the top restaurants in all of Japan.

Uemachi is renowned for channeling the grand Muromachi Era with its opulent Momoyama culture and for its traditional and contemporary Japanese dishes prepared with fresh, seasonal ingredients. Especially for Kisso, Master Chef Masahiro has curated a range of menus that embrace the true taste of Osaka. OSAKA Summer Keiseki dinner offers nine remarkable courses with multiple choices of each, including Intro Course, Soup, Sashimi, Warm Dishes, Grilled Dishes, Fried Dishes, Final Course, Rice, and Jelly/Sweets at THB 3,000++. Intros include Octopus with Mustard Vinegared Miso while sashimi offers the likes of six types including Fatty Tuna Meat and Sea Bream with Caviar. Not to mention grilled sea bass with Basil and Miso and Japanese Beef Filet Grilled with Koji Salt. Fried dishes such as Deep-fried small Sweetfish could be followed by Inari and Maki Sushi, before concluding with Soft Sweet Bean Jelly with Amaretto besides many more.

OSAKA Lunch Box Menu 1,200++ features Sashimi, Hors d'oeuvres, Warm Dishes, Middle Dishes, Rice, Soup, Jelly/Sweets. Consider the delights of Tuna with Grated Yam, Pike Conger Tomato Oil and Vinegar, and soft-simmered octopus among others.

Chef also offers several reasonably priced set lunch and dinner menus, among them the Kisso Bento Box at THB 1050 ++ for lunch and 7 kinds of sashimi at THB 1800 ++ for dinner.

Last but not least, explore chef's special OSAKA à la Carte menu of appetizers, 100% authentic Osaka specialties, and Wagashi Japanese sweets. From Vinegary Eel with Grated Yam to sea Urchin and Pike Conger in Steamed Egg Custard and from Pork, Shrimp, Squid, Shiitake Mushroom and Lotus Root Kushikatsu to Tofu made of Milk and Kudzu Powder with Brown Sugar Syrup it's like visiting Sheraton Miyako Hotel Osaka itself, only more local.

Maestro Masahiro began his career at another Westin – Westin Miyako Kyoto but has been developing his style in various top restaurants in Osaka since 1985. Among other distinctions he is a Grand Master of the highly ritualized Yamakage knife-wielding technique and created the menus for the Ise-Shima G7 Summit in 2016.

While observing the traditional craftsmanship of Japanese cuisine, Chef Masahiro is renowned for adding a touch of playfulness in his cooking. The ingredients he uses, including some not normally found in Japanese cuisine, are selected from all over Japan and beyond for their high quality and reputation. Always he strives to maximize the original flavor of each ingredient and achieve perfection with every dish.

Kisso is open for lunch daily from 12:00 to 14:30 hrs. and dinner 18:00 to 22:30 hrs. on the 8th floor of The Westin Grande Sukhumvit. For more information, please call 02 207 8000 or email kisso.bangkok@westin.com. Visit us on www.kissojapaneserestaurant.com and find us on www.facebook.com/kissobangkok