NEW ‘SEASON’S SPECIALTIES’ OMAKASE AT KISSO





Leave it up to Kisso Japanese Restaurant’s perfectionist chefs to pick prime selections of the tastiest treasures and turn them into something truly special for your dining pleasure.

Working with only the finest and freshest in-season ingredients from land and ocean, the keen team curates classic and creative, seafood, savory and sweet dishes that appear as artful as they taste irresistible.

Choose from two mouth-watering “Omakase” or “chef’s discretion” menus presenting six exquisitely composed dishes each.

PREMIUM OMAKASE 3,000 THB
Zensai Seasonal Japanese appetizer
Sashimi Fresh sliced raw fish (3 kinds)
Nimono Steamed dish
Sushi Assorted sushi (9 kinds)
Osuimomo Clear soup
Mizugashi Dessert

MINI OMAKASE 2,200 THB
Zensai Seasonal Japanese appetizer
Sashimi Fresh sliced raw fish (3 kinds)
Yakimono Grilled dish
Sushi Assorted sushi (5 kinds)
Osuimomo Clear soup
Mizugashi Dessert

Available for lunch and dinner every day. All conveniently located at 8th floor The Westin Grande

Sukhumvit Hotel, steps from BTS Asok and MRT Sukhumvit stations.

Kisso Japanese Restaurant is renowned for its complex Japanese flavors and captivating décor. Traditional and Western-style Tatami rooms featuring ikebana floral arrangements add to the enjoyment of every dining opportunity.

Kisso is open for lunch daily from 12:00 to 14:30 hrs. and dinner 18:00 to 22:30 hrs. On the 8th fl, 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