PRIME TIME FOR KINKI, ANKOU AND KAREI AT SEASON-CENTRIC KISSO JAPANESE RESTAURANT





Three delicious fishes are in focus at Kisso Japanese throughout this November and December and the specialist chefs have created two delectable dishes of each.
Kinki (rockfish), Ankou (monkfish) and Karei (flatfish) are prepared with flair for all Japanese food fans to get hooked on.

Sporting a fetching orange skin and cute proportions, kinki is exceptionally fatty and juicy, yielding an intense subtlety that's utterly delectable. Though not particularly beautiful to look at, Ankou, a traditional winter fish in Japanese cultures, tastes contrastingly exquisite. As for Karei, the white, almost transparent meat is very sweet and fatty, yet delicate and balanced.

Kinki is precisely prepared in three stimulating ways:
• Kinki Nitsuke – simmered whole rockfish with soy sauce
• Kinki Shioyaki – grilled rockfish with natural salt
With Ankou the chefs create:
• Kimo-taki Ankounabe Miso-jitate – monkfish miso hotpot, winter vegetables
• Ankou no Kata-age to Oroshi-Ponzu – deep-fried monkfish, grated Japanese radish and ponzu sauce
Karei inspires the chefs to cook :
• Karei no Tappuri Shouga Nistuke – simmered flatfish, ginger and soy sauce
• Karei no Kara-age Miso-chili sauce gake – fried flatfish, spicy miso and chili sauce

With over 25 years of establishment, the multi-award winning Kisso Japanese Restaurant specializes in exceptional dishes focusing on seasonal variations. Located on the 8th floor of The Westin Grande Sukhumvit, Bangkok, steps from BTS Asok and MRT Sukhumvit stations, each dish is created from prime imported ingredients, and delivered to the table with excellent service. All in a modern atmosphere that channels the elements and the "wabi-sabi" embrace of the beauty of imperfection.

Reservations are recommended.