

DEEP-SEA KINKI FISH AND PINE-FOREST-FRESH MATSUTAKE MUSHROOM



As ever embracing the spirit and particular produce of each season in Japanese cuisine, Kisso Japanese Restaurant focuses on a favorite fish and highly-prized mushroom for its November-December Season a la carte menu.

More specifically, the passionate chefs at the renowned restaurant take the finest, freshest Rockfish, aka Kinki, and spicy Matsutake Mushrooms as inspiration for a collection of dishes destined to delight the most discerning palates.

A bottom-dwelling fish found at depths of 200-500 meters, the succulent kinki is considered a luxury as only limited quantities are allowed to be caught. Sporting a fetching orange skin and cute proportions, it is exceptionally fatty and juicy among white fish, yielding an intense subtlety that's utterly delectable.

Every year between September and January, pickers scour pine forest undergrowth for matsutake mushrooms that Japanese diners not only prize for their spicy-like-cinnamon flavor but for their symbolism of fertility and happiness.

The Japanese rockfish is precisely prepared in three stimulating ways:

- Kinki Netsuke, Simmered whole kinki fish with soy sauce
- Kinki Yaki, Grilled marinated kinki fish
- Kinki Nabe, Hot pot kinki fish, hamakuri clam, prawns and vegetable

The Matsutake Mushroom is also offered in three styles:

- Matsutake Dobin, Matsutake mushroom, prawns and ginkgo soup
- Matsutake Yaki, Grilled matsutake mushroom with leek
- Matsutake Madai, Clear soup with matsutake mushroom, madai fish and Japanese taro

Celebrating 25 years of establishment this year, 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 in a modern atmosphere that channels the elements and the "wabi-sabi" embrace of the beauty of imperfection.

Reservations are recommended.