

Kisso Lights up the Season with Firefly Squid and Bamboo Shoot Specials

As ever indulging devotees of authentic Japanese cuisine with the culinary spirit of each season, Kisso is focusing on “Hotaru Ika” (firefly squid) and “Takenoko” (bamboo shoots) as its March-April inspirations.

They say that Firefly Squid is an acquired taste but the way Kisso creates cuisine with it makes the tiny delicacies a truly illuminating dining experience. So-called because of its fluorescent blue lights, a natural defense mechanism, it’s only available in spring and supply is mainly limited to Hokuriku, a small corner of Honshu.

Kisso’s special menu raises the tempo of temptation with Hotaruika Tempura, Hotaruika and Miso Vinaigrette, and Hotaruika Battleship Maki. The too-short bamboo shoot season is also upon us and Kisso is poised to make the most of the sweet, tender, tremendously nutritious grass (yes, grass!) while it lasts, steamed with seasoned rice, simmered with mountain vegetables, and tempura-style with spring vegetables.

Pleasures easily accessed at Kisso Japanese Restaurant, on the 8th floor of The Westin Grande Sukhumvit, Bangkok, steps from both MRT Sukhumvit and BTS Asok stations.

Settled into Kisso’s modern Japanese main dining room or one of its four private dining rooms, it’s the in-season way to relish the complex flavors and captivating décor for which the award-winning restaurant is renowned.

Bookings in advance at (66)(2) 207 8000 or Kisso.Bangkok@Westin.com