

SWEET SIGNS OF JAPANESE SUMMER TIME

Sea Urchin, Pacific Saury, and Ayu surface on top of Kisso menus



Three eagerly anticipated ingredients inspire the season-centric chefs at much-awarded KISSO Japanese Restaurant throughout the high summer months of July and August this year.

Fresh Sea Urchin, Japanese Pacific Saury, and Ayu Sweet Fish are assigned their own special section where each ingredient, now in its prime, is offered in irresistible traditional recipes.

Light, sweet and briny, Fresh Sea Urchin, or rather “uni”, the delectable edible part, is a rare treat in incredible demand at any time. And it doesn’t get any tastier than:

- Fresh Sea Urchin Sashimi In Shell
- Fresh Sea Urchin Rolled With Wagyu Beef
- Fresh Sea Urchin Tempura

The first beautifully bitter Fresh Japanese Pacific Saury of the annual season are always landed in early July, when they are also at their most appetizing. Kisso collects the pick of the catches and captures every iota of their unique flavor as:

- Pressed Sushi/Cured Japanese Pacific Saury
- Simmered Japanese Pacific Saury/Sweetened Soy Sauce
- Japanese Pacific Saury Sashimi

As Japanese as cherry blossom, Ayu are arguably the tastiest fresh water member of the salmon family. Their arrival in pristine streams round about now is another sure sign of summer in Japan. Kisso duly welcomes them in with:

- Charcoal Grilled Japanese Ayu Sweet Fish/Natural Salt
- Charcoal Grilled Japanese Ayu Sweet Fish/Leaf Bud Of Japanese Pepper & Miso Paste

Indulge in the season’s prime seafood specialties steps from BTS Asok and MRT Sukhumvit at level 7, The Westin Grande Sukhumvit, Bangkok, as Kisso yet again gets closest in Bangkok to the authentic experience of dining in Japan. All this plus its usual classic and creative Japanese indulgences, customary gracious service and authentic modern ambiance.

Served daily: lunch & dinner.