




THE NAME “KIKU,” INSPIRED BY THE
CHRYSANTHEMUM FLOWER, SYMBOLIZES
LONGEVITY AND SETS THE TONE FOR AN
EXQUISITE DINING EXPERIENCE.

KIKU OMAKASE IS A CULINARY HAVEN MASTERFULLY
CURATED BY JAPANESE CHEF NAKASEKO JUN,
BOASTING OVER 40 YEARS OF EXPERIENCE IN EDOMAE
CUISINE ACROSS JAPAN, SINGAPORE, AND BANGKOK.





AYAME

COURSE



AYAME COURSE

14 COURSES | THB 2,700++



APPETISER



SASHIMI
(4 KINDS)



GRILLED



STEAMED



SOUP



SUSHI
(5 PIECES)



DESSERT



ALL MENUS CHANGE MONTHLY, WITH SUBSTITUTIONS DUE TO SEASONAL AVAILABILITY.
ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.

SUZURAN
COURSE



SUZURAN COURSE

18 COURSES | THB 3,800++



APPETISER



SASHIMI

(5 KINDS)



FRIED



SIMMERED



GRILLED



STEAMED



SUSHI

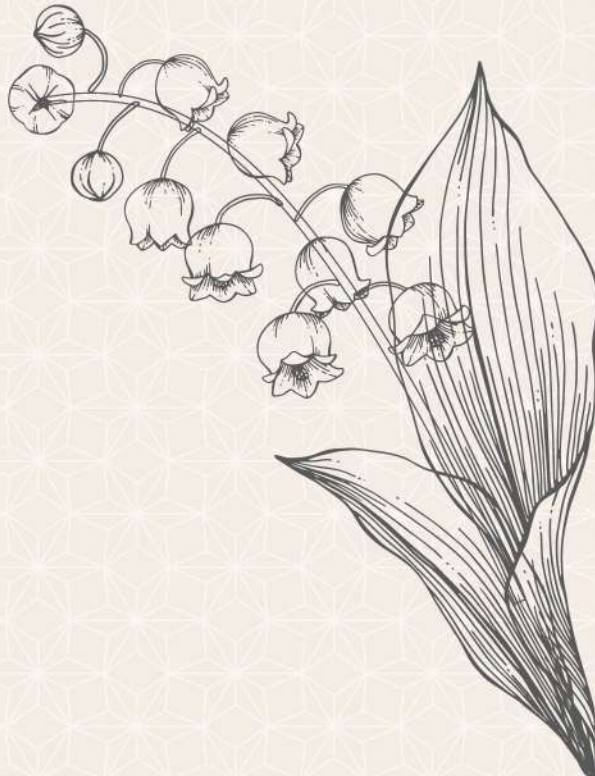
(6 PIECES)



SOUP



DESSERT



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KIKU

COURSE



KIKU COURSE

21 COURSES (SIGNATURE COURSE) | THB 4,900++

THE ADDITION OF A "HIRO" ITEM SERVED THREE WAYS

"HIRO" ITEMS ARE HIGH VALUE QUALITY ITEMS



APPETISER



SASHIMI

(5 KINDS)



FRIED



SIMMERED



GRILLED



STEAMED



SUSHI

(6 PIECES)



SOUP



DESSERT

