

AT KIKU OMAKASE, **CHEF KENJI** PRESENTS  
A REFINED MODERN CONTEMPORARY STYLE THAT  
SEAMLESSLY BLENDS THE ELEGANCE OF TRADITIONAL  
EDOMAE CUISINE WITH INNOVATIVE FLAIR.  
EACH MENU IS CRAFTED WITH DEEP RESPECT  
FOR TIME-HONOURED TECHNIQUES WHILE  
EMBRACING CREATIVE EVOLUTION.

PREMIUM SEASONAL INGREDIENTS, FLOWN IN FRESH  
FROM JAPAN'S COASTAL WATERS, ARE DELICATELY  
PREPARED USING ADVANCED TECHNIQUES  
THAT HIGHLIGHT THEIR NATURAL ESSENCE.





# AYAME

## COURSE



# AYAME COURSE

14 COURSES | THB 2,700++



APPETISER



SASHIMI  
(2 KINDS)



STEAMED



SUSHI  
(5 PIECES)



NAMA



GRILLED



FRIED



SOUP



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

(3 KINDS)



STEAMED



SUSHI

(6 PIECES)



NAMA



GRILLED



FRIED



BITE



POACHED



SOUP



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.

# 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



HIRO



SASHIMI

(3 KINDS)



STEAMED



SUSHI

(7 PIECES)



NAMA



HIRO



GRILLED



HIRO



BITE



WAGYU



POACHED



SOUP



DESSERT



