



KISSO

青左右

Birthdays • Anniversaries • Private Gatherings

CELEBRATE YOUR WAY

A celebration that feels entirely your own. Kisso brings together refined Japanese cuisine and thoughtful details for private dining experience, designed for sharing, celebrating intimate milestones and memories that last beyond the table.



PREMIUM PACKAGE

THB 5,999++ per package (for up to 4 persons)

INCLUSION

A bottle of sparkling wine or wine • Use of private room with decoration • Polaroid camera with complimentary films
• 1 pound birthday cake

APPETIZERS

A4 Australian Wagyu tataki

Sliced A4 Australian Wagyu beef seared with onion

Maguro no yukke ontama zoe

Sustainable bluefin tuna diced with red chili paste and herbs served with soft boiled egg

SASHIMI

Nana shu moriawase

Seven kinds of sashimi

SUSHI ROLL

California rolls

Avocado, prawns, crab stick, sweet omelet, cucumber and mayonnaise topped with flying fish roe

MAIN DISHES / served with miso soup and garlic rice

Mutsu no sumibi yaki, shio or teriyaki

Sustainable snow fish with natural salt or teriyaki sauce served with boiled vegetables

Kurobuta no sumibi yaki

Kurobuta pork served with pan fried vegetables

DESSERTS

Matcha kintoki

Green tea ice cream topped with red bean past

*Terms & Conditions applied





VIP PACKAGE

THB 7,999++ per package (for up to 4 persons)

INCLUSION

A bottle of sparkling wine or wine • Use of private room with decoration • Polaroid camera with complimentary films
• 1 pound birthday cake

APPETIZERS

A4 Australian Wagyu tataki

Sliced A4 Australian Wagyu beef seared with onion

Sunomono moriawase

Hokkaido scallop, surf clam, boiled prawn, eel and mackerel in vinegar sauce

SASHIMI

Tokusen sashimi moriawase

Assorted premium sashimi

SUSHI ROLL

Spicy salmon roll

Sustainable salmon sashimi, avocado, spicy mayonnaise sauce topped with pickled wasabi and salmon roe

MAIN DISHES / served with miso soup and garlic rice

A4 Australian Wagyu sumibi yaki

A4 Australian Wagyu beef served with pan fried vegetables

Mutsu no sumibi yaki, shio or teriyaki

Sustainable snow fish with natural salt or teriyaki sauce served with boiled vegetables

Tori momoniku no sumibi yaki

Chicken thighs served with pan fried vegetables

DESSERTS

Mochi ice cream

Three kinds of flavored rice cake ice cream

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A SETTING OF YOUR OWN

Choose the atmosphere that suits the occasion.



WESTERN STYLE

Sakura / Momo • Table and chairs



JAPANESE STYLE

Ume / Hagi • Tatami seating

MINIMUM SPEND PRIVATE ROOM WITH MAXIMUM CAPACITY – BASED ON A 2 HOURS EVENT

Private Room	Maximum Seating Capacity	Minimum Spend – Lunch	Minimum Spend – Dinner
Full Restaurant (Includes all private dining rooms)	110	THB 130,000 net	THB 150,000 net
Sakura Room / Western style (Table and chairs)	10	THB 5,000 net	THB 7,000 net
Momo Room / Western style (Table and chairs)	10	THB 5,000 net	THB 7,000 net
Ume Room / Japanese style (Tatami)	10	THB 5,000 net	THB 7,000 net
Hagi Room / Japanese style (Tatami)	10	THB 5,000 net	THB 7,000 net
Combined Tatami Rooms (Ume and Hagi)	25	THB 11,000 net	THB 15,000 net

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COMPLETE THE OCCASION

Indulge yourself and your loved ones with selected beverage inclusion.

PACKAGE	DETAILS	1 hour / person	2 hours / person
1	Chang draft Shochu Blended Scotch whisky Selected white and red wine Soft drink Fruit juice	THB 800++	THB 1,490++
2	Chang draft Shochu Soft drink Fruit juice	THB 600++	THB 1,290++
3	Chang draft	THB 500++	THB 790++
4	Asahi draft	THB 600++	THB 950++

***No additional discount applicable**

Terms & Conditions:

- Full Restaurant (Includes all private dining rooms) can accommodate up to 110 guests with a minimum spend of THB 130,000 net for lunch and THB 150,000 net for dinner
- Minimum spend of THB 5,000 net after discount is required for lunch, and THB 7,000 net after discount for dinner.
- Additional charge of THB 1,500++ per person for premium package and THB 2,000++ per person for VIP package
- Advance notice is required, minimum 24-hour reservation required for custom cake & décor.
- Children up to 10 years old dine free of charge, and children aged 11–12 receive a 50% discount on the additional price.
- Our private dining rooms are set up in Japanese Tatami style can accommodate from 6 persons up to 25 persons.
- Our private dining rooms are set up in Western style (Table and chairs), can accommodate from 6 persons up to 10 persons.

THE WESTIN

GRANDE SUKHUMVIT

BANGKOK



KISSO JAPANESE RESTAURANT, LEVEL 8

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