



味和心日々加減技は包魂

Chef Takagi Kazuo



The award-winning Kinu by Takagi offers a refined expression of Kyoto-style Kaiseki, where each course unfolds with seasonality, precision and quiet artistry. Chef Takagi Kazuo, chef owner of the two Michelin starred Kyoto Cuisine Takagi, was the first to introduce this traditional style of *Kyo-ryori* to Bangkok. His cuisine is thoughtful and expressive, shaped by the cultures and seasons of both Japan and Thailand. Each dish is delicately composed, pairing the finest Japanese produce with carefully chosen Thai ingredients. Set within an intimate 10-seat space, Kinu by Takagi is a quiet celebration of technique, flavour, and the enduring artistry of kaiseki. Let our chefs guide you on a journey through Kyoto's culinary heritage one that unfolds with grace, nuance, and a deep sense of place.

Kinu by Takagi で、洗練された京懐石料理をお楽しみ下さい。

神戸にあるミシュラン 2 つ星の京都料理 たかぎ のオーナーシェフである高木一雄氏は、本格的京料理をタイのバンコクに開店させました。高木シェフの料理は、日本とタイの季節と文化を調和させた、繊細で表現力豊かな構成です。この融合には、タイの食材と最高級の日本の食材が使用されています。エレガントな日本の高級ダイニング体験を提供するだけでなく、懐石料理の象徴である洗練された料理のテクニックと技能を披露します。シェフがお客様を京料理の旅にご案内します。

Chef Takagi Kazuo, Chef Consultant

Chef Takagi's passion for the culinary arts began early. By the age of three, He was already drawn to the kitchen, quietly observing his parents and grandparents as they cooked, His grandfather a respected chef in Tokyo, left a lasting impression one that would shape his path for decades to come.

Today, as chef-owner of the two-Michelin-starred Kyoto Cuisine Takagi, he remains deeply committed to preserving the spirit of traditional Kyoto cuisine.

Known for its precision, elegance, and refined service, this style called *Kyo-ryori* is considered rare even in Japan, owing to its complexity and cultural depth.

弊社のシェフコンサルタントである高木一雄シェフは、幼い頃から料理人になることを夢見ていました。3歳の頃からキッチンに身を投じ、両親や祖父母の仕事ぶりを間近で観察していました。東京で有名なシェフだった祖父は、彼の料理の道に消えることのない足跡を残しました。

現在、ミシュラン2つ星の京料理「高木」のシェフ兼オーナーとして、高木一雄シェフは世界中で日本料理の技術と文化継承と普及に尽力しています。

Chef Hiroshi Shimada, Chef de Cuisine

Chef Hiroshi Shimada began his culinary journey in 1989 at Kyoto's Wakuden A restaurant celebrated for its devotion to kaiseki. For more than a decade, he honed his skills with quiet discipline, developing a deep appreciation for tradition and precision. He later served as Head Chef at the three-Michelin-starred Azabu Yukimura in Tokyo, before opening his own restaurant in Ginza, where his refined style and thoughtful cooking quickly drew a devoted following.

Chef Shimada's career has also taken him beyond Japan, with experience across the United States and Asia. At Kinu by Takagi, he brings this depth of knowledge and cultural sensitivity to every dish rooted in Kyoto's culinary heritage and guided restraint.

島田 博司シェフは、1989年に京都の料亭和久傳で料理の道を歩み始めました。10年にわたって技術を磨いた後東京のミシュラン3つ星レストラン、麻布幸村の料理長を務め、同様にミシュラン3つ星獲得に重要な役割を果たしました。

また、東京銀座に自身のレストランをオープンし、お客様が行列を作るレストランを築き、ビジネスを成功に導きました。その後も島田シェフは常に視野を広げようと努力してきました。成長のための多様な機会を受け入れ、国境を越えて冒険し、米国やさまざまなアジア諸国での専門的な取り組みを通じて専門知識を磨きました。

Honouring the traditions of Kyoto, the chef presents a refined *Kyo-ryori* degustation menu shaped by the spirit of the seasons.

先付 *Sakizuke*

アスパラ豆腐、車海老、蛇目胡瓜 *Asparagus tofu with Japanese prawn and*
しめじみじんこ揚げ、雲丹 *Cucumber, crispy shimeji mushroom with*
美味出汁ゼリー *Rice puff, sea urchin, and dashi jelly.*

椀盛 *Wanmori*

金目鯛 炭火焼き、キャビア、玉子豆腐 *Charcoal-grilled kinmedai*
野菜、カフィアライム *(Golden eye snapper) with caviar, egg tofu,*
Seasonal vegetables, and kaffir lime.

造り *Tsukuri*

その日の魚、あしらい *Chef's daily selection of fresh sashimi.*

八寸 *Hassun*

粽寿司、矢羽蓮根 *Chimaki sushi wrapped in bamboo leaf,*
ワカメと帆立の酢ゼリー *Arrow-patterned lotus root, wakame seaweed*
そら豆蜜煮、白身魚の鳴門揚げ *and scallop in vinegared jelly, sweet simmered*
broad beans and deep-fried white fish
wrapped in nori.

合肴 *Aizakana*

鮑と季節の野菜 肝ソース ほじそ *Steamed abalone with seasonal vegetables and*
Abalone liver sauce, garnished with hojiso.

Please inform us of any dietary requirements or allergies our chefs will be happy to assist.

An elegant *Kyo-ryori* degustation menu, crafted with care and inspired by the seasons of Kyoto.

焼物 *Yakimono*

和牛照り焼き、落、揚げタロ芋 *Charcoal-grilled A5 Wagyu beef with Butterbur and deep-fried taro.*

焚合 *Takiawase*

牡蠣 あられ揚げ、おろしあん *Deep-fried Japanese oyster in rice cracker*
枝豆、マイクロリーフ *coating with grated radish sauce*
Maitake mushroom, and microgreens.

御飯 *Gohan*

タコ飯、あさつき、赤出し、香の物 *Octopus rice with egg, edamame, and chives*
served with red miso soup and pickles.

デザート *Dessert*

メロン *Seasonal Japanese melon.*

菓子 *Kashi*

季節の大福 抹茶 *Daifuku with sweet red bean and seasonal*
fruit wrapped in rice cake, served with
Matcha green tea.

THB 8,000 per person

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All prices are in Thai Baht and are subject to 10% service charge and applicable government tax.