

K I G O

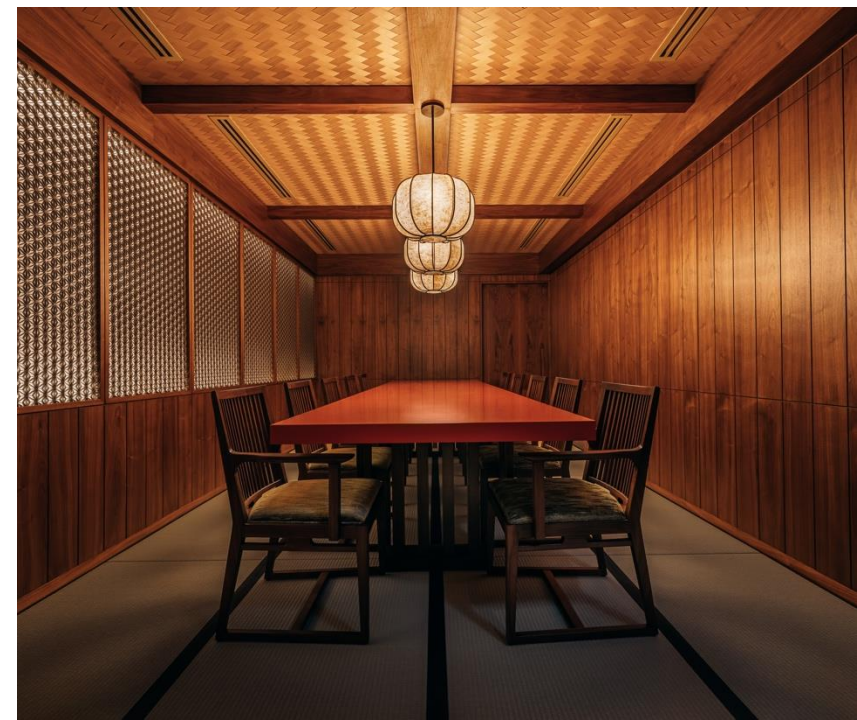
KIGO is a celebration of seasons —
an omakase and kaiseki journey where each fleeting
moment is crafted to linger in memory.

Led by Head Chef Akinori Tanigawa, every course reflects the ever-changing rhythm of nature, embodying the spirit of *mono no aware* — a profound appreciation for the ephemeral beauty found in each season. From the first delicate bite to the final warming sip of matcha, every element is designed to honor this poetic transience.

Nestled within the quiet sophistication of the Aji stone counter and bathed in soft, inviting light, KIGO offers a sanctuary where time gently slows and true connection unfolds. The experience here is one of mindful presence, where guests are invited to savor not just the food, but the subtle shifts of season and mood that shape the journey.

For those seeking a more intimate encounter, KIGO's private dining room provides a secluded space to enjoy the same masterful storytelling, enveloped in a calm and exclusive atmosphere.







Sushi Counter



CAPACITY

12 seats

- 6 counter seatings
- 6 chef's table seatings



DINING OPTIONS

Sushi Omakase Menu



EXPERIENCE HOURS

2.5 hours experience



MUSIC

Bespoke seasonal sound collection

[VIEW MENU](#)

Kaiseki Dining Room



CAPACITY

22 seats

- 4 round tables of 4 guests
- 1 round table of 6 guests



DINING OPTIONS

Kaiseki Tasting Menu



EXPERIENCE HOURS

2.5 hours experience



MUSIC

Bespoke seasonal sound collection

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Private Dining Room



CAPACITY

10 seats



DINING OPTIONS

- Kaiseki Course Menu
- Sushi Omakase Menu

Minimum Spend Applies



EXPERIENCE HOURS

Customizable as per your request



MUSIC

Bespoke seasonal sound collection

ENQUIRE NOW



K I G O

BEGIN YOUR SEASONAL JOURNEY WITH US.

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