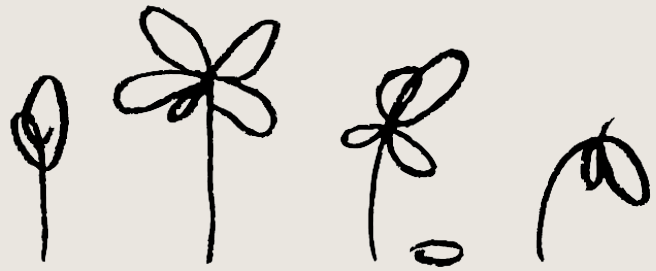


K I G O

PRIVATE DINING EVENTS

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

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

EXPERIENCE HOURS
2.5 hours experience

MUSIC
Bespoke seasonal sound collection

VIEW MENU

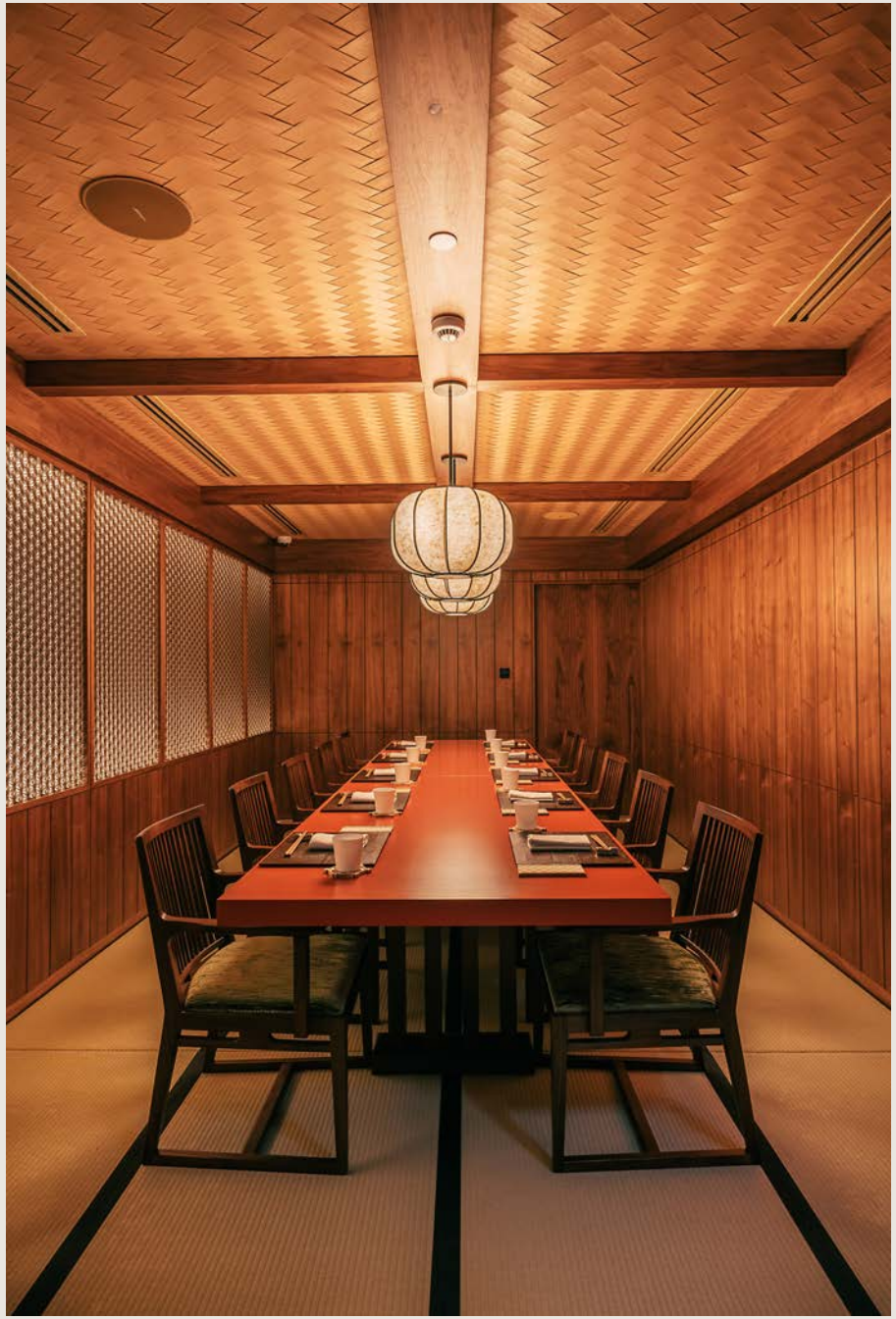
PRIVATE DINING ROOM

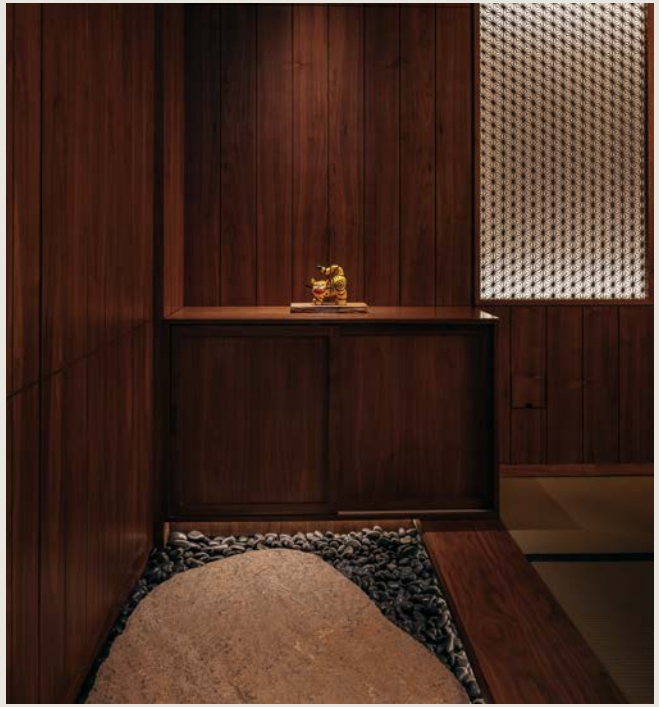
CAPACITY
10 seats

EXPERIENCE HOURS
Customizable as per your request

MUSIC
Bespoke seasonal sound collection

ENQUIRE NOW





MENU

FLOOR PLAN

KITCHEN COUNTER
12m2
DINING AREA
PRIVATE
DRINING ROOM
DRINK STATION

K I G O

BEGIN YOUR SEASONAL JOURNEY WITH US.

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