



**MEDIA RELEASE
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PARTAKE IN A CONTEMPORARY OMAKASE EXPERIENCE AT KISSAJIN

Les Amis Group's latest J-concept is convivial, fun and inspired by Japanese culture, festivals and the spirit of the 'kissaten'



A game of yoyo-tsuri

SINGAPORE, 10 October 2022 – Les Amis Group's latest addition to its stellar portfolio of restaurants is **Kissajin** at Shaw Centre. Located next to premium omakase sister establishment *Jinhonten*, it joins the ranks of Japanese brands in the esteemed restaurant group including the likes of *Wagyu Jin*, *Jinjo*, *Tenjin* and *Sushi Jin*.

A nod to the 'kissaten'; traditional tea and coffee houses that are a distinct and inimitable part of Japanese culture, Kissajin embraces a similar endeavouring 'genki' or spirit – one that bridges and preserves past and present, modern and tradition – this is reflected in the menu brimming with familiar flavours showcased in refreshing and novel ways.

Also drawing inspiration from the rich Japanese culture and festivals, Kissajin is where soul-satisfying vibes and revelry is part of the dining experience. For example, customers can try their hand at *yoyo tsuri* – a game commonly played at festivals where water balloons are fished out from a tub of water using a hook and a string. At Kissajin, customers can partake in some fun themselves, hooking up a

balloon that is popped over a bowl to reveal a smooth orb of *Goma Tofu* – this is served with a zesty yuzu dressing.

Certain courses are served to the table using an ‘okamochi’ – a three-tier box traditionally used to deliver food from door to door. In the background, 80s J-pop tunes inject a whimsical vibe as diners are ‘transported’ to Japan’s famous *Matsuri* festivals and the bustling streets of Shibuya, Harajuku and beyond.

Together, these complementary elements make Kissajin a trendsetting and creative omakase concept that is truly one of a kind.

THE OMAKASE MENU

Headed by Chef Ryo Yamaguchi alongside Executive Chef Makoto Saito, Kissajin proffers an experiential menu comprising a series of beautifully-presented courses – many of which are a riff on Japanese comfort foods that evoke a sense of nostalgia and carefree fun.

There is one specially-curated omakase menu each for lunch and dinner (\$68++ for seven-course lunch and \$98++ for eight-course dinner) and the menu is refreshed quarterly to highlight prime seasonal produce.

Here are some examples of dishes that diners can expect at Kissajin.



Appetiser

To start, five vibrant petite *Appetisers* that pique the palate are recommended to be savoured from the lightest to heaviest in flavour. Tuck into a delicate seaweed *Konjac* brushed with a tangy miso mustard sauce, *Tazuna Sushi* of finely-pounded vinegared tamago roll crowned with seasonal fish, a

tender and briny *Smoked Scallop* full of *umami*, followed by a crisp nugget of charcoal-battered *Karage*, and an exquisite persimmon-shaped and red bean-filled Mochi – a surprising sweet note.



L-R: Egg and Pork Sando, Sashimi

A 'kissaten' staple that is still trending today, the Japanese *Sando* here comprises a duo of crumbed and deep-fried tamago and pork katsu sandwiched between toasted bread slicked with wasabi mayo. Depending on the time of year, the simple pleasure of *Chawanmushi* or silky steamed egg custard may be studded with mushrooms such as shiitake, enoki and *eringi*.

Only available on the dinner menu, a course of three exceptional types of *Sashimi* is the epitome of unadulterated flavours of the season's most pristine catch.

A grilled dish signifies the halfway point of the meal. For lunch, a generous slab of *Salmon* fillet is expertly grilled with a caramelised char around the edges. Come dinner time, a buttery-fleshed *Kagoshima Wagyu* is impeccably paired with condiments such as yakiniku sauce and kimchi which enhance the flavour of the prized meat.



L-R: Fried Prawn, Prawn Tempura

A fried dish follows. Diners can expect items such as *Fried Prawn* served with shredded cabbage in a sesame dressing and *nanban* sauce for dipping; or a *Prawn Tempura* with yam, battered king crab and Japanese fish cake complemented by a luscious gravy that cloaks the ingredients perfectly.



L-R: Wagyu Curry, Kagoshima Wagyu Inaniwa Udon

The final savoury course is either a satisfying *Rice* or *Noodle* dish. Mouth-watering iterations include an indulgent homemade Japanese curry served with succulent slices of Kagoshima Wagyu, or Inaniwa udon – thin udon noodles steeped in a piping hot broth that boasts tangy notes and a hint of spice from *shichimi togarashi* – thin wagyu beef slices are also gently poached in this robust broth.



Cream Anmitsu

For a befitting sweet finale, the revered traditional chilled dessert of *anmitsu* takes centre stage. Currently, Chef Ryo's rendition is a delightful *Cream Anmitsu* with dainty cubes of jelly, sweet azuki bean paste, a variety of seasonal fruits and rich cream laced with brown sugar syrup.

HANDCRAFTED JAPANESE BEVERAGES

A mainstay on the menus of 'kissatens', vibrant-hued *Cream Sodas* are a taste of nostalgia. At Kissajin, diners can choose from *Melon*, *Banana* and *Strawberry*, and each is served in a tall glass with a scoop of ice cream. Flavoured Sodas, sans ice-cream, is also available. An inventive line-up of tipples spanning Japanese beer-based cocktails to sake mojitos, as well as a fine list of sake offer more options.

THE INTERIOR

The space at Kissajin is characterised by a layered palette of browns and greys with a touch of shimmering gold on the curved wall etched with swirls reminiscent of a zen garden. In addition, the atmospheric interior is framed by traditional wall panels with rice paper-acrylic frames, providing a sophisticated aesthetic as diffused rays of light pass through.

Note to editors:

- All prices are subject to 10% service charge and prevailing GST.
- High-res images of dishes and the interior of Kissajin are available upon request via email.

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ABOUT LES AMIS GROUP

From a single establishment, Les Amis Group has gone from strength to strength, capitalising on its commitment to quality in food, wine and service to venture into other cuisine styles and concepts. Today, Les Amis Group has 25 concepts and over 30 restaurants across Singapore, and multiple overseas concepts including joint ventures and franchises in Hong Kong, Myanmar, Vietnam and Indonesia with more expansion plans in the pipeline. With award-winning concepts ranging from high-end French cuisine, to various Japanese restaurants and midmarket concepts – such as Italian pizzas, Vietnamese noodles and authentic French bistro dining. Les Amis Group is undisputedly one of Singapore’s most diverse, influential and well-respected restaurant groups.

FACT SHEET

Name of Restaurant	Kissajin
Location	1 Scotts Road, #01-11, Shaw Centre, Singapore 288208
Operating Hours	12 noon to 3pm (last order at 2pm), 6pm – 10:30pm (last order at 9pm), daily
Reservation Number	9635 0963
Reservation Email	kissajin@lesamisgroup.com.sg
Seating Capacity	50
Website & Reservations	https://www.kissajin.com.sg/
Facebook Instagram	@Kissajin.sg
Hashtag	#Kissajin
Head Chef	Ryo Yamaguchi
Executive Chef	Makoto Saito