



FACT SHEET



Address: 29 Scotts Road, Singapore 228224

Opening Hours: Monday to Friday: 12.00pm – 2.00pm (Lunch)
Monday to Saturday: 6:30pm – 10:30pm (Dinner)
Last Order at 9:30pm
Sunday – Closed

Website: www.ki-sho.com.sg



Concept: Meaning “aristocratic craftsmanship”, Ki-sho 葵匠 reflects a value deeply ingrained in every aspect of the dining journey we intend for our guests. From the architecture of the building and the vessels that contain the food, right down to the seasonally inspired ingredients you savour and the sake you sip, Ki-sho 葵匠 is a culinary showcase for Japanese artisanship delivered with omotenashi.



Interior: Set in a heritage black-and-white bungalow along Scotts Road that once served as a residence for colonial era civil servants, Ki-sho 葵匠 offers a kappo-style dining room with an L-shaped hinoki wood counter that sits 11 guests. Additionally, two dining rooms – for eight and 12 guests respectively - on the upper deck offer guests an exclusive space to dine in complete privacy.



Chef: A native of Kyoto, Chef Hamamoto schooled at the Kyoto Culinary Art College by Taiwa Gakuen Education Inc., the city's only culinary school, and spent the early years of his career honing his kaiseki skill in the former Imperial capital of Japan. During this time, he apprenticed in several kaiseki institutions including Kichisen, which gained three stars in the Michelin Guide in 2014, and grew under the mentorship of Masahiro Nakata, the principal of Taiwa Gakuen Education Inc. By his mid-twenties, Chef Hamamoto's hunger for new skills saw him moving to Tokyo, where he spent more than a year learning the art of sushi making in Tsukiji market restaurants, and then further afield to Singapore where he joined Chef Tetsuya Wakuda's opening team at Waku Ghin, a two Michelin-starred restaurant in Singapore. It was during his time at Waku Ghin that Chef Hamamoto refined his Japanese culinary skill to an art. In 2013, he joined Ki-sho 葵匠 as Resident Chef where he serves modern kaiseki through a series of seasonally inspired omakase menus, each deeply rooted in Japan's rich culinary tradition. Barely a year after its opening, Ki-Sho 葵匠 was named one of Singapore's "Best New Restaurants" on CNN Travel.



Menu: 3 types of Seasonal Omakase Lunch Set Menu
2 types of Seasonal Omakase Dinner Set Menu

Lunch: Rosan/ Oribe - \$150++ per person
Taihaku - \$250++ onwards per person

Dinner: Aoi - \$300++ per person
Kai - \$450++ per person

****All prices exclude service charge and prevailing government taxes***

Beverage Prices: From \$63 per carafe (240ml)
From \$88 per bottle (720ml)
****Prices exclude service charge and prevailing government taxes***

Area: 340 sqm

Dress Code: Smart Casual

Modes of Payment: Cash and all major credit cards (VISA, MASTERCARD, AMEX, JCB)

Enquiries: Phone: 6733 5251
Email: ki-sho@chateautcc.com

Parking: Complimentary Parking and Valet parking services within the restaurants premises



CAPACITY		PRIVATE EVENT CAPACITY	
Sushi Counter	11 pax	Standing	Up to 40 pax
Sake Room	12 pax	Sitting	Up to 40 pax both levels
Private Room 1 (Level 2)	12 pax		
Private Room 2 & 3 (Level 3)	2-6 pax per room		

CHATEAU TCC OUTDOOR EVENT	
Standing	Up to 200 pax
Sitting	Up to 100 pax
Set Up	Tentage and banquet style set-up with options of cocktails / canapés or sit down course menu
Equipment	Audio and Visual equipment can be arranged upon request.

Day \ Restaurant	Minimum Spending for Exclusive Event Use	
	Lunch	Dinner
Monday - Thursday	Ki-Sho \$3500++	Ki-Sho \$8000++
Friday & Saturday	Ki-Sho \$5000++	Ki-Sho \$12,000++
Sunday		