



Press Release
For Immediate Release

ITA – DAKI – MAS at WHISK Creative Japanese Take on Modern Italian Flavors by Guest Chef Taku Tabuchi of S'accapau Tokyo

16 May 2018, Hong Kong: Progressive Italian flair honed across restaurants in Europe and brought back to the gourmet capital of Japan, Tokyo, makes accomplished Chef Taku Tabuchi stand in the limelight at his modernist restaurant S'accapau where a gleaming bar with original wines is the focal point. Coming to The Mira Hong Kong's ingredient-driven restaurant WHISK as part of the Fine Dining Lovers Guest Chef Series by S.Pellegrino and Acqua Panna for a **2-night gourmet event on June 8 & 9** along with an exceptional sommelier, Seju, Chef Taku brings a dinner menu of richly creative dishes that originate from Italian cuisine expressing the "here and now" in a highly conceptual fashion.

Creative Italian cuisine matched with naturally crafted wines is at the core of the latest project of Chef Taku. A space for enjoying the present moment and local ingredients, **S'accapau** spruced from the cuisines and the cultural backgrounds of Japan and Italy with a global perspective. Its culinary creations are crafted with a range of techniques by a masterful chef whose skills were acquired through overseas experience and whose creations are accompanied by wines carefully selected by connoisseurs.

In Hong Kong, for 2 nights only, Chef Taku will demonstrate his skills in a **6-course dinner menu** featuring both Japanese and Italian ingredients, such as delicate yellowtail with fennel and flowers; a trio of slider, Sicilian baked rice ball (arancino) with Emilia-Romagna's popular griddled flatbread (piadina); as well as a summer flounder with classic Italian sausage, fresh summery Sicilian pesto Trapanese and snap peas. His fregola with flying squid, sea urchin, white shrimp, and Asari clams and mussels are a perfect example of Mediterranean and Japanese cooking styles married together.

Handpicked selection of wine pairings to complement the original menu include boutique picks such as a gently green, flinty and refreshing *Schloss Johannisberg, Gelblack Feinherb Riesling* from Rheingau to match the pure and herbaceous notes of the yellowtail tartare starter, as well as an interesting choice of sake. *Modern Senkin Yamadanishiki* for instance comes from a young sake master brewer, an 11th generation heir to a company founded in 1806, who pushes the complex production process to a next level inspired by the French wine term of "Domaine" by also controlling the cultivation of its own rice. The grain grows organically in the paddies belonging to the brewery on the brewery stock water thus assuring the quality and taste of the hand-produced sake is of matchless standard.

Guest Chef Taku Tabuchi and sommelier Seju Yang will be present at WHISK exclusively on June 8 & 9, 6:30pm – 10pm, while the menu remains available for tasting until 23 June, Mon – Sat only, at dinner.

This event is supported by Fine Dining Lovers, SanPellegrino, and Jebesen Fine Wines.

DINNER MENU BY GUEST CHEF TAKU TABUCHI

YELLOWTAIL
Fennel, Cucumber, Flower

Schloss Johannisberg, Gelblack Feinherb Riesling 2016

TRIO

Slider, Arancino, Piadina

Hakuko Yodanjikomi Junmai "Red Label"

FREGOLA

Flying Squid, Sea Urchin, White Shrimp, Asari Clam, Mussels

Modern Senkin Yamadanishiki

SUMMER FLOUNDER

Salsiccia, Trapanese Pesto, Snap Peas, Orange

Gulfi, Cerasuolo di Vittoria DOCG 2014

VEAL

Burdock Root, Carrot

Tapanappa, Tiers Vineyard Chardonnay 2014

SICILIAN EARTH

Pistachio, Almond

Frescobaldi, Pomino Vinsanto 2007

CONFECTIONERIES

HK\$890 for 6 courses

Add HK\$480 for 6 glasses of wine pairing

All prices are subject to 10% service charge.

5/F, The Mira Hong Kong, Mira Place, 118 - 130 Nathan Road, Tsim Sha Tsui, Kowloon

Booking Enquiries: 2315 5999 or dining@themirahotel.com and online www.themirahotel.com

About Chef Taku Tabuchi

Ever-curious and creative Chef Taku studied Italian cuisine in Osaka for five years before he ventured to Italy to train in restaurants around the country for six seasons. At the age of 30 he opened an Italian restaurant, I Vigneri, in Germany's port city Hamburg, soon complemented by a cafe selling produce from all over Italy. After 15 years of absence he returned to his hometown Tokyo in 2016 to launch the S'accapau - the place where he can express the global perspective that he cultivated through his travels.

About Seju Yang

Having acquired extensive skills in New York City, talented and award-winning sommelier, Seju Yang, showcased his tremendous flair in innovative wine pairing along with contemporary Italian cuisine in a number of highly acclaimed restaurants in New York and Tokyo including Nihonryori Ryugin, a 3 Star MICHELIN restaurant in Japan's capital.

About Fine Dining Lovers

The Fine Dining Lovers Guest Chef Series is an original initiative by fine dining waters S.Pellegrino and Acqua Panna that began in 2011, as part of their ongoing effort to bridge the best of the best in the culinary world. Aligned with their goal of encouraging culinary exchanges and the fine enjoyment of water, wine and gastronomy, the series combine renowned chefs from top dining destinations around Asia to bring top-notch epicurean experiences to diners. It is promoted through finedininglovers.com, the eponymous global platform dedicated to exploring the finest taste and culinary culture from around the world by S.Pellegrino and Acqua Panna.

About WHISK

WHISK is an ingredient focused, contemporary Western restaurant in the heart of Tsim Sha Tsui offering simple, exciting and fresh, seasonal cuisine revolving around quality meats, fish and eclectic wines awarded with "Award of Excellence 2015-7" by *Wine Spectator*. The menus rotate with seasons and are served in a modern setting and relaxed atmosphere of the main restaurant and private dining rooms. Located at the fifth floor of The Mira Hong Kong, WHISK transitions to Vibes - a spacious open-air lounge hidden in the green courtyard - which serves as al fresco setting for WHISK's lauded Sunday Champagne Brunch. The latest addition to the restaurant is its convivial wine lounge, decanter at WHISK, where a choice of nearly 20 wines by the glass is offered along with creative small plates from WHISK's Kitchen.

About The Mira Hong Kong

The Mira Hong Kong is a smoke-free, designer hotel with 492 boldly accented guest rooms, including a collection of 56 suites and specialty suites. Overlooking the lush Kowloon Park and centrally located in Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district, the hotel easily connects guests to all parts of the vibrant metropolis being a short walk from MTR stations and the Star Ferry. The Mira Hong Kong is a member of Design Hotels™. www.themirahotel.com



Chef Taku Tabuchi at S'accapau focal point – sleek and minimalistic bar seen through a neon lit window front



Highly accomplished sommelier Seju Yang has put his extensive wine knowledge into practice at most demanding restaurants in New York and Tokyo



***A sample of culinary flair by Chef Taku Tabuchi
(dish not part of the menu)***



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(dish not part of the menu)***

Hi-res images available for download at: http://bit.ly/ChefTakuTabuchi_PRESS

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