

NEWS RELEASE

29 July 2019

SAGANO PRESENTS SUMMER EEL DELICACIES

Sagano restaurant at [New World Millennium Hong Kong Hotel](#) presents a delicious Japanese seasonal tradition with its new summer dinner set menu featuring eel, or *unagi*, from the country's Kōchi prefecture, offered from now to 31 August 2019.

In Japan, eel is often consumed on Doyo-no-ushinohi ("Midsummer Day of the Ox"), the hottest day of summer on the Japanese calendar. Ever since the Edo period the Japanese have believed that eating eel can help restore energy amidst the summer heat – surely a welcome antidote in Hong Kong as well.

The Japanese Eel Set Dinner comes with five kinds of appetiser, sashimi and grilled eel egg roll, big clam clear soup and pickles. For the main course, diners can choose between the classic barbecued Japanese eel on rice or deluxe Japanese eel on rice. Sagano's Deluxe Japanese Eel on Rice Dinner Set is served with wasabi, seaweed and *katsuibushi* fish broth. Diners are recommended to follow the conventional ways of enjoying the eel delicacies: first, by simply savouring the earthy flavour of barbecued eel slices served with rice, followed by adding wasabi and seaweed to unleash further eel taste sensations. Finally, diners can pour the clear *katsuibushi* fish broth over the eel and rice to enjoy the harmonious combination of light, aromatic soup and the sweetness of the eel meat.

The set dinner also offers greenhouse melon and mango pudding. It is priced at HKD1,350, excluding 10% service charge. Epicure members can enjoy an exclusive 25% discount on these special offerings and all menu items. For enquiries or reservations, please call 2313 4222.

Sagano is designed so that dining is not just about the food, but is a complete cultural experience. Inspired by a famous, eponymous Kyoto suburb, Sagano offers a wide range of authentic Japanese specialties, from sushi and tempura to teppanyaki and kaiseki, using the freshest seasonal ingredients. Six VIP rooms are available, one of which is a tatami room with traditional bamboo flooring.

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