

NEWS RELEASE

23 February 2023

**YUSAKU SUZUKI, NEW JAPANESE CHEF FOR [SAGANO](#),
DEBUTS SIGNATURE DISHES AND EPICUREAN SEASONAL HIGHLIGHTS**

Chef Yusaku Suzuki, recently appointed Japanese Chef of [New World Millennium Hong Kong Hotel](#), debuts a slate of new dishes to delight guests at Sagano, in keeping with the Kaiseki dining tradition for which the restaurant is known. Tapping his 25 years' experience, he injects his signature twist on classic recipes hailing from and inspired by his home country of Japan, for an enticing dining experience for dedicated lovers of the cuisine.

New additions to the menu include **Kue Garoupa with Vegetables in Hotpot**. Kue garoupa is prized for its quality, rarity and delicate taste and Chef Suzuki prepares the soup in hotpot to capture its finest essence. For fans of classic Japanese cuisine, Chef Suzuki's **Tuna Carpaccio with Sea Urchin and Egg Yolk Sauce** features sea urchin imported from Hokkaido, bursting with briny, oceanic flavour. **Japanese Style Stewed Ox Tongue with Radish** opens up a new chapter of epicurean delights. Wagyu tongue and radish are stewed for three hours for ultimate tenderness and dining pleasure. **Stewed Fatty Tuna with Spring Onion and Radish** is prepared simply to showcase the tuna's distinctive melt-in-the-mouth flavour.

In addition to classic dishes, Chef Suzuki presents irresistible seasonal delicacies. A winter highlight is **Deep-fried Tilefish and Taro with Shuto Cream Sauce**. Tilefish, a deluxe ingredient commonly used for Kaiseki, is renowned for its refined texture and refreshing taste. Chef Suzuki adds cream to traditional sauce to lighten the strong flavour, perfect for newcomers to the dish. His Japanese Style **Deep-fried Ebi Taro and Angler Fish Liver with Rice Cake** is another menu standout. Sliced angler fish liver – the “foie gras of the sea” -- is mixed with seasonal Ebi Taro, rice cake and egg white, then formed into balls and deep-fried. It results in a perfect balance of richness, smooth texture and crispiness. A hint of sweetness from seasonal Ebi Taro accents the complex flavours.

About Chef Yusaku Suzuki

Japanese native Chef Suzuki describes his culinary style as modern classic. He transforms fresh, seasonal ingredients to push the boundaries of classic Japanese cooking, paying homage to his roots while unleashing the full scope of his creative powers. He is particularly proud of his secret recipe Dashi (Japanese soup base), the backbone of classic Japanese cuisines, particularly in stewed dishes.

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With an innate curiosity about food from childhood, Chef Suzuki was deeply influenced by his mother's excellent cooking skills, and his enthusiasm was reinforced by part-time work in a local restaurant. From there he graduated to section chef at Nadaman Japanese Restaurant at Tokyo Imperial Hotel in the late 90s before relocating to Hong Kong to become sous chef of Nadaman restaurant in Island Shangri-La hotel. He took a bold turn in 2017 to open an eponymous restaurant in Hong Kong. Today, having honed his craftsmanship, mastery of the classics and his innovative style, he presents the culmination of 25 years' dedication to the art of Japanese cuisine for discerning diners at Sagano to savour.

High resolution images can be downloaded from here: https://bit.ly/PRPhotos_Sagano_Feb23

About Sagano

Inspired by a famous suburb of Kyoto, 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. Here, dining is no longer just about food, but a complete cultural experience.

For enquiries or reservations, please call +852 2313 4222.

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