



## Press Release

*For Immediate Release*

### **Sanuki Soul Food - Taste of Kagawa at Yamm**

**10 November 2015, Hong Kong:** For a limited time in November, serving regional specialties including top notch olive-fed Hamachi, which owes its exceptional freshness of taste to the locally produced pellet feed packed with antioxidants and pristine waters of Kagawa, Yamm presents somewhat lesser-known culinary center of Japan in partnership with Miramar Travel, government of Kagawa Prefecture and Japan Tourism Office in Hong Kong.

Not many know that Kagawa is Japan's foremost prefecture in production of all forms of bouncy udon noodles and no other dish says "Kagawa" quite like the local favorite Sanuki Udon made with local varieties of wheat that is easy-to-slurp, perfectly chewy and simple yet deep in its nature. Made to order at one of the live cooking stations at Yamm and served with premium, aged Japanese soy sauce and condiments, it is now one of the highlights of the dinner buffet themed as "Sanuki Soul Food".

The myriad of Japanese delights is complete with Yamm's signature fresh oysters, fresh Boston lobsters, crab legs and premium seafood on ice; pan fried foie gras, international cheese and cold cuts selection, a choice of pan-Asian hot dishes and a decadent dessert corner with Japanese-themed desserts such as matcha-white chocolate fountain, Japanese Cotton Cheesecake, live station of Japanese sweet potato waffle with ice-cream, as well as superb Sanuki Gold Kiwi interpreted into a variety of desserts.

#### **Chef's Recommendations:**

**Sushi:** Olive-fed Hamachi Nigiri, Flamed Hamachi with Rock Salt

**Sashimi:** Olive-fed Hamachi (Yellowtail)

**Noodle Station:** Sanuki Udon with Japanese Soy Sauce, Seafood and Vegetables

**Desserts:** Golden Sanuki Kiwi Tart, Kagawa Sanuki Charlotte, Kagawa Sanuki Trifle, Sanuki Kiwi Sushi

Available for a limited time only **from 9 to 22 November**, from 6:30pm till 10:00pm, at Yamm, G/F Lobby, The Mira Hong Kong, 118 Nathan Road, Tsimshatsui.

HK\$668 (Adult) HK\$398 (Child) | Monday – Thursday  
HK\$718 (Adult) HK\$428 (Child) | Friday to Sunday, Public Holiday & Eve  
\*child price is 3-11 years old inclusive

For booking enquiries, please contact: +852 2315 5111 or [dining@themirahotel.com](mailto:dining@themirahotel.com)

WhatsApp Instant Bookings: +852 9049 7122

Online bookings: [www.themirahotel.com](http://www.themirahotel.com)

*All prices listed are subject to 10% service charge*

### **About Yamm**

Yamm showcases an international buffet and à la carte menu, served throughout the day. The abundant breakfast, lunch, tea and dinner buffets offer Japanese, Indian, Southeast Asian and Western dishes, as well as delectable, handcrafted desserts. Yamm delivers an award-winning gourmet dining experience based on the concept of social buffet dining. The combination of stimulating, sophisticated interiors, dramatic lighting and simple, delicious food, drinks, juices and specialty teas is enhanced by ambient music and an intimate yet spacious setting. These qualities have earned Yamm a series of award as one of the city's buffet hotspots.

### **About The Mira Hong Kong**

The Mira Hong Kong is a smoke-free, tech-friendly design hotel pioneer 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 just a short walk from MTR stations and the Star Ferry.

*The Mira Hong Kong is a member of Design Hotels™, HIP Hotels, Tablet Hotels and Kiwi Collection.*

[www.themirahotel.com](http://www.themirahotel.com)



***VIP Guest of the opening night ceremony,  
Vice Governor of Kagawa Prefecture,  
Mr. Toshio Tenkumo***



***Sanuki Udon is one of the most famous  
regional specialties from Kagawa***



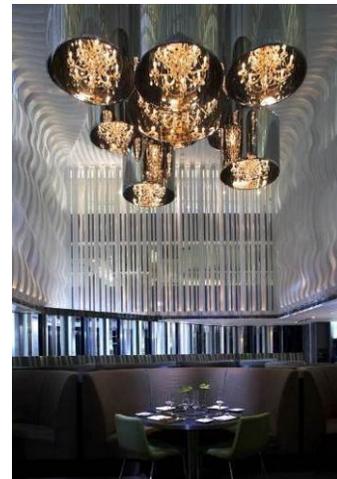
*Prominent dessert corner featuring a selection of sweet Sanuki Gold Kiwi variations*



*Among selection of sushi and sashimi, olive-fed Hamachi takes the center stage*



*Fresh Boston lobsters and premium chilled seafood are a signature of Yamm's dinner buffet*



*Designer interiors at Yamm*

– end –

For media enquiries or images, please contact:

**Agnes Ma**

Marketing Manager | The Mira Hong Kong  
Tel +852 2368 1111 | Tel +852 2315 5574 (direct) | Fax +852 2369 0972  
[agnes.ma@miramar-group.com](mailto:agnes.ma@miramar-group.com)

**Jakub Lewandowski**

Public Relations Manager | The Mira Hong Kong  
Tel +852 2368 1111 | Tel +852 2315 5181 (direct) | Fax +852 2369 0972  
[jakub@themirahotel.com](mailto:jakub@themirahotel.com)