

## Press Release

*For Immediate Release*

### **Tsukiji Market Theme Nights at Yamm**

**2 June 2015, Hong Kong:** Harking back to its origin as a Japanese specialized restaurant, Yamm's Tsukiji market-themed dinner buffet showcases a plethora of cuisine from Japan on every first Friday of June, July, August and September. From jet-fresh sushi and sashimi assembled in front of your eyes to live cooking stations of teppanyaki, yakitori, ramen, the award-winning buffet restaurant of The Mira Hong Kong brings the buzz and the freshness of the world famous fish market in Tokyo with a buffet that's all about Japanese essence and authenticity of flavor.

Among live cooking stations, chefs' recommendations include hearty Bara Chirashi; fiery Japanese Green Chili (Shishito) yakitori; sushi of Salmon, Tuna, and Roasted Beef with Salt and Garlic; sashimi of Red Prawn (Aka Ebi), Hokkaido Scallop (Ike Hotate), Uni, Yellow Tail (Hamachi), Tilefish (Amadai) and Amberjack (Kanpachi); plus delicate and crispy tempura of shrimp, Enoki Mushrooms and Soft Shell Crab; as well as perfectly cooked teppanyaki of Wagyu Beef with Garlic and Onion, and Japanese Scallop. To complete the range of Japanese dining a choice of noodles will be served on the Udon & Ramen Station.

The myriad of Japanese specialties will be complete with Yamm's signature freshly shucked French and US oysters, fresh Boston lobsters, crab legs on ice, pan fried foie gras, international cheese and cold cuts, a choice of pan-Asian hot dishes and a decadent dessert corner with striking green Matcha White Chocolate Fountain and a full range of Japan-inspired sweets such as Matcha Green Tea Cheesecake, Cotton Japanese Cheesecake, Black Sesame Creme Brulee, Yuzu Pie and a live station of Roasted Sweet Potato Waffle. To complete the dining experience a selection of Japanese sake will be available.

Available on 5 June (Fri), 3 July (Fri), 7 August (Fri), 4 September (Fri), from 6:30pm till 10:00pm.  
HK\$788 (Adult) HK\$498 (Child)

Yamm, G/F Lobby, The Mira Hong Kong, 118 Nathan Road, Tsimshatsui

Online bookings with instant confirmation at: [www.themirahotel.com](http://www.themirahotel.com)

WhatsApp instant bookings at: +852 9049 7122

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

*All prices listed are subject to 10% service charge. Child price is 3-11 years old inclusive.*

#### **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

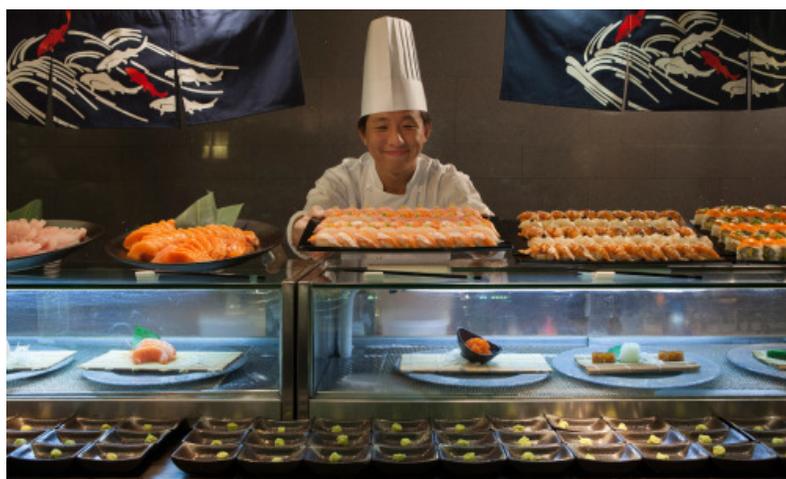
music and an intimate yet spacious setting. These qualities have earned Yamm a series of award as one of the city's buffet hotspots.

### **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)

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*Live cooking stations include counters of sashimi, teppanyaki and yakitori adding the theatrical element to the social dining concept*



*A myriad of authentic dishes from Japan will include jet-fresh sashimi and sushi*



*Signature fresh Boston lobsters and a variety of premium chilled seafood*



*Designer interiors at Yamm with giant brass chandeliers*

Hi-res images available at: <http://we.tl/uZxLLOjwO0>

For media enquiries or images, please contact:

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