

Press Release

For Immediate Release

Worth a Detour: 2-Michelin-Starred Kyo-ryori by Japanese Master Chef Takagi Kazuo at WHISK

International Chef Showcase by Michelin Guide & Robert Parker Wine Advocate

11 Jul 2017, Hong Kong: The Mira Hong Kong proudly presents super refined royal cuisine of Japan, Kyo-ryori, by a **2 Michelin star Owner-chef** of 'Kyoto cuisine TAKAGI' in Ashiya, Japan, who makes a detour to Hong Kong on **9 August** to stage a sensory journey through the natural beauty and tradition of Japan's ancient capital reflected in revered Kyoto cuisine.

Famed for innovative presentation and utmost respect for the tradition, recognised master Chef Takagi Kazuo – whose eponymous restaurant holds its 2-star rating since the launch of the MICHELIN guide in Japan – will impress diners at WHISK with a sublime kaiseki experience in a **4-course lunch** and an **8-course dinner** filled with picturesque creations reflecting on the bounties of nature.

Kyo-ryori cuisine uses unique and traditional methods to unfold and celebrate cultural tales and capture the changing seasons of Kyoto. Chef Takagi has a deep respect and love for these traditions, and hopes to bring a greater understanding of them to a wider audience through gourmet experiences such as this showcase at WHISK. As he maintains, "True Kyoto cuisine is rare even in Japan nowadays, since preparation is complicated, but I want to continue its long history".

On this extraordinary occasion, Chef Takagi will serve an **ingredient-focused kaiseki menu** featuring such gastronomic delicacies as Kegani Crab with Sea Urchin, Caviar, Local Seasonal Vegetables and Dashi Jelly, a precisely crafted soup of Abalone, Asparagus, Onsen Egg and Green Peas, and an elaborately presented platter of seasonal flower arrangement of sushi, corn tempura, deep-fried fish in yuba and lotus roots vinegar "snow" as an expression of four seasons.

Often referred to as the epitome of "taste, harmony and care", Chef Takagi's delicate soup is the most symbolic element of his cooking. According to him, "the taste and aroma of a soup characterizes one's culinary style".

Chef Takagi's appearance at WHISK is part of the **International Chef Showcase**, a collaboration of **MICHELIN Guide Hong Kong & Macau** and **Robert Parker Wine Advocate** (RPWA) responsible for selecting highly rated wine pairings included in the menu.

The series continues throughout the year bringing superb culinary experiences to Hong Kong diners and on **20 & 21 September** WHISK will also play host to an accomplished **Chef Rolf Fliegauf** who lets natural ingredients shine in his culinary masterpieces at 3 restaurants in Switzerland – ECCO Ascona, ECCO on Snow and ECCO Zurich – all awarded with 2 precious Michelin stars. Virtuous modern European cuisine composed into a 4-course lunch and an 8-course dinner promises dishes such as Norway Lobster with Coconut, Citrus and Herbs, as well as Organic Celeriac and Black Truffle Gyoza with Onion Broth and Watercress.

Modern cooking at **WHISK** fuses Western presentation, contemporary cooking methods and some of the best ingredients available from around the world delivering purity of taste in a clear manner. Throughout the year, the hotel's Western restaurant features a seasonal, Japanese ingredients centric degustation menu with regional produce such as Kumamoto Pork Belly, Murasaki Uni, Hokkaido Scallop and Shizuoka Musk Melon.

“We are proud to host 2 events showcasing ingredient-driven cooking philosophy from the ancient capital of Japan and the heart of Europe in collaboration with Robert Parker Wine Advocate and MICHELIN Guide Hong Kong & Macau. Given WHISK's profile, it is natural we wished to elevate the dining experience to yet another level by bringing in accomplished guest chefs whose cooking is worth a detour and exemplifies shared reverence for produce in its finest form,” says Gerhard Aicher, General Manager of The Mira Hong Kong.

Kyo-ryori Lunch (HK\$988 nett) and Dinner (HK\$2,088 nett) by Chef Takagi at WHISK are available exclusively on 9 August from 12 noon – 2:30pm (lunch) and 7pm – 10pm (dinner).

Online tickets available at: http://bit.ly/2michelin_kyoryori_WHISK

WHISK, 5/F, The Mira Hong Kong, Mira Place, 118 - 130 Nathan Road, Tsim Sha Tsui
Booking Enquiries: +852 2315 5999 or dining@themirahotel.com

KYO-RYORI DINNER MENU by Chef Takagi

Welcome: *NV Perrier-Jouët Grand Brut, Épernay, France*

Starter

Kegani Crab, Sea Urchin, Caviar, Local Seasonal Vegetables and Herbs, Dashi Jelly
2015 Suntory Japan Premium Kosu, Japan

Soup

Abalone, Asparagus, Onsen Egg and Green Peas served with Dashi Broth

Tsukuri

White Fish Sashimi with Local Vegetables
2013 Grüner Veltliner Nikolaihof, Wachau, Austria

Appetizer

8 kinds and expression of Japanese 4 seasons

4 kinds sushi (Tuna / Salmon / Squid / Toro) Seasonal Flower Arrangement,
Corn Tempura, Local Vegetable and Shitake Mushroom dressed with Tofu,
Lotus Roots Vinegar "Snow", Deep-fried Fish Rolled with Yuba (Soya Skin)

2014 Suntory Tomi No Oka Premium Muscat Baily A, Japan

Simmer

Lobster and Scallop with White Miso Sauce with Local Vegetables, Chili Pepper

2014 Chablis 1er Cru 'Vaillons', William Fèvre, Burgundy, France

Grill

Wagyu Beef or Fish with Wasabi and Sansho Sauce

2012 Barbaresco DOCG Martinenga, Marchesi di Gresy, Piedmont, Italy

Pre-dessert

Peach and Sabayon Sauce with Raspberry Sorbet

Dessert

Milk Sorbet and Japanese Red Tea Jelly, Mango, Pineapple, and Matcha Sauce

2016 Moscato D'Asti, Batasiolo, 'Bosc d'la Rei', Piedmont, Italy

KYO-RYORI LUNCH MENU by Chef Takagi**Starter**

Kegani Crab, Sea Urchin, Caviar, Local Seasonal Vegetables and Herbs, Dashi Jelly

2015 Suntory Japan Premium Koshu, Japan

Soup

Abalone, Asparagus, Onsen Egg and Green Peas served with Dashi Broth

Appetizer

Expressions of the Japanese Four Seasons

2014 Suntory Tomi No Oka Premium Muscat Baily A, Japan

Simmer

Lobster and Scallop with White Miso Sauce with Local Vegetables, Chili Pepper

2014 Chablis 1er Cru 'Vaillons', William Fèvre, Burgundy, France

Dessert

Milk Sorbet and Japanese Red Tea Jelly, Mango, Pineapple, and Matcha Sauce

2016 Moscato D'Asti, Batasiolo, 'Bosc d'la Rei', Piedmont, Italy



MICHELIN guide Hong Kong Macau Dining Series - International Chef Showcase with Chef Kazuo Takagi, of two Michelin-starred Kyoto Cuisine Takagi, Japan



Chef Takagi's dishes are an expression of the colorful and floral four seasons seen in Kyoto



Chef's soup defines the cooking style of his interpretation of the hard to find authentic Kyo-ryori



Hidden in Ashiya, between Kobe and Osaka, Chef Takagi's restaurant caught the attention of MICHELIN Guide inspectors from the day of its inception in Japan



Contemporary interiors of WHISK at The Mira Hong Kong



Chef Rolf Fliegau representing ECCO restaurants will take over WHISK's Kitchen in September

High-res images and full bio of the Chefs for download: http://bit.ly/WHISK_Star_Chefs_Media

About Chef Kazuo Takagi

At the age of 23, Chef Kazuo Takagi broke into the culinary world later than most Japanese chefs but his talent and dedication prevailed. He is a recognised master of the traditional and refined Kyoto style of cuisine 'Kyo-ryori' which his two-Michelin-starred restaurant 'Kyoto Cuisine Takagi' specialises in. With a deep respect and love for Kyoto traditions, Chef Takagi's creations tell a winding story of ancient and rich Japanese culture. Appealing to all the senses and incorporating mostly seasonal ingredients, Chef Takagi provides a unique and theatrical dining experience for all senses.

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 recognized with Award of Excellence 2015 & 2016 by *Wine Spectator*. The menus rotate with seasons and are served in a modern setting and relaxed atmosphere of the main restaurant or 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 a fresco setting for WHISK's lauded Sunday Champagne Brunch. The latest addition to the modern space is a convivial wine lounge to relax in with small plates of WHISK's cuisine and a choice of 18 wines by the glass with premium picks served without uncorking the bottle.

About The Mira Hong Kong

The Mira Hong Kong is a smoke-free, design hotel with a total of 492 boldly accented guest rooms, including a collection of 56 suites and meticulously designed specialty suites. Centrally located in Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district and a close walk to the local underground, railway stations and the Star Ferry, the hotel easily connects to all parts of the vibrant metropolis.

The Mira Hong Kong is a member of Design Hotels™

www.themirahotel.com

About MICHELIN guide

The MICHELIN guide selects the best restaurants and hotels in the 28 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it awards each year, the MICHELIN guide's ethos has been to acclaim local gastronomy, making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide guarantees a dining experience of the highest quality.

About Robert Parker Wine Advocate

For more than 35 years, Robert Parker Wine Advocate has been the global leader and esteemed expert in fine wine. The brand was established by world-famous Robert M. Parker, Jr., the only critic in any field to receive the highest Presidential honour from three countries – France, Italy and Spain. Robert Parker Wine Advocate provides a wealth of information to its subscribers, including a searchable database of more than 300,000 professional wine ratings and reviews.

Robert Parker Wine Advocate and MICHELIN guide partnered in 2016 for a new series of dining events which aim to bring unique gourmet experiences to Hong Kong and Macau foodies. Robert Parker Wine Advocate is also in partnership with MICHELIN guide to expand their digital presence and online platform, complete with a searchable database of the Guide's full selection of restaurants, latest gourmet news and trends, and a handy mobile app.

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