

Press Release
For Immediate Release

4 Hands Dinner at WHISK with Nagoya's Michelin-recognised Guest Chef Kenichiro Yamauchi x Chef Oliver Li

10 December 2019, Hong Kong: WHISK kicks off 2020 with a dining collaboration with Nagoya's **Owner Chef Kenichiro Yamauchi** of Restau K Yamauchi, awarded with 2 Toques of Gault Et Millau, Japon, and featured among recommended restaurants in the maiden edition of Japan's 2019 Michelin Guide for Aichi, Gifu, and Mie. Chef Yamauchi will showcase his impressive cooking skills together with WHISK's Chef de Cuisine, Oliver Li, on **2 nights only on 16 & 17 January 2020** at the hotel's conceptual restaurant specializing in Japanese ingredients cooked in modern French way. The first gourmet pop-up of the season at WHISK aiming at featuring more under-the-radar destinations is a natural continuation of a streak of events with both accomplished and emerging culinary talents from Japan's foodie capitals of Osaka, Tokyo and Fukuoka invited to The Mira Hong Kong in the past 2 years.

For both chefs, Li and Yamauchi, cooking may be rooted in modern French techniques but they are equally passionate and adventurous about using Japan's home-grown produce flawlessly infused to bring out original flavors and deliver surprising combinations of textures.

Having found his niche in hyper-local ingredients, as of 2014, Chef Yamauchi has been pursuing his passion for contemporary French cuisine at his eponymous concept, Restau K Yamauchi which over time attracted attention of culinary pioneers in the region. This resulted in a number of collaborations throughout 2018 with Asia's 50 Best Restaurants-listed establishments in Japan: Fukuoka's La Maison de la Nature Goh by Takeshi Fukuyama (No.24), and Tokyo's Florilege by Hiroyasu Kawate (No.5); as well as Hong Kong's trail-blazing Richard Ekkebus of Amber (No.21) and Seoul's talented Chef Choi Hyun-seok. Most recently Chef Yamauchi has appeared at The Tippling Club in Singapore, and exchanged a reciprocal pop-up with Toyo Eatery in Manila, a brainchild of Filipino chef Jordy Navarra (No.43).

At his first-time appearance at The Mira, Chef Yamauchi will serve 4 dishes including 2 extra amuse bouche plates from his wildly inventive repertoire including **Betrave Moti with Truffle**, a glossy red crispy dumpling ball of kneaded beets with truffle pure, playfully presented in a bird's nest; and **Foie Gras with Hatcho Miso Cornet** - a rich foie gras mousse mixed with soy sauce lees (shoyu kasu) and stuffed with persimmon jam wrapped in savory crispy cornet made of tangy and deep-bodied soy miso that is traditionally produced in a village nearby Okazaki Castle in Aichi prefecture. Among thought-provoking plates by the Japanese Chef such as creative **Squid Ink Amazake with Uni** it's his main course that catches the most attention. The **Kobujime Wagyu Beef in Perfumed Pie** is a marbled cut of prized meat cured in kelp baked in buttery and fragrant puff pastry pocket, then served in a consommé with Pomme Purée, Seaweed & Leek.

Passionate about superb quality, hand-picked ingredients from Japan and France, Chef Oliver Li will surprise the Guests with never served before 3 plates of his own that are not available on the restaurant's day-to-day menus. Among his showcase dishes, curated with Nagoya's Guest Chef selection in mind to create a harmonized menu, Hong Kong gourmards will be able to try home-made shirako (cod roe) and white **Asparagus "Tofu" with Razor Clam** and clear soy sauce, molasses-scented roasted **Wood Pigeon with 20 Root Vegetables**, and **Fromage with Matsu Kinoko**, a warm camembert and dashi broth garnished with a charcoaled "pine" mushroom uniquely farmed by a single family in Kurume, Fukuoka prefecture. WHISK's Chef will also present a twist on his signature **"Umami & Pearls"** - a seductive combination featuring aogani crab meat and nutty sturgeon "pearls" by Kaviari in a crispy brioche

cube. Three of his dishes will be paired with creative cocktails of savory profile, such as Konbu Dashi with Nikka from The Barrel Japanese whisky, topped with bitter-sweet, oaky tonic water by San Pellegrino.

Limited seats are available for dinner on **January 16 & 17**, from 6:30pm – 10pm, available at **HK\$1,388 for 8 courses** with optional wine & cocktail pairing at additional HK\$380 (all prices are subject to 10% service charge).

**4 Hands Guest Chef Dinner Menu
by Chef Yamaguchi x Chef Oliver Li**

AMUSE BOUCHE #1
FOIE GRAS, Hatcho Miso, Shoyu Kasu by K. Yamaguchi

AMUSE BOUCHE #2
BETTERAVE MOTI, Truffle by K. Yamaguchi

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"UMAMI & PEARLS" by Oliver Li
Kaviari Caviar, Aogani Crab
*Umi (Kibinago, Shiso, Born "Gold Muroka" Junmai Daiginjo,
San Pellegrino Acqua Tonica)*

KURUMA EBI SANDWICHED by K. Yamaguchi
Shrimp & Seaweed Sauce
Chablis 1er Cru, Domaine Servin, 'Les Forêts' 2017

ASPARAGUS TOFU by Oliver Li
Razor Clam, Soja
*Gyokuro (Kombu Dashi, Nikka from the Barrel Whisky,
San Pellegrino Acqua Tonica)*

SQUID NOODLE by K. Yamaguchi
Amazake, Uni

WOOD PIGEON by Oliver Li
20 Root Vegetables
Elixir (Aged Kombucha, Beet, San Pellegrino Acqua Tonica)

KOBUJIME WAGYU BEEF by K. Yamaguchi
Bonito, Ponzu, Seaweed & Leek
Château Coutet, Saint-Émilion Grand Cru 2007

FROMAGE by Oliver Li
Matsu Kinoko

AMAOU STRAWBERRY by K. Yamaguchi
Hamanatto Mousse, Mirin Kasu Ice Cream
Riesling, Clemens Busch 'Marienburg' Spätlese 2016

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WAGASHI PETIT FOURS by Oliver Li

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About Chef Kenichiro Yamauchi and Restau K Yamauchi

Kenichiro Yamauchi boasts over 17 years of experience having graduated from internationally renowned Osaka's Tsuji Culinary Institute and trained under Junji Yashima or "Enoteca Daru Giungino", as well as David Senia of Michelin-starred "La Baie" in Osaka's Ritz-Carlton, and later on Chef Ryuji Kitamura in Nagoya who himself studied in France at grande Maisons such as "Charles Palier", "Jamin", and "Taillevent" for nearly 14 years before taking up a position of a sous-chef at "Girardet" in Switzerland for nearly a decade, and finally opening his own "La Grande Table de KITAMURA" in charming Shirakabe. Opening his own restaurant under his name in 2014 in Nagoya was a fulfillment of his dream to create a space where diners from all over the world can enjoy his original take on cooking with Japanese produce executed with modern French flair. Most recently his dining concept has been recognised with The Michelin Plate, a promising entry mark into the first edition of the red book covering Aichi-Gifu-Mie region. <http://french-yamauchi.com/en/>

About Chef Oliver Li

Looking deceptively young, Chef Oliver Li has been earning his stripes in the competitive culinary scene of Hong Kong for nearly 2 decades. A meaningful milestone in his career was manning the kitchen of L'Atelier de Joël Robuchon where he was immersed in a world of innovative modern French cooking. A capable and driven Chef de Cuisine of WHISK, Chef Oliver has been the leading force behind the transformation of the modern European restaurant into a dining concept that brings in the best produce from around the world, mainly Japan, and excels at serving original ingredient-driven dishes cooked in modern French way, including creative omakase menus that take inspiration from seasons.

During his tenure with The Mira, Chef Oliver Li has been a part of the success and gained precious exposure to culinary talents from around the globe through numerous Guest Chef events held at WHISK including appearances of Chef Ton Tassanakajohn (Le Du, Bangkok, 1 Star Michelin, Asia's 50 Best No.20), Chef Christophe Hay (La Maison d'à Coté, Montlivault, 2 Stars Michelin), Chef Michihiro Haruta (Crony, Tokyo, 1 Star Michelin), Chef Junichi Nakamine (La Kanro, Osaka, 1 Star Michelin), Chef Taku Tabuchi (S'accpau, Tokyo), Chef Rolf Fliegau (Ecco, Ascona, 2 Stars Michelin), Chef Kazuo Takagi (Kyoto Cuisine Takagi, Ashiya, 2 Stars Michelin), Chef Bruno Grand-Clement (La Terrasse Rouge, Bordeaux), Chef Domenico Francone (La Taverna Castello Banfi, Tuscany), and many more.

About WHISK

WHISK is an innovative French-Japanese restaurant in the heart of Tsim Sha Tsui which specializes in ingredient-driven dishes created with premium produce from around the world. Expert French cooking techniques infused with hand-selected Japanese ingredients are whisked into mouth-watering Omakase menus inspired by seasons and offered next to thoughtfully curated a la carte dishes. The food selection can be paired with eclectic wine list most recently awarded with "Best of Award of Excellence 2019" by *Wine Spectator*. Modern setting and relaxed atmosphere of the main restaurant and private dining rooms located on the fifth floor of The Mira Hong Kong are complemented by a spacious lounge, Vibes, hidden in the green courtyard which serves as al fresco setting for WHISK's lauded Sunday brunch.

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

About The Mira Hong Kong

The Mira Hong Kong is a smoke-free, design-driven urban retreat 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 a short walk from MTR stations and the Star Ferry. The Mira Hong Kong is a member of Design Hotels™. www.themirahotel.com

Hi-res images available for download at: http://bit.ly/2020_whisk_4hands_press

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*Chef Kenichiro Yamauchi,
Owner of Restau K Yamauchi in Nagoya*



*Chef Oliver Li,
Chef de Cuisine at WHISK*



A sample of culinary talent by Chef Yamauchi



A sample of culinary talent by Chef Yamauchi



*Modern French cooking with Japanese ingredients by
Chef Oliver Li in umami-packed dishes*



*Western take on Japanese ingredients served as
inventive omakase menu finds its home at WHISK*