



For Immediate Release

“Oishii~!”

## **ZERO Presents the Flavours of the World with Okinawa-inspired Delicacies**

(Hong Kong – 22 September 2017) Located on the 12/F of Langham Place, **ZERO** is an innovative dining concept where guests can “start from zero” and create their own unique combination of pizzas and sundaes from over 60 delicious ingredients and toppings. **Executive Chef Zero Yu** is always passionate about making new creations and breakthroughs for our diners, while keeping the Italian culinary tradition.



**Zero visited various farms and sourced fresh local produce**

In his search for inspiration, **Zero** travelled to Okinawa, Japan for a 4-day field trip to learn about the Ryukyu culinary history and culture, visit the farms and butcheries for fresh produce and taste the local and traditional food, just to discover the most authentic taste of Okinawa. What he brought back from the trip are the conscientious attitude and great respect towards fresh ingredients, as well as a series of **new Okinawa-inspired delicacies** which will be available at **ZERO from 27 Sep to 31 Dec!**



**Chicken Drumsticks Shioyaki, Smoked Shishito, Lemon, Coriander (\$88)**



**Braised Pork Trotters & Tender Ribs, Shanyao, Bamboo Shoot, Daikon (\$128)**

**\*Plates are for reference only**

The new dishes include the **Chicken Drumsticks Shioyaki, Smoked Shishito, Lemon, Coriander (\$88)**. In Okinawa cuisine, they usually adopt simple techniques like braising with soy sauce or shioyaki (barbecue with salt) to complement the genuine taste of the main ingredients. Likewise, the drumsticks are first cooked sous-vide in a local spirit Awamori for 1 hour, then barbecued with smoked sea salt in shioyaki-style to create a smoky flavour. The smoked and deep-fried Shishito pepper that can only be found in Japan also gives a peppery taste.

**Braised Pork Trotters & Tender Ribs, Shanyao, Bamboo Shoot, Daikon (\$128)** comes from one of the locals' favourite – braised pork trotters. As the locals do not wish to waste the pig trotters, ears and offals, they invent different traditional dishes with the ingredients. **Zero** selected the trotters and tender ribs from Okinawa and braised in a brown sugar soy sauce for 8 hours. The melt-in-your-mouth trotters make a great contrast with the crunchy grilled shanyao, bamboo shoot and daikon.



**Zero utilized local ingredients to make Crispy Pork Belly**



**Crispy Pork Belly, Spring Onion, Cabbage Slaw, Shikuwasa Ginger Glaze (\$88)**



**Wagyu Beef Tongue & Spring Onion Soba, Citrus Soy Broth (\$138)**

The pig farms in Okinawa are proud to use free-range method and carefully selected feed to produce top-quality pork. Therefore the Okinawa pork belly is the best choice for making the **Crispy Pork Belly, Spring Onion, Cabbage Slaw, Shikuwasa Ginger Glaze (\$88)**. The meat is braised in sweet soy sauce for 7 hours before sliced and pan-fried to crispy and juicy. The fresh cabbage slaw below are drizzled with a sweet-sour glaze made with local fruit Shikuwasa.

In **Wagyu Beef Tongue & Spring Onion Soba, Citrus Soy Broth (\$138)**, the wagyu beef tongue are lightly marinated in sea salt and grilled to just done, keeping its moisture and tenderness. The healthy cold buckwheat noodles are served with a citrus soy broth, infusing Japanese yuzu vinegar, shikuwasa juice, kombu, sake and soy.



**Fried Mochi Balls, Yoghurt Ice Cream (\$78)**



**Yuzu-Coffee Fizz (\$58)**

**Zero** also created a dessert with the local purple sweet potatoes - **Fried Mochi Balls, Yoghurt Ice Cream (\$78)**. The mochi balls mixed with purple sweet potatoes are coated with sesame and deep-fried. The chewy mochi balls match perfectly with the freezing yoghurt ice cream.

**Restaurant Manager Kidd Wong**, author of the book "*Language of Cocktail*" 《說雞尾酒的語言》, has also created an Okinawa-inspired cocktail **Yuzu-Coffee Fizz (\$58)** to complete your Okinawa experience! It is specially crafted with a Yuzu-flavoured Awamori, the signature local rice-based spirit and a homemade coffee-infused sake. The one-of-a-kind combination of yuzu and coffee will certainly surprise you!

For more information, please visit [www.cafedecogroup.com](http://www.cafedecogroup.com). All prices mentioned are subject to 10% service charge. For high-resolution images, please visit <http://bit.ly/2yuMVW0>.

## **ZERO**

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Tel: +852 2918 1234

Opening Hours: Monday to Friday 11:30 am – 12 am  
Saturday, Sunday and Public Holiday 11 am – 12 am

## **About Cafe Deco Group**

**Cafe Deco Group** is one of Hong Kong's leading and most successful bar and restaurant groups, operating over 30 restaurants, bars and lounges in popular dining locations in Hong Kong, Macau, Shanghai and Sydney. With 25 internationally recognised brands including the iconic **Cafe Deco The ONE**, **Watermark** boasting a panoramic harbour view, nautical-themed watering hole **Stormies**, popular German restaurant **Beerliner**, innovative dining spot **Cafe Deco Pizzeria**, contemporary Cantonese expert **Dim Sum Bar**, the unique and exclusive Czech experience **Pivo Czech Bar** and trendy bar and lounge **Tonic**, the Group takes diners to an exquisite gourmet tour around the world.

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