



OZAKAYA, a Vibrant and Fun New Izakaya in Wanchai, Pays Homage to the Cuisine of Osaka (Kansai)

Featuring inventive izakaya fare, tasting menus, creative cocktails, and an opulent caviar delicacies to celebrate the opening



(Hong Kong – 2022-09-29) – The new dining hotspot OZAKAYA is a vibrant contemporary Japanese-inspired concept with a focus on the cuisine of Osaka, Japan’s food-paradise. Set to be an insta success, the lively izakaya immediately stands out for its innovative, yet approachable dishes, most of which are the creations of young and talented head chef Jason Luk.

Using jet-fresh ingredients from Japan and the best from around the globe, Luk has created delightful dishes that feature complexity, depth and layers of flavour, with simple, yet highly photogenic presentation.

The atmosphere is designed to be upbeat and fun, enhanced by a range of imaginative cocktails, wines and sake, including an extensive list of premium sake from Osaka’s Daimon Brewery.

Complementing the inventive dishes and cocktails are the dramatic interiors of this 56-seater restaurant, including a 12-seater sushi counter and show kitchen, designed by award-winning architect Ronald Lu.

“From the captivating cuisine to the experimental cocktails, everything has been designed to capture the imagination, the senses, and appeal to the Instagram generation,” said Angelo McDonnell, Chief Culinary Officer, Cafe Deco Group.

To celebrate the first two months of opening, OZAKAYA offers an opulent caviar delight pairs the 14-course ozakaya journey with premium French caviar from *Caviar House & Prunier*.

Best from Kansai

Luk’s ingenious original signature dishes can be found throughout the enticing a la carte menu, which is divided into Sushi and Sashimi, Raw, Green, Small, Fried, Grill, Grain and Sweet.



A highlight from the Raw selection includes the delicious *smoked botan ebi with hokkaido scallop mousse* (HK\$248) while the two dishes from the Small choices that are sure to become favourites are the decadent *uni truffle paste toast* (HK\$158), and the seafood duo scallop and ikura *okonomiyaki* (HK\$178).

Other exciting options include *takoyaki croquette with tonkatsu mayo* (HK\$98), and *amadai uroko yaki* served with an umami-rich miso and tomato paste (HK\$228).

Another dish that is sure to have everyone talking is the *uni & bone marrow noodle* (HK\$288). Delicate, yet flavourful, uni noodles are masterfully slid through an unctuous bone marrow jelly table-side, which elevates and enhances the taste of the noodles, a wonderful combination of land and sea.

Desserts are also a highlight, reflecting Luk's culinary origins as a pastry chef, including the milk ice cream served with red bean, with textural contrast from the *hokkaido milk chips* (HK\$90).

With so many tempting options, it may be hard to decide, so leave it to Chef Luk and opt for the **ozakaya tasting menu**, featuring a comprehensive selection from the a la carte menu (HK\$980 per person).

Gastronomes will want to try the **ozakaya journey**, which showcases the daily freshest produce. The indulgent menu of 14 courses, across starters, sashimi, seafood, main, nigiri, soup and dessert, will feature the finest ingredients, priced at HK\$1,380 per person. This can also be enjoyed with an exquisite sake pairing for an additional HK\$480.

To celebrate the first two month's opening period, there is also an opulent **caviar delight** presented in conjunction with Caviar House & Prunier. For an additional HK\$600, each guest will enjoy 30 grams of premium Francais Prunier Caviar to elevate the taste sensations of the freshest of seafood, such as madai, hokkaido scallop, and nigitoro white shrimp, as well as dessert.

OZAKAYA will also cater to the office crowd at lunchtime who are seeking a quick, yet satisfying lunch, with a range of set options starting from just HK\$188 per person. Foodies who are looking for a relaxing longer lunch, the highlight is the **executive tasting menu**, a lighter version of the evening ozakaya tasting menu which is served at the show kitchen. Priced at HK\$698 per person, it includes 4 kinds of sashimi, 4 kinds of sushi, handrolls and a hot dish.

Creative beverages

Adding to the fun dining experience which OZAKAYA creates are its imaginative cocktails (each \$138), wines and sake, including an extensive list of premium sake from Osaka's Daimon Brewery.

These include the **Bloody Piggy**; inspired by a classic Bloody Mary, it features Shichimi spice mix and crispy bacon.

Other signature creations include the **Shiso Mojito**, a heady mix of sake, plum wine and burned shiso leaves; and the **Ozatini**, a Japanese style cocktail made with kyoho sweetness.

Sleek and modern interiors

The interior design of this stylish new venue, by award-winning architecture and interior design firm Ronald Lu & Partners (RLP), is bold, highly textured and aims to create a striking, sleek, minimal



dining space that resonates refined sophistication. “Our vision was to create a central stage for the chefs, with a layering of materials and textures to complement the artfulness of the cuisine,” said RLP designer.

On the ground floor of the building through which guests enter the restaurant is a LED wall showcasing local animated digital artworks, with different images for night and day. As guest pass this, one of the most unique elements of the design is the sweeping staircase through which guests enter OZAKAYA, giving it the hidden mystique of the speakeasy-style izakayas found in Kansai.

Guests ascend past a red feature wall with a mural that showcases the best of the region, changing the mood to a more serious dining tone as they enter OZAKAYA. The art works will not only be changed on a regular basis, they will also be changed to match the mood and time of day.

Once inside, guests find an interplay of subtle textures and artful mood lighting. The central feature of the restaurant is the 12-seat sushi counter and show kitchen, which is beautifully lit so that the chefs are like performers in a theatre. Booth seats and a semi-private VIP table are arranged around the sushi counter, and from these guests look down onto the busy street below through a glass wall.

*Plus 10 per cent service charge.

OZAKAYA

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Reservations: +852 3702-5245 / 9506-1245

Online Reservations: <https://www.sevenrooms.com/reservations/ozakaya>

Facebook Page: <https://www.facebook.com/ozakayahk>

Instagram: <https://www.instagram.com/ozakayahk/>

Photos:



*smoked botan ebi with hokkaido scallop
mousse*



uni toast with truffle paste



amadai uroko yaki served with an umami-rich miso and tomato paste



uni & bone marrow noodle



ozakaya journey showcases the daily freshest produce



OZAKAYA head chef Jason Luk

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