

media release

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Kiyomi Launches Omakase Degustation Menu

Kiyomi restaurant and bar is embracing its Japanese roots and signature cutting-edge style with the launch of a new Omakase degustation menu, expertly matched with a selection of tantalising drinks.

Restaurant Executive Chef Chase Kojima says the new menu allows diners to experience dishes in a traditional and exciting way.

“We want to take our innovation to another level by introducing Omakase, which translates to ‘I’ll leave it to you’. This menu style is exciting for a chef as we are able to personally create the journey our guests will have by selecting dishes, which are matched with wine, sake and cocktails,” said Chase.

The seven-course shared menu features Kiyomi favourites such as Hiramasa Kingfish with miso ceviche and crispy potato, Ocean Trout with pickled wasabi salsa and smoked yuzu soy, Chase Kojima’s signature crispy rice and spicy tuna, and a delectable dessert platter.

These are paired with a selection of wines, cocktails and sake including 2014 Henschke Julius Riesling, Tengumai Junmai Daiginjo 50 and the Cherry Blossom Sour Cocktail.

The Omakase degustation seven-course shared menu for two is \$140 per person including drinks, or \$75 without drinks. Two sittings are available at 5.30pm – 8.00pm or 8.30pm to close.

Some highlights from an evening with the Omakase Seven-Course Menu include:

A refreshing take on Gold Coast’s iconic fish and chips, **Hiramasa Kingfish, Miso Ceviche and Crispy Potato** showcases Chase Kojima’s cutting-edge style. This dish is paired with 2014 Henschke Julius Riesling from Eden Valley, SA, resulting in a refreshing matrimony.

Tasmanian Ocean Trout with Pickled Wasabi and Smoked Yuzu Soy offers diners a delicious transition from the Kingfish and is matched with 2014 Cloudy Bay Sauvignon Blanc from Marlborough, NZ.

Crispy Rice and Spicy Tuna is Chase’s signature dish and Kiyomi’s endearing crowd-pleaser. The deep-fried rice base is crunchy on the outside but soft and warm on the inside, topped with spicy tuna tartare, aioli and sashimi. These mouth-watering creations are paired with Tengumai Junmai Daiginjo 50 (Room Temp).

A simple yet tasty chicken dish, **Chicken served with Yuzu Honey, Celeriac, Yakitori Sauce and Steamed Rice** is traditionally prepared on Japanese binchotan coal and served with Houraisen Bi Junmai Daiginjo (Cold).

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About Kiyomi

Kiyomi is a Japanese restaurant and bar serving a modern, yet distinctly Japanese menu. Kiyomi celebrates the experience of shared dining with an exciting food and beverage menu including a wide variety of Japanese tap and bottled beers, sake, shochu cocktails and Japanese whiskies.

The venue opened in December 2014, and is located on the Lobby Level of Jupiters Hotel & Casino. Kiyomi is part of stage one of the property's \$345 million transformation, which includes a fresh new exterior look, a new poolside experience, and a second new restaurant – Cucina Vivo. When complete the redevelopment will also include a new six-star luxury hotel tower and an array of contemporary restaurants and bars.

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