

KUMAMOTO SENSATION DEBUTS AT SAGANO



High resolution images can be [downloaded here](#).

New World Millennium Hong Kong Hotel joins hands with the Kumamoto Prefectural Government to present Kumamoto Sensation at Sagano this spring, showcasing the diversity of quality ingredients from the central part of Kyushu Island, Japan. The promotion will be kicked off with a one-night-only Tasting Dinner on 14 April, and a weekend special Bento Lunch available on 15 and 16 April, followed by a set dinner and à la carte specialties from 15 April to end-June, all curated by newly appointed Japanese Chef Yusaku Suzuki.

Due to the advantage of its geographic location and natural landscape, Kumamoto, also known as The Land of Fire, is blessed with the rich minerals from Aso Volcano (阿蘇山) and plentiful underground springs. As a result, bountiful produce, livestock and freshwater fish raised in this region are some of the best in Japan.

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Kumamoto Tasting Dinner

With over 80 percent of the ingredients imported from Kumamoto Prefecture, the one-of-a-kind eight-course tasting dinner experience on 14 April puts wagyu, tomato, lotus root and masu in the spotlight. Chef Yusaku Suzuki also introduces epicureans to authentic “Dago-Jiru” Mochi and Vegetable Soup which originated from Kumamoto; every household has its own soup recipe to go with the mochi and Chef Suzuki picked the delicious dashi clear soup to feature.

To further enhance the dining experience, Kumamon, the mascot of Kumamoto Prefecture, will visit Sagano during the event and perform a cultural dance for the diners. Guests can also bring home a souvenir sponsored by Kumamoto Prefectural Government.

In addition, a complimentary tasting of six types of Kumamoto sake will be offered to all adult guests during the night. Wine labels include Manbow (萬坊純米吟釀), Chinjyu (珍珠大吟釀) and Tokusen Ginjo Genshu (特選吟釀原酒) from Kameman Shuzo (亀萬酒造). The Kumamoto Tasting Dinner takes place 7 to 10:30 p.m. for HKD1,900 per person.

Date : 14 April 2023
Time : 7 to 10:30 p.m.
Price : HKD1,900 per person
Menu : 8-course tasting dinner

*Kumamon Meet-and-Greet from 7:30 to 8 p.m.
*Souvenir will be given to diners in a first-come, first-served basis.



Kumamoto Bento Lunch

For guests looking for a lighter meal, the Bento Lunch is a good option for a well-rounded experience of Kumamoto flavours. With seven delicacies ranging from appetiser and sashimi to grilled and deep-fried dishes, Chef Suzuki pampers guests with a little of everything, including Stewed Hinomoto Pork, Deep-Fried Lotus Roots with Spicy Sauce, and Grilled Masu with Salt.

Available on 15 and 16 April only, guests will have a chance to take pictures with Kumamon the superstar bear from 1:30 to 2 p.m. during lunch and take home a souvenir. The Kumamoto Bento Lunch is available 12 noon to 2:30 p.m. for HKD500 per person.

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Date : 15 and 16 April 2023

Time : 12 noon to 2:30 p.m.

Price : HKD500 per person

Menu : 7-course bento lunch

*Kumamon Meet-and-Greet from 1:30 to 2 p.m.

*Souvenir will be given to diners in a first-come, first-served basis.



Kumamoto Set Dinner

From 15 April to end-June, diners may enjoy a seven-course Kumamoto set dinner at Sagano. The flavourful and well-structured dishes are carefully crafted by Chef Yusaku Suzuki with seasonal bounty sourced from Kumamoto. The gastronomic journey commences with an array of river and ocean freshness, including marinated Okuaso Masu with Seaweed, Bamboo Shoot and White Miso Sauce, Eggplant Clear Soup served with Grilled Spanish Mackerel, and Assorted Sashimi.

Next up is Steamed Egg Custard with Tomato, Crabmeat and Black Truffle Sauce. The nationwide-popular Kumamoto Shio Tomatoes add condensed umami and extra sweetness to the silky smooth egg custard.

For the main course, the tantalising Amiyaki-grilled Wagyu gives diners a blast of meaty flavour, complemented with Assorted Sushi and Minced Fatty Tuna and Spring Onion Rolls. The meal finishes with sweet and juicy Andesu Melon and Strawberries. The Set Dinner is priced at HKD1,900 per person.

Date : 15 April to 30 June 2023

Time : 6:30 to 10:30 p.m.

Price : HKD1,900 per person

Menu : 7-course set dinner



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* All prices are subject to a 10% service charge.

* For enquiries or reservations, please call 2313 4222.

High resolution images and menu can be downloaded here: <http://bit.ly/3mjL5Fg>

Website offer page: <https://www.newworldmillenniumhotel.com/en/promotions/promotions-dining/kumamoto-sensation/>

About Sagano

Inspired by a famous suburb of Kyoto, Sagano offers a wide range of authentic Japanese specialties, from sushi and tempura to teppanyaki and kaiseki, using the freshest seasonal ingredients. Six VIP rooms are available, one of which is a tatami room with traditional bamboo flooring. Here, dining is no longer just about food, but a complete cultural experience.

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