

NEWS RELEASE

28 June 2016

SAGANO PRESENTS SUMMER EEL DELICACIES

Traditionally, the Japanese eat eel on the hottest day of summer, on *Doyo-no-ushinohi* ("Midsummer Day of the Ox") in the Japanese calendar, to fight the summer heat and restore energy. This July, [New World Millennium Hong Kong Hotel](#)'s Japanese restaurant, Sagano, is serving summer eel delicacies throughout the whole month for diners to enjoy classic dishes made with eels from Kagoshima prefecture.

The custom of eating eel on summer days dates back to the Edo period. Eels have rich nutritional values and are light in flavour. They are an ideal supplement to health, especially during the hot summer. The highly recommended option is the Deluxe Japanese Eel on Rice Set, which is served with wasabi, seaweed and Katsubushi fish broth. It is suggested diners follow the conventional ways of enjoying the eel delicacies. First, diners can simply savour barbecued eel slices and steamed rice to indulge in the earthy sweetness of the eel meat. Diners can add wasabi and seaweed to unleash the sweetness and freshness of the eel. Finally, diners can pour the clear Katsubushi fish broth on to the eel and rice and enjoy the harmonious combination of the light, aromatic soup and the sweetness of the eel meat. Sagano also offers the Barbecued Japanese Eel on Rice Set. Both sets come with an Appetiser, Grilled Eel Egg Roll, Sashimi, Red Miso Soup, Pickles and Dessert, promising to refresh diners' palate amid the hot summer.

Deluxe Japanese Eel on Rice Set and Barbecued Japanese Eel on Rice Set are priced at HKD700 per person and available all day. The price is subject to 10 percent service charge and discount privileges do not apply. For enquiries or reservations, please call 2313 4215.

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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