

NEWS RELEASE

15 June 2016

SAGANO PRESENTS DELUXE HOKKAIDO SPECIALITIES SET DINNER

This July and August, [New World Millennium Hong Kong Hotel](#)'s Japanese restaurant, Sagano, will present a six-course Deluxe Hokkaido Specialities Set Dinner to showcase the freshness of seasonal Hokkaido seafood and produce. The restaurant's Japanese chef, Masahiko Noka, has prepared an array of delights with the freshest ingredients specially imported from Hokkaido in Japan.

The ingredients used in the set are mainly from Hokkaido, the northernmost island of Japan, which is renowned for its high-quality seafood, while the fertility of the soil and the unique climate in Hokkaido also benefits the production of fresh fruits and vegetables. The set dinner starts with the juicy Greenhouse Tomato and crispy Sweet Corn Tempura, followed by the Assorted Seafood Platter featuring Steamed *Taraba* Crab with Salt, Fresh Oyster with Vinegar, Slightly-grilled Salmon, as well as Surf Shell, Botan Shrimp and Whole Sea Urchin Sashimi. Diners can then savour the silk-smooth Steamed Egg Custard with Scallop and Salmon Roe, the satisfying Zuwai Crabmeat and Crab Miso on Sushi Rice and the flavourful Big Clam Clear Soup. Desserts include the fragrant *Furano* Greenhouse Melon and homemade Mango Pudding as the perfect finale of this Hokkaido feast.

Deluxe Hokkaido Specialities Set Dinner is priced at HKD1,200 per person and available during dinner period daily. 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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Assorted Seafood Platter:

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