

media release

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Kiyomi Wins at Good Food Guide Awards

Jupiters Hotel & Casino's Kiyomi restaurant and bar has gained industry recognition claiming a prestigious chef's hat last night at the 2016 Brisbane Times Good Food Guide Awards.

Having only been opened for 6 months, the cutting-edge Japanese restaurant, which is part of the property's \$345 million transformation, has been incredibly well received by reviewers and diners since opening its doors in December 2014.

Kiyomi's internationally recognised Restaurant Executive Chef, Chase Kojima, was there to accept the award.

"The concept for Kiyomi was to have a restaurant that Gold Coast locals and visitors would like to come to, and come back to. It needed to be cool and exciting, and have food to match the level of Sokyo in Sydney but with more of a relaxed feel," said Chase.

"The menu has been crafted around the delicious flavour 'Umami' that celebrates unique yet simple combinations which bring the natural flavours of the produce to life.

"I am incredibly humbled that Kiyomi has been recognised for this award and has been so well received by diners since it opened."

Managing Director, Queensland Geoff Hogg attributes the success to Chase and the Kiyomi team's focus on delivering the highest quality service and food for its guests.

"It is a tribute to the innovation and hard work of Chase and his talented team to be recognised in this manner, especially given the restaurant has only just celebrated its six month anniversary," Geoff said.

"Chase has a passion for culinary excellence and creating unforgettable dining experiences, and we are pleased he is continuing to build on the success he's already had at The Star with Sokyo.

"It's fantastic to see both locals and visitors to our city enjoying dining to the standard found at world-class integrated resorts at Las Vegas or Macau, while at the same time providing a unique Gold Coast experience."

Kiyomi serves a modern, yet distinctly Japanese menu and celebrates the experience of shared dining with an 'Izakaya-style' menu and a beverage menu including a wide variety of Japanese tap and bottled beers, sake, shochu cocktails and Japanese whiskies.

Dishes created by Chase for Kiyomi include Scampi with Foie Gras, White Soy, Apple and Mizuna Salad, as well as Binchotan Duck Breast with Beetroot, Sansho Pepper and Wasabi, and Salmon Robata with Ssamjang Miso and Watercress.

Born and raised in San Francisco, Chase Kojima went on to lead kitchens for Nobu in Las Vegas, Dubai, London, Los Angeles and the Bahamas, before founding Sokyo restaurant at The Star, Sydney in 2011. Sokyo has also received acclaimed recognition being award One Chef's Hat at the 2014 & 2015 The Sydney Morning Herald Good Food Guide Awards.

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Judges of the Brisbane Times Good Food Guide Awards dined out around the state in order to identify and recognise the very best of Queensland food. For a full list of winning restaurants and bars, visit: <http://www.goodfood.com.au>

Kiyomi has also recently been shortlisted for the prestigious International Restaurant & Bar Design Awards 2015 in the International Category for *Best Australian & Pacific Restaurant*.

Commissioned by award-winning architecture and interior design firm Luchetti Krelle and Steelman Partners, Kiyomi's design was about layering cultural cues inspired by traditional Japanese motifs and artefacts with sharp, contemporary detailing.

The stand-out feature of Kiyomi is a bespoke large-scale art installation by Japanese street artist Houxo Que. The 6 metre x 2.6 metre fluorescent UV artwork echoes the restaurant and bar's modern, yet distinctly Japanese vibe and sets the tone for the creative menu by Chase Kojima.

Kiyomi opened its doors in December last year as part of Jupiters Hotel & Casino's \$345 million transformation, which includes a fresh new exterior look, a new poolside experience and a second new restaurant, Italian favourite Cucina Vivo. When complete the redevelopment will also see the refurbishment of the property's almost 600 hotel rooms, a new six-star luxury hotel suite tower and an array of contemporary restaurants and bars.

Kiyomi is located on Level 4 of Jupiters Hotel & Casino on the Gold Coast and is open for dinner Monday to Saturday from 5.30pm.

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For more information please contact:

Rebekah Boyle
PR & Communications Director
Jupiters Hotel & Casino
P: (07) 5592 8600
M: 0403 178 800
E: rebekah.boyle@echoent.com.au

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