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Jupiters reveals new Japanese restaurant - Kiyomi

Jupiters Hotel & Casino will open the doors to Kiyomi, its newest restaurant and bar in December. The new venue will serve a modern, yet distinctly Japanese menu created by internationally recognised Restaurant Executive Chef Chase Kojima.

Chase Kojima specialises in cutting-edge Japanese cuisine using unique combinations to create exciting and surprising dishes. After leading kitchens for Nobu in Las Vegas, Dubai, London, Los Angeles and the Bahamas, Chase founded Sokyo restaurant at The Star, Sydney in 2011. In its short history, Sokyo has built an enviable reputation culminating in the award of One Chef's Hat at the 2014 The Sydney Morning Herald Good Food Guide Awards.

Dishes created by Chase for his second Australian restaurant Kiyomi at Jupiters 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.

Chase said he loves being creative and cooking with only the freshest produce.

"Kiyomi will centre around the delicious flavour, 'Umami'," he said. "We will be celebrating unique yet simple flavour combinations which bring the natural flavours of the produce to life. It is all about using simple garnishes, simple sauces and simple combinations to create truly delicious dishes," he said.

The name Kiyomi (a rare Japanese citrus fruit, a hybrid of mandarin and sweet orange) reflects both the creative blend of Japanese and Australian flavours as well as the extensive use of fresh, citrus flavours throughout the menu.

The new venue celebrates the experience of shared dining with an exciting food and beverage menu. With a wide variety of Japanese tap and bottled beers, sake, shochu cocktails and Japanese whiskies – Kiyomi is sure to be hailed as the new meeting place on the Gold Coast.

The stylish interior concept of the 120 seat restaurant has been designed by Luchetti Krelle, designers of Fat Noodle at Treasury Casino & Hotel, Brisbane, and Momofuku Sieobo and Adriano Zumbo at The Star in Sydney.

Stuart Krelle, Director and Designer at Luchetti Krelle, said Kiyomi's design, which includes a nine metre sushi bar, is inspired by Japanese minimalism, and layering cultural cues with sharp, contemporary detailing.

"You'll see traditional Japanese motifs but in an unexpected way, such as handmade backlit paper suspended in glass panels within the sushi counter. We're also using handmade Japanese umbrella-inspired feature pendants from Kyoto," said Stuart.

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Kiyomi will be located on Level 4 of Jupiters Hotel & Casino and is part of the property's \$345 million transformation, which includes a fresh new exterior look, a new poolside experience, and a second new restaurant also opening this Summer.

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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Editor's Notes

Luchetti Krelle's design for Adriano Zumbo at The Star won Best Retail Design at the International Property Awards and the Eat Drink Design Awards in 2012. Its design for Fat Noodle was a finalist in the World Architecture Awards in 2013. The firm also won Designer of the Year (People's Choice) at the IDEA awards in 2010 and are currently shortlisted for Designer of the Year 2014.

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