

media release

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12 December, 2014

Gold Coast's newest restaurant Kiyomi announces Chef de Cuisine

Kiyomi, due to open at Jupiters Hotel & Casino later this month, has appointed Adam Lane, formerly of world renowned Japanese-inspired restaurants Tetsuya's, Nobu London and Sake as Chef de Cuisine.

Adam, who will be opening the much anticipated Japanese restaurant under the leadership of Chase Kojima, said achieving the Head Chef role is "a career highlight".

"It's been rigorous, but when you are applying to lead the kitchen for the internationally recognised Restaurant Executive Chef Chase Kojima, that goes with the territory," said Adam.

Chase, who founded Sokyo restaurant at The Star in 2011 and has led Nobu in Las Vegas, Dubai, London, Los Angeles and the Bahamas, said Adam's experience in Japanese cuisine and his creative flair will be an asset at the new restaurant and bar.

"We think the Gold Coast will really enjoy our bold new way to experience traditional Japanese cuisine," said Chase.

Managing Director Queensland Geoff Hogg said it was a coup for Jupiters Hotel & Casino to have Chase and Adam at Kiyomi's helm.

"The exciting and unexpected flavours created by Kiyomi's talented team will be a drawcard for both local and international guests," said Geoff.

"Kiyomi's launch is a key element in what is an exciting period of renewal and redevelopment for Jupiters with our fresh new exterior look near completion, the recent opening of our new poolside experience, and another new dining venue, Cucina Vivo, opening later this month."

Kiyomi's menu centres around the delicious taste 'umami' and will celebrate unique yet simple flavour combinations which bring the natural flavours of the produce to life. Dishes will include Scampi with Foie Gras, White Soy, Apple and Mizuna Salad, as well as Binchotan Duck Breast with Beetroot and Sansho Pepper, and Salmon Robata with Ssamjang Miso and Watercress.

The new venue celebrates the experience of shared dining with an exciting food and beverage menu including a wide variety of Japanese tap and bottled beers, sake, shochu cocktails and Japanese whiskies.

The 120-seat restaurant, which includes a nine metre sushi bar, will be located on the Lobby Level of Jupiters Hotel & Casino and is part of the property's \$345 million transformation.

To experience Kiyomi book online at www.jupitersgoldcoast.com.au or call 1800 074 344.

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