



**NOBU TO LAUNCH MATSUHISA RESTAURANT AT MANDARIN ORIENTAL,
MUNICH THIS NOVEMBER**

Hong Kong, 23 October 2015 – [Mandarin Oriental, Munich](#) will introduce the award-winning cuisine of internationally celebrated Chef Nobuyuki (Nobu) Matsuhisa to Germany when [Matsuhisa, Munich](#) opens in the hotel in late November. Destined to become the country's chicest culinary hotspot, the restaurant will follow the same successful format as the original *Matsuhisa in Beverly Hills* as well as the chef's five other exclusive outposts around the world.

Offering Nobu Matsuhisa's renowned 'New Style Japanese-Peruvian' cuisine, the menu will feature signature dishes such as the legendary Black Cod and Yellowfin Tuna Sashimi with Jalapeños, alongside Grilled Lamb, cooked over Tealeaves, with Peruvian Anticucho Sauce, as well as traditionally prepared Sushi.

Matsuhisa, Munich is being designed by Amsterdam-based FG stijl and its stylish interiors will reflect Nobu's Japanese origins. The luxurious and timeless decor will provide a warm and inviting atmosphere in brown and gold, using natural materials including stone, leather and wood.

Matsuhisa, Munich will accommodate 95 guests and will also feature a semi-private dining space for up to 10 people. Here guests can experience the essence of Nobu's cuisine with 'omakase'; an innovative multi-course menu selected by the Chef on the day to surprise and delight guests. Furthermore, the restaurant will feature an exclusive eight-seat live cooking counter where the chef will prepare Nobu's famous Japanese-Peruvian dishes directly for guests.

To complement the new restaurant, Mandarin Oriental, Munich will launch [The Bar31](#), featuring a rounded stone bar with an oversized freestanding champagne cooler as its centrepiece. Elegantly designed with moss, bronze and petrol blue interiors, the bar will exude a sophisticated atmosphere that evolves from relaxed to vibrant as evening approaches.



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Exotic cocktails made by head mixologist and bar manager, Doreen Philipp, will be served alongside delicious bar snacks, including signature *Matsuhisa* dishes.

“We are delighted to partner with Nobu Matsuhisa on this very exciting new venture and to introduce this unique brand to the city of Munich and Germany. Nobu brings with him the highest level of culinary expertise and we are confident this will enhance the restaurant scene in not just Munich, but in the country”, said Wolfgang Greiner, General Manager of [Mandarin Oriental, Munich](#).

”Mandarin Oriental is committed to excellence and innovation in our dining experiences and we are thrilled to be welcoming Nobu to our growing family of celebrity chefs, including Heston Blumenthal, Pierre Gagnaire and Daniel Boulud. His exclusive Matsuhisa concept perfectly harmonises with our Group’s oriental heritage,” stated David Nicholls, Corporate Director of Food & Beverage at [Mandarin Oriental Hotel Group](#).

“Munich is a beautiful and exciting international city, full of energy and life. I am very pleased to partner with Mandarin Oriental and introduce my food to the city of Munich. We will work closely with the hotel to make sure we reach and exceed our guest expectations, creating a restaurant that will become an institution for the city like many of our restaurants around the globe” commented Nobuyuki Matsuhisa on the upcoming opening.

[Matsuhisa Munich](#) will be open daily from 12.00 to 14.30, and 19.00 to 23.00. It offers seating for 95 guests, including eight at the Sushi counter.

[The Bar31](#) will be open daily from 12.00 to 1.00 (until 2.00 on Fridays and Saturdays).

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About Nobuyuki Matsuhisa

Nobuyuki Matsuhisa – known simply as “Nobu” – is the acclaimed and highly influential chef proprietor of *Nobu* and *Matsuhisa* restaurants, which are located across five continents. Born and raised in Saitama, Japan, Nobu served an apprenticeship in Tokyo before moving to Peru to open a sushi bar. As a classically trained sushi-chef, Nobu was challenged by the new culture and regional ingredients he encountered, and this kindled his inventive culinary approach, known today as Nobu Style. After further stops in Argentina, Japan and Alaska, he settled in Los Angeles, where he opened his first restaurant, *Matsuhisa Beverly Hills* in January 1987. *Matsuhisa* was an instant success and became a magnet for food lovers and celebrities alike. It was here that his friendship and business relationship with actor and director, Robert De Niro, began. Together, they opened the first *Nobu* in New York City, in 1994, with restaurateur, Drew Nieporent. Today, Nobu operates 33 *Nobu* and six *Matsuhisa* restaurants around the world.

About Mandarin Oriental, Munich

Quietly tucked away in a side street, yet centrally located near the famed Maximilianstraße, [Mandarin Oriental, Munich](#) is an elegant gem, combining timeless, sophisticated charm with a contemporary, modern design and subtle oriental accents. Mandarin Oriental provides the highest levels of personalised service in the very city center, as well as a selection of brand new [restaurant and bars](#). The hotel’s elegant and spacious [48 guestrooms and 25 suites](#) offer the finest in international luxury and, along with the stunning [rooftop pool](#), feature views that stretch across the picturesque surroundings of the old town.

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About Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the most luxurious hotels, resorts and residences. Having grown from a well-respected Asian hotel company into a global brand, the Group now operates, or has under development, 46 hotels representing 11,000 rooms in 25 countries, with 21 hotels in Asia, nine in The Americas and 16 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 16 *Residences at Mandarin Oriental* connected to its properties.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at www.mandarinoriental.com.

Visit [Destination MO](#), the online version of [Mandarin Oriental Hotel Group's](#) bespoke publication, MO. News about our award-winning hotels, the best dining experiences, spa treatments, travel retreats and interviews with the Group's celebrity fans is now just a click away. Further information is also available on our [Social Media](#) channels.

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