

news release

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JAPAN'S THREE-MICHELIN-STAR CHEF MIYAKAWA OPENS SUSHI POP-UP AT MANDARIN ORIENTAL PUDONG, SHANGHAI

Hong Kong, 21 June 2018 – [Mandarin Oriental Pudong, Shanghai](#) will host a sushi pop-up restaurant led by a three Michelin-star chef from Japan, in July. Sushi Master Masaaki Miyakawa and his elite Sushi-Shin team from Hokkaido, Japan will provide diners with the quintessential edomae sushi experience from 17– 29 July. A pre-bookings service is available for guests staying at the hotel during that time.

Following his tenure as Executive Chef of Hong Kong's three-Michelin-star Sushi Shikon, Chef Miyakawa returned to Hokkaido, to establish his eponymous restaurant Sushi Miyakawa, in 2014, which has also earned three Michelin stars. His first chain restaurant [Sushi-Shin](#) opened in Niseko, in 2016, serving world-class edomae sushi crafted from the finest seasonal ingredients, in a setting of tranquil luxury.

Master Miyakawa seeks to create a deeply moving experience for diners. "Standing at the sushi counter to witness and contribute to the customer experience is a big part of what I love about being a sushi chef. I'm constantly seeking ever higher quality and contemplating how to shape the dining experience, so that it goes beyond delicious to being highly satisfying in every sense of the word, including an emotional sense," explains Chef Miyakawa.

Sushi-Shin chefs will serve pop-up customers from 17 – 29 July. Chef Miyakawa will join them on 17 and 18 July to demonstrate his extraordinary culinary skills to diners.

Guests staying at the hotel between 17 - 29 July can pre-book for this exclusive event before 8 July. For reservations and more information, please email mopud-fbmarketing@mohg.com or phone +86 (21) 2082 9884.

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Details:

Tuesday 17 July and Wednesday 18 July, sushi prepared by Master Chef Miyakawa and Sushi-Shin's elite chefs

17 July, dinner only, 5.30 – 10.30pm

18 July, lunch and dinner

Lunch: 11.30am – 2.30pm

Dinner: 5.30 – 10.30pm

Price: RMB 3,288* per person / omakase menu

Thursday 19 July to Sunday 29 July, sushi prepared by Sushi-Shin's elite chefs

Lunch: 11.30am – 2.30pm

Price: RMB 1,900* per person / nigiri menu

Price: RMB 2,900* per person / omakase menu

Dinner: 5.30 – 10:30pm

Price: RMB 2,900* per person / omakase menu

* Plus service charge and taxes. Dinner first sitting, 5.30pm; second sitting, 8pm.

About Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world's most luxurious hotels, resorts and residences. Having grown from its Asian roots into a global brand, the Group now operates 31 hotels and eight residences in 21 countries and territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin Oriental has a strong pipeline of hotels and residences under development, and is a member of the Jardine Matheson Group.

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