

news release

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FIRST TOKYO BRANCH OF THREE-MICHELIN-STARRED MIYAKAWA RESTAURANT DEBUTS AT MANDARIN ORIENTAL, TOKYO

Hong Kong, 1 April 2019 – [Sushi Shin by Miyakawa](#) will open at [Mandarin Oriental, Tokyo](#) on 6 April 2019. Located on the hotel's 38th floor, the Edomae-style sushi restaurant will be the first launched in the Japanese capital by Hokkaido's three-Michelin-starred Chef Miyakawa. The new restaurant will complement the hotel's existing excellent culinary offerings, which include Michelin-starred dining at [Signature](#), Sense and [Tapas Molecular Bar](#).

Diners at Mandarin Oriental, Tokyo's *Sushi Shin by Miyakawa* will be in for a visual treat, as well as a world-class gastronomic experience. In addition to enjoying stunning views of the Tokyo skyline and seeing close-up the restaurant's artisan-made furnishings commissioned by Chef Miyakawa himself, they can observe and interact with the restaurant's master chefs crafting sushi dishes on the other side of a 350-year-old Hinoki cypress counter.

Each *Sushi Shin by Miyakawa* chef is trained by Chef Miyakawa to select and transform ingredients, sourced daily from Hokkaido and Tokyo's Toyosu market, into delectable, seasonal sushi creations, such as seared pink sea bream served with wasabi and a pinch of salt, or sweet, bright orange sea urchin served over rice with a seaweed garnish. Ingredients are perfectly balanced to highlight subtle flavours and maximise *umami* (savoury taste).

Setting the scene for guests when they arrive at *Sushi Shin by Miyakawa* will be a wooden *Edo Komon* screen crafted by Nobuo Tanihata, a master of the 1,300-year-old *Kumiko*-style woodworking technique. The wall behind the counter is a mesmerising creation by Syuhei Hasado, Japan's most renowned *tsuchikabe* (mud wall) designer.

Mandarin Oriental Hotel Group is well-known for culinary excellence. Out of the Group's current portfolio of 32 hotels, almost half offer guests Michelin starred dining, with a total of 22 Michelin stars.

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For priority reservations and a truly immersive cultural experience, guests can book Mandarin Oriental, Tokyo's [Nihonbashi Package](#), which includes luxurious accommodation, breakfast for two and the choice of cultural experiences in the historic Nihonbashi district.

All reservations are subject to availability. For further information, visit <https://www.mandarinoriental.com/tokyo>.

About Master Chef Masaaki Miyakawa

Following a spell in Hong Kong, Chef Miyakawa returned home to the northern Japanese island of Hokkaido to establish his first restaurant, *Sushi Miyakawa*, in 2014. His distinctive culinary style, combining the best of traditional Edomae-style sushi with ingredients from Hokkaido, has earned *Sushi Miyakawa* many accolades, including three Michelin stars. Chef Miyakawa's lifelong passion for sushi now brings him to Tokyo, where he has collaborated with Mandarin Oriental, Tokyo to open *Sushi Shin by Miyakawa* at the hotel.

About Mandarin Oriental, Tokyo

Mandarin Oriental, Tokyo's visionary design and award-winning service have been recognized as the epitome of sophisticated luxury in the city. Superbly located in the prestigious financial district within the historical and cultural centre of Tokyo, the first Mandarin Oriental Hotel Group property in Japan embodies the best contemporary and time-honoured architectural splendour. The hotel features 179 luxuriously appointed guest rooms and suites, ten restaurants and bars and an award-winning spa situated within the soaring, Cesar Pelli-designed Nihonbashi Mitsui Tower. The site offers spectacular views of the city skyline while providing access to stately banquet and conference facilities within the adjacent Mitsui Main Building, a Japanese cultural-heritage property.

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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 32 hotels and six residences in 23 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.

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

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