



Yagura: Fact Sheet

Concept: Stylish and Relaxed Izakaya Japanese Dining

The new hot spot in the heart of Kowloon's famous shopping and commercial district, for relaxed Japanese eating and drinking...

Yagura will leverage on the social side of Japanese dining, offering a laid back environment for catching up with friends and family with a focus on quality food designed to share.

Its izakaya-style menu will encourage diners to select and share a variety of dishes in an almost random fashion whilst the presentation of dishes will be thoughtfully creative and the design and décor stylish and chic.

Cuisine: Yagura will specialize in creative sushi roll, tempura and robatayaki style dishes.

Location: The heart of Kowloon's famous shopping and entertainment district, Nathan Road.

Address: Lower Ground, Eaton Hotel Hong Kong
380 Nathan Road
Kowloon
Hong Kong

YAGURA JAPANESE RESTAURANT

LG, Eaton Hotel Hong Kong
380 Nathan Road, Kowloon, Hong Kong
T (852) 2710 1010 F (852) 2385 5009
www.yagura.com.hk
yagura@eaton-hotel.com



Website: www.yagura.com.hk

Reservations: Tel: (852) 2710 1010
Fax: (852) 2385 5009
Email: yagura@eaton-hotel.com

Opening Hours: Lunch
12:00 – 15:00 (14:30 last order)

Dinner
18:00 – 24:00 (23:30 last order)

Head Chef: **Chef Takayuki Nagano**
Chef Nagano San has over 21 years experience in the industry. During this time he has acted as Head Chef in the Japanese Embassy kitchen in Canberra, Australia, overseen and launched Japanese restaurants, including his own, and held formidable positions in many luxury five-star hotel groups across the globe.

At Yagura all of his learnt food philosophies will prevail, with high quality ingredients, simple dishes, exquisite flavours and a focus on traditional Japanese Izakaya-style dishes designed to be shared

Floor Area: 2,200 sq.ft.

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Seating Capacity:	Total seating capacity:	80
	Yagura general seating	30
	Sushi Counter	18
	Tempura Bar	10
	Private Dining Room 1	10
	Private Dining Room 2 (Ko-agari style)	12

All non-smoking

Designer: SALT Tokyo in collaboration with KKS International Hong Kong Design team headed by Mr Takayuki ITO, Architect of KKS International HK

Design Highlights: Yagura cleverly combines modern Japanese with traditional design décor through two different design themes: one stylish and contemporary with heavy use of polished and natural granite, marble mosaic, solid ash and tempered glass, and the other traditional “Izakaya” style in décor but with a modern touch through the use of bamboo, plaster, solid walnut and Granite.

The restaurant boasts five individual eating ‘spaces’, all conducted by a unique ‘Roji’ corridor - “*a very narrow pathway between houses during the Edo period (1603-1867)*”. The corridor and use of subtle lighting segregates each design space thoughtfully.

Features include a Tempura Counter, Sushi Counter, Ko-Agari area and semi-private room.

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Lighting Design: LOT Lighting Consultants

Kitchen Design: Polytek Engineering Co., Ltd.

Signature Dishes: **Yat Tung Heen Roll** with roasted crispy Peking duck of Eaton Hotel Yat Tung Heen Chinese Restaurant

Crunchy Roll with Tempura prawn and sesame Seeds

Unagi Roll with eel, cream cheese and black capelin roe

The menu will also feature Japanese classics such as Chinmi 5, Grilled Daimyou Lobster, Kakiage Tempura and Yagura's ramen noodles.

Omakase Menu: Chef's Menu (a multi-course tasting menu prepared by the chef) HK\$268, \$338 and \$438 per person + 10%

Sakes and Shouchu: Yagura will stock over 25 Sakes and Shouchus, including its own private Sake label, brewed by Nakano in Handa city of Nagoya, Japan – an area renowned for its high quality sake, which has 300 years of experience of sake brewery since Edo period.

Yagura Sake can be described as “calm but brilliant”. It is a sake for all seasons and complements all types of foods. However, it especially brings out the wonderful flavors of lighter tasting foods like white fish sashimi.

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Drinks menu: Yagura will stock of wide selection of international New and Old World wines, Champagnes, beers, spirits and cognacs.

Over 18 varieties of wine will be sold by the glass priced from HK\$60.

Average price: Lunch HK\$150-180
Dinner HK \$250-400

Private Events: Yagura has two private dining rooms seating 10 and 12 respectively.

Parking: Valet Parking available

Credit Cards: All major credit cards accepted

-ENDS-

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