



## Yagura: Now Open at Eaton Hotel

### ***Bringing Authentic Izakaya-Style Japanese Dining to Hong Kong***

(Hong Kong, December 10, 2007) Yagura, Hong Kong's stylishly casual new izakaya-style Japanese restaurant is officially open at 380 Nathan Road, Kowloon.

Originally popular in Japan amongst businessmen looking to relax after work with simple food and drink, izakaya's are now one of the country's favourite types of eatery. Yagura leverages on this social side of Japanese eating and drinking, offering a laid back environment for catching up with friends and family with a focus on quality food designed to share in stylish but comfortable surroundings.

"We are delighted to unveil Eaton Hotel's signature Japanese restaurant, Yagura", says Bob van den Oord, General Manager. "Yagura will not only serve great Japanese food but will deliver a chic and young, yet totally Japanese experience to Hong Kong."

"With the unveiling of Yagura, as well as a number of room and suite upgrades over recent months, Eaton Hotel is showing its commitment to delivering the best facilities and service to our local and overseas guests."

Yagura specialises in creative sushi rolls such as "Yat Tung Heen Roll" with roasted crispy Peking duck and Hoi Sin sauce from Eaton Hotel's Yat Tung Heen Chinese Restaurant, "Crunchy Roll" with Prawn Tempura and sesame seeds, and "Unagi Roll" with eel, cream cheese and black capelin roe.

The kitchen team is led by Head Chef, Chef Nagano, a native of Japan who boasts over 21 years Japanese and Pan-Asian cooking experience.

#### 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](http://www.yagura.com.hk)  
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Alongside creative sushi, Nagano's menu features a number of Japanese classics such as Chinmi 5, Grilled Daimyou Lobster, Kakiage Tempura and Yagura's ramen noodles.

Its authentic izakaya-style menu has been designed to encourage diners to select a variety of dishes in an almost random fashion to be shared amongst the table so that a combination of tastes and flavours can be enjoyed.

Yagura also offers an extensive list of high quality beverages; 25 varieties of Sake and Shouchu including a private label sake brand, alongside a comprehensive list of wines, champagnes, beers, spirits, soft drinks, fresh juices and teas.

Yagura has been designed by SALT Tokyo in collaboration with KKS International and cleverly combines modern Japanese with traditional design décor playing heavily on the elements. The restaurant showcases two opposing 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.

It has five distinct and individual 'spaces' all connected by a unique 'Roji' corridor - *a very narrow pathway between houses during the Edo period in Japan* and stand out features include a stunning round sushi bar seating 18, a tempura bar seating 10 and a traditional ko-agari style seating area.

Both the sushi and tempura bars bring diners closer to the action inviting guests to watch their selected dishes being prepared using high quality ingredients sourced fresh daily from around the world.

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Yagura is a part of Eaton Hotel's US\$18million renovation programme adding another focus of exclusivity and understated urban polish to one of Hong Kong's best loved hotels.

Now open everyday for lunch and dinner at Lower Ground Floor, Eaton Hotel, 380 Nathan Road, Kowloon, Hong Kong.

Reservations: (852) 2710 1010

Opening hours: 12:00 – 15:00; 18:00 – 24:00.

For more information visit [www.yagura.com.hk](http://www.yagura.com.hk)

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