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SAVOUR THE ART OF OMAKASE AT JINHONTEN

An exceptional showcase of the season's best through scintillating menus crafted by Head Chef Issey Araki



Head Chef Issey Araki at work

SINGAPORE, 15 June 2022 – Located at Shaw Centre, *omakase* concept **Jinhonten** is the latest exciting addition by the team behind *Wagyu Jin*, *Jinjo*, *Tenjin* and *Sushi Jin*, under the Les Amis Group. Helmed by Head Chef Issey Araki, alongside Executive Chef Makoto Saito, the restaurant beckons diners on a culinary expedition where the season's finest harvest and produce are honoured and presented in its most pristine form.

Beyond the discreet and semi-hidden entrance is an intimate and immersive space, where a ten-seater counter takes centre stage. Here, to the uplifting strings of shamisen virtuosos Yoshida Brothers, Chef Issey and his Japanese chefs conjure each course with a gentle hand, finesse and precision. Throughout the meal, diners will be led in on the details about the catch and produce as they are prepared and plated amid the fastidiously-neat kitchen with various traditional cooking equipment, including a Japanese *binchotan* grill and cypress box steamer among others.

With only one prix-fixe menu each for lunch and dinner (\$180++ for eight-course lunch and \$450++ for ten-course dinner), Chef Issey and his team can focus on sourcing for and serving only the finest premium ingredients airflown mainly from Japan. Depending on the time of the year, seafood and produce are procured from the markets in Toyosu, Hokkaido, Kyushu and even Fukuoka. On occasion, Yonezawa beef from Yamagata prefecture is also featured on the menu – widely-recognised as one of the top wagyu beef, Yonezawa beef is exclusively available in Singapore only at select Les Amis Group restaurants.



Kinmedai

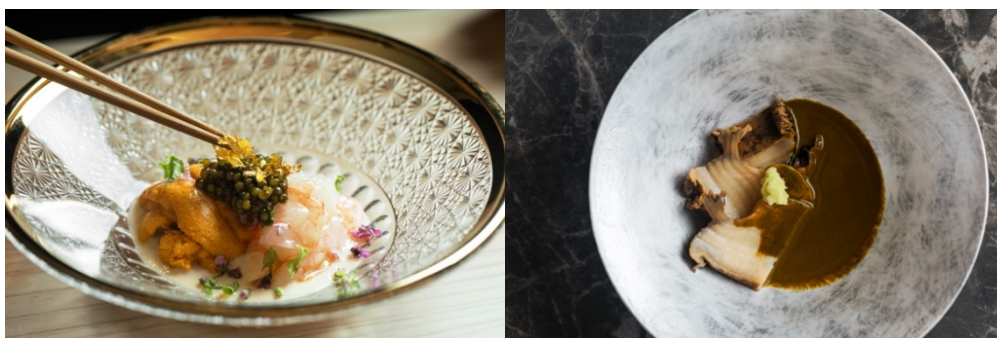
Formerly from KYUU by Shunsui, Shun x Sakemaru and later, his eponymous restaurant Araki, Head Chef Issey has distilled his experience working at *Kaiseiki* and *Kappo* restaurants into his thoughtfully-curated omakase menus which are a showcase of simplicity at its best.

Chef Issey's delicate approach is epitomised in a series of beautifully-presented courses where the innate flavours of the meticulously-procured ingredients shine and transverse from chilled to piping-hot, lighter to heartier, more robust flavours, and from a straightforward pristine sashimi to meticulously-prepared *donabe*.

THE OMAKASE MENU

Ever-changing, the menu at Jinhonten is a test of Head Chef Issey and his team's knowledge of the ingredients, culinary prowess and creativity.

Here are some examples of dishes that diners can expect at Jinhonten.



Appetiser of Murasaki Uni, Botan Ebi and Kristal Caviar & Appetiser of Kuro Awabi

Chef Issey sets the bar high from the beginning. A gorgeous chilled appetiser comprising a trinity of sweet *botan ebi*, gloriously Murasaki *uni*; both from Hokkaido, and briny Kristal caviar, is brought together by a *yuba* sauce made with Japanese soybean sheets – this understated condiment cloaks the seafood with just the right touch of savouriness. In delicious contrast is the second appetiser, which is preceded by a nourishing cup of piping-hot abalone dashi made with a palm-sized *Kuro Awabi*, or black abalone from Yamaguchi. Steamed for four hours, the tender shellfish is deftly-sliced at the counter and served with a rich sauce made with abalone liver sauce and fortified with *uni*.



Nodoguro Handroll and Kinmedai Shabu Shabu

An exquisite handroll is always a highlight on Head Chef Issey's *omakase* menu. Brimming with the season's best, each handroll is placed directly in the hand of the diner, who is urged to consume it immediately while the roasted nori sheet is still crisp. One rendition includes meaty fillets of the much-coveted *Nodoguro*, or blackthroat sea perch; first grilled over the *binchotan* till the rich fish oils are released and glistening, then draped over a small mound of *shari* topped with diced *narazuke*; in this case, a pickled winter melon in sake and mirin, and finished with a dab of freshly-grated *wasabi*.

After a sashimi course of the freshest airflown catch, a *Shabu Shabu* follows. On occasion, when *Kinmedai*, or alphonsino is in season, Chef Issey will first prepare a broth with the bones of this vivid red specimen and *konbu*, then ‘*shabu shabu*’ or flash-poach the fish slices in this pure essence at the table. Paired with pumpkin *somen*, the just-cooked fillets are firm and succulent – truly a dish to relish the unadulterated flavour of *Kinmedai*.

The next courses usually include a deep-fried item, then a palate-cleaner, sometimes in the form of a single perfect fruit tomato from Kumamoto steeped in a tomato dashi with *junsai*, or water shield, a unique aquatic vegetable with a jelly-like exterior which provides a delightful slightly crunchy mouthfeel to the juicy plump tomato.



Charcoal Grilled Yonezawa Sirloin Steak and Kegan Donabe

Thick buttery-fleshed Yonezawa sirloin steak grilled over the *binchotan* makes for a fine *Charcoal Grilled* course – the perfectly-cooked beef is served with a smoky Kumamoto chargrilled eggplant sauce and summer asparagus from Kochi, before Chef Issey’s *piece de resistance Donabe* dish. One of Chef’s favourite iteration is prepared with *kegan*, or Hokkaido hairy crab. Each shiny grain of rice is infused with the *umami* flavours of the prized crustacean and studded with a generous amount of crabmeat and pickled vegetables. A creamy homemade hairy crab ‘miso’ served on the side is meant to be mixed into the rice – this condiment imparts more depth, creaminess and sweetness.

As a befitting finale, premium Japanese fruits are Chef Issey’s dessert of choice. This may range from silky Miyazaki mangoes to nectar-sweet Hokkaido melons – the *crème de la crème* harvest of the season.

PREMIUM SAKES

A treasure trove of outstanding and sometimes rare labels, Jinhonten's exceptional sake list is curated to match the exquisite omakase courses, as well as please varying palates and preferences.

Masterminded by Jinhonten's sake sommelier, the premium selection include the likes of *La Isojiman* (Yamadanishiki 18%) from Shizuoka, *Tatenokawa Komyo* (Dewasansan 1%) from Yamagata, as well as *Niizawa Junmai Daijginjo Yamaguchi Akira* (Kuranohana 7%) from Miyagi.

Other noteworthy and highly-quaffable bottles hail from various parts of Japan, including Akita, Tochigi, Ibaraki, Niigata and Fukui among others.

HEAD CHEF ISSEY ARAKI

With a rich and varied culinary experience accumulated from stints at acclaimed *Kaiseiki* and also *Kappo* restaurants in Japan and Singapore since the tender age of 18, Kumamoto-native Chef Issey is adept and well-versed with the fine culinary craft of traditional Japanese cuisine.



Citing YouTube and Instagram as his sources for ideas and inspiration, Chef Issey is not one to shy away from inventive flavour pairings on occasion, although his approach to cooking is steadfastly simple and unfussy. He relishes the challenge to present the true flavours of exceptional ingredients through his interpretations that elevate a good dish to an excellent one.

Note to editors:

- All prices are subject to 10% service charge and prevailing GST.
- High-res images of dishes and the interior of Jinhonten are available upon request via email.

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ABOUT LES AMIS GROUP

From a single establishment, Les Amis Group has gone from strength to strength, capitalising on its commitment to quality in food, wine and service to venture into other cuisine styles and concepts. Today, Les Amis Group has 25 concepts and over 30 restaurants across Singapore, and multiple overseas concepts including joint ventures and franchises in Hong Kong, Myanmar, Vietnam and Indonesia with more expansion plans in the pipeline. With award-winning concepts ranging from high-end French cuisine, to various Japanese restaurants and midmarket concepts – such as Italian pizzas, Vietnamese noodles and authentic French bistro dining. Les Amis Group is undisputedly one of Singapore’s most diverse, influential and well-respected restaurant groups.

FACT SHEET

Name of Restaurant	Jinhonten
Location	1 Scotts Road, #01-11, Shaw Centre, Singapore 288208
Operating Hours	1200 – 1500 , 1830 – 2300, daily
Reservation Number	+65 9635 0973
Reservation Email	jinhonten@lesamisgroup.com.sg
Seating Capacity	10 counter seats, 3 private rooms for between 6 to 8 guests <i>(Two of the VIP rooms can be combined into one bigger space)</i>
Website & Reservations	www.jinhonten.com.sg
Facebook Instagram	@Jinhonten.SG
Hashtag	#Jinhonten.SG
Head Chef	Issey Araki
Executive Chef	Makoto Saito