

## Nature, Memory, Legacy: Zeniya Brings Kaga-Style Kaiseki to Singapore's Iconic Orchard Road

*Zeniya Kanazawa's second-generation owner Chef Shinichiro Takagi partners with Les Amis Group and Shangri-La Group for their maiden effort in Southeast Asia, and only restaurant outside Japan*



*Left: Chef-Owner Shinichiro Takagi in action. Right: A summer offering of kinjiso, hamaguri, kuruma ebi and tosazu jelly from Zeniya Singapore.*

**Singapore, 14 August 2023** – When the elevator doors open on the 24th floor of Shangri-La Singapore, a quiet calm greets guests; a nondescript entrance welcomes diners into a different world. Zeniya Singapore carries forward the legacy of the acclaimed two Michelin-starred flagship in Kanazawa, Japan as its only international outpost, and continues to be rooted in the ethos of Kaga cuisine and presented in a deeply personal Contemporary Kaiseki format. Zeniya was originally established in 1970 and is today led by the second-generation Takagi family, with eldest son Shinichiro Takagi at the helm. Zeniya Singapore's philosophy is an extension of its original hallmarks: respect for produce and devotion to ancient tradition, intertwined with innovative culinary expressions.

Now officially opened, guests at Zeniya Singapore can delight in the kaiseki-style dinner experience (S\$450++ per person) celebrating the Summer season. Subsequently, Zeniya will also offer lunch service and expand its dinner menu, further showcasing the breadth and versatility of its culinary repertoire. Naturally, the menu will change with the seasons, following the *shun no ri* principle—using ingredients at their peak when they are most flavourful. Where possible, the Zeniya team sources directly from Kanazawa and the surrounding region, to best demonstrate the breadth of Kaga cuisine. Every detail has been considered, from the recreation of an outdoor garden as a tribute to Zeniya Kanazawa's design to the handpicked heritage tableware that has been delicately packed and carefully delivered to Singapore.



*Seasonal produce from Kanazawa and the region*

Kaga cuisine harks back to the Edo period and is recognised as one of Japan’s few ‘original’ cuisines. Kanazawa is surrounded by lush mountains and bountiful coastlines, providing an abundance of produce from fresh vegetables to plump seafood. To make the best of these ingredients and extend Zeniya Kanazawa’s culinary creativity, Zeniya Singapore’s Chef-Owner Shinichiro Takagi (Chef Shin) handpicked seasoned comrade, Head Chef Shuji Yoshitaki (Chef Shuji) and young protege, Sous Chef Akinori Nakano (Chef Akinori), to lead Zeniya Singapore, and has worked closely with his appointed team to craft the opening menu. Chefs Shuji and Akinori have worked together with Chef Shin over the course of their careers—the former began his culinary journey as a fisherman before making his way into the kitchen of famed Gion Maruyama in Kyoto, where he worked for ten years; while the latter is an Osaka native who found his way into Zeniya Kanazawa fresh out of culinary school a decade ago and spent the majority of his career under Chef Shin’s watchful tutelage. Together, they have meticulously crafted seasonal dishes that encapsulate the rich tradition and refined elegance of Kaiseki dining.

As kaiseki is evolved from the traditional tea ceremony, the welcome ritual at Zeniya Singapore reflects the same spirit. Once seated, guests are offered a cold towel to reinvigorate paired with *Shiso Kosen*, a welcome beverage made with finely chopped shiso leaf, salt and lukewarm water,— the ‘easiest’ drinking state to quench their thirst, refresh them from their journey, as well as to open the palate. A small pour of ‘*kanpai sake*’ is poured for each guest, who is encouraged to toast to their dining partner, for good luck, and to signal the beginning of a special meal they will soon partake in.

The seasonal summer dinner menu has 11 courses and begins with *Sakizuke*, an appetiser that features *kinjiso*, a indigenous Kanazawa vegetable that is part of the chrysanthemum family and known for its purple-red leaves, hard shell clam (*hamaguri*), tiger prawn (*kuruma ebi*), and a delicate spoonful of tosazu, Tosa-style dashi vinaigrette jelly. The *Wanmori* course is subtle and savoury and features *hamo* or conger eel—from Awaji Island, famous for premium produce that is often supplied to the Imperial Court—that is expertly prepared with a dedicated knife; and topped with stalks of *menegi*, a fine chive that is only found in Japan. Zeniya’s dashi is made simply from bonito and aged kombu, and served in

an intricate lacquered bowl with real gold, inherited from Zeniya Kanazawa, bringing a significant piece of its over 50-year history to Singapore diners.



Left: Wanmori course featuring hamo, menegi, shoga; Right: Tsukuri course featuring hata and shima ebi

For *Tsukuri* or raw dish, the chapter unfolds in several parts: the first features a harmonious pairing of generously sliced *hata* (grouper) and sweet *shima ebi* (grey prawn), while the second presents a serving of the rich *maguro* (bluefin tuna), sourced from the Sea of Japan. Following this, *Hashiyasume* showcases *kuchiko*, or ovaries of sea cucumber, harvested from the Noto Peninsula, a stone's throw from Kanazawa in Ishikawa Prefecture. *Kuchiko* at Zeniya goes through a semi-dried preparation (as opposed to the more traditional dried preparation); requiring approximately 20-30kg of sea cucumber to produce the dish. The deeply savoury delicacy is served tempura style to bring out its natural creaminess.

Next, *Susumezakana* or what is also referred to as a 'seasonal main dish' is a duo of dishes, first is *Sarashina Soba* made from *ichibanko* flour, derived from only the centre part of buckwheat seeds, resulting in an extremely tender noodle. These handmade noodles are imported from a soba speciality restaurant in Kanazawa, run by Chef Shin's cousin. The soba is topped with generous slices of *murasaki uni*, currently in season and known for its large size and sweet, creamy texture. This is followed by a cold salad of thinly sliced dried jellyfish and ribbons of cucumber, tossed in a velvety, rich *goma* or sesame sauce, sake, soya sauce and mirin.

A Zeniya signature follows in the *Yakimono* course, an expertly charcoal-grilled, sashimi grade *Nodoguro* or blackthroat seaperch. A naturally fatty fish bursting with buttery, umami flavour, *Nodoguro* is topped with a generous heaping of crunchy noodles to emulate a crispy skin and topped with *kinome* or Japanese baby pepper leaves—together, a symphony of taste and flavour. This dish is a favourite among Zeniya Kanazawa customers and is usually available for about six months in a year, throughout the Summer and Autumn months. The *Shizakana* course is a luxurious serving of A5



Miyazaki wagyu tenderloin from Kyushu Island, the highest grade of wagyu is cloaked in a silky egg yolk sauce, and a lavish shower of summer black truffle.

For Takiawase, an established Zeniya signature dish whose recipe has been passed down to the next generation, is presented to guests: an ingot of *awabi* or wild abalone from Kanazawa, is gently simmered for at least 15 hours, then steamed, and finally sauteed. It sits atop a slice of winter melon with freshly grated old ginger, dotted with pink pepper before *Bekkoan* is poured over— the sauce made from dashi, light soy, mirin, *kuzu* starch symbolises the colour of Japanese sea turtle and its everlasting life. The nourishing, complex dish truly showcases the restaurant’s hallmarks of incredible ingredients, creative cooking, and quiet flair.

In the *Gohan* or rice course, *Shizuoka unagi* or eel, a summer stalwart, is showcased. Together with cucumber, chives, burdock and *sansho* peppers, unagi is steamed in a clay pot and served together with rice. This course is also served with homemade pickles, miso soup with beancurd skin, and *Kagabocha*, a type of *hojicha*, to cleanse the palate.

The final chapter of Zeniya Singapore’s Summer kaiseki experience features seasonal fruit where a prized plate of Miyazaki mango and Ruby Roman Grape is served to guests. The latter, in particular, is an extremely rare find as only three farmers in Japan produce this grape and it is only available in Ishikawa Prefecture (where Kanazawa is the capital). To qualify as a Ruby Roman variety, the grapes have to reach a minimum of 20 grams per grape in size and contain at least 18% sugar. Finally, *Kashi* or dessert, is *mizu yokan*, a traditional chilled dessert made primarily of red beans from Kyoto’s mountains, and also a perennial summer sweet in Kanazawa, famed for its excellent *wagashi*.

Zeniya Singapore will also feature an extensive selection of sake, notably a curated range from Kanazawa, known for its historic breweries, as well as wines, with a variety of options by the glass. Wine enthusiasts are also invited to request for Zeniya’s private cellar collection, which houses Les Amis Group’s handpicked repository of ultra-premium labels, with a rotating list that features hard-to-find vintages, to complete the culinary journey.

In a fast-paced, unrelenting world, Zeniya Singapore offers much more than a meal. It is a nourishing experience where the devoted team of chefs is able to share with each guest the decades they have given to perfecting their craft and preserving ancient tradition. Every dish is meticulously crafted, and every step of service is carefully considered. At the end of each meal, every guest is gently farewelled with the hope that they will return once again to rediscover the flavours and changing seasons of Kanazawa.

For more information and reservations, please visit <https://www.zeniya.com.sg>.



## **Fact Sheet**

<b>Cuisine:</b>	Contemporary Kaiseki <i>Seasonal Menu</i>
<b>Address:</b>	Shangri-La Singapore 22 Orange Grove Road, 24 <sup>th</sup> floor Singapore 258350
<b>Telephone:</b>	(65) 6213 4571
<b>Operating Hours:</b>	Tue - Sun 12:00 pm - 3:00 pm (Last seating at 1:30 pm) 6:30pm - 11pm (Last seating 8:00pm)
<b>Menu:</b>	Lunch S\$250++ per person Dinner S\$450++ per person
<b>Reservations:</b>	<a href="https://www.zeniya.com.sg">https://www.zeniya.com.sg</a> . <i>Reservations are available 60 days in advance.</i>
<b>Seating Capacity:</b>	43 seats <i>Counter – 9 Seats</i> <i>Dining Room – 18 Seats</i> <i>Private Dining Room (Small) – 6 Seats</i> <i>Private Dining Room (Big) - 10 Seats</i>
<b>Social:</b>	instagram.com/zeniya.sg
<b>Hashtags:</b>	#ZeniyaSingapore #Zeniya #LesAmisGroup

## **About Zeniya Singapore**

Opened in August 2023, Zeniya Singapore is the only international outpost of two Michelin-starred and Relais & Châteaux awarded Zeniya Kanazawa. Perched on the 24th floor of Shangri-La Singapore, in the city's famed Orchard belt, Zeniya Singapore will offer its signature Contemporary Kaiseki experience with an innovative twist. Zeniya Singapore is led by Head Chef Shuji Yoshitaki and Sous Chef Akinori



Nakano. It is a partnership between Zeniya Kanazawa, led by second-generation owner Chef Shinichiro Takagi, Les Amis Group, and Shangri-La Group.

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