World Famous Chef Nobu Matsuhisa Returns to His Hong Kong Restaurant for Two Spring Omakase Dinners with Taittinger Champagne

Saturday, March 19 & Sunday, March 20

Exclusive “Sushi Saturday” NOBU Cooking Class with Nobu-san and his team

Saturday, March 19 (10:30am – 2:30pm)

HONG KONG, February 16, 2016 – World famous chef Nobu Matsuhisa will be back at NOBU InterContinental Hong Kong on March 19 and 20 to host two special Spring Omakase Dinners showcasing Taittinger Champagne paired with an 8-course menu featuring newly created dishes using the freshest spring ingredients (HK$1,300 per person, with the Champagne Pairing for an additional HK$688 per person).

On Saturday, March 19, Nobu-san will personally contact a “Sushi Saturday” “Cooking with the Culinary Stars” Class, along with NOBU InterContinental Hong Kong Executive Chef Sean Mell and Executive Sushi Chef Kazunari Araki. This exclusive Cooking Class with Nobu-san is HK$2,688 per person inclusive of a light breakfast, unlimited Perrier Joüet Champagne (during the class and lunch), a 6-course omakase lunch showcasing the dishes from the class and a NOBU cookbook signed by Nobu Matsuhisa. (Please add 10% service charge to all prices.)

This is the first collaboration between NOBU and Taittinger Champagne. The four selected labels from Taittinger Champagne are particular for their freshness and lively style. Their elegance, with hints of fruit and implied acidity, make them perfect for pairing with Nobu-san’s innovative new style Japanese cuisine.
The Spring Omakase Champagne Dinner includes two of Taittinger’s latest released vintages - Taittinger Vintage Brut 2008 and Taittinger Comtes de Champagne, Blanc de Blancs 2006 (premium brand). It also features two non-vintage labels - Taittinger Prestige Rosé and Taittinger Brut Réserve.

Nobu-san and his NOBU InterContinental Hong Kong culinary team have created a gourmet journey matching the various characteristics of the Taittinger Champagne with dishes using seasonal spring ingredients prepared "NOBU style" The result is an exceptional dining experience featuring all new dishes which are unique to NOBU InterContinental Hong Kong.

The Spring Omakase Champagne Pairing Menu features:

**SHIMA EBI & MADAI SASHIMI**  **UME PONZU**
**TAITTINGER BRUT RÉSERVE**  **NV**

**O-TORO & SABA SASHIMI**  **CHIMICHURRI**
**TAITTINGER VINTAGE BRUT**  **2008**

**DELUXE SUSHI ASSORTMENT**

**SAUTÉED MATEGAI**  **MYOGA SALSA, AMA PONZU FOAM**
**TAITTINGER PRESTIGE ROSÉ**  **NV**

**PAN-SEARED SAWARA FILLET**  **GREEN GARLIC MISO**

**A5 MIYAZAKI WAGYU**  **WASABI PEPPER SAUCE**
**TAITTINGER COMTES DE CHAMPAGNE, BLANC DE BLANCS**  **2006**

**COLD INANIWA UDON**  **UNI, CAVIAR**

**SPRING DEW**  **RASPBERRY, ALMOND, MILK CRISP**

Commenting on the Spring Omakase menu and its unique pairing choices. NOBU InterContinental Hong Kong Executive Chef Sean Mell says, “The ume pozu on the shima ebi paired with the Brut really creates excitement on the palate. Meanwhile the Blanc De Blanc is a wonderful balance with the wasabi pepper sauce used in the beef course. I have selected seasonal Mategai (razor clams) for their sweet flavour which goes well with the unique floral flavour of the myoga. This pairs well with the ama ponzu foam, which has an acidity that creates a good balance and refreshing flavour. This dish matches beautifully with the Taittinger Prestige Rose NV.”

As per Executive Sushi Chef Kazunari Araki, “I am using a seasonal fish - "Madai" (Japanese red seabream) and "Shima Ebi" which is also seasonal shrimp, along with spring vegetables and "Ume" for the dressing. "Ume" is a plum which is in season at the end of winter. My inspiration for this dish is the change of season and arrival of spring through the ingredients.”

The Spring Omakase Dinner Menu will be available through April 9. The Champagne pairing option is only available on Mar 19 & 20. The showcased Taittinger Champagnes will be available by the bottle on the NOBU wine list from March 19 onwards.

Please click [here](#) for the Spring Omakase Taittinger Champagne Menu.
About Taittinger Champagne

The house of Taittinger did not exist until 1932. For nearly two centuries, it was known as Forest-Fourneaux. Originally founded in 1734 by Jacques Fourneaux, a wealthy textile merchant, the house worked closely with local Benedictine monks to learn how to produce still and sparkling wines. In 1820, Jacques’ great-grandson Jérôme formed a partnership with Antoine Forest and the business started to boom, especially in export markets such as Britain and the United States.

Pierre Taittinger first visited Champagne as an officer in World War I, when he was injured during combat and transferred to the 18th-century Château de la Marquetterie, a major French command post south of Épernay. The young Taittinger was so impressed by the elegance, beauty and history of the building that he vowed to buy it if the opportunity ever arose.

By the 1930s, Forest-Fourneaux’s fortunes were dwindling: World War I, the Great Depression, and Prohibition had all taken their toll; and exports were almost at a standstill. Pierre Taittinger saw his opportunity to buy the property. As wine merchants originally from Lorraine, the Taittingers decided to use their existing network and relaunch the Champagne business under the family name. Over the next few decades Taittinger established itself as one of the region's leading brands. In 1945 Francois Taittinger defined its Chardonnay style: feminine and elegant, which remains the Champagne’s signature. Owning 288 hectares, Taittinger owns the 2nd most important vineyards in Champagne.

Taittinger is one of only five Champagne houses to cellar its wines in the famous “Crayères” of Reims – chalk caves originally dug out by the Romans. The caves were rediscovered at the beginning of the 18th century; and Champagne merchants found that they provided the perfect conditions for aging wine. Today, Taittinger owns four kilometers of Crayères, which are used to age their prestige cuvées: Comtes de Champagne and Comtes de Champagne Rosé.

For further information, please visit www.taittinger.com.

Exclusive “Sushi Saturday” Cooking with the Culinary Stars Class with Nobu-san and his team

Saturday, March 19

On Saturday, March 19, celebrity chef Nobu-san will personally contact a “Sushi Saturday” “Cooking with the Culinary Stars” Class, along with NOBU InterContinental Hong Kong Executive Chef Sean Mell and Executive Sushi Chef Kazunari Araki

The class will showcase a demonstration of NOBU signature dishes, plus a hands-on opportunity to learn sushi-making from the master chef. This exclusive Cooking Class with Nobu-san is HK$2,688 per person inclusive of a light breakfast, unlimited Perrier Joüet Champagne during the class (and lunch), a special NOBU Sake pairing lunch menu showcasing the dishes from the class and a NOBU cookbook signed by Nobu Matsuhisa. Please add 10% service charge.

Please click here for the details of the NOBU “Sushi Saturday” Class with Nobu-san.

For further information and reservations, please contact our Restaurant Reservations Centre at Tel: 2313 2323 or e-mail fb.hongkong@ihg.com.
NOBU InterContinental Hong Kong is open daily for lunch from 12 noon - 2:30pm and dinner from 6:00pm - 11:00pm.

Attire: Smart casual. The NOBU Bar lounge is open daily 12 noon-2:30pm and from 6:00pm to midnight.

NOBU InterContinental Hong Kong
Second Floor, InterContinental Hong Kong, 18 Salisbury Road, Kowloon, Hong Kong
Restaurant reservations: (852) 2313-2323
Reservations fax: (852) 2366-5205
E-mail: nobuhongkong@ihg.com

Please click here for images of the NOBU Spring Omakase Taittinger Champagne Dinner

Please click here for images of the NOBU Sushi Saturday Class.

Please click here for images of NOBU InterContinental Hong Kong and Nobu Matsuhisa.

For further press information and interview requests for Nobu Matsuhisa, please contact:
Carole L Klein
Director of PR & Communications
InterContinental Hong Kong
Tel: (852) 2313 2335 / Fax: (852) 2721 5964
E-mail: carole.klein@ihg.com

Updated: Feb 12, 2016