

## JAPANESE SUSHI MASTER RYUICHI YOSHII TO JOIN CROWN SYDNEY

### *Omakase master Yoshii to collaborate with Nobu on Crown Sydney's Omakase restaurant*

**13 July 2020 – Sydney, Australia** - Crown Sydney has announced today that Ryuichi Yoshii, known as “Yoshii” will open an Omakase restaurant as part of the resort’s highly-anticipated culinary line-up when it launches in December.

Renowned as one of the leading Omakase sushi masters in Australia, Chef Yoshii has over 38 years’ experience having worked across Japan and Australia where he gained notoriety for his precise sushi style, mixed with a modern and creative take on ingredient combinations.

In what will be an intimate 12-seat restaurant set inside the entrance to *Nobu*, *Yoshii’s Omakase at Nobu* is designed to create a unique dining take on the Omakase tradition.

Derived from a Japanese phrase meaning “I’ll leave it up to you”, the culinary experience will leave all decision-making in the hands of Chef Yoshii in collaboration with Chef Nobu Matsuhisa. Diners are still engaged in the cooking process, with Chef Yoshii preparing their meal in front of them in an intimate and personal setting.

Sydneysiders may know Chef Yoshii from his former roles as head chef of *Shiki Japanese Restaurant*, followed by *Yoshii Restaurant*, and then Barangaroo fine-diner, *Fujisaki*. During his career, Yoshii has created Omakase feasts for the likes of Chef Nobu Matsuhisa himself, Yoko Ono, Tom Cruise and Pink to name a few of his celebrity customers.

“I am very much looking forward to my return to Sydney’s dining scene and I am incredibly honoured to be standing alongside some remarkable chefs. One of the things I love most about Sydney is the seafood produce we have access to, so I can’t wait to start creating dishes together with Chef Nobu that hero that remarkable fresh local produce. The setting of Crown Sydney with its incredible location on Sydney harbour will also inspire the dishes you will see on my menu,” said Chef Yoshii.

According to Crown Sydney Chief Operating Officer, Peter Crinis, the addition of Yoshii to the Crown Sydney line-up alongside *Nobu* will provide two of Australia’s best local Japanese dining experiences in one location for Sydneysiders.

“Our hope is to make Crown Sydney a world-class dining destination that all of Sydney will enjoy, by merging the best of the local food scene with the best in the world. One of the greatest things about our chef roster is that they all value supporting local suppliers which will be reflected on their menus, creating dining experiences that Sydneysiders will have pride in,” Crinis said.

As Sydney’s first luxury resort in Barangaroo, Crown Sydney will provide the ultimate in sophistication and curated dining experiences. Visitors and Sydneysiders alike will have access to an unprecedented array of luxurious offerings all overlooking one of the world’s most enviable views when Crown Sydney opens its doors. The Barangaroo property will include 349 hotel rooms and suites, luxury residential apartments, 14 signature restaurants and bars, premium retail outlets, pool and spa facilities and more.

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