



Press Release
For Immediate Release
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Contemporary Izakaya Zanzo Opens Today

Locally owned Miramar Group, who has successfully developed and operates a host of award-winning restaurants, announces that its latest dining concept Zanzo, officially opens today.

Tucked away in the new culinary hot spot of Tai Hang, Zanzo offers **unique sake**, *shōchū* and beer alongside **creative Japanese tapas** such as grilled dishes and *sashimi*. Zanzo is a new kind of after work hangout that brings out the best of an Izakaya dining experience in a semi-alfresco setting within a quaint neighbourhood.

Featuring clean lines and neutral tones that calm the mind and large tilting windows that open onto the street for a lively and engaging dining experience; Zanzo is a chic spot perfect for after-hours drinks or a late night meal.

This afternoon, the grand opening will be marked by *Kagami Biraki*, a traditional Japanese ceremony. Joined by guests, Miramar Group's Chief Operations Officer, Mr Felix See and Head of Food & Beverage, Mr Martin Chung will break open a large cask of sake to herald harmony and good fortune. The sake will then be served to everyone present.

Zanzo proudly serves its own private label sake, **Zanzo sake** (HK\$280). Sourced from the award-winning *Otaru* refined sake "*Takaragawa*", the signature sake of the Hokkaido brewery, it has a refreshing, crisp taste that helps cut through the grease of grilled foods. Zanzo will also introduce new *sakes* regularly and lesser seen *sake* labels. Recommended *sakes* include:

Kawanakajima (HK\$280 per bottle) – the bubbly, smooth-tasting Ginjo features a fresh, tart taste and vivid rice flavour with hints of floral; best with light dishes.

Niwa no Uguisu (HK\$720 per bottle) – a rich and sweet sake, it's one of the few Gingo's that offers hints of apples and pears, best with rich-tasting dishes.

Zanzo also offers *shōchū* which is popular with young Japanese. Served on the rocks or with soda water, recommended choices are **Suigei yuzushu (yuzu)** (HK\$50), **Suigei ginger shock (ginger)** (HK\$70) and **Sata kakutama imo** (sweet potatoes) (HK\$50).

The menu focuses on inventive Japanese tapas that feature Japanese ingredients and innovative



cooking techniques, injected with homemade sauces to surprise and inspire. Recommended dishes include:

Spiced obaro konbu and nori (HK\$20) – seaweed are first pressed till paper-thin before it's roasted slowly for a crunchy texture.

BBQ Australian wagyu beef chimmichurri salad (HK\$70) – cubed *wagyu* beef is grilled to medium rare and layered with a special herbal sauce.

Snapper sashimi, spiced radish, ponzu vinegratte (HK\$75) – the freshest snapper of the day, sliced and dipped in citrus dressing for a refreshing treat.

"Charcoal" vegetables (HK\$45) – dark on the outside and colourful on the inside! Japanese sweet potatoes, pumpkins and seasonal greens are deep fried in a squid-ink tempura batter. It's a must-try.

— End —

About Zanzo

The latest contemporary Izakaya by Miramar Group offers a chic and unpretentious place to hang out after work. The semi-alfresco dining is where one can enjoy lighthearted banter over Zanzo's own private label *sake*, *shōchū* and Japanese beer with creative Japanese tapas. Tucked away in the culinary hot spot Tai Hang, Zanzo is where guests can soak up the vibrant street scene while relaxing in the calming interior.

About Miramar Group

Based in Hong Kong, Miramar Hotel and Investment Company, Limited (Miramar Group) was established in 1957 and has been listed on the Hong Kong Stock Exchange since 1970. (HKEx Stock Code: 71). Miramar Group is a member of Henderson Land Group, with a diversified business portfolio covering hotels and serviced apartments, property investment, food & beverage, travel services and retail business in Hong Kong, mainland China and the United States.

Zanzo

Address: 15-16 School Street, Tai Hang Hong Kong

Tel: 2750 6490

www.zanzo.hk

<http://www.facebook.com/zanzohk>

Opening Hours: Tuesday to Sunday 6pm to 1am



Restaurants within Miramar Group:

Hong Kong:

Cuisine Cuisine	3101, podium level 3, ifc mall, Central, Hong Kong
The French Window	3101, podium level 3, ifc mall, Central, Hong Kong
Assaggio Trattoria Italiana	6/F, Hong Kong Arts Centre, 2 Harbour Road, Wanchai, Hong Kong 2/F, Mira Mall, 118 Nathan Road, Tsim Sha Tsui, Kowloon
Tsui Hang Village	2/F, New World Tower, 16-18 Queen's Road Central, Hong Kong 5/F, Miramar Shopping Centre, 132 Nathan Road, Tsimshatsui, Kowloon
Yunyan Sichuan Restaurant	4/F Miramar Shopping Centre, 132 Nathan Road, Tsimshatsui, Kowloon
Hide-Chan Ramen	Upper Ground Floor, The Loop, 33 Wellington Street, Central, Hong Kong
Saboten Japanese Cutlet	Lower Ground Floor, Henry House, 42 Yun Ping Road, Causeway Bay, Hong Kong
Zanzo	15-16 School Street, Tai Hang, Hong Kong
The Mira Hong Kong (COCO / Cuisine Cuisine / Room One / WHISK / Yamm)	118 Nathan Road, Tsimshatsui, Kowloon

Mainland China:

Cuisine Cuisine	2/F, West Tower, Beijing WFC, No. 1 3 rd Ring East Middle Road, Chaoyang District, Beijing
Cuisine Cuisine	9/F, Zone C, Wuhan International Plaza, 690 Jiefang Avenue, Jiangnan District, Wuhan

For media inquiries, please contact :

Group Marketing and Communications Department of Miramar Group

Adela Ng, Assistant Communications Manager	Tel: 23155471	adela.ng@miramar-group.com
Becky Chan, Communications Officer	Tel: 23155392	becky.chan@miramar-group.com
Esther Kwan	Tel: 23155324	esther.kwan@miramar-group.com

Fax: 2316 7320