



**\*UPDATED\* FOR IMMEDIATE RELEASE**

**Hanare by Takayama continues on Chef Taro Takayama's ode to traditional kamameshi cooking with new menu items**

An updated lunch and dinner menu as well as small bite additions further bring Chef Taro's skill to the forefront in the traditional cooking methods of his childhood

**\*UPDATED\* Singapore, March 2022** – In pursuit of expanding his culinary finesse, Chef Taro Takayama is ready to exercise his expertise with a new casual concept, Hanare by Takayama.

While signature favourites from his omakase menu at Takayama continue to make an appearance here, the spotlight shines on the signature kamameshi, a rice dish slow-cooked in a kama – a traditional iron pot – that perfects seasonal ingredients in an iron pot for a fragrant rice dish unlike any other. Premium seafood, meats and peak-of-season produce are cooked over rice in a Japanese generational technique.

The result is a fragrant dish that bursts forth with the best tastes and textures of seasonal ingredients with every spoonful.



## Kamameshi: An Ode to Comfort Cooking

Translated to mean “kettle rice”, kamameshi is a traditional Japanese rice dish cooked in an iron pot called kama. It is the epitome of comfort cooking, with traditional renditions eaten communally directly from the kama by family and business associates alike.

Chef Taro, a fan of claypot rice himself, creates his kamameshi with koshihikari rice from Niigata, cooking it to plump grains in a specially brewed dashi stock which was reduced for 1-2 hours. This flavours the rice with subtle *umami*, to go with the medley of ingredients that will be cooked with it.



For lunch, the **Unagi Kamameshi** uses premium freshwater eel from Kagoshima, tender grilled for the silkiest texture and served with nori. The **Awabi (Abalone) Kamameshi** presents a burst of complexity, slow-cooked for 4 hours in sake. Seasonal vegetables enhance its sweetness while an abalone liver sauce adds a dash of umami. The **Salmon and Ikura Kamameshi** comes with lightly salted and grilled salmon, topped with salmon roe, while the **Wagyu Kamameshi** serves up prime wagyu beef slices with sesame seeds on rice. For a touch of sweetness, the **Corn Kamameshi**, cooks up juicy kernels of fresh sweet corn on a bed of rice, slathered with butter for indulgence.

Dinner kamameshi sets present more indulgent spoils of the sea, like the **Kinmedai Kamameshi** that cooks grilled golden eye snapper fish with pickled cucumber on rice for a delicate smoky take. Options of Unagi Kamameshi, Awabi Kamameshi, Salmon and Ikura Kamameshi as well as Corn Kamameshi are also all on the menu.



Something to look forward to at dinner is the special **Course Dinner Set Menu** that presents six courses of the restaurant's best dishes in one seating. Kickstart your evening with appetisers like Tofu and Whitebait Salad and Sashimi for two with 10 pieces of maguro, sake and kampachi. The set is followed by Assorted Tempura of Tiger prawns, mushrooms, lotus root and shishito peppers as well as an Original Dashimaki. The main brings the signature Kamameshi with a choice of either Kinmedai, Unagi, Salmon and Ikura, or Corn, complete with the full frills of miso soup and pickles. End things on a sweet note with a dessert of the day that will change upon rotation.

Lunch sets come served with chawanmushi, seasonal sashimi, grilled fish as well as miso soup, pickles and dessert of the day. Dinner sets come with miso soup, pickles and condiments.

Chef Taro's has additionally created a special shoyu brew that he has perfected for Hanare. His recipe uses 2-3 different types of soy sauces to achieve the perfect balance of sweet and savoury, complementing the meat and produce used in just the right ways.



### **Appetisers and sides just as refined**

Complement your kamameshi with **small dishes** like Firefly Squid, little springy bites of salted squid, as well as Fish Cartilage that promises crunchy bites with sweet and sour layers of sour plum marinade. The Tako Wasabi will also prove highly addictive with its punchy wasabi marination of juicy raw octopus. Other must-haves include the Eihire, dried stingray wing that presents a high crunch factor matched by flavour, Aburi Mentaiko of torched fish roe and the ever-timeless Edamame of boiled young soybeans.

**Warm appetisers** present themselves as Sakuraebi Pasta, a simple pasta starter with Sakura shrimp tossed in kombu oil, Snow Crab and Ikura Chawanmushi steamed egg custard, and Daikon Oden, a dish of white radish cooked in a light dashi soy broth and served with mushroom sauce. A crowd favourite is the Hamaguri Clam Soup.

**Sashimi** is also on the menu, with choices of tuna, kampachi (amberjack) or salmon. **Tempura** is served hot and crispy with options of prawn, vegetable, tofu, or an assortment of all of them. If spoilt for choice, the Chicken Karaage is surely a crowd-pleaser.

For a spot of green, **salads** come with options like Salmon Sashimi and Avocado Salad served with ponzu dressing, Grilled Wagyu with a spicy sesame dressing and Tofu and Deep Fried Whitebait with a mouth-watering plum dressing.



HANARE  
BY TAKAYAMA

**Simmered dishes** entice with ingredients like Abalone, steamed with seasonal vegetables. There's also Pork Belly, braised and served with onsen egg and Agedashi Tofu, deep-fried tofu served in dashi soy sauce.



Fans of **dashimaki**, a Japanese style egg omelette, will find one of the most authentic renditions here, infused with Chef Taro's secret recipe dashi stock. It is pillow-soft and fluffy, carefully layered and rolled with various stuffing like spicy codfish roe, grilled unagi or wagyu beef.

**Dessert** options include a refreshing yuzu sorbet, velvety green tea ice cream or a more indulgent tiramisu. Not to be missed is the warabi mochi, a bouncy and light-as-air mochi stuffed with red bean paste, lightly dusted with premium soybean powder and served with a side of Hokkaido milk ice cream. Also on the menu is a homemade egg custard made full-bodied with the addition of cane sugar from Okinawa.

### **Sake to sip and savour**

Those seeking to pair food and drinks will find the perfect match from Hanare's extensive sake list, sold by glass, carafe or bottle.

Kid Daiginjyo and Junmai Daiginjyo sake varieties await to flatter the fruit-driven palate with their fresh roundness; Koueigiku sake offerings bring brighter citrusy profiles as well as a sparkling variety; and Kokuryu expressions make for easy pairings with its well-rounded notes and hints of fruit and minerals.



Appreciators of 3-grain sake will appreciate the Ohmine 3-Grain Yamadanishiki Junmai Ginjyo for its beautiful sweet and sour profile, while those who prefer hot sake will relish in the Kuzuryu Junmai for its full-bodied but clean taste with a long, dry finish.

### **Intimate and Exclusive**

Walk through a stylish black and white façade and step into Hanare by Takayama. Inside, common spaces are divided into full-length communal dining settings and exclusive private rooms, each seating only 4-6 pax to cultivate the perfect environment for intimate gatherings and genuine conversations. The restaurants' interior calls out as an ode to the crossroads between new and old, innovation and tradition. Lit by traditional lantern light fixtures, the ambience pays homage to Hanare by Takayama's deeply rooted tradition in cooking up authentic kamameshi while warmly welcoming a new generation of Japanese dining appreciators in a fresh, contemporary space.

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For media enquiries, please contact

Jana Tan, M: 9008 8627, Email: [jana@brand-cellar.com](mailto:jana@brand-cellar.com)

Bernice Tan, Mobile: 9799 9260, Email: [bernice@brand-cellar.com](mailto:bernice@brand-cellar.com)

Hazel Wong, Mobile: 9639 1948, Email: [hazel@brand-cellar.com](mailto:hazel@brand-cellar.com)

### **Operating Hours**

Daily: 12pm – 10pm (last order at 9pm)

### **Restaurant Details**

Address: 391 Orchard Road, #03-07

Takashimaya Shopping Centre, Ngee Ann City

Singapore 238872

Phone/WhatsApp: 82989369

Email: [enquiry@hanare.com.sg](mailto:enquiry@hanare.com.sg)

Website:

Facebook: SGHanare

Instagram: SGHanare

Hashtags: #SGHanare

Capacity: 54 full-house; 24 socially-distanced



## **About Hanare by Takayama**

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## **About OUE Restaurants**

OUE Restaurants (OUE) is dedicated to creating genuine dining experiences that cater to a diversity of diners in Singapore and overseas. The group's portfolio of extraordinary brands and establishments range from the fine and upscale to the novel and contemporary. Whether it's a trendy night out or a glamorous dinner for two that you seek; or a casual brunch with the family or a chill-out-over-drinks session with friends, you will find it within the OUE ambit. Savour life at VUE, Takayama, Hashida Singapore, or Shisen Hanten by Chen Kentaro. Dive into hearty and sensational flavours all day long at Chatterbox, Chatterbox Café and Chatterbox Express. And enjoy the wide world of culinary delight at Chen's Mapo Tofu, FuFu Pot, Délifrance, Maxx Coffee, Alfafa, Lippo Chiu Chow, and Rempapa. For more information on OUE Restaurants, visit [ouerestaurants.com](http://ouerestaurants.com).