

Food & Beverage

Waketokuyama & Head Chef Hiromitsu Nozaki

The Japan Unlayered culinary experience is elevated by the Vancouver debut of Chef Hiromitsu Nozaki, head chef of Japan's world-renowned restaurant Waketokuyama.

Located in Tokyo, the city that has more Michelin starred restaurants than any city in the world, Waketokuyama is a two star Michelin restaurant that specializes in Kaiseki, which is the traditional multicourse meal in Japan and the equivalent of haute cuisine in Europe. Waketokuyama is regarded among the best Kaiseiki restaurants in Japan.

Waketokuyama originally operated as a branch of "Takuyama" in Nishiazabu, before moving to Minami-Azabu in 1989, becoming a two story restaurant with a significant increase in the number of seats. The signature block fence facing Gaien Nishi Street was designed Japan Unlayered curator and renowned architect, Kengo Kuma. The space was designed to help one forget about being in the city by looking at the landscaping designed to be enjoyed from inside the restaurant as one savours the hospitality of the seasonal dishes.

Waketokuyama Gozen ('Chef's Plate')

Under the direction of Hiromitsu Nozaki, head chef of two Michelin star restaurant Waketokuyama, Fairmont Pacific Rim's Chef Takayuki (Taka) Omi has been finessed in the art of Gozen, essentially 'Chef's Plate.'

The luncheon set features four individual plates, served as a single presentation - in this instance, on specially chosen white plates. A total of 32 components are presented in four plates. For Chef Taka, it is a passion project - eight hours to prepare 10 plates.

From January 27 through February 28, Fairmont Pacific Rim will offer 10 Gozen luncheons per day in The RawBar, by reservation via the Japan Unlayered website.



Set Menu:

分けとくやま御膳 - WAKETOKUYAMA GOZEN

ーの膳 Ichinozen

1st Plate

刺身、 鮪山芋、紅サケイクラおろし、イワシ雪花菜和え、子持ち昆布

Sashimi: Red Tuna and Salmon Sockeye Sashimi Topped with Grated Mountain Potato, Tossed with Sardine and Tofu Powder and Kazunoko Kelp

二の膳 Ninozen

2nd Plate

里芋利休寄せ、銀ダラ西京焼き、海老あられ揚げ、雑魚大豆御飯、人参、インゲン。

Taro and Sesame Tofu "Rikyu Yose", Sablefish Saikyou Miso Grill, Shrimp Tempura Coated with Crispy Mochi, Rice with Baby Anchovy and Soy Beans, Carrots and String Beans

三の膳 Sannozen

3rd Plate

和牛ローストビーフ・かぼちゃ甘煮、セロリきんぴら、玉子焼き、鮭混ぜ御飯、アスパラガス。

Roasted Wagyu Beef, Simmered Sweet Pumpkin, Celery "Kimpira", Tamago, Salmon Rice, and Asparagus

四の膳 Yonnozen

4th Plate

烏賊鳴門巻き、蓮根海老山椒揚げ、鳥味噌松風、炒り菜御飯、さやいんげん。

Rolled Cuttlefish with Nori, Deep-Fried Lotus Root with Shrimp and Sansho Pepper, Minced Chicken with Miso "Matsukaze" Style, Rice with Fried Kale and Snow Pea

紅鮭粕汁ーごぼう、人参、蓮根、鮭、ゆず。

Salmon Kasujiru: Sake Lees Soup with Burdock Root, Carrot, Lotus Root, Sockeye Salmon and Yuzu.

甘味 Kanmi

Dessert

季節のフルーツ

Fresh Seasonal Fruits



Kaiseki Dinner

Waketokuyama is a two star Michelin restaurant that specializes in Kaiseki, the traditional Japanese multicourse meal that is, in essence, Japanese fine dining. Waketokuyama is regarded as one of the finest Kaiseiki restaurants in Japan.

Head Chef Hiromitsu Nozaki chooses the set menu and each dish is presented on its own individual plate or bowl hand-selected to best complement the course.

For Westbank, bringing Waketokuyama owner Masaaki Tokimura and Head Chef Nozaki to Vancouver to open a restaurant at Alberni by Kengo Kuma is an important layer for the project and a significant contribution to Vancouver's robust culinary scene.

Chef Nozaki will personally be presenting a nine-course Kaiseki dinner for a limited number of guests in Vancouver on February 8, 2017 - offering a taste of the restaurant that is to come at Alberni by Kengo Kuma.

"I had never seen such beautiful presentation in a meal prior to my first dining experience at Waketokuyama, where it occurred to me over the course of the evening that the Kaiseki meal is analogous to the architecture of 1550 Alberni. Each course was a series of layers that unfolded throughout the meal."

- Ian Gillespie, President, Westbank



Tea Master Shinya Sakurai of Sakurai Japanese Tea Experience 櫻井焙茶研究所

Sakurai Japanese Tea Experience is a Japanese tea specialty shop located in Minami Aoyama, Tokyo, overseen by its Tea Master Shinya Sakurai. In the sales floor equipped with a roasting room, they sell tea bowls and original teas blended with domestic natural materials. In the tea room next to the shop, one can enjoy a carefully curated tea course with Japanese traditional sweets as well as original tea cocktails.

Exclusive to Japan Unlayered, Tea Master Sakurai has prepared a traditional Japanese tea, Houji-cha, to be served with both the Gozen luncheon and Wagashi (Japanese confectionary) throughout the exhibition. He has also collaborated with Fairmont Pacific Rim head bartender, Grant Sceney to create contemporary tea cocktails.

Tea Cocktails

To further inspire the essence of Japanese aesthetics, Fairmont Pacific Rim bartender Grant Sceney in collaboration with Tea Master Shinya Sakurai is creating tea cocktails that begin by infusing spirits with Japanese green teas; gin with Sencha (green tea) to create "Layering No. 1" and rum with Houji-cha (hand roasted green tea) for "Layering No. 2." The tea cocktails, as well as sake and Japanese whiskey will be served in the Lobby Lounge.

Title: Layering No.1

Materials: Sencha (green tea) infused gin, Junmai Daigingo Sake, Lemongrass, Cucumber, Lime, Cra-

bapple bitters

Artist: Master Sakurai / Grant Sceney

Year: 2017

Title: Layering No.2

Materials: Houji-cha (roasted green tea) infused rum, Brandy, Sweet Vermouth, Honey, Ginger, Lemon

Artist: Master Sakurai / Grant Sceney

Year: 2017

giovane cafe + eatery + market

Wagashi, traditional Japanese confections by Sawa, and patisseries are offered to complement the on-site BEAMS Japan pop-up shop.