

CRUNCH CALLS
*The Palace Hotel Tokyo's
Wadakura restaurant serves
delicious delicacies*



INDONESIA TATLER

LIFE

Wine, food, culture, travel and philanthropy

PAGE
140

FINEST JAPANESE DINING

The Palace Hotel Tokyo
consistently delivers Japanese
food replete with flavours
and elegance

142

FIVE PERFECTLY PRETTY PLACES

This month's Tatler Picks goes to photogenic and scrumptious eateries for February celebrations

144

TOP 10 NEW ZEALAND WINES OF 2017

Great depth across diverse styles of wine makes New Zealand wines worth to note



EXQUISITE AMBIANCE One of the atmospheric dining areas at Wadakura

Finest Japanese Dining

The Palace Hotel Tokyo's signature restaurant Wadakura presents diners with the very best of Japanese cuisine

LOCATED IN ONE OF TOKYO'S most iconic hotels, Wadakura is the pinnacle of Japanese dining. The four dining areas of Wadakura pay tribute to Japan's wide array of cuisine, from tempura to teppanyaki and sushi to kaiseki. With some of the region's most celebrated masters at the helm and the use of seasonal ingredients, hotel guests and diners are in for a dining experience unlike any other.

Meticulously designed down to its smallest details, the signature interior of Wadakura is yet another highlight of the restaurant. Its

textured walls are elegantly crafted by master plasterer Naoki Kusumi, while the tatami-style private dining areas are adorned with intricate naguri-style woodwork on the floors. On one side of the restaurant, diners get to take in the serene view of the Wadakura Moat. On another side, a stone wall draped by cascading water is soothing yet evokes an image of Japan's splendour.

At the main dining room, diners get to enjoy a selection of the restaurant's specialty *kaiseki* course menus. A *kaiseki* set is presented as multiple courses that come together harmoniously for a truly complete meal. Each dish requires a specific method of preparation



CLASSICALLY JAPANESE:
Clockwise from left Nagomi Kaiseki; Sashimi On Rice; Kobe Beef Misuji Steak



and is created very precisely to ensure balance throughout the meal. Wadakura prides itself in serving up the freshest of seasonal ingredients, making for uniquely special meals that differ from one season to the next. In addition to *kaiseki*, diners also get to select from a variety of sukiyaki and shabushabu fare at the main dining room.

Michelin-starred Chef Shinji Kanesaka and his team run the eponymous Sushi Kanesaka. Chef Kanesaka has spent more than half his life honing his craft and has earned international success and renown. Each piece of sushi is an artfully crafted masterpiece packed with subtle flavours and silky textures.

For a different take on the season's freshest seafood, Tatsumi is the place to be. The intimate six-seat tempura bar gets its seafood from the world-famous Tsukiji Fish Market, a mere five blocks away from the glitzy Ginza district. Master tempura chefs prepare seasonal selections that are served alongside seasonal salt pairings, further enhancing the natural flavours of the day's catch. Such

scrumptious delicacy deserves only the best of beverages. At Tatsumi, the 1-1-1 sake is just the drink. Made by the famed brewers of Hakkaisan from Niigata, this sake is available only at Palace Hotel Tokyo.

The last dining area within Wadakura is GO, which pays tribute to yet another form of classic Japanese cuisine: teppanyaki. Two separate dining rooms with a teppanyaki grill each provide diners with a cosy dining experience. The finest selection of Japanese beef, lobster, abalone and other fresh produce are grilled to perfection right before the diners.

With an array of cooking styles, a wide selection of the freshest ingredients, and the most exquisite of settings, a trip to Palace Hotel Tokyo's signature restaurant is a must, especially for those looking to experience the best of Japanese cuisine. ⑩

Wadakura, Palace Hotel Tokyo
1-1-1 Marunouchi, Chiyoda-ku
Tokyo 100-0005, Japan
Tel: +81 3 3211 5211