

media release

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Jupiters' Kiyomi Leaves Chef's Hat On



Jupiters Gold Coast's famed cutting-edge Japanese restaurant Kiyomi continues to go from strength to strength, retaining its prestigious chef's hat overnight at the 2017 Brisbane Times Good Food Guide Awards.

Opening in December 2014 under the guidance of Restaurant Executive Chef Chase Kojima and Chef de Cuisine Adam Lane, Kiyomi first received a coveted chef's hat at last year's awards after being open for only six months.

The Star Entertainment Group Managing Director Queensland Geoff Hogg attributes the success of the restaurant to the Kiyomi team's focus on delivering the highest quality service and food for its guests.

"It is a tribute to the innovation and hard work of Chefs Chase and Adam and their talented team to be recognised in this manner up against the best restaurants in the State," Mr Hogg said.

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“Their passion for culinary excellence and creating unforgettable dining experiences while also educating our diners by delivering their delicious twists on traditional Japanese delicacies is truly extraordinary.

“We are extremely proud of the entire team and their unwavering commitment to excellence,” he said.

Opened as part of the first stage of Jupiters \$345 million transformation, Kiyomi serves a modern yet distinctly Japanese menu and celebrates the experience of shared dining with an ‘Izakaya-style’ menu and a beverage menu which includes a wide variety of Japanese tap and bottled beers, sake, shochu cocktails and Japanese whiskies.

The menu has been crafted around the delicious flavour Umami that celebrates unique yet simple combinations which bring the natural flavours of the produce to life while showcasing the talent and diversity of its head chefs.

Internationally recognised, Chef Chase Kojima was born and raised in San Francisco and went on to lead kitchens for Nobu in Las Vegas, Dubai, London, Los Angeles and the Bahamas, before founding Soko restaurant at The Star in 2011.

Chef Adam Lane sharpened his knives at world renowned Japanese-inspired restaurants including Tetsuya’s, Nobu London, and Sydney’s Sake before taking up the position at Kiyomi where his passion for pursuing unique flavour combinations has made for an unforgettable dining experience and resulted in remarkable reviews from industry, media and local and international guests.

In the eighteen months since opening, Kiyomi has been extremely well received and has achieved a host of other industry accolades including Best Prestige Restaurant at the 2015 Queensland Hotels Association Awards for Excellence; Australia’s Best New Restaurant at the 2015 Savour Australia Restaurant and Caterers Awards for Excellence; gained international accolades at the global 2015 Restaurant & Bar Design Awards, and Chef Chase was also named Chef of the Year at last year’s Australian Hotels Association Awards.

The Goma Street dessert was recognised by the Good Food Guide as one of Queensland’s Best 10 Dishes of the Year for 2016, one of only two desserts to make the grade, and Head Bartender Tom Angel has also been named twice as an Australian Top 100 in the in the prestigious Diageo Reserve World Class Bartending Competition, the biggest cocktail competition in the world.

Heralded an important step in the property’s evolution into a world-class integrated resort, the addition of Kiyomi to the food and beverage offerings at Jupiters has lifted the bar not only within the property itself but across Broadbeach and the wider Gold Coast region.

Kiyomi is located on the lobby level of Jupiters Hotel & Casino and is open from 5.30pm, Monday – Saturday. To make a booking at the restaurant, please call: (07) 5592 8100.

Judges of the Brisbane Times Good Food Guide Awards dined out around the State in order to identify and recognise the very best of Queensland food. Kiyomi was among 16 regional restaurants

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in Queensland to be awarded a chef's hat. For a full list of winning restaurants and bars, visit:

<http://www.goodfood.com.au>

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