

## THE WAIT IS OVER: CROWN BRINGS *NOBU* TO SYDNEY

*Esteemed Chef Nobu Matsuhisa will bring his much loved fusion of traditional Japanese cuisine with South American flavours to Crown Sydney*

**23 June 2020 – Sydney, Australia** - Part of a much-anticipated culinary line-up, internationally renowned chef, Nobu Matsuhisa – known to the world as “Nobu” - will open his third Australian restaurant at Crown Sydney in December 2020.

While his Sydney menu is still being finalised, Nobu’s signature dishes, including the famed Black Cod Saikyo Miso and Hiramasa Yellowtail Sashimi with Jalapeño, will feature on the menu which will no doubt showcase and complement Crown Sydney’s harbourside location.

“At *Nobu*, inventive cuisine and unparalleled service are at the heart of everything we do. This will be no different at our Sydney restaurant. It is always about our customers and creating something innovative with passion.”

“Crown Sydney is creating a world class dining destination that is taking the best of the globe mixed with the very best of Sydney and I can’t wait to do the same with our menu and offering at *Nobu*. Sydney is one of my favourite cities and the food scene has always impressed me - the quality of the produce is stand out. I am looking forward to bringing *Nobu* to what is already one of the most interesting cities in the world!” said Nobu.

Born in Saitama, Japan, Nobu spent his formative years studying Japanese cuisine at *Matsuei*, a widely respected sushi bar in Tokyo, before moving to Lima, Peru to open his own sushi bar. As a classically trained sushi-chef, Nobu was challenged by the new culture and regional ingredients, which kindled his inventive style, known today as the ‘Nobu Style’. Today, Nobu has 42 restaurants and 10 hotels in 40 different cities around the world, spanning across five continents.

Part-owned by Nobu himself, Hollywood superstar Robert De Niro, film producer Meir Teper, and Crown Resorts, *Nobu* is known for a combination of signature dishes that fans return to time after time, as well as the creation of new dishes that reflect Chef Nobu’s travels and each *Nobu* location’s local flavours and influences. Guests can expect to enjoy the coupling of time-honoured classic Japanese dishes with inventive new flavours and cooking techniques.

As Nobu Restaurants has expanded around the globe, Chef Nobu has increased his focus on quality control. Nobu passes along his cutting-edge culinary innovations without sacrificing consistency by training Head Chefs across the *Nobu* network on how to perfectly create his new additions to the menu.

At the heart of the vision for Crown Sydney is the creation of something that Sydneysiders will feel pride in.



## MEDIA RELEASE

“Today’s announcement is exciting news for Sydneysiders, many of whom have been anticipating *Nobu’s* arrival in the city for years. Local foodies have been known to travel to Melbourne or Perth to experience *Nobu’s* innovative new style Japanese cuisine, but with this new addition to Crown Sydney’s culinary line-up they will no longer have to travel far to enjoy world class Japanese cuisine,” said Peter Crinis, Crown Sydney’s Chief Operating Officer.

“Developing a world-class dining destination has been at the forefront of Crown Sydney. It has taken years of consideration to determine the line-up of our dining precinct. This announcement signals a new era of fine dining for Sydney.” said Crinis.

More details on the entire food and beverage line-up to follow.

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