

## PRESS RELEASE

## SUSHI KANESAKA AWARDED ONE MICHELIN STAR



**London, 6 February 2024** – Chef Shinji Kanesaka and the team at 45 Park Lane are delighted that Sushi Kanesaka has been awarded one Michelin star in the Michelin Guide Great Britain & Ireland 2024, just seven months after opening.

Sushi Kanesaka is an intimate and traditional 13-seat omakase restaurant by heralded omakase chef, Shinji Kanesaka. Kanesaka-san is the sushi artisan behind Tokyo's Sushi Kanesaka that has held two Michelin stars since 2018 and is known by many as the ultimate destination for an extraordinary yet traditional sushi experience, showcasing time-honoured techniques.

Housed behind a discreet doorway within the contemporary and luxurious surrounds of 45 Park Lane, Sushi Kanesaka brings to London the mastery of Edomae sushi in its most traditional, pure form, setting a new benchmark for omakase dining in the city. Translated as "I'll leave it up to you", omakase dining means enjoying the very finest delicacies, chosen in the moment by masters of the art. In a quest for perfection, Kanesaka-san is joined by a small team of eight chefs, sommeliers and hosts, with several of the team having perfected their craft in the chef's portfolio of esteemed restaurants.

Those looking for an intimate, immersive and contemporary omakase experience will enjoy the opportunity to indulge in Sushi Kanesaka's creations and mastery, with up to 20 courses meticulously prepared using the very best seasonal ingredients. The restaurant sources its core ingredients like wasabi and rice from long-standing suppliers in Japan, alongside premium seafood from the UK and Europe, which has undergone the Japanese ikejime method, is sourced according to the season, and is of the finest quality.

To accompany the omakase experience, the restaurant offers sake pairings, wines, beers and Japanese whiskies. Sake takes centre stage, with an intriguing, explorative selection served in hand-cut glasses by Horiguchi Kiriko, taking diners on a discovery of this ancient spirit.

The restaurant's bespoke design provides the perfect setting for a traditional omakase experience at either the nine-person counter or the adjacent four-person counter within a private dining room. Both spaces come complete with their own sushi Shokunin, preparing and creating a uniquely personal experience for guests to watch. In keeping with tradition, the 13-seat restaurant is hosted by an okami, Nanami-san, who ensures the guest experience is unparalleled – a role at the very heart of Japanese hospitality.

Every element of the interior and experience has been thoughtfully curated to embody the spirit of traditional Tokyo sushi restaurants. Interiors that evoke a feeling of harmony and tranquillity have been designed by Itai-san, a master of Japanese restaurants. From a walkway of reclaimed Japanese granite to wooden Kumiko panels inspired by the restaurant's neighbouring Serpentine in Hyde Park, every detail has been considered. The intimate chef's counter is made from a single piece of Japanese Kiso Hinoki (cedar wood). Vases have been made exclusively for Sushi Kanesaka by renowned ceramic artist Shiro Tsujimura. In keeping with tradition, the restaurant showcases its hinoki ice chests, first used by sushi chefs in the Edo period – which allow the temperature of the fish to be perfectly maintained.

**On achieving one Michelin star, Shinji Kanesaka commented:**

"For Sushi Kanesaka at 45 Park Lane, I joined with some of my team and chefs from Tokyo to bring our culinary heritage and passion for sushi to London, and it is a great honour and privilege to have this recognised by the Michelin Guide Great Britain & Ireland. We are thrilled to share the true essence of Edomae sushi with our guests, and to transport diners to the tranquillity of a traditional omakase service."

**Lee Kelly, General Manager at 45 Park Lane commented:**

"We are immensely proud that Sushi Kanesaka at 45 Park Lane has been awarded its first Michelin star. This prestigious recognition is a testament to the unwavering dedication and meticulous work of our exceptional restaurant team since opening last year. We extend our heartfelt congratulations to the entire Sushi Kanesaka team for this well-deserved accolade, a true recognition of their commitment to excellence."

<https://www.dorchestercollection.com/london/45-park-lane/dining/sushi-kanesaka>

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**NOTES TO THE EDITORS**

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