

PRESS RELEASE

45 PARK LANE TO OPEN NEW RESTAURANT
SUSHI KANESAKACHEF SHINJI KANESAKA BRINGS TOKYO'S 2 MICHELIN-STARRED SUSHI KANESAKA TO
45 PARK LANE - PIONEERING THE ART OF TRADITIONAL OMAKASE ELEGANCE IN
LONDON

London, June 7, 2023 – 45 Park Lane is pleased to announce the opening of Sushi Kanesaka on July 1, 2023; an intimate and traditional 13-seater omakase counter restaurant at this vibrant hotel in the heart of Mayfair.

London's Sushi Kanesaka marks the opening of the first restaurant outside of Asia Pacific by heralded omakase chef Shinji Kanesaka: the sushi artisan behind Tokyo's Sushi Kanesaka, which has retained two Michelin-stars since 2018. It 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 the mastery of Edomae sushi in its most traditional, purest form – to London, setting a new benchmark for omakase dining in the city. Translated as “I'll leave it up to you”, omakase dining means 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 a number of the team joining from 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 will source its core ingredients like wasabi and rice (chef Kanesaka will introduce his own rice blend from Japan's Yamagata Prefecture), from his long-standing suppliers, alongside premium seafood from the UK and Europe which has undergone the Japanese ikejime method, and is sourced according to the season and of the finest quality.

To accompany the omakase experience, the restaurant offers sake pairings, wines, beers and Japanese whiskies. Sake will take centre stage, with Sushi Kanesaka's intriguing, explorative selection taking diners on a discovery of this ancient spirit. Hand-cut glasses by Horiguchi Kiriko, perfect in their simple beauty, glint beneath the subtle glow of illumination from the style window. Each of the restaurant's whiskies including Hibiki, Yamazaki and Hakushu are crafted using techniques handed down through generations, embodying the dedication to tradition and craft.

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 – the Sushi Kanesaka way. 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 the opening Shinji Kanesaka says:

"I am honoured to introduce our culinary heritage and passion for sushi, with some of my team and chefs from Sushi Kanesaka in Tokyo. We are thrilled to share the true essence of Edomae sushi, meticulously prepared using the finest ingredients, traditional techniques, and utmost dedication, transporting guests to the vibrant streets of Ginza – and the tranquillity of a traditional omakase service. Dining omakase is very special and unique, an intimate personal connection between the chef and the diner."

Lee Kelly, general manager at 45 Park Lane says:

“I am delighted to welcome chef Sinji Kanesaka to open his first restaurant in Europe at 45 Park Lane. I have always admired chef Shinji Kanesaka and had the chance to meet him and taste his finest ingredients in Tokyo myself. Sushi Kanesaka will honour the true art and essence of Edomae sushi, bringing the special and intimate art of omakase dining to the heart of Mayfair. We are excited for diners in London to be transported to Tokyo and to enjoy the finest sushi experience.”

For reservations, please book via sushikanesakalondon.com

NOTES TO EDITORS

For further information, please visit our **PHOTO LIBRARY** and **MEDIA CENTRE** or contact:

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45 PARK LANE

45 Park Lane is a vibrant beacon of contemporary culture. An invigorating blend of art and landmark Modernist architecture in the middle of classical London.

Dorchester Collection’s contemporary London hotel 45 Park Lane opened on September 1, 2011, just opposite The Dorchester with Wolfgang Puck’s first venture in Europe, CUT at 45 Park Lane.

45 Park Lane’s strong ties to the art world go beyond its four walls. The hotel has been attracting guests and artists since the hotel opening and has gained a global reputation for hosting exclusive exhibitions and gallery residences.

The Spa at 45 Park Lane, designed by Jouin Manku, gives a feeling of calm and tranquillity to relax in at leisure. The spa features an enticing swimming pool, sauna, steam room, and hydro pool, state-of-the-art gym and relaxation area.

Each of the spacious 45 rooms and suites offer views of Hyde Park, as does a spectacular Penthouse Suite with wrap around terrace offering panoramic views across London. A striking central staircase leads to a mezzanine featuring BAR 45 and a resident’s Library.

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