



Akanoya Robatayaki Steps into a New Chapter

The revamped robatayaki concept by new team promises an enhanced, modern experience

14 March 2022 – Akanoya Robatayaki, the Japanese bincho grill restaurant by Akashi Group that has been bringing authentic robatayaki experiences to Singapore since 2008, has gone through a revamp to offer a more modern, enhanced robatayaki experience.

The restaurant is now run by Javier Goh, second generation restaurateur of Akashi Group and Chief Operations Manager. He shares, “With our know-how, networks in Japan and understanding of Japanese traditions and culture in this market, we have acquired enough understanding to demystify them for the non-Japanese customers. With this new experience we have created, we hope to share and cultivate a greater appreciation for this art of robatayaki.”

A complete renovation has fitted the 2,100 square feet restaurant with additional booths, private rooms and a bar, while maintaining the main robatayaki dining counter.

To work with him on this new direction, he has also built a brand new team with good friends and former colleagues – Brandon Teo as Head Chef and William Liou as General Manager.

Traditional Robatayaki

In this new chapter, Akanoya Robatayaki will continue its philosophy in upholding the revered robatayaki tradition. For regulars and customers who prefer the traditional, the seasonal ingredients are listed on the robatayaki page of the menu.

The robatayaki counter takes centrestage in the restaurant, with a visual marketplace of the latest seasonal ingredients sourced by Akashi Group’s Japan-based team, who arrange for the freshest ingredients to be flown in to Singapore two to three times weekly.

Customers can pick from a selection of about 50 of the freshest seasonal ingredients imported from Japan at the “marketplace” in front of the bar. These include the **Kinki** (*a deep sea rock fish*), **Hotate Kara** (*live scallops*), **Hamaguri** (*clams*) or **Shin Jagaimo** (*new potatoes*) for the current season.

After the guests decide on their preferred choices of seasonal ingredients, the chefs at the open kitchen deftly grill the ingredients to perfection over bincho charcoal from Wakayama. The bincho charcoal has been selected for their high quality and ability to burn over many hours at a consistent temperature of 60 degrees Celsius. The serving of the grilled ingredients is always a sight to behold, where the chefs place the prepared dishes on the board of the paddle and then respectfully extend the paddle by the handle right to the customers.

A Modern, Enhanced Robatayaki Experience

At the revamped Akanoya Robatayaki, the dynamic team has built an enhanced experience of robatayaki.

Shares Brandon Teo, “We want to offer a newer, modern take on robatayaki cooking, to create new perspectives and experiences.”

To celebrate this new move, he has introduced a brand new à la carte menu made up of “composed dishes” – seasonal Japanese ingredients grilled over bincho charcoal are complemented with other ingredients and components.

He’s also deep-dived into Japanese culinary techniques such as pickling and aging. Selected meats are aged in the aging cellar in the restaurant to draw out deeper, more complex flavours or a softer texture from the proteins. He pickles a range of ingredients in-house to “add layers to flavours”, which is why the main ingredients in his dishes are often accompanied by pickled and fermented vegetables, from cauliflower, shallots, daikon to apples.

Highlights of the new à la carte menu include **Yaki Onigiri** (*Braised Omi gyu, Foie Gras, Grilled Onigiri*), an elevated onigiri that's grilled over bincho fire. For deeper flavours, the duck breast in the **Kamo** (*Hiroshima Duck Breast, Pumpkin*) has been aged for two to three weeks in the restaurant's aging cellar and served up with a dense, luscious black garlic puree that's been aged for two months in a thermocirculator. For fans of tuna, the bluefin tuna cheek found in the **Maguro No Hohoniku** (*BlueFin Tuna Cheek, Kabayaki, Mizuna*), aged for 4- 5 days, boasts a flavourful, fatty and deep tuna flavour.

For a snapshot of the à la carte menu, Chef Brandon has also rolled out a 7- course omakase menu (\$228++).

Akanoya Bar: An Oasis of Hospitality

Guests can now also start or end the dinner with pre-dinner or post-dinner drinks at the Akanoya Bar tucked at the end of the restaurant. The bar menu, overseen by William Liou, serves up cocktails with a fun Japanese twist twist, such as **Long Vacation** , which uses Japanese ingredients such as Umeboshi, lime, Shiso leaves with Black Tears Rum and bubbles, **First Love** , an adaptation of Gimlet using Hendrick's Gin, Yuzu, Kyoho grape or **For Goodness Sake**, a refreshing, citrusy drink with Sake and house-made White Peach Kombucha.

A stellar sake list offers 30 – 40 selections of sakes carefully sourced from many off the radar sake breweries all over Japan, with prices from \$120 (for 720 ml).

To complete the Akanoya Bar experience, enjoy the exquisite Snacks menu, with delectable offerings such as **Kawahagi** (*Dried Leather Jacket, Yuzu Kosho Mayo*), **Omi Gyu Tart** (*Braised Omi Gyu, Smoked Hokkaido Cheese*), **Hotaru Ika** (*Firefly Squid, Kanzo Sauce*) and **Fugu Mirin Bosh** (*Dried Fugu, Yuzu Kosho Mayo*).

About Akanoya Robatayaki

Established in 2008, Akanoya Robatayaki is one of Singapore's pioneer robatayaki restaurants, owned by Akashi Group. It offers an authentic robatayaki experience, where Japanese seasonal ingredients are flown in two to three times per week and are grilled over bincho fire at the restaurant's open kitchen. A creative a la carte and omakase menu offers a modern and enhanced robatayaki experience.

Akanoya Robatayaki Fact Sheet

Address: #01-01 Orchard Rendezvous Hotel, 1 Tanglin Rd, 247905

Opening hours:

Akanoya Robatayaki

Monday and Sunday, 5:30 – 10:30pm

Thursday - Sat, 5:30pm – 10:30pm

Tel: 6732 1866

Reservation: <https://www.quandoo.sg/place/akanoya-robotayaki-57710?aid=63>

Instagram:@akanoyarobotayaki

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