

传统工艺极致演绎

the summit of sushi

Michelin-starred Shinji by Kanesaka embodies a master chef's ethos of harmony, purity, and passion for Japanese culinary traditions.

BEFORE OPENING an extension of his famous one-Michelin-star Tokyo restaurant at Macau's City of Dreams, Master Chef Shinji Kanesaka meticulously trained and qualified Chef de Cuisine Toru Osumi and Senior Sous Chef Kenichi Fujimoto in the classic manner.


It's precisely because the restaurant's sushi has been made according to strict tradition dating from the Edo period of the fifteenth century that each piece has the ultimate balance of freshness, acidity, texture, and flavor.

The restaurant's omakase approach leaves it up to the chef to prepare the best produce available on any given day and to orchestrate the cadence and rhythm of each diner's meal. Chef Osumi is reserved in trying to explain the tradition in words: "The best way to discover it is to have a seat and try the omakase menu."

One litmus test that separates good sushi from stellar sushi is the rice. Besides the type of grains required, it's the premium-quality akazu, or red vinegar, and the water

imported directly from Japanese hot springs that matter most.

While Shinji by Kanesaka adheres to sushi-making tradition under the direction of the master, it adds a luxurious twist to some items by topping them with caviar. And Chef Osumi expresses his creativity through flavors and textures, adding color and dimension to his sushi with such things as gelatinous fish stock made with sweet vinegar and spring onions. Vegan diners are offered special non-seafood selections like squash and turnip rolls.


The chefs' deep respect for the best produce distilled in each dish is apparent in the clocklike precision of their work at the sushi bar. "We always depend on market availability of produce and the catch of the day," says Osumi. "The only thing that has really changed the way we make sushi is the invention of modern tools like refrigeration that extends the freshness of produce and jet transport that ensures that our seafood in Macau is of exactly the same quality as when it left Japan." 

大名鼎鼎的东京米其林一星餐厅「金坂极上寿司」首间海外店于澳门新濠天地开幕之前，主厨大隅达及资深二厨藤本健一均遵从传统严格标准，由创办人金坂真次悉心培训，习得一身好技艺，从而胜任如此要职。餐厅承袭自十五世纪江户时代以来严谨细致的寿司作法，确保每贯寿司都是口感、鲜度、风味及酸度的完美结合。

餐厅对「Omakase (全权委托)」方式的完美展现毋庸置疑，主厨精选当日最佳食材，精心安排为每位客人呈上寿司的顺序及节奏。当问到能否分享更多关于此传统体验时，大隅主厨含蓄地表示：「亲自上桌品尝 Omakase 料理，便最能确切感受当中的精髓。」

饭决定了普通寿司及顶级寿司的差别，主厨为制作最佳的醋饭选用特定的稻米种，最高品质的日本红醋，以及把日本当地温泉水直送到澳门，以上缺一不可。

「金坂极上寿司」除了遵循极致的传统技艺外，更会在有些料理中加入鱼子酱，增添一丝豪华美味。大隅主厨也会在不同味道及口感上发挥创意，如使用甜醋及青葱熬煮成凝胶状的鱼骨高汤，来为寿司增色添加层次。对于素食爱好者，主厨也准备了节瓜及萝卜卷等美味单品寿司以供享用。

对于每一道料理中使用的一流食材，主厨们都投注极大敬意，这从他们在板前一丝不苟的精准动作中即可体现。主厨强调：「料理食材都是依据当日市场购入的鲜农作及现捞鱼产而定，我们在料理方法上唯一有所改变的是更多使用新发明的现代工具，如冰箱可延长食材鲜度，空运则让飞抵澳门的海鲜和离开日本时的品质一模一样，新鲜美味不打折。」 

Chef de Cuisine Toru Osumi
餐厅主厨大隅达

DAVID HARTUNG (2)



Sashimi: Bonito (Katsuo),
Mackerel (Saba), Saury (Sanma)
刺身: 鲣鱼 (Katsuo), 鲭鱼
(Saba), 秋刀鱼 (Sanma)