



**FOR IMMEDIATE RELEASE**

**CHEF NOBU MATSUHISA HELMS THE NOBU EXPERIENCE -  
A ONE-NIGHT CULINARY AFFAIR AT NOBU MANILA, CITY OF DREAMS**

March 22, 2018 – World-renowned Chef Nobu Matsuhisa will be in Manila to host “The Nobu Experience”, a one-night culinary affair at his eponymous restaurant at City of Dreams Manila on March 31, from 5 pm to 11pm. The experience will have the guests moving around the room, interacting with him and Nobu Manila’s chefs, indulging in dishes that are passed around canapé style, complementing those served exquisitely on a buffet counter, or prepared a la minute in live action stations.

Capping his month-long promotional tour to key cities around the world to visit select Nobu hotels and restaurants in London, Milan, Munich, Paris, New York, Melbourne, Perth and Kuala Lumpur, Chef Nobu makes his last stop in Manila to spearhead a dinner for the third time since the restaurant’s opening in 2015. Chef Nobu is the recipient of the prestigious GQ Lifetime Achievement Award at the 2017 British GQ Food & Drink Awards, an accolade presented to him 23 years since opening the first Nobu restaurant in New York.

With the support of Nobu Manila’s Head Chef Michael de Jesus and Head Sushi Chef Kirika Oi and their team, the celebrated chef’s March tour finale dinner showcases his Japanese-Peruvian fusion artistry in the selection of handcrafted finger food and other dishes to be served in strategic stations: the sushi bar for cold dishes, robatayaki station for assorted charcoal-grilled meats and seafood, a teppan table for meat carving items and another for salmon and shrimps, and a dessert corner for signature pastries, sorbets and specialty desserts made a la minute.

A number of dishes will be served to diners at table seats: freshly made hors d’oeuvres from the cold kitchen – such as Japanese Yellowtail Sashimi with Jalapeno, Bigeye Tuna Sashimi Salad Skewers in Matsuhisa dressing, Tachiyo (swordfish) Dry Miso on Endive, Lapu-Lapu New-Style Sashimi; and Japanese Octopus Tiradito – and canapés fresh from the hot kitchen such as Rock Shrimp Creamy Spicy, Black Cod Butter Lettuce with Crispy Kataifi (shredded phyllo pastry), Nobu Mini Tacos (King Crab, tuna, Wagyu, salmon avocado, and pork), Chilean Sea bass with Jalapeño Miso, Umami Chicken Wings with Sweet Soy Anticucho, Green Papaya Salad with Yuzu Dried Miso, Mixed Seafood Ceviche with Quinoa, Aka Miso Braised Short Ribs with Tofu Crema, and Roasted Baby Corn with Aji Amarillo.



The carving station at the teppan table highlights Nobu-Style Wagyu Pastrami Sliders and Wagyu Gyoza with spicy ponzu sauce. The robotayaki station features assorted kushiyaki skewered & grilled beef, chicken, chicken skin, squid, baby octopus, leeks, and shiitake stars. At the sushi bar, a buffet of Nobu specialties includes Sake cup sushi, Kumamoto Australian oysters with Nobu sauce, Kohada (local gizzard shad), Norwegian Salmon Toro Nanbanzuke (deep-fried and flavored with red chili and leek, then soaked in vinegar), Japanese Uni Shooter Sake and Ponzu, Manila Prawn Cocktail; and Seared Norwegian Salmon with Karashi su Miso. Also at the sushi counter sushi, maki and sashimi are prepared to order, as sashimi are sliced fresh from the fish display.

The dessert action station features decadent treats prepared a la minute: Chocolate Bento cake, , Mini Miso Cappuccino, Nobu-Style Halo-halo consisting of shaved iced from either fresh fruit-infused Fiji water or fresh coconut water, and sake-infused yuzu, raspberry, and blueberry sorbets. Assorted mini pastries complete the selection, namely: Azuki Bean Crème Brulee, Green Tea Royal, Yuzu Dome Cake, and eclairs. The Chocolate Satandagi (fried donuts with a melted dark chocolate filling) will be the pass-around dessert.

The one-night dinner experience with Chef Nobu is at P10,000 net per person and includes the canapé dinner, a meet-and-greet and photo ops with the celebrity chef, and a signed copy of his book, "Nobu: A Memoir". For reservations, guests can call 800 8080, e-mail [guestservices@cod-manila.com](mailto:guestservices@cod-manila.com), or visit [www.cityofdreamsmanila.com](http://www.cityofdreamsmanila.com).

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## **About Nobu**

Nobu, the world renowned Japanese restaurant recognized for pioneering a New-style Japanese cuisine, started as a business partnership in 1994 between Chef Nobu Matsuhisa and his partners: actor Robert De Niro, producer Meir Teper, and restaurateur Drew Nieporent. Originating in New York as the flagship restaurant, the Nobu brand is now an empire that spans across five continents, with international locations in London, Tokyo, Hong Kong, Beijing, Milan, The Bahamas, Melbourne, Dubai, Cape Town, Moscow, Mexico City, Budapest, Perth, Monte Carlo, Kuala Lumpur, Manila, and United States locations in Las Vegas, Malibu, Miami Beach, Dallas, San Diego, Los Angeles, Waikiki, Lana'i. The global Nobu enterprise recently expanded to include the first ever Nobu Hotels in Las Vegas and Manila, with anticipation for an exciting line of luxury hotels to follow.



Nobu restaurants, simultaneously a visual and culinary delight, continue to receive unprecedented praise and rave reviews from publications such as the New York Times, the Zagat Surveys, and the Michelin Guides. The restaurants' popularity and devoted following are a tribute to Chef Nobu Matsuhisa's innovation in traditional Japanese cooking. For additional information, please visit [www.noburestaurants.com](http://www.noburestaurants.com).

### **About City of Dreams Manila**

The luxury integrated casino resort City of Dreams Manila marks the formal entry of Melco Resorts & Entertainment Limited into the fast-growing and dynamic tourism industry in the Philippines. Officially opened in February 2015, City of Dreams Manila is operated by Melco Resorts Leisure (PHP) Corporation, a subsidiary of Melco Resorts and Entertainment (Philippines) Corporation.

The dynamic and innovative resort complex, located on an approximately 6.2-hectare site at the gateway to Entertainment City, includes the ultimate in entertainment, hotel, retail and dining and lifestyle experiences with aggregated gaming space, including VIP and mass-market gaming facilities with 289 gaming tables, 1,620 slot machines and 176 electronic table games.

The integrated resort features three luxury hotel brands: NÜWA, Nobu and Hyatt, more than 20 impressive restaurants and bars, and distinctive entertainment venues, namely: the family entertainment center DreamPlay, the world's first DreamWorks-themed interactive play space; CenterPlay, a live performance central lounge inside the casino; KTV at City of Dreams Manila, Chaos night club, and the Pangaea Manila, all three situated at the Fortune Egg, an iconic landmark at the Manila Bay area, with its architecturally-unique structure and creative exterior lighting design.

City of Dreams Manila delivers an unparalleled entertainment and hospitality experience to the Philippines and is playing a key role in strengthening the depth and diversity of Manila's leisure, business and tourism offering, enhancing its growing position as one of Asia's premier leisure destinations. It has been developed to specifically meet the needs of the large, rapidly growing and increasingly diverse audience of leisure and entertainment seekers both in the Philippines and those visiting Manila from across the Asia region and around the world.



## **About Melco Resorts and Entertainment (Philippines) Corporation**

Integrated casino developer Melco Resorts and Entertainment (Philippines) Corporation is a company listed on the Philippine Stock Exchange with trading symbol of "MRP". It is a subsidiary of Melco Resorts & Entertainment Limited (NASDAQ:"MLCO"), the developer, owner and operator of casino gaming and entertainment casino resort facilities in Asia. It developed City of Dreams Manila, which is managed and operated by Melco Resorts Leisure (PHP) Corporation.

For more information about Melco Resorts and Entertainment (Philippines) Corporation, please visit: [www.melco-resorts-philippines.com](http://www.melco-resorts-philippines.com).

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