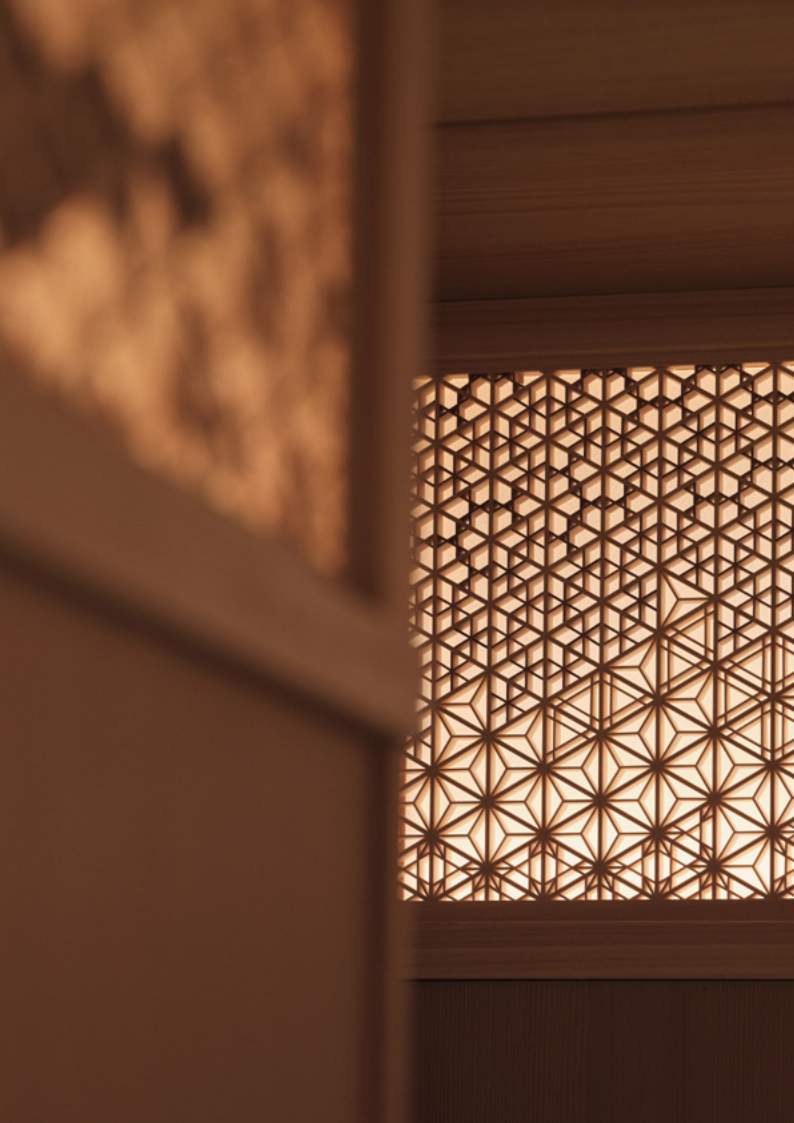


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SUSHI KANESAKA

Behind a discreet doorway, poised elegantly above Park Lane and yet a million miles from the world below, Sushi Kanesaka's exclusive dining event transports guests to another realm, where an adventure through refinement awaits to fascinate the senses.

With a stable of internationally-renowned chefs, Michelin stars and a treasure trove of beautiful locations, Dorchester Collection knows the recipe for dining perfection. And now, to celebrate the Japanese culinary tradition of omakase within a sublime setting of sophistication and privacy, 45 Park Lane presents the singular mastery of Sushi Kanesaka; a world-class destination born to elevate the authenticity and ritual splendour of sushi in a true embodiment of Japanese fine dining.





SHINJI KANESAKA: DEVOTED TO SUSHI

Simplicity becomes an art form, where chef Shinji Kanesaka creates a menu of balance and harmony. Bringing his talents to Mayfair from Tokyo's exclusive Ginza district, Shinji Kanesaka serves sushi in the Edomae style; its most traditional form, where fish is cured to let the inherent flavours shine, and the delicate umami notes quietly hidden within the flesh be revealed.

Translated as 'I'll leave it up to you', choosing omakase dining means knowing the very finest delicacies, the most exquisite tastes of the moment, are to be chosen by a master in the art. Relinquishing choice adds delicious mystery to the moment. It allows the chef's pursuit of perfection to create something uniquely personal, it builds the anticipation of each bite, and forges a rare and intimate connection between chef and diner.

By embracing the spirit of omakase, chef Kanesaka is free to select from the seasonal delights of Japan's 72 micro seasons for his ingredient choices, and deliver something utterly fresh with every slice of his blade.





MASTER DESIGN: POETRY IN MOTION

Designed by the master of Japanese fine dining restaurants, Itai-san, Sushi Kanesaka's subtle beauty honours the delicate elegance of this traditional style. The centrepiece of this experience is the counter, a single carved piece of hinoki wood. This lightly-scented cypress species grows only in Japan, and is one of the country's most revered trees. Lining the counter is a single row of bent wood chairs, modelled on Hans J. Wegner's iconic Wishbone design that's considered to be the perfect sushi bar seat.

The dominant materials surrounding diners are cedar woods punctuated by textures of bamboo, porcelain and aged granite. Carefully placed vases, from the renowned ceramic artist Shiro Tsujimura, are arranged with quiet grace, allowing the food to remain the focus.

Touches of craftsmanship and detail evoke harmony and reflection. Wooden kumiko panels echo shapes found in neighbouring Hyde Park. In a nod to tradition, hinoki ice chests – first used by sushi chefs in the Edo period – are used to allow the fish's temperature to be carefully controlled. And the Horiguchi Kiriko hand-cut glasses, perfect in their simple beauty, glint beneath the subtle glow of illumination.





THE ART OF
PERFECTION



SUSHI SHOKUNIN: THE ARTIST AT WORK

The key to great sushi, Kanesaka believes, is the three-way interplay between topping, vinegared rice and wasabi. His proprietary blend of the finest Japanese rice comes from Yamagata prefecture, with each grain cooked to remain sticky enough to hold its shape but then melt in the mouth. Red vinegar and salt lightly season the rice in ratios that perfectly balance and draw out the depth of flavours.

Although these key traditional ingredients are brought from Japan, chef Kanesaka sources much of his fish from the rich streams, seas and rivers of Europe. He prioritises fish that has undergone the Japanese ikejime method, resulting in improved quality.





BEYOND THE PURE
QUALITY OF HIS INGREDIENTS,
CHEF KANESAKA ASSESSES THE
MATURITY, TEMPERATURE AND
HUMIDITY OF HIS FISH TO ENSURE
EVERY MOUTHFUL IS A MOMENT
OF EXQUISITE PLEASURE.



JAPANESE SAKE: A BRIDGE BETWEEN PEOPLE

Since ancient times, Japanese sake has been drunk as a way to commemorate, to share, to celebrate and to bring people together. First produced within the Shinto shrines of Japan's oldest religion, sake is said to have been a gift from the gods.

As a fundamental expression of Japan's culture and spirit, the simplicity of ingredients belies the complexity of this fascinating tradition – and Sushi Kanesaka's insightful and exclusive selection now provides a compelling journey of diversity and understanding through the wonderful world of sake.

There is a Japanese proverb: 'Nihonshu wa ryori wo erabanai', which means 'sake does not get into fights with food.' As one of the few drinks that naturally contains umami, sake enhances rather than overwhelms the flavours of food, and therefore pairs beautifully with our delicately balanced omakase menu.



JAPANESE WHISKY: STEEPED IN TRADITION

Sushi Kanesaka serves a rich selection of Japanese whiskies to pair with your meal. These whiskies are all created using techniques handed down through generations, embodying the traditions of a craft that echoes the beliefs behind the work of chef Kanesaka himself.

The Hibiki Whisky range is a harmonious, blossoming and subtle blend of several malt and grain whiskies, meticulously blended to create a full orchestra of flavours and aromas.

Yamazaki Whisky is Suntory's flagship single malt from Japan's first and oldest malt distillery. Yamazaki whiskies are complex and deep with a multi-layered taste praised by whisky connoisseurs the world over.

From the forests of the Southern Japanese Alps, Hakushu is a 'green and crisp' single malt with herbal notes. The Hakushu Distillery is one of the highest distilleries in the world, blessed with a particular microclimate, verdant forests and water of a rare softness made possible by filtration of rain and snow through thousand-year-old granite rocks.



OMOTENASHI: PHILOSOPHY OF THE HOST

Sushi Kanesaka proudly presents your host, Nanami-san. In this role, known as okami-san, and trained in the incredible art of the Japanese geisha, Nanami-san brings the traditions of beauty, grace and discipline to Sushi Kanesaka in her mastery of Japanese etiquette and hosting.

The role of okami-san is one embedded in the very core of Japanese hospitality. Known as 'omotenashi', this is the fundamental belief in providing hospitality from the heart, full of generosity and without expectation. The actions of omotenashi may be invisible to the uninitiated, but its impact gently builds to form a sense of tranquil ease in the guest; with the values of sincerity, grace and respect communicating an innate sense of authentic care. The spirit of omotenashi extends to chef Kanesaka, who displays the notion in its simplest beauty: every decision he makes will be the one that best serves the diner, made from the heart and in the pursuit of openness.

WITH AN OPEN
HEART THE CHEF
STANDS BEFORE YOU,
WAITING TO SERVE
AND DELIGHT.





PRIVATE DINING: SERVICE BEYOND COMPARE

For when only the simply remarkable will do, Sushi Kanesaka offers a private room, seating four diners at their own counter, and served by their own private chef. A sublime experience.





45 PARK LANE

45 Park Lane is a vibrant beacon of contemporary culture dressed in a luxury hotel. An invigorating blend of art and landmark architecture in the middle of classical London, the hotel presents a fascinating blend of exceptional hospitality and the personalised attitude of an intimate boutique.

With just 45 spacious rooms and suites alongside our magnificent penthouse, each guest room overlooks royal Hyde Park with those on higher floors enjoying panoramic views across London. The hotel design was modelled on a private residence, creating a pleasing cosseted feeling combined with complete discretion and privacy.

A rare gem, 45 Park Lane is a lively Mayfair destination celebrating the very best of London.



SUSHI KANESAKA

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)(*Dorchester Collection*