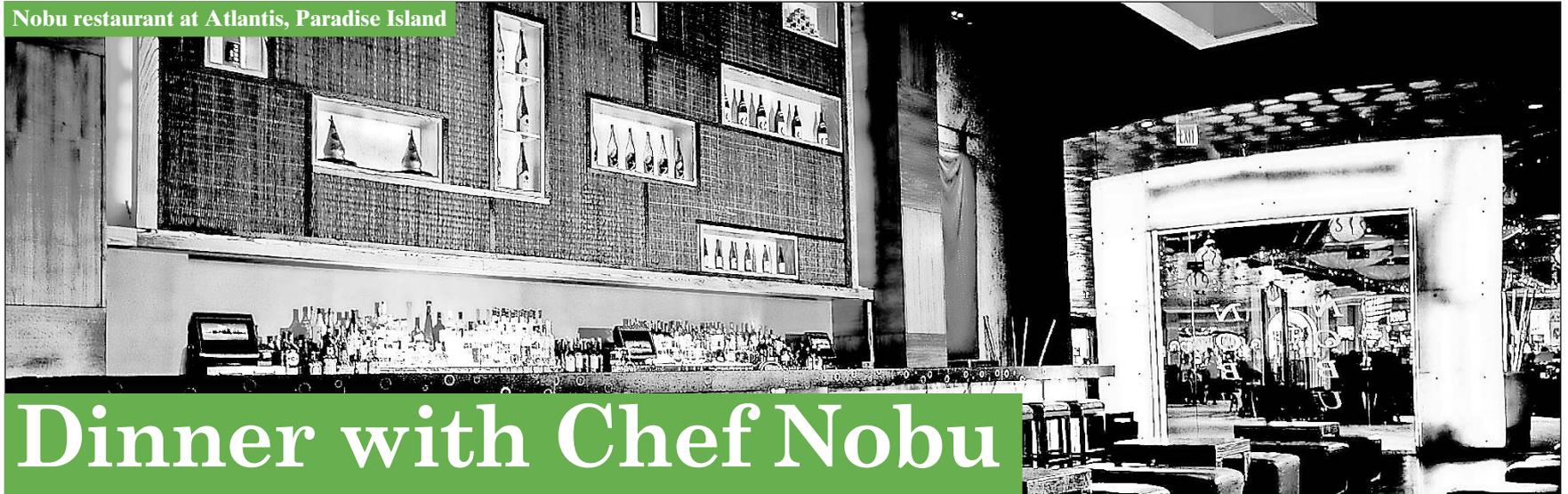


food

Nobu restaurant at Atlantis, Paradise Island



Dinner with Chef Nobu

Celebrity restaurateur returns to the Bahamas

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THIS Sunday, guests of the Nobu restaurant at Atlantis are in for a special, not to mention, traditionally Japanese treat.

For one night only, Chef Nobuyuki “Nobu” Matsuhisa himself will be in the Bahamas to offer a special dinner experience at the Paradise Island Resort.

World-famous restaurateur Chef Nobu, along with six other Nobu executive chefs, will be offering an “Omakase” dinner which consists of seven courses. The Nobu team is inviting everyone who enjoys modern Japanese cuisine to make it a night to remember. The cost of this special evening is \$250 per person.

“Omakase” is a Japanese phrase that means “I’ll leave it up to you”. In English, the expression is used by patrons at sushi restaurants to leave the selection to the chef, as opposed to ordering à la carte. This means that on Sunday night, the guests’ culinary experience will be firmly in the hands of Chef Nobu.



Sunday night’s dinner will be a seven-course “Omakase” (leave it to the chef).



Chef Nobu Matsuhisa pictured at Atlantis

With almost 40 restaurants all over the world, the name Nobu Matsuhisa is synonymous with the best of sushi and high-end Japanese-infused cuisine featuring Peruvian ingredients.

Chef Nobu was inspired to create this new style of cuisine after he moved to Lima, Peru in 1973, when he was 24 years old. There, he opened a restaurant with the name of Matsue in partnership with his sponsor and developed his unique style of cuisine that incorporated Peruvian ingredients into Japanese dishes. In 1977, he moved to Los Angeles and worked at Japanese restaurants Mitsuwa and Oshou, and in 1987 he opened his own restaurant, Matsuhisa, on La Cienega Boulevard in Beverley Hills, California.

The restaurant got the attention of Hollywood star Robert De Niro, who invited Nobu to set up a restaurant in Tribeca, New York City. In August 1993, the two opened up the first Nobu restaurant.

“Atlantis, Paradise Island, is always honoured to have Chef Nobu in the Bahamas, and are thrilled that he will

be hosting and preparing a dish for this unforgettable evening,” said Cara Douglas, director of Island Marketing at Atlantis.

“Chef Nobu visits Nobu Atlantis often, and for each visit we try to create an exceptional experience for our guests. In the past we have hosted sushi classes, book signings and an Umami dinner.”

This time around, she said guests can look forward to a mixture of seven hot and cold dishes prepared by some of the most highly acclaimed Nobu chefs in the world, with Chef Nobu present in the restaurant meeting and greeting all guests.

In an interview with *Tribune Weekend* during his visit to the Bahamas last year, Chef Nobu said he loves the one-on-one interaction with his guests.

“This is what I love,” he said, “going table to table to see if they are enjoying their meal and to tell them thank you. I feel very proud of how Japanese food has become so famous and the response it has gotten. Sushi is now eaten all over the world. I feel proud of

what I have done to have helped make that happen. If I could cook for anyone in the world, it would be for someone who has never had Japanese food. I would like to show it to people who have never experienced it,” he said.

Meanwhile, the Atlantis resort said it is pleased to be able to host such out of the ordinary events like the one this weekend.

“Events like this allow us to showcase the diversity of experiences at Atlantis. We offer not only local cuisine but also international fare. The overall goal of the evening is to offer our guests, both on and off property guests, the most unforgettable experiences here at Atlantis Paradise Island. With everything that we do, our goal is to always exceed expectations,” said Ms Douglas.

For all interested persons, Atlantis is accepting reservations at Nobu for the Omakase with seating as early as 5.30pm on Sunday; the last seating is at 9pm.