

MEDIA RELEASE

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THE STAR BRISBANE WELCOMES SOKYO, WHERE RITUAL MEETS ART

As Australia's top restaurants race to join Brisbane's transcending culinary landscape, Sokyo is the newest dining sensation set to captivate palates in 2024, with an offering as excitingly modern as it is beautifully traditional.

For over a decade, Sokyo has prevailed as one of Sydney's most beloved Japanese restaurants and a standout culinary attraction at The Star. Earning hatted status, Sokyo's triumph paved the way for its sister restaurant, Kiyomi, which has achieved resounding success on the Gold Coast. Now Sokyo will join Brisbane's evolving fine dining scene to share its award-winning philosophy.

Renowned for its traditional Japanese cooking techniques, Sokyo delivers unexpected twists to the dining experience, taking the ordinary to extraordinary. The creative collision of *Ritual Meets Art* brings theatre to the entire sensory experience, whilst incorporating the finest Queensland produce to infuse a modern, localised touch.

It is an exquisite bridge between Japanese culinary tradition and delicious, modern innovation; a place where time-honored Tokyo craftsmanship meets Australia's gastronomic adventurousness. The result is an experience that offers a delicate balance of ritual and art, an ode to Japanese tradition and ceremony through a modern Australian lens.

The Star Brisbane General Manager Food & Beverage, Dustin Osuch, said Sokyo will provide an elevated experience at the centre of Brisbane's new entertainment hub and anticipates the restaurant will join Kiyomi as one of the region's most innovative Japanese dining experiences.

"We are thrilled to bring Sokyo to the Brisbane market after the unprecedented success of Sokyo at The Star Sydney and Kiyomi at The Star Gold Coast. Brisbane is rapidly evolving into one of the nation's top dining destinations and Sokyo will bring an exciting and unexpected flavour to the city whilst staying true to Brisbane's unique culture," Mr Osuch said.

To sculpt and direct the new venture, The Star Brisbane has announced the appointment of Sokyo Brisbane Executive Chef, Alex Yu.

Yu's culinary odyssey began at Sokyo Sydney in 2014 where he honed his skills for eight years, meticulously mastering the intricacies of Japanese culinary traditions as Sous Chef. It was during this time at Sokyo that Yu developed his signature style, earning him the endearing moniker "sashimi florist" for his exquisite platters of premium fish adorned with delicate floral arrangements. Yu has since become synonymous with the artistry of Japanese cuisine.

Venturing beyond familiar grounds, Yu assumed the role of Head Chef at Yugen Melbourne in October 2022 where he orchestrated a symphony of flavours that captivated palates and earned the restaurant two coveted hats within a mere month of opening. Under his leadership, Yugen soared to culinary heights, drawing acclaim and admiration from diners and industry experts alike.

Now taking the helm at Sokyo Brisbane, Yu says he eagerly anticipates introducing his gastronomic vision to Brisbane's rapidly evolving dining scene.

"Returning to The Star where my culinary career flourished feels like a homecoming, and to have the opportunity to share Sokyo's philosophy with Brisbane is truly a privilege," said Yu.

"I have collaborated with the highly experienced culinary team to curate a menu that harmonizes tradition with contemporary flair, paying homage to the fundamentals of Japanese cuisine whilst remaining ahead of the gastronomic curve.

THE STAR

“I'm excited to infuse the Sokyo menu with my artistic vision, drawing from my time in Sydney and Melbourne to deliver a cutting-edge dining experience tailored to Brisbane's discerning palate. Each element is meticulously considered, from the smallest measurement to the exact angle and temperature.”

Sokyo's *Ritual Meets Art* philosophy is evident in every dish and every detail, as the refined menu delivers unexpected twists to transform dining into a performance of unforgettable moments.

A selection of the venues' most sought-after dishes will make their debut in Brisbane, including Spicy Tuna on a bed of Crispy Rice and Hiramasa Kingfish garnished with Miso Ceviche and Crispy Potato. Accompanying the beloved dishes are a variety of enticing new flavours crafted from the finest Japanese ingredients, such as superfoods Maitake Mushroom and Ume Plum sourced locally within 20km of the resort. The menu boasts new, captivating plates that are sure to leave a lasting impression, including truffle-infused lobster, grilled over Japanese charcoal and Queensland Yellowfin Tuna, served with a sweet aioli twist. Whilst a comprehensive collection of Japanese sakes and whiskies, Japanese tap and bottled beers, shochu cocktails and a sophisticated selection of wine, champagne and non-alcoholic options provide an added burst of flavour.

Leading international designers, Hassell, have curated a modern, Japanese restaurant interior, enveloped with scrolls and timber screens in a lush setting that is true to the relaxed nature of the Brisbane lifestyle. Catering up to 160 guests with a sushi bar and custom-designed circular Private Dining Room, great precision and creativity has ensured the space provides guests with an unparalleled dining experience.

“The inspiration was to create a cultural celebration, combining Japanese aesthetics with the resort's sub-tropical surrounds. The result is a garden of delights that evokes traditional Japanese detailing in a contemporary Brisbane setting,” said Hassell's Principal Interior Designer Carolyn Solley.

Sokyo is expected to open in August 2024 and will feature alongside an abundance of unique dining experiences destined for The Star Brisbane including Celebrity Chef Luke Nguyen's dynamic Asian street food favourite (Fat Noodle), signature Sky Deck dining experience (Aloria), authentic Italian fit for a queen (Cucina Regina) and a sky-high open-air bar (Cicada Blu).

With the countdown on to the 2032 Olympic and Paralympic Games and the tourism forecasts exciting for Brisbane, The Star Brisbane and Queen's Wharf are set to attract an additional 1.4 million visitors to the region each year and will contribute to the diversity of Brisbane's dining offerings.

For more information, visit star.com.au/brisbane

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FAST FACTS

- Since launching Sokyo at The Star Sydney (2011) and Kiyomi at The Star Gold Coast (2014), the cutting-edge Japanese venues have amassed a loyal following serving up authentic, impactful flavours.
- To sculpt and direct the new venture, The Star Brisbane has announced the appointment of Sokyo Brisbane Executive Chef, Alex Yu.
- A selection of Sokyo's most sought-after dishes will debut in Brisbane, including Spicy Tuna, Crispy Rice; Hiramasa Kingfish, Miso Ceviche and Crispy Potato.
- Sokyo is a further glimpse of the myriad of venues and experiences that will make up The Star Brisbane and Queen's Wharf precinct when it opens from August 2024, including Fat Noodle, Aloria, Cicada Blu, LiveWire live entertainment venue and a sprawling Sports Bar.

The Star Brisbane

Positioned at the heart of the Queen's Wharf Brisbane precinct, The Star Brisbane will deliver four future world-class hotels, a myriad of new restaurants, bars and entertainment experiences, luxury retail, and a thrilling new era of events to Brisbane's CBD. Not to mention The Star Brisbane's striking Sky Deck showpiece, a 250m rooftop runway of restaurants and bars floating 100m above the Brisbane River and the resort's Leisure Deck, a 12,000sqm open-air oasis which delivers two football fields of public space. From a selection of Brisbane's grandest hotels to delectable dining, spectacular sky-high views and unique experiences for locals and tourists alike, The Star Brisbane promises to celebrate the best of our river city.



Queen's Wharf Brisbane

Set to commence a staged opening from August 2024, the \$3.6 billion Queen's Wharf Brisbane development blends stunning contemporary architecture with thoughtfully restored heritage buildings and beautifully curated landscaped riverside parklands across more than 12 hectares on Brisbane's river edge. It is expected to attract an estimated 1.4 million additional visitors each year once open and will provide a pedestrian link between two of Brisbane's largest cultural and lifestyle precincts, connecting South Bank to Queen's Wharf and The Star Brisbane via the Neville Bonner Bridge. Queen's Wharf Brisbane is being delivered by Destination Brisbane Consortium – a joint venture led by The Star Entertainment Group alongside its Hong Kong-based partners, Chow Tai Fook Enterprises and Far East Consortium.

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