



## PRESS RELEASE

22 July 2016

IMMEDIATE RELEASE

### Shoukouwa Awarded 2 Michelin Stars in 2016

The inaugural 2016 Singapore Michelin Guide has awarded 2 Michelin Stars to Shoukouwa Sushi Restaurant, a fine dining Japanese edomae sushi restaurant by the Emmanuel Stroobant Group Luxury Collection, in partnership with Japanese cuisine specialist Hanachiyo.

Shoukouwa Sushi Restaurant is one of the 29 restaurants in Singapore being awarded by Singapore Michelin Guide in 2016, alongside the other 5 admired restaurants that also received 2 Michelin Stars.

Internationally recognised as the preeminent gastronomic award, a 2 Michelin Star denotes a restaurant boasting “excellent cooking” that is “worth a detour”. This recognition by The Michelin Guide further confirms Shoukouwa Sushi Restaurant’s refined and distinctive culinary creations.

Co-owner Emmanuel Stroobant says, “My team and I are extremely delighted and honoured to be recognised by the prestigious Michelin Guide and to be the only Japanese restaurant in Singapore being awarded 2 Michelin Stars. This is a true testament to the consistency and dedication of our talented culinary team to continually raise the bar on Japanese cuisine in Singapore.”

“We are excited about the restaurant’s achievement and will continue to ensure our guests walk away with the rarest and most memorable of Japanese edomae sushi experiences. This high recognition will further galvanise our team at Shoukouwa, headed by General Manager, Genta Yamashita, to uphold and deliver the exquisite gastronomic journey that Shoukouwa stands for,” says Hanachiyo, our esteemed Japanese co-owner.

Named as an oasis of stillness, serenity and harmony, Shoukouwa Sushi Restaurant seats eight persons at the main sushi bar, with up to six persons in the private dining room. Presenting omakase-style menus, Shoukouwa uses the freshest and finest seasonal produce sent from Japan’s Tsukiji Market daily.

Our Mio lunch menu is a tantalizing glimpse into the best of Shoukouwa, decanted to whet your curiosity for further exploration into the depth and richness of our unique Japanese artform. This menu is available for lunch at \$150++ per person.

Our omakase menus feature Miyabi and Hana at \$320++ and \$480++ per person respectively. Our Miyabi omakase set is designed to reflect its meaning – graceful and refined. For the more genteel appetite, this menu will caress your palate in elegant finesse with the finest and freshest seasonal seafood and produce. For Japanese food aficionados, our robust Hana omakase set takes you through the full range of our chefs’ culinary arts in preparing and presenting the magnificence of the seasonal seas around Japan. Omakase menus are available for both lunch and dinner.

Shoukouwa is located at 1 Fullerton Road, #02-02A One Fullerton, Singapore 049213. Open for lunch on Tuesdays to Saturdays from 11.30am to 3pm (last order 2pm) and dinner on Tuesday to Sundays from 6.30pm to 11pm (last order 9.30pm), please call (65) 6423 9939 or email [info@shoukouwa.com.sg](mailto:info@shoukouwa.com.sg) for enquiries and reservations. Shoukouwa will be closed on Mondays. Please visit our website at [www.shoukouwa.com.sg](http://www.shoukouwa.com.sg) for more information.

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Press link with high-res images:

<https://www.dropbox.com/sh/1105a88pon56h0v/AAAvBI2EjkOHGWgbGMm9uDDea?dl=0>

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## LUNCH MENU

Available for Lunch from Tuesday to Saturday, 11.30am to 3pm (last seating 2pm)

APPETISER  
NIGIRI  
SUSHI  
MISO  
SOUP  
JAPANESE OMELETTE  
DESSERT

MIO 滯

\$150++ PER PERSON

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## OMAKASE MENU

Available for Lunch from Tuesday to Saturday, 11.30am to 3pm (last seating 2pm)  
& Dinner from Tuesday to Sunday, 6.30pm to 11pm (last seating 8.30pm)

APPETISERS  
SASHIMI  
COOKED DISHES  
NIGIRI SUSHI  
MISO SOUP  
JAPANESE OMELETTE  
DESSERT

MIYABI 雅

\$320++ PER PERSON

Our Miyabi omakase set is designed to reflect its meaning - graceful and refined. For the more genteel appetite, this menu will caress your palate in elegant finesse with the finest and freshest seasonal seafood and produce.

HANA 華

\$480++ PER PERSON

Our robust Hana omakase set was created for Japanese food aficionados, where our chef takes you through the full range of their culinary arts in preparing and presenting the magnificence of the seasonal seas around Japan.