



RISING SUN BRINGS MOON on 23 August, 2005 **at Wheelock Place**

Japanese Dining SUN presents Café MOON for a new sweet experience

(Singapore 8 August, 2005)– Suntory F&B International Group/ SFBI (Asia-Pacific) Pte Ltd, Japan’s leading restaurant planning and operating group, is proud to announce the launch **SUN with MOON JAPANESE DINING & CAFÉ** – its second outlet of **Japanese Dining SUN** together with a new concept, **Japanese Café MOON** at Wheelock Place on 23 August 2005.

SFBI successfully launched the first **Japanese Dining SUN** outlet at Chijmes on March 2005. The popularity of **Japanese Dining SUN** skyrocketed immediately due to its innovative menu, reflecting modern Japanese cuisine, set in an atmosphere specially created to stimulate one's senses. Setting a new benchmark for Japanese restaurants in Singapore, the culinary concept behind **Japanese Dining SUN** is its availability of authentic traditional Japanese food not usually found in Singapore. After the success of **Japanese Dining SUN** at Chijmes, the much awaited second outlet will be opening this August, where diners can expect the same concept together with the launch of the brand new **Café MOON**.

“With the positive feedback we received so far on **SUN** at Chijmes, we are confident that we are on the right track to introduce a second outlet this time at Wheelock Place,” said Kotaro Suzuki, SFBI’s Managing Director. “The outlook of **SUN** is very promising indeed, and

we are also looking into the possibilities of starting a **Café MOON** as an independent café chain in this region.”

SUN with MOON JAPANESE DINING & CAFÉ is an altogether refreshing Japanese dining experience where restaurant merges with café, bringing to the table an extensive menu which includes food not readily available elsewhere in Singapore.

The innovative mind behind **Japanese Dining SUN**, Mr Sawai who is SUN's Executive Chef, will continue to helm the second outlet, where his creativity has given birth to this new concept eatery. **Japanese Dining SUN's** signature dishes such as *Kamameshi* (traditional steamed seasoned rice pot), and *Aburi* (half-broiled) sushi will also be available at **SUN with MOON JAPANESE DINING & CAFÉ**. Diners can also expect a new menu consisting of a variety of salads and appetisers specially concocted for the health conscious, and main courses full of fresh seafood accompanied by the freshest greens to satisfy any discerning diner's tastebud. There's also an impressive selection of wine and sake, which can be ordered together with accompaniment of small dishes.

A first in Singapore, **Café MOON** is a nouveau Japanese-influenced café that caters to individuals with a sweet tooth. The menu at **Café MOON** is as creative as **SUN's**, offering one-of-a-kind desserts and quality beverages inspired by modern Japanese trends and a huge variety of infused tea. Premium coffee drinks and green tea drinks are definitely a crowd pleaser. Its special concoction of non-alcoholic vitamin cocktails and healthy smoothies are must-try items. The selection of infused teas imported directly from Japan is absolutely one of the best in town, and includes new flavors like *Strawberry Vanilla*, *Sakura* (Cherry Blossom) and *Macha* (Premium Green Tea).

The interior of **SUN with MOON JAPANESE DINING & CAFÉ** adopts the architectural styling of its flagship eatery at Chijmes, where lush colours and clean lines meld into an atmosphere of complete harmony. The abundance of natural light creates a bright atmosphere in the day that turns romantic at night. Attention to details of the restaurant

is evident and the ceiling is no exception. It is elegantly painted with three Haiku, a short form for Japanese poetry (dated back to the 15th century); depicting the moon translated in English.

SUN with MOON JAPANESE DINING & CAFÉ has four private dining rooms, three of which can be combined into a large private dining area. There are two different kitchen areas – the 'Japanese kitchen' zone and the 'Café kitchen' zone. It also has counter seats for those who like to experience dynamic cooking while they eat, as well as couple seats for diners who enjoy a more private space.

Every detail of the restaurant is given the utmost attention to appeal to all our senses, from the contemporary setting to food presentation, and the elaborate tableware specially imported from Japan. Designed with food connoisseurs in mind, **SUN with MOON JAPANESE DINING & CAFÉ** is the epitome of Japanese savoir faire.

SUN with MOON JAPANESE DINING & CAFÉ is an all-day dining concept which operates from 11:30am to 11pm (Monday -Thursday, Sunday & Public Holidays), while the menu of **Café MOON** is available from 2:30pm to 11pm. **SUN with MOON JAPANESE DINING & CAFÉ** will open until midnight on Friday, Saturday and eve of Public Holidays.

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