



## **IE Sushi and Teppanyaki**

**In K11 Musea**

**Heart Warming Japanese Cuisine**

IE Sushi and Teppanyaki serves exquisite Japanese cuisine in the new landmark of Tsim Sha Tsui, K11 Musea. The restaurant takes the Japanese name いえ (I-E), which stands for 'home' in Japanese, to represent a dining space that makes diners feel like home with its freshly prepared Japanese cuisine served in a relaxing ambience.

***Geometry in a New Japan***

***Fashionable Dining Space***

***with a Rooftop Area Embracing the View of Victoria Harbor***

The 2,600 sq.ft dining destination divided into two teppanyaki rooms and a main sushi area welcomes diners with a cozy and elegant atmosphere. The sushi bar seats comfortably 10 people in a semi-circle counter that is themed on the national flower of Japan, the 16-petal chrysanthemum; the table is beautifully made with marble and wood, offering an elegant dining area for people who enjoy Japanese omakase served freshly by the chef in front of you. The two teppanyaki rooms seat 8 people and 12 people respectively, both are decorated with modern Japanese art collection such as the pottery collected exclusively from Japan. One of the rooms collects the painting 'Sky Dragon' painted by famous Japanese artist Shinji Kouno, who is renowned for his traditional painting and his clothes work for Japanese celebrities.

The whole dining space introduces a trendy yet comfortable ambience themed by geometry. Ceiling, floor, and the wall are all designed with geometrical patterns, giving a contrasting and fun impression through different angles and shapes.

The restaurant also invites diners to different kinds of collections, such as the cigar collection found next to the entrance and a sake cellar that houses some of the most rare Japanese whiskey.

A terrace taking in the breath-taking Victoria Harbor view also invites the diners to a real

stress-free zone which allows you to enjoy some relaxing drinks and snacks.

IE Sushi and Teppanyaki serves up exquisite Japanese cuisine that is made with top-notch ingredients. The kitchen team is headed by Japanese chef Ryuji Tameshima, who has more than 30 years in the field of teppanyaki and kaiseki. The chef has worked as Head Chef in Kobe La Suite Harbor Land in Kobe, and Yamoto Steak House in Australia, and いづつや in Kyoto before he joined IE Sushi and Teppanyaki in Hong Kong. The chef selects food ingredients carefully by season and he also likes to make his own sauces which can bring out the tastes of the food.

#### Private Dining

The dining venue accommodates 38 guests and is an excellent place for all types of small-scale events. The VIP rooms, flexibly separated or adjoined together, provides comfortable seating and ensures privacy in a cozy setting. The rooftop area offers a breath-taking view of the Victoria Harbor, ideal for drink parties or cocktail reception.

IE sushi and teppanyaki presents a menu that allows diners to enjoy authentic Japanese cuisine that is prepared fresh with seasonal ingredients. We will be opening in the beginning in September 2019.

#### IE Sushi and Teppanyaki

📍 **Address:** Shop 510 on Level 5, K11 MUSEA, Victoria Dockside,  
18 Salisbury Road, Tsim Sha Tsui, Kowloon

📞 **Tel:** +852 2633 0111

✉️ **Email:**

🕒 **Opening Hours:**

Lunch- 12nn-2:30pm     Average Spending \$600

Dinner- 6pm-10:30pm     Average Spending \$1200

📍 **VIP Rooms:** 2

📍 **Seating Capacity:** 38 people

📍 **Credit Cards:** All major cards accepted

