



THURSDAY 25<sup>TH</sup> JANUARY 2018

## HIROSHI NAKAMICHI



### RESTAURANT MOLIÈRE

2-1-1 Miyagaoka

Chuou-Ku, 064-0959 Sapporo (Hokkaido)

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7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£140 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price

**C**hef Hiroshi Nakamichi is one of Japan's leading exponents of French cuisine. Born in Noboribetsu, Hokkaido, Nakamichi moved to France at the age of 23 to work in the Michelin-starred restaurants of Lyon, widely regarded as France's culinary capital, dreaming of one day running his own Michelin-starred restaurant. Thirty years later, his endeavours paid off when Michelin published their first guide to the Hokkaido prefecture in 2012 and awarded three stars to his flagship Restaurant Molière in Sapporo.

Opened in 1983, Molière is set on the northern edge of Sapporo's beautiful Maruyama Park (filled with cherry blossom in the spring) in a quiet residential street surrounded by its own neatly pruned gardens. The double aspect dining room, set with attractive flower displays and fine art pieces, offers park views. With room for around 20 diners at well-spaced, linen covered tables, Restaurant Molière has an intimate, almost homely feel, albeit a very smart home.

The Michelin guide says that Nakamichi 'follows the essentials of orthodoxy in creating dishes of sophistication and delicate harmony', something he achieves by using only the best local and seasonal produce. Molière perfectly represents the Hokkaido region which has been blessed with nature – it is a huge farming region in Japan, with a great climate for many and varied ingredients.

*While the restaurant represents French fine dining, Nakamichi's motto has always been 'friendly home-cooking'*

Nakamichi's cuisine is always served at the perfect temperature too so diners can truly appreciate the flavours and while the restaurant represents French fine dining, Nakamichi's motto has always been 'friendly home-cooking' – albeit local Sapporo three-starred cuisine!

This being Japan, seafood of course plays an important role on the menu in dishes such as sea urchin served with fromage blanc aspic and okra coulis; red king crab with radish, honey and sherry vinegar and a lightly curried lobster soup.

In addition to Restaurant Molière and Maccarina, Nakamichi also runs Asperges (one Michelin star), L'enfant Qui Rêve (one Michelin star) bi. blé (one Michelin star) and Molière Café, all in Hokkaido prefecture as well as Motif Restaurant and Bar at The Four Seasons Tokyo. Nakamichi was appointed a culinary advisor for the 34th G8 Summit in Toya Lake in Hokkaido in 2006 and is the recipient of the Cuisine Masters Silver medal from the Ministry of Agriculture, Forestry and Fisheries Japan. In 2014, Restaurant Molière became a member of Relais and Châteaux and in 2016 Nakamichi cooked at the Relais and Châteaux Gourmet Fest in Carmel, California. At the age of 31, Nakamichi won the grand prize and a special award at a world cooking competition in Australia.

