

PRESS RELEASE

TATSU'S 2ND OUTLET NOW OPEN AT ASIA SQUARE TOWER 2

Singapore 12 Jan 2014 – Established since 1996, Tatsu is no stranger to the Japanese community in Singapore. Tatsu's flagship outlet at Chijmes not only spells 'home' to Japanese expats and tourists, but also the fast growing group of discerning locals seeking the authentic Japanese dining experience. After 17 years, Tatsu is now bringing this fine culinary culture to diners in the Central Business District.



Located at Asia Square Tower 2, Tatsu combines 2 separate concepts in 1 location giving diners more food choices as well as different gastronomic experiences to choose from. The 2,100 sq ft new outlet at Asia Square features a full-fledged exclusive Sushi Bar, Teppanyaki Performance Counter as well as Private Dining Rooms for

lunch meetings. Tatsu will also be offering Bento Luncheon Delivery for clients in the vicinity of Asia Square.

The new menu at Asia Square boasts a wide array of affordable lunch sets starting from \$25 and dinner courses from \$68; complemented by an extensive selection of hot and cold premium sakes, draught beers, wines and liquors.

TATSU SUSHI – *Authentic Indulgence*

<http://vimeo.com/82257425> - **Video to showcase the charming authentic dining experience**



A traditional sushi bar serving fresh sashimi and sushi along with seasonal creations by our executive chefs, our raw fishes are air-flown from Japan multiple times a week to ensure only the freshest ingredients are used.

Best known for sashimi and sushi, Tatsu sets the benchmark for quality sashimi in Singapore. As a testament of our commitment to provide top quality food to our patrons, even our fruits are imported from Japan!

Come try our specialties – Original Beef in Foie Gras Sauce, Traditional Sashimi, Aburi Sushi (including Amebi with Uni), Thin Sliced Hirame with Truffle Oil and Salt and Savoury Pitan Tofu.

The combination of premium grade ingredients, the chefs' deft skills and experiences as well as precision in whipping up delicacies keep Tatsu's customers returning for more.

TATSU TEPPANYAKI - *Ignite Your Senses*

<http://vimeo.com/82257426> - Video to bring you on a multi-sensory TATSU teppanyaki journey

Tatsu Teppanyaki offers a distinctively different atmosphere for those looking to be impressed. Offering only the freshest seafood and prime cuts with a signature mix of specialty sauces and alcohol to create robust flavours, the flambé dishes are whipped up right before your eyes. The Tatsu style of teppanyaki allows your party to dine at a comfortable and relaxing pace while being entertained by the chefs' acrobatic cooking performances. If you are looking for a dining option to impress your guests, partners or even your date, and have them talking about their wonderful experience long after, look no further!



Specialties include Teppanyaki Flambé Wagyu with Special Sauce, Crayfish with Yuzu Sho Mayo and Lobster in Special Sauce.



MEDIA INVITE FOR FOOD TASTING

Please contact Mr Royce Choo, Director at (+65) 9748 7077 to arrange for an exclusive food tasting session.

TATSU FACTSHEET



Restaurant Name	TATSU
Location	ASIA SQUARE TOWER 2 12 Marina View #02-16 Singapore 018961
Contact	For reservations call (+65) 6844 9855
Website	www.tatsu.com.sg
Email	tatsu@tatsu.com.sg
Opening Hours	Mondays to Fridays Lunch: 11.30am – 2.30pm Dinner: 5.30pm – 9.30pm Saturdays Lunch: 12pm – 2.30pm Dinner: 6.30pm – 10pm
Cuisine	Japanese Sushi and Teppanyaki
Tatsu Experiences	To suit diner's preference, we have a selection of seatings at: <ul style="list-style-type: none"> - Sushi Bar - Teppanyaki Counter - Private Dining Rooms - Main Dining Hall
Size	2,100 sq. ft.
Seating capacity	80