



HOTEL BELLEVUE

Okusi Japana u lošinjskoj uvali Čikat

U lošinjskom hotelu Bellevue otvoren je japanski restoran Matsunoki, jedini restoran s japanskom kuhinjom na nekom hrvatskom otoku. Glavni chef restorana Saša Pribičević pripremio je gala večeru za uzvanike na kojoj su se kušali japanski specijaliteti - sashimi od lososa, nigiri sushi i gyoza (japanska tjestenina) punjena mesom crne slavonske svinje. Matsunoki ima istaknut sushi bar te otvorenu kuhinju koja gostima pruža pogled na pripremu hrane u kojoj sve do studenoga mogu uživati svi gosti otoka Lošinja, zaljubljenici u japansku kuhinju te nautičari koji se nađu u cresko-lošinjskom akvatoriju. Uz najbolje japanske okuse s daškom Lošinja, goste restorana Matsunoki očekuju i viskiji renomiranih japanskih destilerija - Nikka Taketsuru, The Yamazaki, Hakushu i Hibiki - te sake, vina i rakije.

Flavors of Japan

Lošinj hotel Bellevue recently opened Matsunoki, the only Japanese restaurant on any of the Croatian islands. For the opening gala, chef Saša Pribičević prepared some of the classics of the Japanese cuisine, salmon sashimi, nigiri sushi and gyoza dumplings with Slavonia black pork filling. Matsunoki has the traditional layout of a Japanese restaurant, with a sushi bar and an open kitchen, for guests to enjoy the view of the creative process. The restaurant will be open well into the off-season, until November. To complement the delicious Japanese dishes, Matsunoki will offer whiskey from the most popular Japanese distilleries, Nikka Taketsuru, The Yamazaki, Hakushu and Hibiki, as well as sake and spirits.

