

MUNICH-TIP

# Izakaya - the new hotspot in Munich in 8 facts

By CARINA SCHILLER

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© Courtesy of Izakaya

Japanese cuisine meets Peruvian flavors, Open Kitchen on Hidden Room and intimate separees on a 360-degree bar: In the newly opened Izakaya you can dine elegantly, celebrate in an exclusive ambience and even the lunch time is happening there. The interior - designed by the Amsterdam architects Concrete - is already a popular motif for Instagram, such as the floating wooden fish, as well as the food styling de luxe. Keyword: tuna in ice igloo! 8 facts worth knowing about the Izakaya - the new hotspot in Munich

## 1. The interior

Surprise moment on arrival: The kitchen can already be seen from the street. The unexpected transparency, is this area of a restaurant but usually in secret, makes you feel like an evening (or a long night?) Already on arrival full of enjoyment. Inside, as soon as you have passed the access through the Roomers Hotel, you will see the 360 degree-style bar, framed by separees on one side. If you like, you can first have an aperitif at the bar, or go straight to the restaurant. Here, too, many things catch the eye - designed by the award-winning Amsterdam architectural firm Concrete. Once again the *Open Kitchen* but even more so the exquisite interior: in the restaurant, black elements and light oak lamellas spread over the ceiling and walls meet, the interplay of wood, leather and marble creating a cozy, elegant atmosphere. In between: copper elements, a (to be closed) partition with koi ornament and, dominating the room, a seemingly floating fish mobile made of natural wood. Who has finally taken a seat, holds after a short time the real highlight in his hands: the menu.

## 2. Shared Dining

Who opens the menu in the Izakaya, first read the following: "It's always worth trying at least one dish that you never had before!" It's easy to try at least one dish you've never tasted before, because Izakaya's "shared dining" principle applies: "The menu is very large, with 45 different dishes in categories like 'Sakana', 'Tempura' or 'Sushi Izakaya Style' are divided," says catering entrepreneur Yossi Eliyahoo on an exclusive Izakaya tour. Guests can choose a dish from each category and put together a varied menu. "The food is served on small plates, so you can try everything - and share. Our recommendation is



Shushi à la Izakaya and top-class food styling - tuna in ice igloo! | © Courtesy of Izakaya

## 3. Must-eat

"Sole with chilli-shiso sauce, served with Daikon-Cress salad and fried fish bones, it tastes extraordinary, the sole melts like butter in the mouth," according to Yossi Eliyahoo's express recommendation. "Our dishes require a lot of skill in the kitchen and you need a lot of experience and skill," Eliyahoo continues. A look at the *Open Kitchen* shows: Here are head chef Hariprasad Shetty and his team luminaries of the restaurant at work. The Izakaya is also a tip for lunch time (open between 12 and 14:30 during the week) and the Bento box the perfect choice for lunch time.

## 4. The bar

The black-stained 360-degree onyx-marble bar - guests can sit around - seduces for aperitifs, after-work cocktails or discovering rare sake or shochu varieties from Japan. A drink recommendation from Yossi Eliyahoo: "Clover Club Deluxe", a mix of gin, red vermouth, lemon, sugar, raspberry, egg white and champagne - perfect for a Girls' Night Out! "



Bar in 360 degree style | © Courtesy of Izakaya

## 5. Girls' Night Out or Date Night?

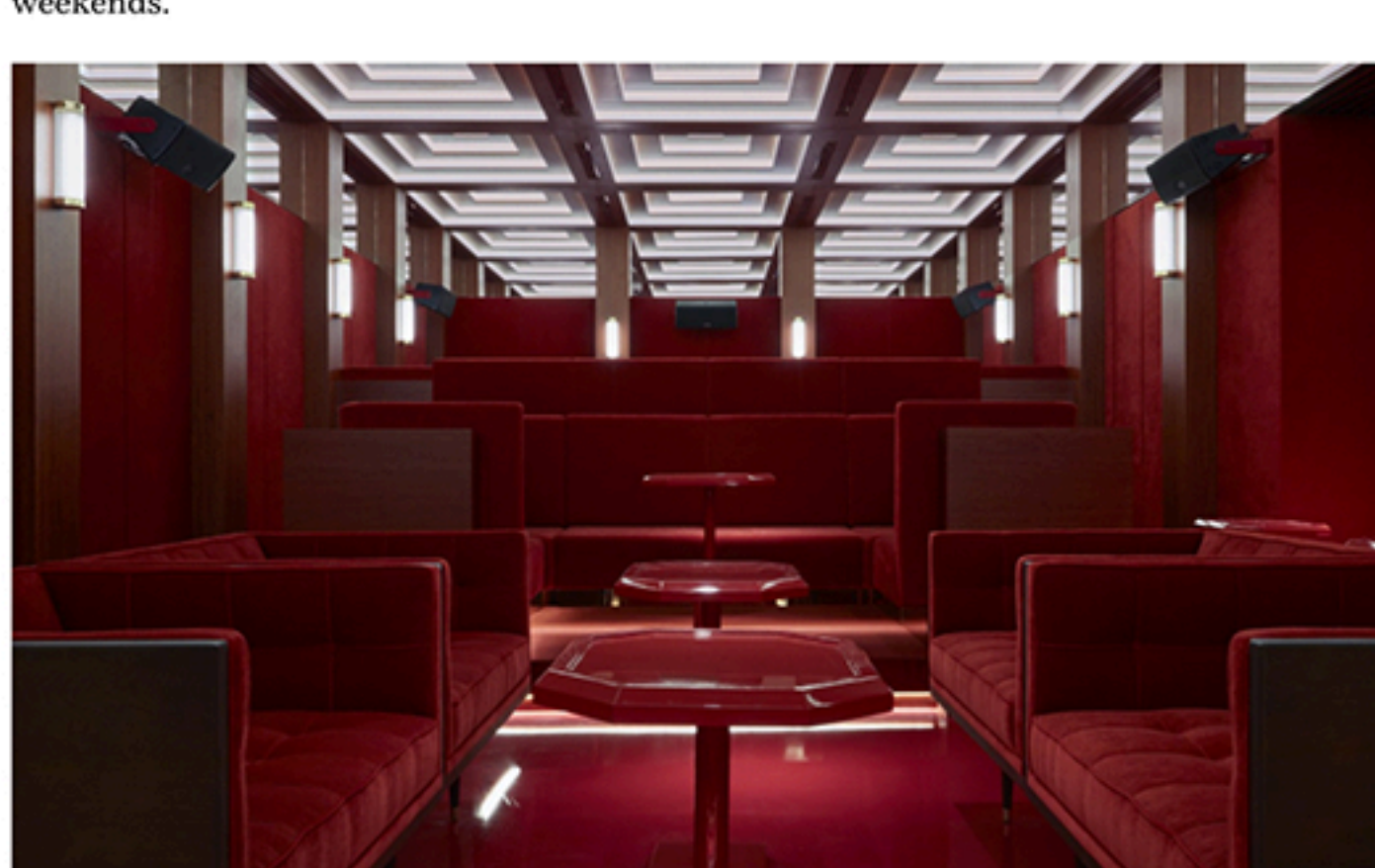
Talking about Girls' Night Out: Yossi Eliyahoo recommends the weekends for a (celebration) evening with the dearest friends. "Then a DJ hangs up, you can sip cocktails at the bar - and then continue in the *Hidden Room* (more on that later) until late at night." If you book as a couple for a date in the Izakaya, choose one of the separees opposite the bar, according to the advice of Yossi Eliyahoo. "It's cozy here, a little more intimate, and yet you have the *happening* in mind."



Retreat and yet in the middle: the separees in the Izakaya | © Courtesy of Izakaya

## 6. Hidden Room

"There is more to the Izakaya than you realize at first glance," Yossi Eliyahoo says in the lead. And the announced *hidden room* keeps what it promises. Right next to the bar is a hidden room, a red-dipped, glamorous homage to the nightlife of the 60s. "The idea behind it is that our guests visit three different locations in one place," says Yossi Eliyahoo. "After the restaurant visit, cocktails are served at the bar, and then the night goes on in the *Hidden Room*, there's music, drinks are served, all in an electrifying setting!" The *Hidden Room* can be reserved for special events on request, except weekends.



Exclusive party location: the "Hidden Room" | © Courtesy of Izakaya

## 7. Most instable

"Of course the huge wooden fish", Yossi Eliyahoo has to chuckle in conversation with Vogue. Another coveted motif is a highlight from the menu - Food-Styling de luxe, so to speak: "We serve tuna in an ice-igloo, it just has a wow-effect, something you have never seen before, and then the tuna tartare in it, just delicious!"



Favorite motif for Instagram: the fish mobile made of natural wood | © Courtesy of Izakaya

## 8. Dress code

Yossi Eliyahoo answers the dress code question smartly: "Suit and sneaker or casual jeans for a beautiful dress." A good style requirement to enjoy the Izakaya (not only in Munich, but also in Amsterdam, Hamburg and Ibiza) all around - and to attract the star guests pleasantly, such as Drake, Rihanna and - in Munich - of course famous footballers ,

*Vogue* talks to Yossi Eliyahoo, catering entrepreneur and co-founder of the Entourage Group, which includes Izakaya

## Izakaya Munich

Izakaya Asia Kitchen & Bar Munich, Landsberger Straße 68, Reservations: info@izakaya-munich.com or call 089/1222 320 00