



OZAKAYA 呈獻全新假日 Brunch 多款特色前菜，即叫即煮主菜及 4 小時無限暢飲



(香港，2023 年 1 月 10 日) 位於灣仔的居酒屋 OZAKAYA 自開業以來均以日本新鮮直送和世界各地嚴選的優質食材入饌，炮製出多款色香味俱全的創意料理。餐廳於新一年推出 Brunch，食客可於三小時內任享日式小食、一款主菜及甜點，更可加配四小時無限暢飲，極緻提升完美餐飲體驗。

餐單上無限量供應的 12 款日式小食，包括新鮮空運到港的**特式刺身**、令人回味的**天婦羅壽司蝦卷**、清新可口的**辣蔥三文魚卷**、肉質鮮嫩的**和牛他他**、酥脆多汁的**唐揚炸雞**、滋味滿滿的**鹽燒雞翼**等，客人只需安坐於座位上，美食將源源不絕送上。

每位客人可自選一款即叫即煮的主菜，當中包括從德島縣畜產研究所研發出的走地雞**阿波美地雞**、以非基因改造粟米餵養的**北海道白金豚**、魚油甘香的**油甘魚鮫**等，更可升級至特色主菜味道甘甜的**西京銀鱈魚**（另加港幣 120 元）、矜貴脆口的**龍蝦天婦羅**（另加港幣 160 元）或牛味濃郁的**和牛西冷**（另加港幣 200 元），適合與家人朋友開心分享。

客人可任享精緻甜點及季節水果作結，甜點有**北海道奶脆牛奶雪糕**及**抹茶朱古力流心蛋糕**，前者香濃幼滑的牛奶雪糕與薄薄的奶脆在口感上形成強烈對比，後者於切開朱古力蛋糕後濃郁抹茶漿一湧而上，暖胃又暖心。

Brunch 逢星期六、日及公眾假期供應，每位港幣 498 元，客人可選擇以港幣 190 元加配享四小時暢飲指定清酒（想天坊 越後の心伝える、蛇逃 蛇薔薇 超辛口 純米生原酒、利休梅 静香 純米吟釀）、氣泡酒、紅白酒、汽水及鮮橙汁。食物供應時間為 12:00-15:00，暢飲供應時間為 12:00-16:00。

*所有價格需另加一服務費

OZAKAYA

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網上訂座：<https://www.sevenrooms.com/reservations/ozakaya>

Facebook: <https://www.facebook.com/ozakayahk>

Instagram: <https://www.instagram.com/ozakayahk/>

圖片：



四小時無限暢飲



日式小食



特式刺身及壽司卷



即叫即煮主菜

關於 OZAKAYA

創作料理 OZAKAYA 重新定義了最頂尖的大阪飲食文化，集傳統、趣味及創新於一體。我們的開放式廚房及現代室內設計讓其成為商務午餐或便當快餐的熱點。黃昏時間搖身一變成有趣的暢飲聚腳點，有各式各樣的日本進口飲品及清酒雞尾酒完美配搭多元的廚師推介菜單，吃貨們可於此開展美食旅程及沉醉於由日本新鮮直送的海鮮及肉類。

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**Introducing the Brand-New Brunch Offer at OZAKAYA
with innovative small plates, mains and desserts
with 4-hour free-flow beverage**



(Hong Kong, 2023-01-10) Located in the heart of Wanchai, the lively izakaya OZAKAYA takes pride in using jet-fresh and best quality ingredients from Japan and all over the world to deliver impressive creations for all foodies. This year, OZAKAYA launches holiday brunch which guests can savour unlimited Japanese small plates, one main course and desserts with free-flow beverages, perfect for brunch enthusiasts who want to enjoy a true relaxing afternoon on the weekends.

The new brunch menu features 12 kinds of Japanese small plates which can be enjoyed unlimitedly including jet-fresh **assorted sashimi**, crispy **tempura shrimp maki**, refreshing **spicy salmon maki**, tender with fine marbling **wagyu tataki**, juicy yet crispy **karaage**, and flavourful **grilled chicken wings**.

Diners can also indulge in a made-to-order main course such as **awao chicken**, free-range chicken developed by the Tokushima Prefectural Agriculture, **hokkaido platinum pork belly** which the pig was fed by non-GMO corn, and the fatty **grilled hamachi collar**. Looking for something different, foodies can choose to upgrade the main course to **black cod saikyo** (+HK\$120), **lobster tempura** (+HK\$160), or **a5 wagyu beef** (+HK\$200) for a more scrumptious experience.

Sweet tooth will also be pampered by **hokkaido milk chips ice cream** which the silky and rich milk ice cream making a textural contrast from the milk chips, while the molten lava in **matcha chocolate lava** will satisfy all sweet lovers.

The relaxing 3-hour brunch is served on Saturday, Sunday and public holidays at HK\$498 per person. With an additional HK\$190, guests can enjoy free-flow sake (Soutenbou Echigo no Kokoro Tsutaeru, Soutenbou Rose Snake Super Dry Junmai Nama Genshu and Rikyubai Shizuka Junmai Ginjo), house red or white wine, sparkling wine, soft drinks and fresh orange juice for 4 hours. Food is served from 12:00-15:00 and beverage package is served from 12:00-16:00.

*Plus 10 per cent service charge.

OZAKAYA

Address: 1/F, 78 Johnston Road, Wan Chai, Hong Kong

Reservations: +852 3702-5245 / 9506-1245

Online Reservations: <https://www.sevenrooms.com/reservations/ozakaya>

Facebook Page: <https://www.facebook.com/ozakayahk>

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Photos:



4-hour free-flow beverage



unlimited japanese small plates



assorted sashimi and maki



made-to-order main courses

About OZAKAYA

OZAKAYA redefines the very best of Osaka's food culture, embracing tradition, fun and food innovation. Our show kitchens and contemporary interior design make it the perfect location for an executive luncheon or a quick bento power lunch. When the sunset comes, a fun drinking place with great variety of Japanese-imported beverages and sake cocktails will be the perfect combination to balance our diverse Chefs menu, where foodies will embark on a culinary journey and indulge in jet-fresh seafood and meats produce from Japan.

Click [HERE](#) to download high-resolution images

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