



## FACT SHEET

<b>Concept</b>	<b>Japanese Fine Dining</b> In 2003, Aoki Restaurant was established as a joint venture between Owner Chef Kunio Aoki and the Les Amis Group.  This 46-seater restaurant shares the Les Amis philosophy of offering the ultimate experience in fine-dining, but in Japanese haute cuisine. The restaurant interior by Japanese interior architect Ikebuchi Koichiro embodies the essence of Zen minimalism.
<b>Cuisine</b>	Owner Chef Kunio Aoki presides over the sushi bar and kitchen. His culinary style is traditional, yet with modern undertones that keep his creations – from sushi and sashimi– refreshingly contemporary. Unstinting in his demands to serve only the best produce sourced directly from Tsukiji Market 4 times a week, and other artisanal suppliers from all over Japan, he has garnered a loyal following over the years.
<b>Address</b>	1 Scotts Road #01-19 Shaw Centre Singapore 228208 (opposite HSBC Bank, Tanglin Branch)
<b>Website</b>	<a href="http://www.aoki-restaurant.com.sg">www.aoki-restaurant.com.sg</a>
<b>Reservations</b>	Telephone: (65) 6333-8015 Fax: (65) 6333-8016 Email: lesamis@lesamis.com.sg
<b>Management</b>	Director: Kunio Aoki Manager: Taoki Mishima
<b>Culinary Team</b>	Kunio Aoki: Head Chef
<b>Opening Hours</b>	Lunch 12.00pm to 3.00pm (Last seating at 2.30pm) Dinner 6.30pm to 11.00pm (Last seating at 10.00pm)  Closed on Sundays and certain public holidays. Please call to enquire.
<b>Dress Code</b>	Smart elegant
<b>Prices</b>	<i>Lunch</i> Starts from S\$33++ per pax  <i>Dinner</i> Minimum spending \$100*++ (Mon to Thurs) and \$180*++ (Fri to Sat) per pax <i>*Applicable for food only</i>
<b>Corkage</b>	From \$40++ per bottle