

Zeniya Singapore Embarks on a New Chapter with a New Home, Joining Les Amis Group of Celebrated Concepts in Shaw Centre

- *The only international outpost of two MICHELIN-starred Zeniya Kanazawa in Japan.*
 - *It offers an authentic Kaga Kaiseki experience, featuring peak of the season ingredients from Kanazawa, proprietary water engineering, and heritage-driven techniques.*
- *Led by Chef Shin and his handpicked team, the restaurant balances tradition with innovation for a dining experience that evolves with each visit.*



Singapore, May 2025 – Zeniya Singapore, the only international outpost of two MICHELIN-starred Zeniya Kanazawa, finds a new home in Shaw Centre, a move that places it in the heart of Les Amis Group’s culinary enclave. It now joins the Group’s acclaimed concepts including the flagship, 3 MICHELIN-starred Les Amis Restaurant—one of Asia’s most iconic fine dining establishments.

More than just a change of address, Zeniya’s move to Shaw Centre signifies its deepening roots in Singapore’s vibrant culinary landscape. It offers an elevated Kaiseki experience—anchored in tradition, yet thoughtfully reimagined for the modern palate. Its presence within Shaw Centre reflects a shared commitment to excellence and refinement, firmly anchoring it as a cornerstone of Les Amis Group’s vision for world-class Japanese cuisine in Singapore.

Honouring traditions while embracing innovation, Zeniya Singapore continues the legacy of its esteemed Kanazawa flagship, upholding the spirit and mastery of Kaga cuisine through the elegant art of Kaiseki.



L to R: Zeniya Awabi and Nodoguro

Zeniya Kanazawa is celebrated for showcasing Kanazawa's seasonal bounty through refined techniques, balanced flavours, and elegant presentation. Staying true to this philosophy, Zeniya Singapore upholds ingredient integrity while introducing progressive touches through signature dishes like the wanmori, nodoguro, and awabi.

A New Chapter, Rooted in Tradition

Zeniya Singapore will welcome guests with its ever evolving kaiseki-style menu that has been a dining tradition ingrained in Japanese culture for generations. With two menu options for lunch and dinner, each comprising nine to ten courses, the offerings spotlight peak-of-season ingredients from Kanazawa and surrounding regions, highlighting the breadth and elegance of Kaga cuisine.

Kaiseki is the epitome of culinary balance and impermanence, where every course reflects the current season and fleeting beauty of the moment. This ritual is carried out with reverence, by chefs who have spent decades mastering their craft. Every guest is sent off with the hope of a return—to rediscover new flavours and seasonal interpretations of Kanazawa.

Zeniya's signature approach tells the story of Chef Shin's hometown, Kanazawa. More than half **of all ingredients come from Kanazawa** and the surrounding regions depending on seasonality, with an emphasis on premium seafood drawn from the area's rich marine ecosystem.

To ensure exceptional freshness, produce is flown in directly from Omicho Market in Kanazawa, an institution since the Edo period. Unlike Toyosu Market, Omicho Market

is a local fixture that gets its best catch and harvests from local farmers and fishermen. Zeniya also sources some select and hard-to-find ingredients directly from Chef Shin's personal network of farmers and fishermen for best choices. Signature dishes like the *Awabi* (abalone) showcase this commitment: wild caught abalone is steamed in Kanazawa, air-flown to Singapore, then pan-finished in butter and brandy for a uniquely rich oceanic profile.

Even the water used at Zeniya is meticulously engineered. To mimic the unique calcium and iron-rich profile of Kanazawa spring water, a specialised system replicates these properties in Singapore. The *Wanmori* (clear fish soup), served in a lacquered bowl from Kanazawa, captures this purity. It poaches *Aburame* fish in water so clean it becomes the dish's understated star, achievable only by the hands of the most well trained chef. The plateware at Zeniya is another thing worth paying attention to, with some aging between 100 and 150 years old.



Chef-Owner Shinichiro Takagi & Sous Chef Akinori Nakano

Behind The Counter: Legacy and Leadership

Zeniya Singapore embodies the spirit of Kaiseki under the guidance of Chef-Owner **Shinichiro Takagi**, the second-generation custodian of Zeniya Kanazawa and a member of **Relais & Châteaux**. Having inherited the mantle after his father's untimely passing, Chef Shin has spent over 30 years refining the traditions of Kaga cuisine with an eye for innovation and precision.

To lead Zeniya Singapore, Chef Shin appointed **Head Chef Shuji Yoshitaki**, a master craftsman with close to three decades of experience across Japan. A decade-long protégé of the celebrated Chef Yoshio Maruyama at two MICHELIN-starred Gion



Maruyama, Chef Shuji's talent and shared history with Chef Shin made him the ideal choice to steward this new chapter. His six-month immersion at the Kanazawa flagship cemented his alignment with Zeniya's philosophy.

Completing the team is **Sous Chef Akinori Nakano**, a young talent handpicked and trained by Chef Shin. With 12 years of experience working under Chef Shin and a burning creative spirit, he contributes to the dynamic energy of Zeniya Singapore's kitchen, ensuring that each dish balances heritage with thoughtful innovation.

Chef Shin and his handpicked team expertly adapt and fine-tune their menus, and no two visits to Zeniya Singapore will be the same, but always beautifully showcasing the harmonious interplay between creativity, adaptability, and the unwavering pursuit of perfection.

A Pillar of Japanese Collective

Zeniya Singapore remains an ongoing partnership between Les Amis Group and Chef Shin of two MICHELIN-starred Zeniya Kanazawa and a member of Relais & Châteaux. This partnership honours the spirit and philosophy of Zeniya Kanazawa while thoughtfully translating its essence through Zeniya Singapore.

Zeniya now anchors the Japanese Collective—Les Amis Group's suite of Japanese dining concepts that span the full spectrum of cuisine and style. From casual tendon and yakitori to shabu-shabu, wagyu, and sushi omakase, the Japanese Collective presents a comprehensive showcase of Japanese gastronomy in Singapore. Zeniya, as the pinnacle of this collective, offers an immersive expression of Kaga cuisine at its most refined.

Reservations are now open and available through the official [website](#). For enquiries, please contact enquiry@zeniya.com.sg.

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**Zeniya Singapore**

Address: 1 Scotts Road, #01-11 Shaw Centre, Singapore 228208

Opening Hours:

Tuesday - Sunday

12:00 pm - 3:00 pm (Last seating at 1:30 pm)

6:30pm - 11pm (Last seating 8:00pm)

Website: <https://www.zeniya.com.sg/>

Instagram: [@zeniya.sg](https://www.instagram.com/zeniya.sg)

About Zeniya Singapore

Opened in August 2023, Zeniya Singapore is the only international outpost of two Michelin-starred and Relais & Châteaux awarded Zeniya Kanazawa. Zeniya Singapore will offer its signature Contemporary Kaiseki experience with an innovative twist. Zeniya Singapore is led by Head Chef Shuji Yoshitaki and Sous Chef Akinori Nakano. It is a partnership between Zeniya Kanazawa, led by second-generation owner Chef Shinichiro Takagi and Les Amis Group.