

LIFE . EXTRA ORDINARY

MALAYSIA TATLER

November 2015



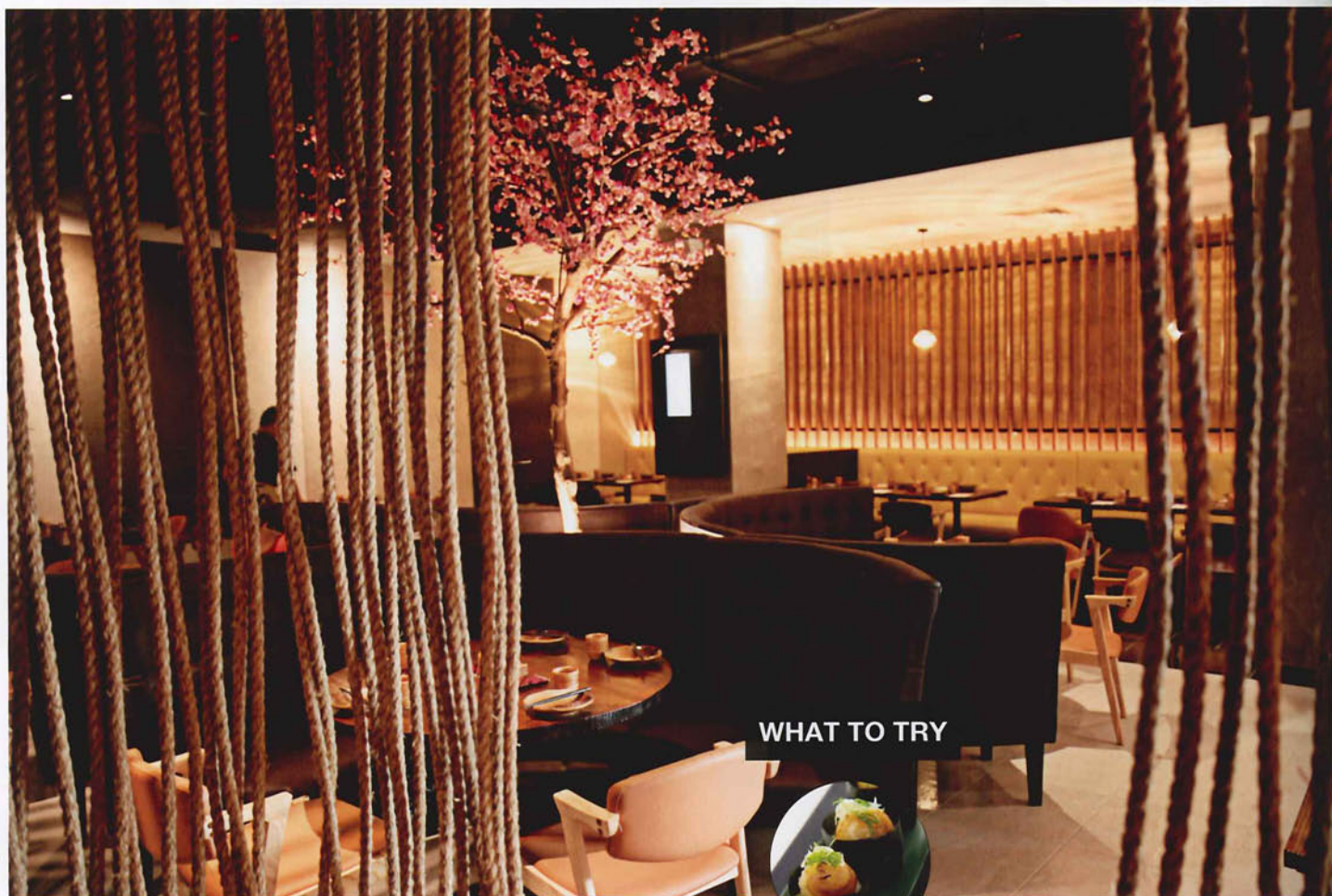
Most Stylish Woman

DATIN SABRENA DANI
ON FASHION AFTER MOTHERHOOD

NOVEMBER 2015 RM15.90 (INCL GST)



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AMBIENT DELIGHT *Feel calm and relaxed while dining underneath the cherry blossoms*

SUSHI ROLLS AND SAKE

Hana Dining + Sake Bar opens in Sunway Pyramid Mall to serve gastronomic Japanese fusion food and home brewed sake

ORIGINATING FROM TAIPEI, the restaurant carries the name of Aplus in its country of origin. It is a new Japanese fusion restaurant which provides the finest dining experience with a creative display of quality fusion fare. Serving food inspired by different cuisines from Taiwan, Japan and Western countries, Hana Dining uses fresh ingredients with a unique way of preparing their food. Across the dining area, the bar serves a wide range of alcoholic beverages such as sake, shochu, whiskies, spirits and cocktails. Hana also produces their very own label of Japanese whisky, Junmai Daiginjyo Sake. Located inside the Sunway Pyramid Mall, its seemingly sophisticated ambience makes for a great place where you can indulge in fantastic food with even greater company.

WHAT TO TRY



**ROASTED
ENGAWA NIGIRI**



**SALMON ROLL
ON FIRE**



**BEEF TATATKI WITH
CITRUS SAUCE**



**JUNMAI
DAIGINJYO SAKE**



HEAD CHEF

Thomas Lim has over 25 years of experience in cooking from working at various Japanese restaurants in countries such as Japan, Singapore, Cambodia, China, Vietnam, Taiwan and Malaysia. He is famously known for making delicious sushi maki without rice.