

# HOME & DECOR

MALAYSIA



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CHECK  
OUTHANA DINING  
& SAKE BAR

It's a narrow passageway in Sunway Pyramid's Oasis Boulevard that leads into Hana Dining & Sake Bar. At a first glance, one might miss it, but then one would miss the gem that lies beyond, of infinite value to those who enjoy Japanese cuisine.

Japanese cuisine has steadily gained traction in the nation throughout the years. While we, as a nation, were once ignorant to the ways of Japanese dining, the words sushi and sashimi are now banded about, having long been accepted into the Malaysian guidebook to international dining. If anything, the sheer number of franchised Japanese cuisine outlets that have sprouted nationwide are indicative of just how far

the food has come. Hana, however, has something different to offer.

Long afoot in the Taipei Golden district as Aplus Dining Sake Bar, Hana's roots trace back to the year 1997. Three transformations in terms of cuisine have led to a refined and uncommon culinary style single-handedly pioneered by the Aplus brand in Taipei: Fusion Japanese cuisine. It's almost two decades later when Aplus emerges in Malaysia as Hana Dining & Sake Bar.

As the first international outlet of the Aplus brand, Hana certainly has a lot of hype to live up to. The outlet most certainly does not disappoint, however, with its distinct modern dining, Japanese Fusion Food, and Sa-ke (Sake

and Whiskey) concepts. The unique cuisine is borderless and full of courage, with culinary inspiration drawn from Taiwan, Japan, and the Western countries. The freshest ingredients are handled with impeccable control, and paired with an abundance of sake and whiskey choices. It's nothing short of gastro bliss, as genuinely fusion as it is unapologetic for it.

What further accentuates the cuisine, however, is the locale and interior of the space afforded of the 70-seater restaurant, 30-seater bar and 20-seater private rooms excluded. It's done up impeccably, much like the cuisine. The work of design firm Pride Studios, Hana's interior is rich with dark and

earthen colours that mark the space for fine dining. "It's inspired by pre-war industrial warehouse architecture," Patrick Chin of Pride Studios says. "The entrance corridor looks like a back alley, leading to two separate doorways, to the sake bar and the main dining hall. It's as though they are two separate entities, like those hidden in the nostalgic streets of Japan."

While the bar area takes on contemporary Japanese elements combined with a touch of the industrial warehouse aesthetic, complete with an exposed high ceiling, sake barrels, dimmed lighting and textured materials like stone, metal, and wood, the main dining hall takes on softer elements befitting dining families. Similar material elements are given a completely different treatment, rendering the space refined

and soft, poised with modern elegance. Patrick brings Japan into the very space itself, utilising jute rope for a partition and a Sakura tree for a centrepiece. Where dark brown and black metal seating lines the bar, the dining area is instead treated with deep purple, pale brown, and even green, providing a touch of colour.

The space speaks of ease and comfort in dining. In tandem with the cuisine served, and style in which it is meticulously plated and brought to the table, Hana most certainly meets its goal in hitting all the right spots – both in terms of food and atmosphere. ●

HANA DINING AND SAKE BAR IS LOCATED IN THE OASIS BOULEVARD, SUNWAY PYRAMID. CALL 03-59240888 FOR ENQUIRIES AND BOOKINGS



OPPOSITE PAGE  
BOTTOM LEFT  
Assorted sashimi. Those who love their sashimi will recognise the amazing beauty of Hana's sashimi platter, which is filled with freshness and flavour.

ABOVE LEFT  
Chef's Olic Tuna marinade. Infused with the delicious flavours of sesame and soy among others, these toothsome pieces of generously-sliced tuna boast an almost bacon-like flavour.

ABOVE RIGHT  
Rare Australian beef with citrus sauce. Seared on the outside, tender and pink within, these thin slices of beef make for an amazing starter.

