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# THE WEEKEND EDITION<sup>®</sup>

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## Shunsai delivers authentic Japanese cuisine to East Brisbane

It's not often that a master Japanese chef chooses a Brisbane suburb for a fine-dining culinary concept, but you won't hear the residents of East Brisbane complaining. This weekend sees the anticipated opening of Shunsai, which is plating up a traditional Japanese degustation-style menu in an intimate setting. If you're a sucker for intriguing flavour pairings and delicate presentation, Shunsai offers food for a multitude of senses.

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Shun Mori is no stranger to plating up fare of a high calibre. Formerly a chef at the Japanese Embassy in Switzerland, Shun has had the privilege of catering for the Swedish Royal Family and other notable dignitaries. After relocating to Australia and working across several award-winning restaurants in Sydney and Brisbane, Shun decided to strike out on his own, choosing to open a boutique eatery at the base of East Brisbane development The Wellington. **Shunsai** – a combination of the Japanese words ‘shun’ (seasons) and ‘sai’ (colour), is a conceptual endeavour that places emphasis on seasonal ingredients, natural colours and traditional Japanese culinary techniques. The restaurant space is deeply intimate, with 18 seats all that is available to curious patrons. Neutral colours, wooden furniture and ikebana (Japanese flower arrangements) create a stylishly Spartan feel, where diners can watch intently as Shun crafts Shunsai’s degustation-like fare.

Shunsai specialises in traditional kaiseki-style cuisine, a multi-course offering served on an individual tray. Kaiseki aims to blend taste, texture and colour in interesting ways, with a considered presentation further enhancing the visual appeal. Shun’s repertoire of dishes include, but aren’t limited to, ohitashi (spinach cooked in soy sauce), tako no bainiku (octopus with plum sauce), karasumi (red radish with mullet roe), satsumaimo lemon ni (sweet potato cooked in lemon sauce, with cooked prawn and citrus sesame dressing), zuke salmon no okura (cured salmon with salmon roe and okra sauce) and green tea tiramisu for dessert. In addition to the intricately designed bites, Shunsai will also serve a selection of Japanese sake to sip while you eat.

Shunsai opens to the public on Saturday July 28. For more information, click on over to the [Stumble Guide](#).

*The [Stumble Guide](#) is our comprehensive Brisbane dining guide with more than 2400 places to eat, drink, shop and play.*



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Thursday July 26, 2018



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