



BAHIA DEL DUQUE

THE TAIS

## **BAHÍA DEL DUQUE INTRODUCES JAPANESE FINE DINING WITH SENSU KAZAN**

**With this launch, they are entering into the extensive Japanese gastronomy to continue to innovate and add 9 proposals to its gastronomic offer.**

**Located in the lake garden, the new restaurant maintains the essence of the award winning Kazan and combines Japanese tradition and Nikkei fusion.**

**Friday June 16th, 2017.-** The hotel Bahía del Duque takes another step in the expansion of its gastronomic offer with the opening of Sensu Kazan, a fine dining Japanese restaurant belonging to the Grupo Kazan, a company led by Francisco Relea, who has a Michelin star and two Repsol Suns in their restaurant in Santa Cruz.

With the opening of Sensu Kazan, Bahía del Duque is entering into the extensive world of Japanese cuisine to continue to innovate and expand its culinary offer, with a style that complements the quality of the hotel.

Located in the lake garden, the restaurant Sensu Kazan maintains the essence of contemporary Japanese cuisine. In its open kitchen, chef Jaime Palmar creates dishes based on pure flavours, quality and respect for the raw materials. The menu includes specialities such as Sushi, Sashimi on ice, lobster tataki, Mil creps or Japanese Robata.

The restaurant includes three different dining areas, two outdoors and one indoors: the terrace with views over the street, the interior and the lake garden, a sushi bar and a robatayaki kitchen.

The wine pairing, subtle and varied, complements its commitment to clear flavours and combines a selection of sparkling, local and international wines in a wine cellar that has over 150 references, as well as an exclusive sake bar.

### **A relaxed atmosphere that combines tradition and innovation.**

The decor in Sensu Kazan combines western influences with traditional cultural elements of the country. The clarity of classic Japanese spaces and the minimalism of contemporary western design create a functional space that evokes the simplicity of traditional Japanese houses.

#### **DEPARTAMENTO DE COMUNICACIÓN**

Avda. Francisco La Roche, 15 – 17 – 38010 – Santa Cruz de Tenerife

Tel.: 922 100 546 – Fax: 922 100 534

[aediaz@cio-company.com](mailto:aediaz@cio-company.com)





BAHIA DEL DUQUE

THE TAIS

Natural materials and traditional elements, such as wood panelling, are combined with modern materials and select lighting that recreates a contemporary, comfortable and relaxed atmosphere.

The restaurant, which has direct access to the street, is open to the public with prior reservation, from Tuesday evenings to Sundays from 19:30h to 22:30h.

Michel Burgio, Food and Beverage Manager of Bahía del Duque states, "with the opening of Sensu Kazan, which joins the recent launch of Alisios Market Food, we've achieved a milestone and we have reinforced our commitment towards fine dining and our concept of having 'restaurants in the hotel and not hotel restaurants'. An idea that meets the criteria of quality and excellence that our guests search for".

With the launch of Sensu Kazan and the recent opening of the restaurant Alisios Market Food, Bahía del Duque includes 9 different options in its gastronomic offer (Bernegal, Beach Club, Hacienda, La Brasserie, Alisios, Sua, Trattoria, Las Aguas and Sensu Kazan), an innovative concept in the sector, based on introducing haute cuisine restaurants in the hotel and offering an exclusive and high quality dining experience.

**DEPARTAMENTO DE COMUNICACIÓN**

Avda. Francisco La Roche, 15 – 17 – 38010 – Santa Cruz de Tenerife

Tel.: 922 100 546 – Fax: 922 100 534

[aediaz@cio-company.com](mailto:aediaz@cio-company.com)

