

UNIQUE DINING EXPERIENCE OF THE YEAR

Sabi Omakase

www.omakase.no

STAVANGER, NORWAY



SABI
OMAKASE
by Thomas Royen-Joye

Sabi Omakase is a culmination of Japanese flavours and Norwegian style. Serving up a delicious variety of sushi called Edomae, which translates to “in front of Tokyo Bay”, this time old method of sushi making is one of the most revered in the world. As the restaurant only serves sushi, and only opens for one sitting a day from Thursday to Saturday, guests can be sure that they are in for an exclusive experience. All Japanese Sushi Association accredited chef, Roger Asakil Joya, sees his work as a delicate art form; however he endeavours to keep the attention on the flavours by keeping the presentation as pure and simplistic as possible.

Roger spends his time away from the kitchen working with local divers and fishermen, seeking out fresh, regional produce. By only using delicious, ethically sourced Norwegian fish, the team at Sabi Omakase can guarantee the very highest quality culinary experience. The chic interior of the restaurant draws on Japanese and Norwegian styles, with airy colours and wooden surfaces providing a fresh, clean feel as the valued guests enjoy their meal around the chef’s own table. Sabi Omakase’s exquisite cuisine combined with the restaurant’s expert staff, promises visitors an unprecedented experience of hospitality.