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## A CULINARY ADVENTURE

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The famous Japanese Chef Nobu Matsuhisa and Le Royal Monceau - Raffles Paris have been working together since 2016 to open France's first Matsuhisa restaurant.

Managed by Chef Nobu's master sushi brigade, the restaurant Matsuhisa Paris delivers its ultra-contemporary vision of Peruvian-Japanese cuisine, a meeting of Asian and Latin American gastronomy, two cultures close to Nobu Matsuhisa's heart.

"Paris is the food capital of the world. I have a great appreciation of the City of Lights, its energy and inhabitants. I'm excited to share my cuisine with Parisians and to be able to bring them new flavours. Le Royal Monceau - Raffles Paris is a place where elegance sits alongside comfort and modernity, and this atmosphere is also reflected in my restaurant." says Nobu.

Matsuhisa Paris takes its inspiration from the chef's success with other restaurants in Beverly Hills, Aspen, Athens, Mykonos, Munich and more.





The generous menu has an escapist feel, taking clients on a unique Peruvian-Japanese culinary adventure. Albacore tuna sashimi accompanied by jalapeño peppers, black cod with miso sauce, tacos and traditional sushi are just a few of the legendary signature Nobu Matsuhisa dishes to discover. The Chef has also decided to work with exceptional products from the French terroir: Wagyu nigiri with black truffles, whole duck in wasabi sauce, and even grilled octopus with spinach maki and coriander vinaigrette. So many dishes to enjoy with meticulously selected sake and delicious cocktails with a Nobu twist.





# NOBU MATSUHISA

## A FUSION CUISINE MASTER

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Nobuyuki Matsuhisa, simply known as “Nobu”, is part of a very select group of highly charismatic international chefs. He is known for his unique style of blending Japanese gastronomy with the exoticism, flavours and techniques inspired by his stay in Latin America.

Nobu grew up in Japan. When he completed his training, he was offered a professional opportunity in Peru in 1973. So, aged 24 he seized the moment and took off to Lima where he opened his first restaurant.

His time across the Atlantic would forever inspire his creativity. When he was unable to find the required ingredients to make traditional Japanese dishes, he was forced to improvise recipes using local products. And so he discovered new textures, original seasonings and unknown spices, and tried out new marinating techniques. These new sources of inspiration, coupled with an all-consuming passion for fish in all its forms, helped to make him the cosmopolitan Japanese culinary artist we know.





# EMANUELE BOMBARDIER

## EXECUTIVE CHEF

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“Gastronomy is the art of using food to create happiness and it always starts with the eyes,” says the Executive Chef of Matsuhisa Paris.

From Italy, but with a strong passion for Japanese cuisine, Emanuele Bombardier is the Executive Chef of Matsuhisa Paris since October 2022. Working for more than 15 years for Chef Nobu Matsuhisa in Europe and South Africa, he took the opportunity to move to Paris when Chef Nobu decided to open his first restaurant in France at Le Royal Monceau – Raffles Paris in March 2016.

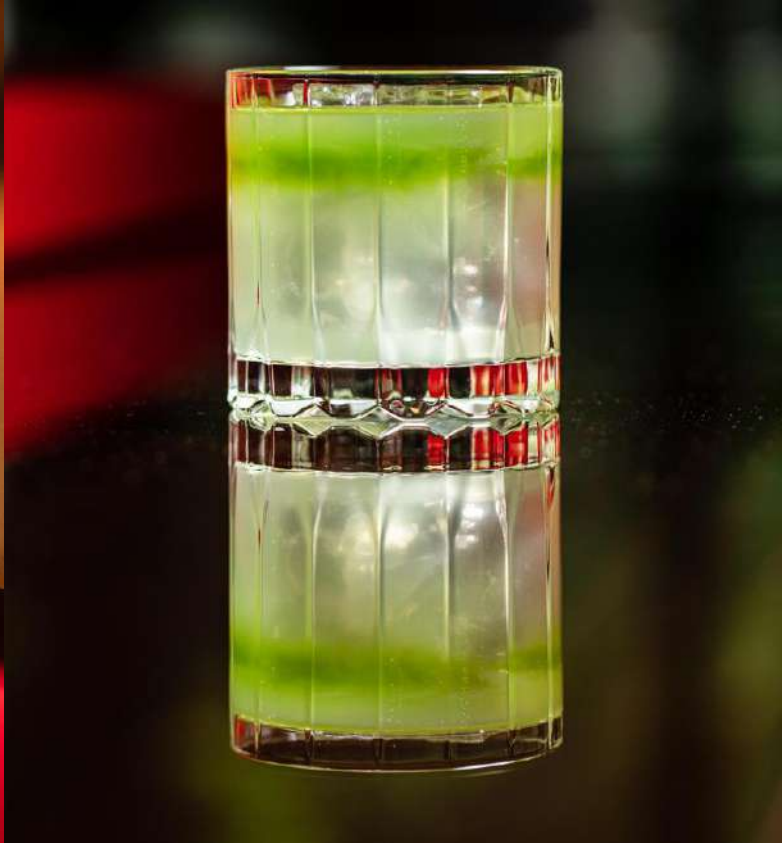
Alongside his brigade of Sushi Masters and facing the restaurant’s Omakase Bar, Emanuele fervently transcribes the Peruvian-Japanese cuisine taught by Nobu while bringing his savoir-faire and creativity. In 2019, Chef Emanuele Bombardier won the French Sushi Championship competition with great success, allowing him to move on with confidence at Matsuhisa Paris.





After spending 10 years travelling between Peru, Argentina and Alaska, Nobu settled in Los Angeles and opened his own restaurant “Matsuhisa” in Beverly Hills in 1987. His unique culinary imprint meant that his cuisine quickly stood out from the existing market offers. His restaurant became the haunt of Hollywood stars, bringing him unexpected worldwide acclaim. Backed by this success, Nobu continued to expand and progressively set up restaurants across the five continents. Today he owns over 60 restaurants throughout the world. Matsuhisa Paris is his 6<sup>th</sup> Matsuhisa gourmet restaurant (following Beverly Hills, Aspen, Athens, Mykonos and Munich).





## MIXOLOGY

### BY NOBU MATSUHISA

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To make the most of your restaurant experience, Le Royal Monceau - Raffles Paris has a selection of Matsuhisa Paris cocktails on the menu at Le Bar Long. A place to meet and chat, characterised by the splendid, beautifully lit Philippe Starck high table and comfortable deep leather sofas, Le Bar Long offers a welcoming, relaxing environment.

With the opening of Matsuhisa Paris, it also becomes the perfect place to discover a few of the Chef's signature cocktails. Each of his interpretations revisits a classic: Martinis, Mojitos, Bloody Marys and even Margaritas are infused with a personal touch and a twist of sake. These new cocktails have a light, fruity note that contributes to the charm of being immersed in Nobu Matsuhisa's world of taste.



# INFORMATION

## MATSUHISA PARIS

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### DISCOVER THE MENU

### RESERVATION

The teams at Matsuhisa Paris are available to answer any questions or to help you book.

Email: [dining.paris@raffles.com](mailto:dining.paris@raffles.com)

Phone: +33 (0)1 42 99 88 16

### OPENING HOURS

Open every day from 12 pm to 12 am

Lunch: 12 pm - 3 pm (the kitchen closes at 2:30 pm)

Closed Sunday lunchtime, Brunch available at La Cuisine

Dinner: 7 pm to 12 am (Kitchen closes at 11 pm)

