

# MATSUHISA

Mykonos  
GREECE





## The best Greek restaurants of 2008

It has been established the last few years for the best restaurants of Greece to be awarded a "Toque d' Or" as it is called in French, or a golden chef's cap. The Toques d' Or of 2008 have been announced in a brilliant party given in Zappeion in the center of Athens in April and there were 27 lucky winners who received this golden cap and a few more who received special awards.

The points that a chef's "creations" need to acquire in order to win the golden cap are the following:

	14,5/20, 15/20, 15,5/20, 16/20
	16,5/20, 17/20, 17,5/20, 18/20
	18,5/20, 19/20, 19,5/20, 20/20

Whether a restaurant has received one, two or more caps one thing is for sure... the food offered there can only be mouth-watering! Visit as many of these Greek restaurants as possible and find out on your own how some of the best chefs of the world cook. Bon appetit!



### Matsuhisa (Mykonos)

16,5/20 

Japanese Cuisine

Owners: Nikolas and Tasos Ioannidis

Executive chef: **Nobuyuki Matsuhisa**

chef: **Shane McNeil**

The cooperation between Nobu Matsuhisa, Ioannidis brothers and Belvedere Hotel in Mykonos seems to be very successful. Matsuhisa Mykonos, renovated and more elegant than ever can be included in the top Nobu of the planet. Its cuisine is characterized by elegance, impressive harmony and high-level technique. The ultimate signature dish is always the black cod fish with sweet miso sauce and the incredible mustard sauce salmon that was added to the menu last year, while the rock shrimp tempura, all the deliciously marinated fish and sushi complete the tasty picture. Apart from last year's renovation we also have to notice the impressive development of desserts thanks to the Italian confectioner and the splendid cocktails of the famous Dale de Groff. The impeccable service, the rich wine list, the cosmopolitan atmosphere and the magical view of Mykonos town complete the experience.

Source: [www.athens-greece.us](http://www.athens-greece.us) - 2008

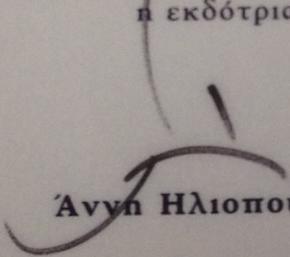
Toques d' Or

Χρυσοί Σκούφοι  
2009

Το Αθηνόραμα και ο Alpha Guide βραβεύουν  
το εστιατόριο... *ΜΑΤΣΙΜΗΣ ΜΥΚΟΝΟΣ*  
με chef... *τον Σίον Σίον Μακ Νείλ*.....

ως ένα από τα καλύτερα της Ελλάδας για το 2009  
στο πλαίσιο του θεσμού των Γαστρονομικών Βραβείων  
Χρυσοί Σκούφοι

Αθήνα, 31 Μαρτίου 2009  
η εκδότρια

  
Άννη Ηλιοπούλου

αθηνόραμα

ALPHA  
GUIDE

# BELVEDERE

► Town Center, Mykonos -  
Cyclades, GREECE

## Matsuhisa

- Drinking at Belvedere

**Matsuhisa Mykonos** : The late summer 2003, the continuous efforts of the management to raise even higher the standards of the provided services in the hotel and to enforce its international image, brought in Mykonos and in the premises of Belvedere Hotel the worldwide famous restaurant "Nobu". "Nobu" is the restaurant of the celebrated Japanese chef Nobu Matsuhisa, initially like an over summer guest chef promotion under the name "Nobu at Belvedere" Summer 2003?. Nobu operated in Belvedere from July 17th to September 30th 2003 as the only restaurant of the hotel, combining the unique Japanese "South American fusion of Nobu, with the extended wine selection of Belvedere Hotel. Since the results of the "experiment" were indeed successful, the collaboration will become permanent and from next year 2004, Belvedere's only restaurant will be "Matsuhisa Mykonos?". The name of the restaurant comes from the last name of the chef and the name of his first restaurant in Los Angeles; where he actually met Robert de Niro and they started together their brilliant collaboration with the "Nobu" restaurants worldwide.

Matsuhisa Mykonos is part of the same group of restaurants, including in its menu the entire signature and the legendary dishes of Nobu, such as "Black cod", "New Style Sashimi", "Tiraditos" etc. plus some even more exclusive dishes based on the unique fresh Greek sea food local product. Operating seasonally from June to September and daily from 8:30 pm to 01:30 am.

Drinking at Belvedere

- Hotel Bar:

The main Belvedere Bar dressed with splashes of vivid colors in a white background. It has an indoor and outdoor part. Importance is given to the quality of the

Cocktails - designed by the head bartenders of Nobu Matsuhisa - and to the champagne list. The bar serves also coffees, fresh juices

and a selective menu of snacks and barbeque dishes

during lunchtime. Open daily from 09:30 pm to 03:00 am. Snacks are served from **11:00 until 01:30am**.

## A brief history about Nobu Matsuhisa

- **Nobuyuki Matsuhisa**, better know as "NOBU", is probably the most famous Japanese Chef in the world.

Though his style is firmly based in traditional Japanese cuisine, he has incorporated into his cooking the divers culinary influences acquired over a lifetime of travel.

- Born in Tokyo, 1949, Nobu commenced his career at the age of 17 as an apprentice Itamae-Sushi Chef. Following these three years of training, and after working in Tokyo for further four years, Nobu left for Peru in 1972 to open highly regarded Sushi restaurant in Lima. From there, Nobu traveled to Argentina in 1974, then back to Japan and to Alaska in 1977, before ending up in Los Angeles in 1978. After working at a number of leading Japanese restaurants in L.A., Nobu opened his own restaurant, the eponymous Matsuhisa in 1987.

At Matsuhisa, Nobu combined his training in classic Japanese cuisine with the knowledge gathered on his travel. The result?

"A menu that fearlessly combines traditional Japanese techniques and ingredients from South America

"a critically acclaimed, roaring success!

- Shortly after opening his restaurant, Nobu met actor, Robert De Niro. After talking for a number of years about taking Nobu's unique culinary style to New York, the pair eventually teamed up with American restaurateur Drew Nieporent to open NOBU New York City in 1994. This venue was yet another critical and financial success and continues to attract celebrity, packed full houses and excellent reviews.
- NOBU opened in London in February 1997, yet another phenomenal success story. In January 1998, the restaurant was awarded one *Michelin Star*, which we have maintained.
- Matsuhisa Mykonos? is Nobu's latest venue worldwide. Opened initially like a restaurant promotion with the name "Nobu @ Belvedere" on summer season 2003 and from the summer season 2004 operating like "Matsuhisa Mykonos?". Legendary and signature dishes such as Black Cod with Den Miso, Tiradito, New Style Sashimi are available among others in Matsuhisa Mykonos menu.

◆ GENERAL INFO

- Address: MATSUHISA MYKONOS  
Belvedere Hotel  
School of Fine Arts District  
84600 Mykonos  
GREECE  
Tel.: +30 22890 27362  
Fax: +30 22890 25126
- Average Spend: Omakase (set menu incl. 7 courses served ?family style?) priced from ? 80 (price only for food).  
Average price for dinner, including a medium priced bottle of wine and mineral water is approximately \$ 80 - \$ 95 per person.
- History: Opened initially like a promotion in summer season (July) 2003.  
Matsuhisa Mykonos official opening May 2004.
- Awards: 2<sup>nd</sup> Best Restaurant in Greece. 16/20 points (Athinorama Magazine ? 2004 / 2005).
- Owners: ◆ Nobuyuki (Nobu) Matsuhisa  
◆ Nikolas & Tasos Ioannidis ? Owners & GM of the Belvedere Hotel ? GM Matsuhisa Mykonos
- Chefs: ◆ Mark Edwards ? Executive Chef Nobu London ? Matsuhisa Mykonos  
◆ Shane Mac Neil ? Head Chef Matsuhisa Mykonos  
◆ Saburo Hosino ? Head Sushi Chef Matsuhisa Mykonos
- Restaurant capacity: 80 - 90 seats outdoors / 40 seats indoors.
- Directions: Matsuhisa Mykonos is situated in the Belvedere Hotel, right opposite of the School of Fine Arts , in the old peripheral road of Mykonos town, in 200 meters distance from the central bus station of Mykonos.
- Parking: There is a public parking (on payment) right across the entrance of the Belvedere Hotel and another public parking free of charge in 300m distance next to the main crossroad (Mykonos Bus Station).
- Reservations: Matsuhisa?s reservations office operates **daily from 11:30 to 19:00**. Direct line for reservations: +30 2289 0 27362. Internal extension (for Belvedere Hotel residents) is the 290.  
Reservation cannot be done by e-mail.
- Operation Hours: Seasonal Restaurant opens from June to middle September.  
Open only for dinner, every day from 20:00 to 01:30.
- Events/Catering: Matsuhisa Restaurant can organize cocktail parties with ? canap◆? style finger food for up to 100 persons in the Belvedere Hotel ?Sunset Bar? and dinner parties up to 25 persons.  
Can also organize catering in private houses and boats, providing kitchen and service staff.  
For information regarding events and catering please contact: +30 22890 27362.

*Source: mykonosdowntown.com - 2008*