



## **Kia Ora, Tokyo: New 'Zealander by Terra' restaurant to offer NZ's best**

**TOKYO, Japan, September 5, 2017:** In the latest addition to Terra's expanding Tokyo restaurant line-up, a treasure trove of New Zealand food and wine will be served up at its new 'Zealander by Terra' restaurant, opening on September 26 in the city's Marunouchi commercial district.

Based on the fifth floor of the prestigious Shin-Marunouchi Building, Zealander by Terra is a joint venture with Tokyo-based Toranomom Jitsugyo Kaikan, which operates four hotels in New Zealand and has extensive knowledge of the Oceania nation's food and culture.

The new restaurant follows the August 26 opening of Terra's "South" restaurant in Ebisu, which offers a delicious seafood bounty from Australia and New Zealand. Terra, part of the Global Sky Group, now operates four Tokyo restaurants, including the Terra Australis and Terra Azabujuban restaurants, focused on gourmet Australian cuisine and wines.

"Zealander will offer diners a relaxed space to enjoy fresh, safe and delicious food and wine from New Zealand, which is famous for its commitment to quality produce," said Ko Nagata, Managing Director of Global Sky Group.

"I welcome our partnership with Toranomom Jitsugyo Kaikan that has helped realise this new establishment, which will ensure Terra is able to offer the very best of Down Under in the world's leading gourmet city."

New Zealand has a rich culinary heritage, ranging from succulent roast lamb, one of the nation's top export meats, to superb seafood such as oysters, mussels and salmon, matched with top-quality wines.

Zealander will capitalise on such quintessential Kiwi foods, combining food recipes and spices from around the world and serving modern tapas and grilled foods.

Zealander's sommelier has also selected a range of typical New Zealand grape varieties including pinot noir and sauvignon blanc, giving diners the best on offer from New Zealand's distinctive winegrowing regions.

# TERRA

A U S T R A L I S

Terra's restaurants are under the direction of Head Chef Koji Fukuda, who learned his trade under Australian celebrity chef Luke Mangan and has quickly gained a following among some of the world's most sophisticated diners.

Located at 5F, Shin-Marunouchi Building, Marunouchi 1-5-1, Chiyoda-ku, Tokyo, Zealander's operating hours are from 11am to 11pm daily. It offers lunch from 1,200 Japanese yen and dinner from 5,000 yen. For more information, please visit <http://www.zealander.tokyo>

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## **About Terra**

Terra Co., Ltd. is a specialist Japanese importer of gourmet food and wine from Australia and New Zealand. These countries' diverse natural environments and multicultural societies have helped produce some of the world's finest, safest and highest quality produce, along with a truly unique food culture which offers a contemporary fusion of styles.

Terra is part of the Tokyo-based Global Sky Group, a value-creation partner for global communities with operations encompassing environmental solutions, education and food and beverage businesses in Japan, Australia, New Zealand and the USA. For more information on Global Sky, please visit <http://www.globalskygroup.com/en/>

For more information on Toranomom Jitsugyo Kaikan, please visit <http://www.tjk-jp.com/>

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