KOJAWAN Brings Sky High Far East Dining to Hilton London Metropole

Tuesday 26 April, 2016

KOJAWAN has opened at Hilton London Metropole, bringing the soul food of Korea, Japan and Taiwan, the countries after which it is named, to this stylish central London hotel. With unrivalled views of the capital from the hotel's 23rd floor, KOJAWAN is a cool, 21st century izakaya, informal Japanese gastropub, serving innovative dishes from Seoul, Tokyo and Taipei along with a Kirin beer and raw bar.

Created by acclaimed chefs Bjorn Van Der Horst, Greenhouse, La Noisette, Eastside Inn, and Omar Romero, Rhodes Twenty Four, Rosewood, the menu features inventive dishes such as rice- sandwiches, glazed-lobster-dog, sesame-seaweed ponzu and popcorn prawns and liquorice-fish sauce, while unique dessert creations include an Eton mess with lychee-green tea meringue and sake cream.

The KOJAWAN team has also created a dynamic drink program featuring the Kirin beer and raw shellfish bar, including the signature 'K-slurpy' cold beer with a frozen top. Along with clay, barrel-aged cocktails and an affordable wine list from sake to champagne, drinks blend the best of The East and West and are served by KOJAWAN's knowledgeable team from bespoke airline trollies that orbit the tables.

KOJAWAN's décor is equally inventive. Its zany retro-futuristic vibe incorporates sci-fi materials, manga graphics, bespoke videos and multiple art installations in a look that is quite unique in London.

The launch of KOJAWAN continues the introduction of contemporary food and beverage offerings at Hilton London Metropole, designed to meet the evolving needs of its guests. It follows the opening of the hotel's Herb N' Kitchen “grab and go” café last autumn. The first of its kind in the U.K. it offers healthy and convenient dining options, with high quality artisan foods made from local and seasonal ingredients and the flexibility for guests to eat-in, enjoy a meal in their room or grab a bite and go.

“We are delighted to welcome KOJAWAN to Hilton London Metropole,” said Avner On, general manager, Hilton London Metropole. “We are constantly seeking to provide new and innovative dining options for our guests from around the world, reflecting the latest dining trends. This exciting concept will be the perfect complement to the buzz of our dynamic hotel.”

KOJAWAN – described as “genuinely inauthentic” - will be open daily from 12 p.m. to 2 a.m. To book and for more information, call +44 (0) 20 8088 0111 or visit www.hiltonlondonmet.com

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