

From Singapore! Marina Bay Sands selected Japanese OMOTENASHI,
conducted by REION, Oshibori heating/refrigeration unit
A restaurant produced by Global-Chef-awarded Hide Yamamoto adopts REION firstly

Tokyo, July 25, 2018: FSX, Inc. is pleased to announce that restaurant Takumi Yamamoto adopts REION, Oshibori heating/refrigeration unit manufactured by FSX in Japan, to enrich their Omotenashi (stands for genuine hospitality in Japanese) with Oshibori serving. Takumi Yamamoto is located on the celebrity chef floor of Marina Bay Sands, a symbolic integrated resort in Singapore.

A Japanese restaurant Takumi Yamamoto is located on the higher floor from the casinos of Marina Bay Sands. “Oshibori is one of the Japanese Omotenashi” is a word from Mr. Hidemasa Yamamoto. He talked about Oshibori services in overseas and REION's impression, responding to FSX CEO, Fujinami.

“Oshibori is a highly demanded tool, like we serve rice at a dinner. So, I have been longing for implementing Oshibori service as it represents Japanese culture to express to the world. Though we don't have professional Oshibori deliverer here, we can still maintain Oshibori service with buying a washing machine, washing Oshibori hard and bleaching it hard.”
“Serving Oshibori is really timing-sensitive. All the actions such as serving and bringing back them are all along with the course's progression, and with the customer's face.”



Fujinami and Mr. Yamamoto (l to r)

“Things stored in the restaurant care those looks very much. Thanks for the people who makes nice-looking stuffs like REION. Stuffs with nice looking, stuffs with high performance and stuffs along with them. Once we got them in then they will move my restaurant to the next level. Oshibori service is it. Oshibori represents how his/her restaurant is managed.”



Fujinami with REION

On our wishes to deliver Japanese Oshibori service to the world with design and technology, REION is developed as a product that makes Oshibori hot and cool smoothly to fit the temperature and scenery all over the world. FSX, along with REION, continues to align a business platform based on Oshibori service and diffuses Omotenashi to the world through cultural Oshibori service.

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LOCATION

Name of Restaurant: Takumi Yamamoto (匠 山本)

Address: 10 BAYFRONT AVENUE, SINGAPORE 019056 (THE SHOPPES, ATRIUM 2, L2-05)

URL: <https://www.marinabaysands.com/restaurants/japanese/takumi-yamamoto.html>

In July 2010, at the same time of Marina Bay Sands opening, restaurant Hide Yamamoto was opened. It is a unique style is to express Japanese food with five different type of cuisine – sushi, teppan, robata, ramen and bar. In 2017 the ownership was tossed from Mr. Yamamoto to Mr. Yojiro Kamei, Executive chef, and the name of restaurant was also changed to the current Takumi Yamamoto. Since then, two together continue serving wonderful Japanese food to Singapore people.



Mr. Yojiro Kamei Executive Chef

* Mr. Hidemasa Yamamoto

After his carriers in European famous restaurants, he was selected as Executive chef of Ritz Carlton at Washington D.C. at 28. His resume includes three times of inauguration party's Executive chef from Regan, Bush to Clinton. In 2005 he returned to Japan for Executive chef of Mandarin Oriental Tokyo.

Today he is active all over the world including supervisions and consultations for restaurants.

