

RWS SUMMER MATSURI

日本 瘋玩一夏

Resorts World Sentosa's

First ever

Summer Matsuri!

6-9
June
2019

5pm - 11pm

FREE
ADMISSION

THE FORUM, LEVEL B1,
Resorts World Sentosa



1

RWS DONBURI CHAMPIONSHIP

Award-winning chefs from Japan will gather at RWS to vie for the title of RWS #1 donburi. Tease your taste buds with six divine donburi, all created by finalists at the Furusato Matsuri Tokyo in Japan.



SWEET MARCHÉ

2

Enjoy an irresistible range of popular, authentic and Instagrammable sweets that are unique to the various Japanese prefectures. These are sure to delight the young ones and satisfy the cravings of the sweet-toothed including Purin Dora, Matcha Parfait, Nama Melon Soft Cream, etc.



FILM SCREENING

3

Sit back and relax with free screenings of award-winning films produced by Shochiku Co. – Japan's leading film and theatre company, at the festival!



HOKKAIDO SPECIALTIES

4

Kick-start your gastronomic journey with some of Hokkaido's finest: grilled abalone, lamb barbecue, ikameshi, ramen, melon soft serve and many more!

5

KANPAI!

Quench your thirst with Japanese alcoholic beverages at the Sake Inn, which features artisanal sake labels paired with exclusive snacks, or Beam Suntory pop-up bar for signature cocktails like the refreshing Jim beam Highball in 3 flavours, Roku Gin & Tonic and Horoyoi, or pop by the Kirin Bar for a glass of ice-cold frozen beer



7

REASONS WHY YOU MUST VISIT RWS SUMMER MATSURI



7

TOKYO KOENJI AWA-ODORI

Dubbed as Koenji's take of a Japanese Summer Mardi Gras, visitors can get a taste of Japan's largest dance festival where the dance troupe direct from Japan will perform and parade in traditional Japanese costumes like the yukata and straw amigasa hats.



AKITA KANTO

Watch in awe as one of the biggest traditional street lantern festivals in Japan comes to RWS. Performers take turns to hoist majestic lanterns hung on bamboo poles that rise up to above 12-metre with impressive skills and precision!

6 MUST-TRY Oishii Donburi

Oishii!



美味しい丼物

Guests can journey across Japan at RWS Summer Matsuri through a donburi adventure and VOTE for their favourite! Their taste buds will be teased with six savoury types of award-winning donburi created by finalists from Furusato Matsuri Tokyo.



Oyakodon
(Chicken and Egg Bowl)

This highly popular donburi features chicken and egg that is well known for its rich flavour and texture. Simmered in a rich dashi-based sauce, this oyakodon is bursting with umami flavours.



Echizen Kani Donburi
(Crab Rice Donburi)

Immersed in the fresh flavours of crab, this robust tasting donburi is topped with crumbled grilled nori and layered with rich umami flavoured crab meat and kani miso (crab innards).



Premium Mikawa Isshiki
Grilled Eel Donburi

Unagi from the famed eel-farming town of Isshiki at Mikawa Bay is grilled to perfection, seasoned with a special Aichi tamara soy sauce and laid on a bed of pearly white rice.



Steak Donburi

Deep and savoury flavoured whole skirt steak is marinated, sliced up right on the grill and served with house made Kujo green onion and black roasted shichimi (a seven-spice mix) sauce.



Kuroge Wagyu Donburi

A donburi that consists of juicy and savoury strips of Kuroge Wagyu beef naturally farmed in Japan through its four distinct seasons.



Chichibu Waraji
Pork Miso Donburi

Slabs of juicy pork cutlets marinated in miso are deep fried to crisp, golden-brown perfection, served with onsen egg atop a bed of pearly white rice.

VOTE
FOR YOUR
FAVOURITE!



Guests can vote for their favourite

Guests who purchase a donburi will be issued a voting slip to vote for their favourite donburi. The donburi stall with the most number of votes will be crowned RWS Donburi Champion on 9 June 2019 - the final day of the RWS Summer Matsuri!

6 June 2019

Meet the creator of “Nouvelle Japanese cuisine” – Celebrity Chef Hal Yamashita of Syun, RWS –

in action at RWS Summer Matsuri’s opening culinary show as he puts together a Super Premium Donburi that incorporates the key ingredients from the award-winning donburi stalls. This exclusive donburi will be available in limited quantities during the event.



Get your hands on this Super Premium Donburi at Syun, RWS, from 6 - 30 June 2019.

Exclusively for guests who have purchased the Early Bird Mastercard® / RWS Invites online package at S\$15, the first 50 pax who register at www.rwsentosa.com/summer-matsuri, would get a chance to taste this specially-created donburi!

Kanpai!

Two exclusive sake labels from Sake Inn, frozen Kirin beer, and cocktails from the House of Suntory await guests at RWS Summer Matsuri. They can unwind after a long day with a wide selection of these refreshing Japanese alcoholic drinks and many others paired with oishii snacks.

THE HOUSE OF SUNTORY

The Nature and Spirit of Japan

Guests can drink to their hearts’ content with Suntory Whisky, widely renowned as “The Founding House of Japanese Whisky”, Roku Gin acclaimed as “The Japanese Craft Gin” and Horoyoi available in five unique flavours.



Sake lovers will be ecstatic with more than 20 types of Sake directly imported from Japan including the launch of two event-exclusive labels - Ginrei Gassan Kuro Label Daiginjyo Sake GSS 133 and Ginrei Gassan Ao Label Daiginjyo Sake GSS 132. They can pair them with more than 40 types of snacks flown from Japan with seven exclusive types only available at the event. Bottled Japanese liqueur and Shochu can be purchased too at RWS Summer Matsuri, whilst stocks last!



KIRIN ICHIBAN
一番搾り

Chill out at the Kirin bar with crisp frozen beer in this hot summer heat.



SWEET MARCHÉ

* Make a beeline for an exciting range of popular authentic Japanese sweets unique to various Japanese prefectures. Featured at Furusato Matsuri Tokyo, Purin Dora (pictured right), a rich custard pudding sandwiched by buttery and fluffy dorayaki (pancakes) drizzled with caramel originating from Oita prefecture, will make a perfect dessert this summer. The soft creamy texture of Nama Melon Soft Cream, made from the sweet and juicy fruit, will get everyone swooning. These are just two of the many delightful desserts sure to satisfy the cravings of the sweet-toothed!



Hokkaido Specialties

Specially brought over from Furusato Matsuri Tokyo is a delicious line-up of quintessential favourites from Hokkaido including flavourful ramen in robust miso soup to fill tummies for dinner or supper. Come hungry for an assortment of succulent grilled seafood including crowd favourites such as crabs, scallops and abalone. Look out especially for the aromatic lamb barbecue, a hearty soul food found only in Hokkaido, believed to date back to the time of Genghis Khan.



CELEBRATING JAPANESE TRADITIONS

Twin showcase of unique large scale performances



With origins dating back 400 years, Awa-Odori is one of the most famous dance festivals held across Japan during Obon (Buddhist festival) and dubbed Japan's version of Mardi Gras. Catch the Tokyo Koenji Awa-Odori Dance Festivities at RWS Summer Matsuri and dance along with colourful dancers dressed in yukata and amigasa hats.



Featuring over 12-metre tall "pole lanterns", Akita Kanto is one of the three main festivals of Tohoku district and one of Japan's most impressive display of skill and precision. Native to Akita prefecture, the kanto (lanterns) resemble grains of rice on a stalk. Each kanto is hoisted up by a single performer to the sound of drums, flutes and chanting of "dokkoisho, dokkoisho". Guests can try their hand at hoisting a kanto after the performance.

MOVIE SCREENING

Enjoy free movie screenings of festival favourite movies by leading Japanese film studio Shochiku Co. with the whole family!

Some of the most popular recent films from three exciting genres to be featured include:

Shochiku Love:

ReLIFE
The Travelling Cat Chronicles

Shochiku Family:

What a Wonderful Family!
(Series 1 to 3)

Shochiku Eats:

Little Forest (Summer & Autumn)
& Little Forest (Winter & Spring)

All movies are rated PG.

Visit www.rwsentosa.com/summer-matsuri for performance and movie screening timings



ALL ABOARD "Hello Kitty SHINKANSEN"

Come on down and snap some selfies at the Hello Kitty Shinkansen photo wall featuring the JR-WEST route! Apart from receiving Hello Kitty Shinkansen and West Japan travel tips, lucky guests stand to receive limited quantity of exclusive JR-WEST Hello Kitty gifts when participating in the activities at the booth.



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Key Highlights

Over **38** different types of food from just S\$3

Food and culture from **6** regions and **9** prefectures

Over **55** types of sake, wine, spirits and beer

6 award-winning donburi



22 food and drinks booths

Over **40** types of snacks specially imported from Japan

7 award-winning Japanese films by Shochiku Co.

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