

**Introducing: Japanese Nikkei at TENKAI  
A divine mix of Peruvian and Japanese cuisine**

**Legian, August 2022** - Being one of the most popular dining outlets in Padma Resort Legian, renowned for its traditional Japanese cuisine and Teppanyaki for years, Tenkai Japanese Nikkei Restaurant has elevated its dining experience. Together with the newly appointed Executive Sous Chef Sandro Medrano, Tenkai is proud to introduce delicious and unique Japanese Nikkei cuisine to Bali.

Nikkei is the name traditionally given to Japanese people living in Peru, and like migrant workers anywhere, they had to adapt to a whole new variety of dishes and ingredients. The ever-evolving result sees clean Japanese preparation and presentation paired with Peruvian flavours rich in sour and spicy, thus creating new but recognisable dishes based on the ingredients at hand, such as seafood, corn, cassava, and quinoa.

With experiences around the globe, Chef Sandro, born and raised in Lima, the sprawling capital of Peru, started cooking by helping his mother prepare traditional Peruvian dishes in the kitchen at home. His passion and enthusiasm for Japanese food extend beyond Nikkei cuisine; he is also skilled in Japanese fine dining and omakase.

At Tenkai, you will discover truly tasteful and unique Nikkei cuisine, such as Ceviches, Robata Anticuchos, Nigiri Nikkei, Sake Misoyu, Tiraditos, and many more. All the dishes are made using locally sourced ingredients from Bali, accompanied by beverage selections, such as sake and shochu, signature cocktails, and a premium wine with the Coravin system to preserve wine quality. On top of the Japanese Nikkei menu, Tenkai still serves its traditional Japanese selections and the popular action-packed Teppanyaki in the restaurant and by the pool.

**Tenkai Japanese Nikkei Restaurant**

Padma Resort Legian

Jalan Padma no. 1

Open daily, 6 PM - 11 PM

Teppanyaki, 1st seating: 6PM – 8PM; 2nd seating: 8.15PM - finish

Total restaurant capacities: 73 people

For more information and reservation, please call +62 361 752111, or email [dining.legian@padmahotels.com](mailto:dining.legian@padmahotels.com)

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### **About Padma Hotels**

Previously known as Sekar Alliance Hotel Management, Padma Hotels has four exclusive properties on the island of Bali, hillside town of Bandung and industrial area in Karawang. All of them are inspired by the rich artistry and cultural heritage of these unique locations. This is reflected through the design aesthetic as well as the gracious hospitality of each property. Padma Hotels is committed to the care and comfort of its guests through dedicated service and up-to-date facilities. Padma Resort Legian and Padma Resort Ubud are the perfect introduction to the carefree ambiance of tropical living, Padma Hotel Bandung uplifts the senses with breathtaking natural scenery while Resinda Hotel Karawang, managed by Padma Hotels is the new oasis in the center of industrial area.

### **About Padma Resort Legian**

Padma Resort Legian is a five-star resort in Bali that comes under the banner of Padma Hotels management. It is encompassed within a 6.8 hectare parcel of tropical landscape overlooking Bali's legendary sunset beach and is just 15 minutes from Ngurah Rai International Airport. The resort is an uplifting environment where guests can experience the fun of an artistic lifestyle. Accommodation is a collection of 432 comfortable rooms and suites, each with its own private balcony or terrace for heightened relaxation. Some exciting changes are currently in the making at Padma Resort Legian, stay tuned for further updates.

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