



SATORI

CHAT WITH A CHEF JACKY FUNG

SATORI MOSELEY

The hottest new Japanese fine dining restaurant in Birmingham, Satori, has already found itself in the Michelin Guide and is a big hit with locals too. Head chef, Jacky Fung, brings over 25 years of industry experience to his role, aiming to provide every guest with an "Ichigo Ichie" (once-in-a-lifetime) experience. We talk to him about what diners can expect from this fine-dining establishment.

Food that enlightens

"Satori means 'enlightenment' and I'm thrilled to join this pioneering concept that blends the art of Japanese fine dining with the unique flavours of the Robata grill.

"We pride ourselves on offering high-quality dishes at reasonable prices, carefully sourcing only the best ingredients, and making everything from scratch. Our goal is to share the flavours of classic Japanese cuisine but also introduce modern cooking techniques that elevate each dish."

Jacky thinks that fusion restaurants are something you'll be seeing more of in the future, as people look to combine cultures and heritages with innovative flair. He believes social media has had a big impact on current food trends, as people are able to share innovative and unique ideas with the world, influencing popular culture.

A chef with experience

It's easy to see why Satori's launch has been so successful with Jacky at the helm. He has worked hard to perfect his craft and has had some incredible mentors along the way.

"I've been in the industry for over 25 years, starting at just 16. I've had worked in different prestigious international brand hotels and high-end restaurants.

"My mentors are Stephen Doe and Felly Chung, my former bosses who were the executive chefs in my previous company. Stephen and Felly have always been there to offer guidance, share invaluable advice and support me through challenges."

These strong role models have taught Jacky a lot about the industry, and his experience means he has seen trends in food come and go, "The fine dining industry has undergone significant changes, particularly since 2020, with tasting menus becoming more flexible with shorter options available.

Restaurants have simplified their menus and some have moved away from formal standards towards more interactive and casual.

"Diners are generally willing to pay premium for a special and everlasting experience. There is an increased interest in interactive dining experiences and there is more focus on the overall experience rather than just food."

Singing the praises of Satori

But for now, his focus is on this exciting new restaurant, and he is very positive about the future, "Moseley Village is known for having an eclectic mix of independent restaurants and there has been a gap for a fine dining Japanese restaurant. It's been an amazing journey so far with an overwhelming response and support from the local community and beyond.

"We want to exceed guest expectations, continuously improve on a daily basis, continuously build a long lasting relationship with all our guests and focus on delivering great food and fantastic service in an amazing ambience."

Leaving us on a hunger note

Despite always looking to innovate and working with such a wide variety of ingredients, Jacky has a clear favourite dish when it comes to cooking for himself. "One of my favourite dishes is Karaage Chicken – a creative twist on the traditional Japanese dish. The chicken is stuffed with a chicken mousse and fish roe. The garnish is chicken and tapioca curls paired with chicken stock, which mimics the texture and appearance of chicken skin. It combines both tradition and modern culinary techniques."

Does that leave you licking your lips? If so, you need to book your table at Satori in Moseley now!

thesatori.co.uk