



Presents

**13th Annual Worlds of Flavor
International Conference & Festival**

JAPAN: FLAVORS OF CULTURE

*From Sushi and Soba to Kaiseki,
A Global Celebration of Tradition, Art, and Exchange*

November 4-6, 2010

The Culinary Institute of America at Greystone
Napa Valley, California

PRESENTERS & GUEST CHEFS BIOS

TARO ABE is the second generation chef of Washoku OTAFUKU, a restaurant that specializes in the regional cuisine of Akita, including “Kiritanpo,” a unique rice pot dish. Chef Abe’s cuisine is representative of this Northern Japan region that is famous for rice farming and sake brewing along with other agriculture, fishing, and forestry. (Akita, Japan)

ELIZABETH ANDOH is an American writer and lecturer specializing in Japanese food and culture. She owns and operates “A Taste of Culture,” a culinary arts program in Tokyo and Osaka. Ms. Andoh is the only non-Japanese member of the prestigious Japan Food Journalists Association and also contributes to American publications, such as the *New York Times*. As a lecturer on historical and cultural aspects of Japanese society and cuisine, she conducts workshops and speaks frequently to industry and general-interest audiences on both sides of the Pacific. Her 2005 cookbook, *Washoku: Recipes from the Japanese Home Kitchen* (Ten Speed Press) won an IACP Jane Grigson award for distinguished scholarship, and was nominated for a James Beard Foundation award.

Ms. Andoh's new cookbook, *KANSHA: Celebrating Japan's Vegan & Vegetarian Traditions*, will be released by Ten Speed Press on October 19, 2010. Ms. Andoh received her formal culinary training from the Yanagihara School of Traditional Japanese Cuisine in Tokyo. (Tokyo, Japan)

JOSÉ ANDRÉS is often called Spain's unofficial ambassador to the United States. He is the host of *Made in Spain*, a public television series focusing on Spanish wine, food, and travel. Drawing on his unrivaled expertise, Chef Andrés takes viewers to every corner of the country. Chef Andrés and his partners in THINKfoodGROUP are the creative team behind some of Washington's favorite dining concepts: Café Atlantico, Jaleo, Zaytinya, Oyamel, and the critically acclaimed minibar by José Andrés. Chef Andrés has received numerous awards in the past decade: he was the 2003 winner of the James Beard Foundation Award for Best Chef, Mid-Atlantic region; in 2005 he received the Silver Spoon Award from *Food Arts* magazine; and in 2008 he was nominated for a James Beard Award for Outstanding Chef. He is the author of *Tapas: A Taste of Spain in America*. (Washington, DC)

HITOSHI ARAI is the second generation chef of TENKO, a Tokyo-based restaurant that specializes in tempura. Chef Arai specializes in educating chefs about the intricacies of traditional tempura making. (Tokyo, Japan)

SHIGEO ARAKI is the Chef and President of Uosaburo, a two Michelin star Kaiseki and seafood restaurant that has been operating since 1764. Chef Araki is a member of the Japan Culinary Academy as well as the Board of Japan Restaurant Association, Kyo-ryori Association and Kyōto Seel Center. (Kyōto, Japan)

NICOLAUS BALLA is the executive chef and partner at Nombe Restaurant in San Francisco. Nick, a graduate of The Culinary Institute of America in Hyde Park, New York, traveled and cooked extensively in Japan before moving to San Francisco. Notable among his Japanese culinary endeavors are the stage he completed at the Kaiseki Restaurant in Tokyo at Tsukiji Tamura and making Sanuki udon in Shikoku. He took on the role of Executive Chef at O Izakaya Lounge and the Hotel Kabuki, where he earned three stars and a listing in Top 100 Bay Area Restaurants for his food from Michael Bauer of *The San Francisco Chronicle*. Nombe opened in November 2009 to similar acclaim again attaining three stars for food and a top 100 listing. (San Francisco, CA)

ROBERT BATH is a Master Sommelier and a wine and beverage instructor at The Culinary Institute of America (CIA) at Greystone's Rudd Center for Professional Wine Studies. In his more than 30 years in the wine and food industry, Robert has made his mark in virtually every segment. An instructor at the CIA since 2003, Robert has taught students around the world in the Master Sommelier program. He is the co-owner of Robert Bath Imports, which specializes in importing estate-grown New Zealand wines from family-owned wineries, and The RLB Wine Group, a sales, marketing, and

education consulting business. Robert previously worked as a national sales manager in the wine field and has managed high-profile, wine-oriented restaurants. His wine writing has appeared in such publications as the *Sommelier Journal* and *Santé*. (Napa Valley, CA)

THEODORE C. BESTOR is a Professor of Anthropology and Japanese Studies and Harvard University. He is currently Chair of the Department of Anthropology. Bestor has written widely on the culture and society of Japan. Much of his research has focused on contemporary Tokyo, including an ethnography of daily life in an ordinary neighborhood, Miyamoto-cho. Since the early 1990s his primary research has concerned Tokyo's Tsukiji fish market where he has studied the economic anthropology of institutions, and has focused also on food culture, globalization, and Japan's fishing industry. He is the author of three books, *Neighborhood Tokyo* (1989), *Doing Fieldwork in Japan* (2003), and *Tsukiji: The Fish Market at the Center of the World* (2004). (Cambridge, MA)

SYLVAN MISHIMA BRACKETT is the chef-owner of Peko-Peko, a catering company specializing in the food of the izakaya, the Japanese tavern. Sylvan was born in Kyōto and grew up in a drafty Japanese house in the foothills of California's Sierra Nevada Mountains. His mother's home cooking and summer trips to visit his grandmother in Japan instilled in him a love of simple, real Japanese food. After graduating from Reed College, Sylvan cooked in restaurants in Portland, Oregon and the Cote d'Azur, France. He returned to California to work at Chez Panisse in Berkeley, for six years as Alice Waters' assistant and then as the restaurant's first Creative Director, in charge of special dinners and events. But the food of his childhood called to him. He left for Japan to eat and cook and worked at a locally famous soba restaurant in the countryside north of Tokyo. There, down-to-earth hospitality determined the service and the search for the most vibrant ingredients determined the menu. This informality and attention to the basic foodstuffs—local fish, local rice, organic vegetables, hand shaved katsuobushi, heritage breed meats—all prepared simply, describe Peko-Peko's food. (Oakland, CA)

DAVID CHANG is the executive chef and owner of Momofuku Noodle Bar, Momofuku Ssäm Bar, Momofuku Ko, and Momofuku Milk Bar. He is also the chef and co-owner of Má Pêche, which opened in April 2010. Since opening Noodle Bar in 2004, he has been honored with awards by *Food & Wine* and *Bon Appétit* and profiled in the *New Yorker* and *Gourmet*. He was named a *Time* "100 Most Influential People in the World", *GQ* "Man of the Year," *Crain's New York* "25 People to Watch" and called one of "the most influential people of the 21st century" by *Esquire*. He's taken home three James Beard Foundation Awards and Ssäm Bar was named one of S. Pellegrino's 50 Best Restaurants in the World by *Restaurant Magazine* two years in a row. Momofuku Ko has two Michelin stars, which it has retained for two years. David's first cookbook, Momofuku, came out in the fall of 2009. (New York, NY)

KYLE CONNAUGHTON is a consultant to the restaurant industry, and a former executive chef of The Fat Duck Restaurant in Bray, England. Kyle was born into a family that was heavily involved in the restaurant industry as both chefs and restaurateurs. At the age of 9, Kyle announced to his parents that he was going to become a chef after eating at a sushi restaurant for the first time, an experience that he still claims as the most powerful food memory of his life. Prior to The Fat Duck, Kyle spent two years working in Japan for Michel Bras and was also able to work his way through the kitchens of *Miyama-Sou*, *Tenkawa*, *Wakuzen*, *Daruma*, and *Toji Sanka* each of which is revered in Japan as the top restaurants in their respective disciplines of kaiseki, sushi, and soba. Kyle commanded all of the menu development work for *The Fat Duck Restaurant*, overseeing a team of food scientists, chefs, and stagiers, and coordinating with countless scientists, academics, artisans, designers, perfumers, flavorists, and others to create the restaurant's famous multi-sensory dining experience. In 2004 *The Fat Duck* was awarded its third Michelin Star and in 2005 was rated "Best Restaurant in the World" by Restaurant Magazine's World Restaurant Award. (Sonoma, CA)

DARRELL CORTI is co-owner and president of Corti Brothers, Grocers and Wine Merchants in Sacramento, California. An internationally known wine expert, Mr. Corti is widely consulted by experts in the wine and food industry. Darrell's reputation for an encyclopedic knowledge of food and wines attracts queries from around the world. (Sacramento, CA)

TIM CUSHMAN is the Chef-Owner of **o ya**, a contemporary Japanese restaurant in Boston. **o ya** was named by *New York Times'* Food Critic, Frank Bruni, as the #1 new restaurant in the United States in 2008. Cushman was also picked as a Best New Chef in 2008 by *Food & Wine*. *Food & Wine* also selected **o ya** as one of the top 10 new restaurants in the world, and *Bon Appétit* and *Details* magazines have recognized **o ya** as one of the top 10 sushi restaurants in the U.S. Chef Cushman has spent the last 28 years cooking around the world in Japan, France, Thailand, Italy, Germany, Hong Kong, London, Mexico, and Taiwan. He served for seven years as a Corporate Chef with Lettuce Entertain You in Chicago where he developed menus for new restaurant concepts. Since 1994, Cushman has also operated a consulting business in which he develops concepts and menus for restaurateurs, from domestic independents to international operators. (Boston, MA)

GREG DRESCHER, Executive Director of Strategic Initiatives at The Culinary Institute of America (CIA), oversees the college's leadership initiatives for the foodservice industry, including conferences, leadership retreats, menu research & development, new media, and international studies. He is the creator of the college's influential Worlds of Flavor International Conference & Festival (now in its 13th year), the annual Worlds of Healthy Flavors Leadership Retreat presented in partnership with the Harvard School of Public Health, and other CIA "think tank" initiatives. In 2005, Greg was inducted into the James Beard Foundation's *Who's Who of Food & Beverage in America*, in 2006 was honored

with *Food Arts* magazine's Silver Spoon Award, and in 2007 and 2009 shared a second and third James Beard Award for his work in developing the CIA's "Savoring the Best of World Flavors" DVD and Web cast series, filmed in food cultures on location around the world. In 2008, he was appointed by the President of the National Academy of Sciences' Institute of Medicine to its "Committee on Strategies to Reduce Sodium Intake." Greg travels widely around the world to track flavors, culinary traditions, and inspiration for healthy eating. A 2008 profile in *Bon Appetit* magazine dubbed him the "Flavor Hunter." (Napa Valley, CA)

STEPHEN DURFEE, CHE, has been a baking and pastry instructor at The Culinary Institute of America at Greystone since 2000. Most recently executive pastry chef of the French Laundry in Yountville, CA, Chef Durfee worked for more than five years at the popular restaurant, rotating through various kitchen stations until he took charge of the pastry department. While at the French Laundry, he won the 1998 James Beard Award for "Pastry Chef of the Year" and was named one of the "10 Best Pastry Chefs in America" in 1999 by *Pastry Art & Design* and *Chocolatier* magazines. (Napa Valley, CA)

MARK ERICKSON, CMC, MBA, is dean of education and vice president of continuing education for The Culinary Institute of America. He oversees curriculum development as well as continuing education programs for all three U.S. campuses. He also oversees intellectual property development and industry consulting services. Chef Erickson is one of only 62 Certified Master Chefs in the country. He has been instrumental in the development of the CIA's programs on nutrition and healthy cooking, as well as the college's innovative www.ciaprochef.com Internet initiative. (Napa Valley, CA, San Antonio, TX and Hyde Park, NY)

ELIZABETH FALKNER is the owner and Executive Chef of two *Michelin* recommended restaurants in San Francisco. Citizen Cake patisserie, restaurant and bar in Pacific Heights, along with the popular SOMA restaurant bar and lounge Orson. Once known as the go-to for all things pastry, Elizabeth's expertise is now widely acknowledged to have bridged the gap between sweet and savory. With her spiky platinum hair and unstoppable creativity, Elizabeth Falkner has become one of the most recognizable faces of the Bay Area culinary world on Bravo, Food Network and beyond. She has been a frequent contestant, judge, and guest on Top Chef Masters, Top Chef, Iron Chef America, Sugar Rush, Tyler's Ultimate with Tyler Florence, Rachael Ray's \$40 a Day, Martha Stewart Living, and more. She is the author of *Elizabeth Falkner's Demolition Desserts: Recipes from Citizen Cake*. (San Francisco, CA)

HISASHI FURUICHI is the head of the Alumni Association of CIA in Japan. He is also the CEO of FEAST International. He graduated from the CIA in 1987 with an AOS in Culinary Arts. After returning to Japan, he was employed by WDI Systems, which operates Hard Rock Cafe, Spago, and other famous name concepts from the US. At WDI Systems, Hisashi was in charge of new store development. After leaving WDI Systems,

he was hired by Japan's largest food manufacturer, Ajinomoto, and established a restaurant consulting company as a subsidiary. Then he established a restaurant consulting and menu development company, FEAST International, in 1995. (Tokyo, Japan)

YUKIO HATTORI, MD, is the President/Chairman of the Board of Directors of *Ecole de Cuisine et Nutrition Hattori*. In 2009, Dr. Hattori organized the first “Tokyo Taste” World Summit of Gastronomy, inviting chefs from around the world to collaborate with top Japanese chefs. His specialties are food education for children (called “Shokuiku”) and umami. (Tokyo, Japan)

CHARLES HENNING, CHA, is Managing Director of The Culinary Institute of America at Greystone. He is a graduate of the Ecole Hoteliere de Lausanne and IMD in Lausanne, Switzerland. He served as a faculty member and was Director of the Consulting Office at the Centre International de Glion in Glion, Switzerland. Mr. Henning relocated to the United States in 1981 and has since been vice-president or general manager in various hospitality organizations, including Radisson Hotels, the Amway Grand Plaza Hotel, Swissotel (Boston, MA and Tianjin, China), the Boca Raton Resort & Club, the Walt Disney Company (Paris, France, and Orlando, FL), the Sonoma Mission Inn & Spa (Sonoma, CA), and the Hotel DuPont (Wilmington, DE). (Napa Valley, CA)

YOSHINORI HORII is the 8th generation chef/owner of SARASHINA HORII in Tokyo, a business founded in 1789 by a fabric merchant who gained a reputation on the side as a maker of fine soba noodles. At the suggestion of his lord, he switched jobs and opened a soba noodle shop in the Asabu district of Edo (modern Tokyo). In 1875 the shop name was officially changed to Horii, and from the fifth generation to present day, the owners have continued to offer traditional Horii “sarashina” soba noodles. (Tokyo, Japan)

YOUSUKE IMADA is the chef/owner of KYUBEY, a Tokyo-based restaurant that specializes in sushi and sashimi. Kuybey has four locations within Tokyo and one in Osaka, four in hotels and a stand-alone restaurant in Ginza. Chef Imada has been making sushi for 47 years and has published a book about the Ginza Kuybey restaurant. He has participated in a number of international culinary events. (Tokyo, Japan)

YASUHIRO IWATA is President and CEO of DELICA, a Japanese delicatessen in San Francisco’s Ferry Building. Offering *Sozai*, a Japanese concept of meals characterized by many small dishes, DELICA reflects a way of eating that is balanced and healthful. Committed to organic and seasonal ingredients, the sushi is prepared with wild, sustainable fish, and local catch, when available. Hailed as “impeccable Japanese” by Patricia Unterman of the *San Francisco Examiner* and “Best Lunch Spot” by SF CitySearch, DELICA celebrates fresh, seasonal ingredients. (San Francisco, CA)

KATSUMI KASHIHARA is the chef/owner of YAKIYAKI MIWA, a restaurant specializing in okonomiyaki and teppan cuisine. He started his career at his mother's shop at 18 and at 21 opened his own first shop. Today he operates a total of four locations and is planning to open a shop in Hawaii in 2010. (Osaka, Japan)

DOUGLAS KEANE is the executive chef and co-owner of Cyrus, the award-winning restaurant in Healdsburg. Along with Maître d' / co-owner Nick Peyton, Keane opened Cyrus, admittedly his "dream restaurant," in 2005. Keane specializes in an ambitious culinary style he refers to as "contemporary luxury" cuisine, which has a strong classic French foundation layered with contemporary global accents and an emphasis on seasonality. Celebrating the restaurant's five-year anniversary this spring, Cyrus has received two Michelin stars as well as a four-star review from the *San Francisco Chronicle*. A graduate of Cornell University School of Hotel Administration, Keane has received numerous accolades including *Esquire* magazine's "Chef of the Year" and *Food & Wine* magazine's "Best New Chef." In 2009, Keane was honored with the James Beard "Best Chef - Pacific" award. (Healdsburg, CA)

THOMAS KELLER is the chef-owner of eight restaurant properties in the United States, including the critically acclaimed The French Laundry in Yountville, California, and Per Se in New York City. Both restaurants have been awarded three Michelin stars, making Thomas Keller the only American-born Chef to hold multiple three star ratings. Chef Keller and his restaurants have collected many accolades during the last decade, including consecutive "Best Chef" awards from the James Beard Foundation, the first chef ever to achieve this honor. In 2001, Keller was named "America's Best Chef" by *Time Magazine* and World Master of Culinary Arts. In 2003, The French Laundry was at the top of "The World's 50 Best Restaurants" list published by London based *Restaurant Magazine*. In 2004, Per Se was honored with a 4-star rating from the *New York Times*; and has since been heralded in top publications such as *Gourmet*, *Food and Wine*, and *New York Magazine*. Per Se was also deemed "Best New Restaurant of the Year" by *Restaurant Magazine*. Keller is the author of *The French Laundry Cookbook*, *Bouchon*, *Ad Hoc at Home*, and *Under Pressure: Cooking Sous Vide*. (Yountville, CA)

DAVID KINCH is the executive chef of the critically acclaimed Manresa in Los Gatos, California. David is an American chef at the forefront of a new contemporary California cuisine. His pursuit for exceptional ingredients has inspired an exclusive partnership with biodynamic farm owner Cynthia Sandberg of Love Apple Farm, where all of the vegetables are grown for Manresa. By producing his own fruits and vegetables, he is creating a closed loop between the garden and his highly personal haute cuisine, and setting a new benchmark for California cuisine in the 21st century. His philosophy is fostered by the *terroir* or the "sense of place" of the California Coast, and the kind of ingredient-driven cooking and modern technique he studied in France, Spain, Germany, Japan, and the United States. Manresa has been awarded two Michelin stars for four consecutive years, received international acclaim as one of the World's 50 Best

Restaurants by *Restaurant* magazine, and has been named America's Top 50 Restaurants by *Gourmet* magazine. Manresa has received four stars from *The San Francisco Chronicle*, *The San Jose Mercury News*, and *The Forbes Travel Guide Four Star Award*. David was awarded the Best Chefs in America award for the Pacific region from the James Beard Foundation, and won the cooking competition on Food Network's *Iron Chef America*. (Los Gatos, CA)

TAKESHI KOHJIMA has been the President and CEO of Seiyo Food-Compass Group, Inc. since 2001. He is based in Tokyo and is responsible for affiliated companies of Seiyo Food- Compass Group. Mr. Kohjima's career began in 1972 when he joined Yoshinoya (currently Yoshinoya D&C Ltd.). He received his MBA in 1979 from the University of Southern California School of Management, a degree he received while working for Yoshinoya D&C. In 1983, he was appointed President of Yoshinoya West Inc. in California. After returning to Tokyo, he was appointed Vice President of Yoshinoya D&C in 1992. He joined Seiyo Food Systems, Inc (currently Seiyo Food - Compass Group, Inc.) in September 2001 as President and CEO. (Tokyo, Japan)

SHIROU KOMAKI is the Executive Chef of Sushiman, an Osaka-based restaurant that specializes in Osaka style sushi. Sushiman has a 350-year history and 21 locations. Chef Komaki has been with the Sushiman group for more than 45 years. (Osaka, Japan)

TOSHIRO KONISHI is a fourth generation *kaiseki* chef and the chef/ owner of Toshiro's in Lima, Peru. Toshiro began working in the kitchen with his grandfather at age 12. His interest in cooking continued to grow, and his grandfather sent him to Japan to hone his skills in leading Japanese restaurants. Toshiro's food philosophy is focused on using the freshest ingredients. Toshiro presents authentic Japanese cuisine to customers in Lima as well as to audiences throughout Europe, Asia, and Latin America. (Lima, Peru)

SHUICHI KOTANI is a soba and udon master at Soba Totto, a New York City restaurant that specializes in hand-made soba and yakitori. Chef Kotani was born and raised in Himeji- Hyogo prefecture. He studied with soba masters in Tokyo and worked in restaurants and catering for 10 years before moving to NYC to work at Soba Totto. He is known for his seasonal soba. (New York, NY)

KIHACHI KUMAGAI is the chef of KIHACHI, a restaurant group with modern, Western-influenced restaurants in Tokyo, Nagoya, Kanagawa, and Osaka. Chef Kumagai previously worked as the Executive Chef of the Japanese Embassy in Senegal and in Morocco. He has worked at Maxim in Paris and with Joel Robuchon at Hotel Concorde Lafayette and has authored a number of cookbooks in Japan. (Tokyo, Japan)

MOTOI KURISU is the chef/owner of Kumahiko, a restaurant in Kyōto that serves traditional Japanese cuisine. The Kurisu family also owns Tankuma Kitamise. Chef Kurisu is a member of the Japan Culinary Academy and has participated in international culinary events. (Kyōto, Japan)

MASAHIRO KURISU is the chef and director of Tankuma Kitamise, a one Michelin star *kaiseki* restaurant that opened in Kyōto in 1928. Today there is second Tankuma Kitamise in Tokyo. Chef Kurisu teaches at the Tsuji Culinary Institute and is a member of the Japan Culinary Academy and the Gojyo Ryori Inshoku Association. (Kyōto, Japan)

MITSUHARU KUROKAWA is the son of the 17th generation owner of TORAYA Confectionery, one of the oldest traditional confectionery makers in Japan. Chef Kurokawa is the confectionery chef at the company's location in Paris, which opened in 1980. (Paris, France)

MITSUNORI KUSAKABE is the executive chef at Sushi Ran in Sausalito, CA. Sushi Ran, well-known in the Bay Area for its inventive interpretations of traditional Japanese and Pacific Rim cuisine, received a Michelin star in November 2006 and 2007, making it one of only 28 Bay Area restaurants to receive a star. A World Sushi Technical Skill Champion and licensed blow fish cutter, Kusakabe brings 18 years of experience to Sushi Ran. From Kyōto to Miami and many points in between, Nori has honed his skills on the principles of subtlety, simplicity, and seasonality. Nori specializes in preparing fresh ingredients to showcase their full spectrum of flavors. (Sausalito, CA)

SHUJIRO KUSUMOTO is the president of Cafe Company, established in June of 2001. Today Cafe Company operates 44 cafes and restaurants in Tokyo, Osaka, Kyoto and Singapore. Today his works go beyond restaurant operations, from city planning and music to apparel consulting and collaboration. (Tokyo, Japan)

LAWRENCE KUSHI, SCD, is the Associate Director for Etiology and Prevention Research, Division of Research, Kaiser Permanente. His research interests have focused on the role of food and nutrition in the development and prevention of coronary artery disease and breast and other cancers. He is a graduate of Amherst College and the Harvard School of Public Health, and has held research and faculty positions at the Fred Hutchinson Cancer Research Center, the University of Washington, the University of Minnesota, and Columbia University where he was the Vahlteich Professor of Human Nutrition and where he is currently an adjunct professor. (Oakland, CA)

KAREN MACNEIL is a writer, consultant, and educator whose articles on wine and food have been published in more than 50 U.S. magazines and newspapers. She is the author of the award-winning book *The Wine Bible*, and host of the Emmy-award winning *Wine, Food & Friends with Karen MacNeil*, the first television series on wine in the United States.

Ms. MacNeil is the creator and chairman of the Rudd Center for Professional Wine Studies at The Culinary Institute of America at Greystone. She conducts wine seminars nationwide for individuals and corporations. In 2004, Karen received the highest honor awarded to a wine professional in the U.S. when the James Beard Foundation named her Outstanding Wine and Spirits Professional of the Year. In a profile in *Time* magazine, she was named America's "Missionary of the Vine." (Napa Valley, CA)

YOSHIHIRO MAEDA is a chef of Hanamaru Udon, a well-known chain of 269 udon shops throughout Japan. Chef Maeda specializes in Sanuki style udon, which is made fresh daily in a central kitchen to serve the various outlets. (Tokyo, Japan)

HIDEKI MATSUHISA is the executive chef-owner of KOY SHUNKA in Barcelona. Hideki was born in Toyota, Japan, in 1972. He began his culinary education at a very young age in his father's restaurant. At age 19 he moved to Tokyo to collaborate with different restaurants. He arrived in Barcelona in 1997. In 2001 he opened his first restaurant, SHUNKA. In 2008 he opened his new venue, KOY SHUNKA, a refined version of his previous restaurant. His gastronomy is based on the variety and quality of Mediterranean products used in the traditional Japanese style. (Barcelona, Spain)

KEIJI MATSUOKA is the head chef at Akasaka Seijyu, a top *ryotei* restaurant in Japan. Little known outside of that country, *ryoteis* are exclusive restaurants that feature traditional high-end Japanese food, accompanied by art, entertainers, and handcrafts as tableware. Akasaka Seijyu is one of the most famous *ryoteis* in Japan, and has never opened its doors to the general public, instead serving customers from politics to show business. Mr. Matsuoka has been a celebrated *ryotei* chef for more than 30 years. The CIA's 2004 "Savoring Asia" Worlds of Flavor Conference marked the first time ever that Chef Matsuoka presented his cooking skills outside of Japan. (Tokyo, Japan)

HAROLD MCGEE writes about the science of food and cooking. He started out studying physics and astronomy at the California Institute of Technology, and then English literature at Yale University. In 1984 he published *On Food and Cooking: The Science and Lore of the Kitchen*. Twenty years later, the revised and enlarged edition of *On Food and Cooking* was named best food reference of 2004 by the James Beard Foundation and the International Association of Culinary Professionals. In 2005, *Bon Appétit* magazine named McGee food writer of the year, and in 2008, *Time* magazine included him on its annual list of the world's most influential people. Along the way McGee published *The Curious Cook: More Kitchen Science and Lore* (1990), and has written articles and reviews for many publications, including *The World Book Encyclopedia*, *Nature*, *Physics Today*, *Food & Wine*, and *Fine Cooking*. He writes a monthly column, "The Curious Cook," for *The New York Times*. (San Francisco, CA)

KIYOMI MIKUNI is the chef/owner of HÔTEL DE MIKUNI in Toyko. Chef Mikuni's first exposure to the international culinary world started at the age of 20 at the Japanese Embassy in Switzerland; since then he has continued to travel around the world to find new flavors to complement his style. Chef Mikuni studied with Freddy Girardet, at Troisgros and Alain Chapel. In 2007 he was awarded Craftsman of Today by the Ministry of Health, Labour and Welfare of Japan. Chef Mikuni is known as a pioneer chef who combines Japanese inspiration with French cuisine. His specialty is using Japanese produce in French cuisine to bring out the delicacy of both. He is a strong supporter of food education for children and Slow Food. (Toyko, Japan)

IKURO MIZUNO is the chef/owner of ROKUKAKUTEL, a one Michelin star kushiage restaurant in Osaka and Tokyo. Chef Mizuno has elevated the traditionally casual style of kushiage and he also specializes in pairing the cuisine with wines. (Tokyo, Japan)

MINEYA MORI is a sushi chef at KYUBEY, a Tokyo-based restaurant that specializes in sushi and sashimi. He began his career training at Kyubey and after a stint away returned in 2004. (Tokyo, Japan)

YASUJI MORIZUMI is the chef-owner of CHABUYA JAPAN. His culinary back ground as a chef started in a French kitchen in 1983. His passion for ramen began when he was making family meals at restaurants. His ramen were so popular among his chef peers that he decided to focus on ramen culinary in 1996. In 2002 he became the Champion of One of the most famous ramen contest in Japan, "TV Champion Ramen Expert." In 2006 he created his second shop, MIST, which is now open in Tokyo and will open in Hong Kong by the end of 2010. Yasuji is also the creator and consultant for CHABUTON, a ramen franchise chain with 18 outlets, including one in Los Angeles. (Tokyo, Japan)

MASAHARU MORIMOTO—known to millions as star of Iron Chef and Iron Chef America—is as comfortable cooking against the clock for television as he is preparing his signature omakase menu at his namesake restaurants. But no matter the circumstances, wherever Chef Morimoto cooks, his inspired and innovative dishes garner critical and popular acclaim. Through the seamless integration of Western and Japanese ingredients, Chef Morimoto has effectively created his own, unique cuisine—one defined by innovation and inspiration. Chef Morimoto currently has five restaurants, located in Philadelphia, New York, Boca Raton, Mumbai, and New Delhi. His restaurants have garnered numerous awards and accolades including the Conde Nast Traveler Hot List; one of New York's Top 50 restaurants by Travel + Leisure; Top Newcomer by Zagat Survey; and one of New York Magazine's Best New Restaurants. In 2007 his first cookbook, *Morimoto: The New Art of Japanese Cooking*, won two IACP awards. In 2010 two new Morimoto restaurants will open, in Honolulu and Napa. (New York, NY)

TAKEHIRO MOTOKURUMADA is the executive chef at Sushiman at the Rihga Royal Hotel. Sushiman specializes in Osaka style sushi and Chef Motokurumada has been making sushi for more than 30 years. (Osaka, Japan)

YOSHIHIRO MURATA is the Chef and President of KIKUNOI Honten, a three Michelin star Kaiseki restaurant in Kyōto; Kikunoi Roan, a two Michelin star Kaiseki restaurant in Kyōto; and Kikunoi in Akasaka, Tokyo, a two Michelin star Kaiseki restaurant. Chef Murata studied in France as well as in Japan and he is currently the Chairman of the Japan Culinary Academy. He is the author of *Japanese Home Cooking*, which will be published October 2010. (Kyōto, Japan)

HISATO NAKAHIGASHI is the chef and fourth generation owner of Miyamasou, a one Michelin star inn known for its wild herbal and mountain cuisine. Chef Nakahigashi studied in the U.S. and in France. He is a member of the Japan Culinary Academy. In addition to his restaurant he owns a café and a tableware company. (Kyōto, Japan)

MOTOKAZU NAKAMURA is the chef and sixth generation owner of NAKAMURA, a two Michelin star restaurant that specializes in traditional Japanese cuisine. Chef Nakamura is a member of the Japan Culinary Academy. (Kyōto, Japan)

KUMIKO NINOMIYA is an umami expert and Corporate Fellow with Ajinomoto Co, Inc., Tokyo, Japan, where she has worked in various research and public relations positions since 1982. She has also been serving as Director of the Umami Information Center, a non-profit organization dedicated to spread accurate information concerning the umami taste not only in Japan but also worldwide since 2006. With this purpose, Ms. Ninomiya has been invited to many conferences around the world and has helped organize numerous symposia and seminars on umami in the U.S. and Japan. Kumiko has published articles on umami in *Food Reviews International*, *Physiology and Behavior*, and other trade and peer-reviewed journals. (Tokyo, Japan)

DAISUKE NOMURA is the chef and third generation owner of DAIGO, a two Michelin star Tokyo restaurant known for Shojin cuisine, a vegetarian cuisine with a long history and culture with a base in Buddhism. Chef Nomura is an advocate of the tradition, art, and culture of Japan. (Tokyo, Japan)

KANAME OGAWA is a soba chef at SARASHINA HORII, a business founded in 1789 by a fabric merchant who gained a reputation on the side as a maker of fine soba noodles. At the suggestion of his lord, he switched jobs and opened a soba noodle shop in the Asabu district of Edo (modern Tokyo). In 1875 the shop name was officially changed to Horii, and from the fifth generation to present day, the owners have continued to offer traditional Horii “sarashina” soba noodle. Chef Ogawa learned soba making from Yoshinori Horii and he has been making soba since 2004. (Tokyo, Japan)

HIROFUMI OHTA is a confectionery chef and second generation owner of Yamatoya, a Japanese pastry shop. Chef Ohta is a member of the Skills Management Group of Japan Wagashi Association. (Tokyo, Japan)

SAM OHTA is the publisher and president of OHTA PUBLICATIONS in Tokyo, Japan. After graduating from The Culinary Institute of America in 1981, Sam became the publisher of *Weekly Hotel & Restaurant*, a trade magazine published since 1966. Mr. Ohta also consults for hotels and restaurants. He is an advisory board member of the Kiwi Hotel Collection and a recipient of the American Academy of Hospitality Sciences Star Diamond Award. (Tokyo, Japan)

IZUMI OKABE is the founder and owner of Yellow Data, a design house in Tokyo. Ms. Okabe is a multi talented designer and art consultant from tableware to environment design for hotel and restaurants. In all of her works, modern and traditional, you can see an element of Japanese art and culture. Ms. Okabe is a total producer – from concept, to interior and graphic design. She has produced an award-winning Ryokan (Japanese style hotels) and a number of Michelin starred Japanese restaurants. Many are amazed by her artistic design and her ability to share the hidden culture of food and art of Japan. (Tokyo, Japan)

ROBERT OKURA is the Vice President of Culinary Development and Corporate Executive Chef for The Cheesecake Factory, Inc., where he is responsible for the development of all new menu items for both The Cheesecake Factory and Grand Lux Café restaurants. Through his culinary leadership and creative innovation, Chef Okura has helped to make The Cheesecake Factory the Zagat Guide's top ranking "Most Popular" restaurant in cities across the U.S. Chef Okura is certified by several educational organizations including The Culinary Institute of America as a "Certified Menu R & D Professional." Chef Okura has received many awards during this culinary career, including: The Research Chefs Association's "Lifetime Achievement Award" in 2008; the "Jefferson Evan's Achievement Award" from the BCA in 2004; the MenuMasters Chef Innovator Award in 2003; and in 2002 he was named one of the "Top 50 R & D Culinarians" by *Nation's Restaurant News*. (Calabasas Hills, CA)

IVAN ORKIN is the chef/owner of Ivan Ramen, and a 1993 graduate of The Culinary Institute of America. Chef Orkin trained in the kitchens of Bobby Flay's Mesa Grill and Andre Soltner's Restaurant Lutece. In 2003 Ivan returned to Japan to pursue his dream of marrying his two great loves: Japan and cooking. His dream was realized when he opened his eponymous ramen shop, Ivan Ramen, in Tokyo in 2007. After opening to rave reviews and subsequently being voted one of the best new ramen shops of 2007, Ivan Ramen has continued to be rated one of the top ramen shops in Tokyo. (Tokyo, Japan)

JIM PORIS is a senior editor of *Food Arts* magazine. In this role for 15 years (after 20 as a sportswriter), he has had a bird's-eye view of the worldwide boom times for the restaurant and hospitality industries. At *Food Arts* he creates, writes, and edits features on kitchen design and equipment, American and international cuisine, cookbooks, recipes, culinary technique, wine, and well-known chefs. He serves as the editor for many of *Food Arts*' stable of renowned writers, including Michael Ruhlman, Anthony Bourdain, Gael Greene, Patricia Quintana, Paula Wolfert, Greg Atkinson, Eileen Yin-Fei Lo, Jeffrey Alford and Naomi Daguid, Rose Levy Beranbaum, Betty Fussell, and Phyllis Richman. He came to *Food Arts* with an insider's knowledge of the professional kitchen, having served as one of the opening cooks at the three-star restaurant Picholine in New York City after his graduation from the French Culinary Institute in New York City. (New York, NY)

CHANDRA RAM serves as the editor of *Plate*, an award-winning professional culinary magazine that delivers innovative menu ideas and recipes to chefs and menu developers. Chandra has spent more than 15 years in the foodservice industry, working as consulting chef to foodservice manufacturers, commodity boards and operators; a food industry marketing and public relations consultant; caterer; and working positions in the front and back of the house in restaurants located in the U.S. and England. She holds a bachelor's degree in journalism from Loyola University Chicago, an associate's degree in culinary arts from The Culinary Institute of America, and she has passed the certificate level of the Court of Master Sommeliers exam. Chandra is the co-author of *The Eiffel Tower Restaurant Cookbook*, which was published by Chronicle Books in 2008. (Chicago, IL)

JEFF RAMSEY is the chef of the Tapas Molecular Bar, a Michelin-star restaurant since 2009 in the Mandarin Oriental Tokyo. A Japanese-born American influenced by his Japanese mother, Chef Ramsey became interested in sushi and trained in Japan. An award-winning sushi chef, Ramsey won the prestigious Sushi of the Year Award in 2006 and was the runner up in 2007. He continues to create original sushi infused with modern aesthetics and techniques and will compete in a world championship again in Lyon, France in January, 2011. To further a culinary career based on technical skills, he worked for José Andrés at Minibar, in Washington D.C., in 2004. In 2005 he went back to Japan to open Tapas Molecular Bar where the seasonal menu is influenced by *kappo-ryori*, a less formal version of *kaiseki* cuisine, emphasizing high-quality ingredients married with fun, and is a favorite among Japanese celebrities. (Tokyo, Japan)

RUTH REICHL was the editor in chief of *Gourmet* from 1999–2009. She came to the magazine from *The New York Times*, where she had been the restaurant critic since 1993. In the seventies she served as restaurant critic for *New West* and *California* magazine, and in 1984, she became restaurant critic of the *Los Angeles Times*, where she was also named food editor. She has written four memoirs: *Tender at the Bone*, *Comfort Me with Apples*, *Garlic and Sapphires*, and *For You Mom, Finally*. She was the host of

"Gourmet's Adventures with Ruth" on Public Television and is executive producer of "Garlic and Sapphires", a Fox 2000 film. Ms. Reichl has been honored with six James Beard Awards. She is currently working on a novel, a cookbook, and a memoir of her days at *Gourmet*. (New York, NY)

TIM RYAN, C.M.C., ED.D., M.B.A. is the president of The Culinary Institute of America. Dr. Ryan holds the distinction of being the youngest national president of the American Culinary Federation (ACF) and, at that time, the youngest chef ever to achieve Certified Master Chef status from that organization. Dr. Ryan was named the ACF's Chef of the Year in 1998, and is one of only five Americans to receive the Presidential Medal from the World Association of Cooks Societies. He also captained the U.S. Culinary Olympic Team to a world championship. Dr. Ryan has been instrumental in generating the sustained growth, innovation, and quality improvements that have shaped the CIA. Over his tenure as president, and previously as executive vice president, he launched the world's first bachelor's degree programs in Culinary Arts Management and Baking and Pastry Arts Management, developed a highly successful publishing program, launched CIA television series (PBS), and more. A 1977 graduate of the CIA, Chef Ryan is the first alumnus and first faculty member to rise through the ranks to President. (Hyde Park, NY)

AKIHIKO SAKA is the owner and confectionery chef of Sakaaki, a Japanese pastry shop in Tokyo. Sakaaki is known for its "Dorayaki", a special Japanese baked confectionary. Chef Saka was the winner of California Raisin Board contest for Japanese Confectionery division in 1994. He is a member of Skills Management Group of Japan Wagashi Association. (Tokyo, Japan)

TAKASHI SAKAMOTO is the head chef of Ningyocho Imahan at the Ueno Hirokoji location. He has been with Ningyocho Imahan since 1994 and has been in charge of menu planning. Prior to Imahan, Chef Sakamoto worked at various Japanese cuisine restaurants. Imahan, established in 1895 as a Gyunabe (Sukiyaki) restaurant, specializes in Imahan Kuroge Wagyu. Currently, Ningyocho Imahan serves sukiyaki, shabu shabu, and Japanese cuisine, maintaining 11 restaurants, 11 meat shops, and 3 delicatessens, as well as a delivery service in Tokyo and its environs. (Tokyo)

HARRIS SALAT is a writer whose stories about Japanese cuisine have appeared in *The New York Times*, *Saveur*, *Gourmet*, *Salon*, and other publications. After stints as a dairy farmer, bread baker and cook, Harris turned to journalism in 1991. He reported for Associated Press radio, produced TV news at CBS News and CNBC, and worked in internet media before turning to food writing. Over the past decade, Harris has become increasingly fascinated by Japanese cuisine. He has traveled numerous times to Japan to write about the food culture, and has trained in Japanese restaurant kitchens in Kyôto, Tokyo, and New York. Harris is the co-author of three Japanese cookbooks, *Takashi's Noodles*, *Japanese Hot Pots*, and *The Japanese Grill*, which will be published May 2011.

Harris also edits the food blog, *The Japanese Food Report*, www.japanesefoodreport.com. (Brooklyn, NY)

SHOICHI SAMOTO oversees the udon factory for Hanamaru Udon, a well-known chain of 269 udon shops with locations throughout Japan. Chef Samoto specializes in Sanuki style udon, which is made fresh daily in a central kitchen to serve the various outlets throughout Japan. (Tokyo, Japan)

SUVIR SARAN is chef, consultant, and author of two widely acclaimed cookbooks, *American Masala: 125 New Classics From My Home Kitchen* and *Indian Home Cooking*. He is currently working on two new books on Indian cuisine. Chef Saran established new standards for Indian food in America when he teamed up with tandoor master Hemant Mathur to create the authentic flavors of Indian home cooking at Dévi restaurant in New York City, the only Indian restaurant in the U.S. to have ever earned a *Michelin* star. Most recently, he introduced his American Masala Collection of porcelain kitchenware and dinnerware by Wade Ceramics Ltd. He serves as chairman of Asian culinary studies for The Culinary Institute of America's World Cuisines Council. Chef Saran teaches all over the U.S. and beyond, but when he is not traveling he works on his 68-acre farm in upstate New York. (New York, NY)

YOJI SATAKE is the managing director and chef of Minokichi's Main Restaurant "Takeshigero", a Kaiseki restaurant in Kyōto that has been in operation since 1716. Minokichi has 20 direct operating restaurants as well as 40 other affiliated operations. In 2008 Chef Satake was in charge of operating their first restaurant in Beijing, China. He is a member of the Japan Culinary Academy and has participated in fellowship events in the U.S. and France. He also creates menus for ANA in-flight meals. (Kyōto, Japan)

HIROKO SHIMBO is an authority on Japanese cuisine with world-wide recognition. She is a chef-consultant for the restaurant industry and food companies, a trained sushi chef, media performer, and chef-instructor. Hiroko began her business, Hiroko's Kitchen, in her native Japan in 1989. Since 1999 her base of operation has been in New York City. Hiroko also writes cookbooks and food articles for general circulation and professional magazines including *Saveur*, *National Culinary Review*, *Art of Eating*, and others. Hiroko's award-winning, best selling first cookbook, *The Japanese Kitchen*, published by Harvard Common Press in 2000, has become a bible for both professional chefs and home cooks. Hiroko's second book, *The Sushi Experience* was published by Alfred A. Knopf in October 2006 and became a James Beard Foundation Award nominee for 2006. This lavishly illustrated book is the most comprehensive treatment of sushi ever published in English. The book continues to attract professional chefs and home cooks. Hiroko is a member of the Women's Chefs and Restaurateurs and a Sushi Adviser for the Blue Ocean Institute. Hiroko is currently working with an Emmy Award winning producer to develop her own cooking series for PBS, cable TV, and the Internet. (New York, NY)

HIDEKI SHIMOGUCHI is the chef/owner of Byodoin Omotesando Chikurin, a Kaiseki restaurant in the heart of Uji, where tea is grown in Kyōto. The restaurant specialty is fresh seafood and tea cuisine. Chef Shimoguchi is a member of Japan Culinary Academy. He has also worked with the Japan Foundation to produce culinary events globally. (Kyōto, Japan)

HENRY SIDEL is the Founder and President of Joto Sake LLC, one of the leading sake importing companies in the United States. Henry's passion for Japan dates back to 1986, when he started studying Japanese in college. During this time, he lived in Japan and worked for Kinokuniya Bookstore in New York. He also had his first jobs in the restaurant business. In 1993, he joined Ciao Bella Gelato as Sales and Marketing Manager in New York. He then started and managed Ciao Bella's West Coast operations in San Francisco. Since then, he has worked as General Manager of the Brooklyn Brewery, and Director of International Marketing for Belvedere and Chopin Vodkas. He started Joto Sake in 2005, after years of studying sake and writing the Joto business plan. Joto Sake now imports from eight artisanal sake breweries, all from different regions of Japan. Combined, they represent over 1500 years and more than 55 generations of family, sake-making history. Henry and his team work constantly, proudly, and happily to represent them and increase knowledge and appreciation for Japanese sake. (New York, NY)

HIRO SONE is the chef/co-owner of Terra restaurant in St. Helena, California, and Ame in San Francisco. Hiro has come a long way from his beginnings on a premium rice farm in Miyagi, Japan. The cuisine of the three-time nominee and 2003 winner of the James Beard Foundation's Best Chef of California subtly pays homage to his Japanese heritage. But years of disciplined training, cooking experience, and global travel have had equal influence over refined and eclectic cooking style. Hiro and his wife Lissa opened Terra in 1988 to overwhelming acclaim and it remains one of the Napa Valley's top restaurants. Their newest restaurant, Ame, brings the signature taste of their wine country restaurant to appreciative San Francisco diners. Hiro received a James Beard award for "Best California Chef" in 2003, and in 2008 Terra received the "Best Serve Award" from the James Beard Foundation. Terra has received a Michelin star every year since 2007, and Ame has received a Michelin star every year since 2008. Hiro is the co-author of *Terra: Cooking from the Heart of the Napa Valley*, a cookbook that was nominated for a James Beard "Best American Cookbook" award in 2001. (St. Helena, CA)

SHINICHIRO TAKAGI is the chef and second generation owner of ZENIYA, a restaurant located in Kanazawa known for serving regional cuisine. He is the chairman of Kanazawa Mebae Group, promoting Kanagawa regional cuisine. Having studied in New York in high school, he speaks fluent English and has been invited to coordinate a dinner party for Consulate General of Japan in New York. He has also been invited as a guest chef in Korea, Germany, and for various events in Japan. (Kanazawa, Japan)

TAKUJI TAKAHASHI is the managing director and third generation chef of KINOBU, known for its Rakuchu bento at lunch and Kaiseki-ryori in the evening. Chef Takahashi likes to blend French and global modernism with seasonal, traditional Japanese cuisine. His modern style of Japanese cuisine is popular among many and he is considered a rising star chef of Japan. Takahashi is also a senior sommelier and sake expert and is known for his food and wine pairing skills. (Kyōto, Japan)

YOSHIHIRO TAKAHASHI is the fifteenth generation chef of Hyotei, with a history of over 400 years. Hyotei started as a chaya (tea house) and a gate keeper of Nanzenji temple. In 1837, it opened its doors as Kaiseki restaurant with tea room, pond and a garden. It is now the leading traditional Kaiseki restaurant in Kyōto, having received three Michelin stars. The cuisine of Hyotei today keeps the traditional Kaiseki cuisine as the base, but uses a wide variation of ingredients to create a new style of cuisine. Chef Takahashi is in his mid-30s but is considered a master of Japanese Kaiseki, and the restaurant is famous for its delicately flavored Japanese Morning Porridge. Chef Takahashi is a member of the Japan Culinary Academy. Outside the restaurant, he collaborates with foreign chefs to promote Japanese cuisine and visits schools to educate children on food. (Kyōto, Japan)

RONA TISON is senior vice president of corporate relations of ITO EN (North America) INC., the world's leading supplier of green tea leaves and pioneers of Japan's number one selling green tea beverage, Oi Ocha. Committed to establishing a culture and interest in authentic green tea in the United States, Tison spearheaded the launch of ITO EN's first flagship store in New York City, earning it "Top Tea Store" and "Best Overall" in the *Zagat NYC Gourmet Shopping & Entertainment Guide*. Being half-Japanese and well versed in Japanese traditions, Tison has extensive experience in food & beverage, hospitality, and retail. She has received Green Tea Certification from Japan-based ITO EN, LTD., and spoken at the Smithsonian Lecture Series, Shizuoka Tea Festival, World Tea Expo 2002-2009, and presented at the James Beard Foundation. Tison graduated from University of California at Berkeley. (Sonoma, CA)

KUNIO TOKUOKA is the chef and third generation owner of Kyōto Kitcho, a three Michelin star Kaiseki. Chef Tokuoka's classic Japanese cuisine is based exclusively on local and seasonal ingredients, and his creations have been compared to works of art. Chef Tokuoka is known for mixing modernism in Japanese Kaiseki. While respecting Japanese tradition, he blends current culinary approaches and expresses the diversity of

Japanese Cuisine. Internationally he participated in Salon de Gusto in 2004 and 2006, Madrid Fusion in 2005, and in 2008 he was invited to The James Beard Foundation Masterpiece Dining event. Chef Tokuoka is the author of *Kitcho: Japan's Ultimate Dining Experience*, a book that will be released November 1, 2010. (Kyōto, Japan)

YOSHI TOME is the CEO of Sushi Ran in Sausalito, California. Sushi Ran is ranked among the top five restaurants in the Bay Area (across all categories of cuisine) according to the *Zagat Survey*. Well-known in the Bay Area for its inventive interpretations of traditional Japanese and Pacific Rim cuisine, Sushi Ran received a *Michelin* star in November 2006, making it one of only 28 Bay Area restaurants to receive a star. A native of Okinawa, Japan, Mr. Tome has been a U.S. resident since 1981, when he came to this country for a year-long teacher exchange program. After living in the San Joaquin Valley of California for a year, he moved to Sausalito, where he worked for three years at Sushi Ran before becoming the restaurant's sole proprietor. (Sausalito, CA)

SHIGERU TOYAMA is a sushi chef at KYUBEY, a Tokyo-based restaurant that specializes in sushi and sashimi. Chef Toyama lived in Los Angeles in the 1970s where he trained sushi chefs and spread the love of sushi. Upon his return to Japan, he has worked for KYUBEY and has been with KYUBEY for more than 35 years. (Tokyo, Japan)

YOSHIKI TSUJI is the president of the Tsuji Culinary Institute, and author of *The Theory of Evolution of Epicurism, An Introduction to the Food Industry, and Technology of Gastronomy*. He co-authored *Japanese Cooking: A Simple Art*. He enthusiastically researches contemporary trends in European and American culinary culture to educate professional chefs, and is dedicated to promoting Japanese food culture overseas. (Osaka and Tokyo, Japan)

SCOTT WHITMAN is the executive chef of Sushi Ran in Sausalito, CA. A graduate of the California Culinary Academy, Chef Whitman's star was rising from day one. He has trained with some of the best in the business, voraciously consuming cultural experiences and culinary techniques in restaurants around the world, all of which eventually led him to Sushi Ran and a *Michelin* star. Chef Whitman's résumé reads like an exotic travel magazine: executive chef at a 5-star beach resort on the island of Bonaire, in the Dutch Caribbean; the launch of a waterfront restaurant in Hawaii, which netted him big press in *Island Home* magazine and a guest chef appearance on *Hari's Kitchen*; and cooking for Queen Beatrix of the Netherlands and the Dutch Royal Family. Add to this his stints in Thailand, Hong Kong, and Singapore, as well as posts at many of the top restaurants in the San Francisco Bay Area, and you have the master of Sushi Ran's kitchen, with its innovative cuisine that continues to surprise and delight customers. (Sausalito, CA)

TAMOTSU YABIKU is the executive chef of LOISIR HOTEL & SPA TOWER NAHA in Okinawa. He has worked for LOISIR HOTEL & SPA TOWER NAHA for 18 years. (Okinawa, Japan)

TAKASHI YAGIHASHI is the James Beard award-winning chef-owner of Takashi in Chicago. The restaurant features contemporary French-American fare with Japanese influences, a mixture of Chef Takashi's previous ventures working in large, world class establishments, most notably Okada at Wynn Las Vegas and Tribute in Detroit, Michigan. Takashi's contemporary cuisine features ingredients of the highest quality from throughout the world, including Maine, Japan, and Australia. Chef Yagihashi uses sustainable seafood and local seasonal products whenever possible. Chef Yagihashi's first cookbook *Takashi's Noodles*, which he co-authored with Harris Salat, was published in April 2009. (Chicago, IL)

NAOYUKI YANAGIHARA is a chef and the Vice President of the Yanagihara School of Traditional Japanese Cuisine. In addition to teaching classes at the cooking school, Chef Yanagihara has consulted on food culture for a television series, co-hosted a food culture documentary featured on NHK International, and he is a monthly contributor to the *Fujin-gahou* magazine. (Tokyo, Japan)

KATSUNORI YASHIMA is the chef/owner of YAKITORI NO Hachi-bei, a yakitori restaurant with locations in Tokyo and Fukuoka. His first and second yakitori shops were the ordinary Fukuoka style casual yakitori, but his third restaurant opened as a high-end yakitori shop. Although a new concept at the time, it proved very successful. In 2008 he opened his first shop in Tokyo. Chef Yashima is always studying new ways to serve yakitori and is one of the pioneers to pair Yakitori with wine. (Tokyo and Fukuoka, Japan)

MASAYASU YONEMURA is the executive chef of RESTAURANT YONEMURA, a one Michelin star restaurant in Kyōto known for Japanese cuisine influenced by Western cuisine. In 2009, Chef Yonemura was a guest chef at "World Gourmet Summit" in Singapore, and he was invited to "Gourmet Abu Dhabi" by UAE this year. (Kyōto and Tokyo, Japan)

TAIZO YOSHIKAWA is the personal chef for the United Nations Ambassador from Japan. Chef Yoshikawa is employed by the Imperial Hotel in Tokyo, a world class hotel and typically one of the top three in the country. Chef Yoshikawa worked in the hotel's Japanese and Western-style restaurants, and was in charge of their Western-style room before his appointment as the personal chef for the Japanese Ambassador. Chef Yoshikawa is a graduate of the Hattori Culinary Academy, is one of the top cooking schools in Japan. The owner, Yukio Hattori, is the most recognized cooking expert in Japan who is best known for creating the wildly popular Iron Chef competition. Chef

Yoshikawa was the grand prize winner of the California Raisin Marketing Board Iron Chef Competition at the Hattori Culinary Academy in 2006. (New York, NY)

TAKAHIKO YOSHIMOTO is the president of MYU Planning & Operators, Inc., one of the largest restaurant consulting firms in Japan. MYU Planning is a Subsidiary of Suntory Holdings Limited built in 1991 under the direction of Mr. Yoshimoto. The company operates 22 restaurants in Japan and from this experience consults for restaurants all over Japan and overseas. (Tokyo, Japan)

BILL YOSSES is an executive pastry chef. Bill is a pastry chef whose career path began in France and included many of the finest artisanal pastry shops including, Fauchon and La Maison du Chocolat. His career in New York was primarily as Executive Pastry Chef of Bouley Restaurant and later as Executive Pastry Chef of Citarella. Bill is the co-author of two books: *Desserts for Dummies* with Bryan Miller, which was nominated for a James Beard Award; and *The Perfect Finish* with Melissa Clark. (Washington, DC)