

■ Profile of three specialists

The menus are crafted by three professional chefs who are highly skilled in all aspects of culinary preparation using local ingredients of Ise-Shima.

Hiroe Higuchi



Upon graduating from Osaka Abeno Tsuji College of French Cuisine, she joined Shima Kanko Hotel. At the age of only 23, she was promoted to a chef of Alcazar, a French restaurant in the Hotel Shima Spain Mura. She worked under Tadayuki Takahashi, the then head chef, and Hideo Miyazaki, the former executive chef, and learned culinary principles from them while also developing her career as a culinary artist.

In 2008, she moved to La Mer, a French restaurant in a new hotel, the Bay Suites, upon its opening. In 2014, she became the first and only female executive chef in Miyako Hotels & Resorts, taking charge of both Shima Kanko Hotel the Classic and the Bay Suites. Creatively combining traditional flavors with contemporary culinary ideas, she has continued to add new dimensions to seafood-based French cuisine using local ingredients such as Ise lobster and abalone.

Masaharu Kayagasako



He built his career as a chef in Hamasaku, a Japanese restaurant within Miyako Hotel (now the Westin Miyako Kyoto). In 1985, he joined Miyako Hotel Osaka (now the Sheraton Miyako Hotel Osaka) and took charge of a Japanese restaurant, Miyako. In 2004, he was awarded a certificate of mastery by the Japanese Federation of Cooks and Chefs. In 2006, he was appointed as head chef of Uemachi, a Japanese restaurant in Sheraton Miyako Hotel Osaka, and in 2010, became a grand master of the Yamakage-style of kitchen knife-wielding. He was commended by the Minister of Health, Labour and Welfare in 2010 and named a Naniwa-no-Meiko, an award given to preeminent technicians, by Osaka Prefectural Government in 2012. In June 2014, Uemachi became the first Japanese restaurant in Osaka to receive certification for a “Muslim-friendly” menu by the Kyoto Halal Council with its Japanese-style box halal dish. He became the head chef of Sheraton Miyako Hotel Osaka in 2015, and has concurrently worked as an executive chef of Shima Kanko Hotel in charge of Japanese dishes since November 2015.

Tetsuro Akasaki



He worked in the confectionery divisions of Hotel Nikko Osaka, Hotel Granvia Kyoto and Nagoya Marriott Associa Hotel. He is the winner of: the gold prize in the sugar showpiece category in the Utsumi Cup competition in 2006; the Chairman of the Federation Award and the Grand Prize in Japan Cake Show 2007 organized by the Federation of Japan Confectionery Associations and the Tokyo Confectionery Associations in 2007; the first prize in Luxardo Gran Premio, Japan, organized by Luxardo S.p.A, an Italian liqueur manufacturer and Dover Ltd., a Japanese importer of Luxardo products, in 2009; and the second prize in the world in an international pastry competition, Coupe du Monde de la Pâtisserie, held in Lyon, France in January 2013. He joined Osaka Marriott Miyako Hotel as the head pastry chef in October 2013, and has concurrently served as a manager of the Pastry Department in the Food & Beverage department of Shima Kanko Hotel since November 2015.

Since 2015, he has also served as a director of Utsumikai, as a board member of Nouvelle Pâtisserie du Japon, and as a technical instructor of the Federation of Japan Confectionery Associations.
