



G7 Hiroshima Summit

Chef and Beverage Supervisor Introductions

◆ Chef Introductions



MURATA Yoshihiro

Representative Director, Kikunoi Co., Ltd.
Chairman, Japanese Culinary Academy
Chairman, All Japan Food Association
Vice Chairman, Japan Food Business Federation
President, Japan Geographical Indication Council
Japan Heritage Ambassador
Goodwill ambassador for promoting Japanese cuisine
Vice Chairman, The Washoku Association of Japan

Background

Born as the eldest son of the owner of the Kikunoi restaurant in Kyoto.
While a student at Ritsumeikan University, he went to France to study French cuisine.
After graduating from college, he trained at the Kamome restaurant in Nagoya.

1976	Opened Kikunoi Kiyamachi
2004	Opened Akasaka Kikunoi
2005	Began serving “Hana-Goyomi” in-flight meals for Singapore Airlines
2017	Opened Salon de Muge

Awards

2012	Received Outstanding Craftsmanship Award (Contemporary Master Craftsman) and Kyoto Industrial Merit Award
2013	Received Kyoto Prefecture Cultural Award for Distinguished Service
2014	Received Regional Cultural Merit Award (Arts and Culture)
2017	Received Commissioner for Cultural Affairs Award
2018	Received 5th Niigata International Award for Food, Sato Fujisaburo Special Prize Selected as Kyoto City Person of Cultural Merit Received the Medal of Honor with Yellow Ribbon in Spring 2018 Selected as a Person of Cultural Merit





SHIMOI Kazuhiko

Seibu Prince Hotels Worldwide, Inc.

Corporate Executive Chef

Background

- 1978 Began work in restaurants
- 1985 Joined Prince Hotels, Inc.
Assigned to Sunshine City Prince Hotel, Banquet Department
- 1988 Sent to the Embassy of Japan in Australia to serve as the embassy's official residence chef
- 1991 Chef de Partie, Le Trianon, Sunshine City Prince Hotel
- 2005 Chef de Cuisine, French restaurant Le Trianon, Grand Prince Hotel Takanawa
- 2006 Deputy General Manager, Banquet Culinary Department, Grand Prince Hotel Shin Takanawa
- 2012 Western Cuisine Chef, Banquet Cuisine, Grand Prince Hotel Takanawa
- 2016 Executive Chef for the Shonan, Hakone, and Izu Area
- 2019 Corporate Executive Chef

Awards

- 2013 Received Governor of Tokyo Award
- 2019 Member of the Académie Culinaire de France, Filiale du Japon
Received Minister of Health, Labour and Welfare Merit Award for Nutrition
- 2022 Head of Minato Branch, All Japan Chefs Association

Other memberships:

Escoffier Association, Prosper Montagné, Toques Blanches, Les Amis de Curnonsky





SAKAMOTO Mamoru

Director and Culinary Advisor, IWASO Miyajima Japan Inn, Itsuki Kanko K.K.

Background

- 1985 Learned Kansai cuisine at long-established restaurants in Osaka and Kyoto
- 1995 Appointed Head Chef at Hisago Honten in Hirakawacho, Tokyo
- 2003 Appointed Executive Chef at the opening of Niki Club Hiroo
- 2006 Appointed Executive Chef at the opening of Japanese restaurant Uemura at the Pan Pacific Hotel Yokohama
- 2007 Established Management Associates Corporation
- 2007 Appointed as an advisor at IWASO, a long-established ryokan (hotel) in Hiroshima, Japan
Served as culinary supervisor at the luncheon of His Imperial Highness the Crown Prince (at that time)
- 2008 Served as culinary supervisor for the dinner hosted by the Speaker of the House of Representatives at the 7th G8 House of Representatives Speakers' Meeting
- 2016 Served as culinary supervisor at IWASO for a dinner party for the Speaker of the Saeima of the Republic of Latvia
Served as culinary supervisor for the Singapore Presidential Luncheon at IWASO
Served as culinary supervisor at the Hiroshima Kanpukai Centennial Event
Earned one star for IWASO in Michelin Guide Hiroshima
Served as culinary supervisor for the G7 Hiroshima Foreign Ministers' Meeting Working Dinner

Awards

- 2012 Received Minister of Education, Culture, Sports, Science and Technology Award at the National Skills Competition
Certified Instructor, Federation of Japanese Licensed Cooks



◆ Beverage Supervisor Introduction



TAKAKI Shinya

Chairman, Japan Sommelier Association
Chairman and Representative Director, Sentir Co.

Background

- 1996 Launched Sentir Co. (Shinya Tasaki's office)
Opened Shinya Tasaki Wine Salon in Ginza, Tokyo
- 2000 Provided services and beverage supervision at the Okinawa Summit Meeting
- 2010 Appointed President of the Association de la Sommellerie Internationale
- 2016 Appointed Chairman of the Japan Sommelier Association
- 2019 Beverage Supervisor at the 2019 G20 Osaka Summit
- 2020 Appointed Vice Governor of Wine Prefecture
Opened the wine shop & restaurant Cave de Wine Prefecture, Yamanashi
- 2022 Appointed chairman of the Atami International Association
Appointed AWA SAKE Ambassador

Awards

- 1983 Winner of the 3rd National Sommelier Supreme Technique Award Competition
- 1989 Participated in the 6th Concours du Meilleur Sommelier du Monde
- 1990 2nd Place in the 3rd International Sommelier Competition
- 1995 Winner of the 8th Concours du Meilleur Sommelier du Monde
- 1996 Awarded the 1995 Tokyo Cultural Medal of Honor
- 1999 Awarded the French Chevalier de l'Ordre du Mérite agricole for 1999
Awarded medal from the City of Bordeaux, France
- 2006 Received the 2006 Governor's Award for Excellence in Craftsmanship in Tokyo (Tokyo Meister)
- 2008 Received the 2008 Outstanding Craftsmanship Award (Contemporary Master Craftsman)
- 2011 Received Medal of Honor, Medal with Yellow Ribbon in Spring 2011
- 2017 Fukushima Sake Meister

