



SHINICHI TANAKA

Head Chef

Cooking is more than mastering a craft.

When we prepare our Japanese delicacies, naturally, we combine every single ingredient to create a harmonious whole that will stimulate your taste buds. But how our food is presented is just as important to us.

When the different textures and colours interfuse, like when the intense orange salmon meets the strong green of Wasabi, you can't help but think of a culinary painting.

Our head chef, Shinichi Tanaka, is living proof that cooking and art don't need to be mutually exclusive.

His elegant creations are akin to complex paintings in which colours, shapes and textures blend together flawlessly. This is hardly a coincidence.

When he's not managing kitchens around the world - his postings have included Kyoto, Düsseldorf, Kiel, Cologne and Munich - he creates thrilling art with another set of tools - paint and brush.

