



Darja Kawasumiová

Country/Region: Czech(Prague)

Age: 61

Current Position: Owner Chef of Miyabi

○ A Czech citizen raising awareness of authentic Japanese cuisine culture in the Czech Republic

- In co-sponsorship with the Embassy of Japan, presents seminars to promote authentic Japanese cuisine culture and techniques, in addition to diverse other events relating to Japanese cuisine and Tea Ceremony, in the Czech language for Czech people
- Proprietor and chef of Miyabi, a Japanese restaurant in the Czech Republic
- Through popularization of Japanese cuisine, has contributed greatly to building friendly relations between Japan and the Czech Republic

While being a student at ICU, she was introduced to the Tea Ceremony and then for ten years, she learned Ochaji and Kaiseki art. In 1992, she returned to Czech, and since then has organized more than hundred private ochajis and public Tea Ceremony demonstrations.

In 1995, she opened Miyabi restaurant which offered the first public space featuring authentic Japanese architecture in Czech. Over the years, the restaurant hosted cultural events like art shows, lectures, workshops, concerts and even performances, more than twenty per year. In every Ochaji and gastronomy event she presented the idea that “hospitality is art”. She emphasized the spirit and attitude of “Kansha” by working with ingredients, and introduced materials which were not well known in Czech like Konnyaku food, Burdock(Gobou), Edible brown algae(Hijiki) and others. As the present Vice President of the Czech-Japanese Association she uses Miyabi as a platform for activities of cultural exchange. Her work has been recognized as a great contribution to the rise of the Czech gastronomy in the past 20 years, and Miyabi was included among the most influential gastro businesses in a prestige book “Prazska kucharka”.

Her vision has been and is now to bring the best from Japan while working mainly with the Czech people. Miyabi brought up the first generation of chefs specializing in Japanese cuisine. She arranges apprentice positions for her chefs in Washoku restaurants in Japan and in the USA. She frequently invites professionals to visit Czech, to give public lectures and to teach.