



<Tetsuya Wakuda>

Country/Region : Australia, Singapore
Age : 61 years old
Current position : Owner Chef of Tetsuya's and
Waku Ghin
Japanese Cuisine Goodwill
Ambassador

○ Leading the promotion of Japanese cuisine and Japanese food products in Australia and Singapore

- Tetsuya's (Australia) and Waku Ghin (Singapore), where Wakuda is the owner-chef, are high quality restaurants receiving two-stars in the Michelin Guide and listed in the World's 50 Best Restaurants, and greatly contributing to the improvement in the reputation of Japanese cuisine in the two countries.
- Actively leads the culinary world as one of the "World's three greatest chefs" selected by the French magazine *Courrier international*, and as one of the "100 Most Influential People" selected by the *Time Magazine* in the US.

Wakuda was born in 1959 in the city of Hamamatsu, Shizuoka Prefecture and moved to Australia at the age of 22. He started out as a part-time dish washer and built up his career at the famous French restaurants Kinsela's and Ultimo's, and finally opened Japanese-French restaurant Tetsuya's in 1989 in Sydney.

Tetsuya's was ranked in the top 10 in the World's 50 Best Restaurants listed by the British *Restaurant* magazine and contributed greatly to improving the status of Japanese cuisine in Australia. Tetsuya's has repeatedly been selected in the list.

In 2010, Wakuda opened Waku Ghin in the resort hotel Marina Bay Sands in Singapore, which was rated two stars in the Michelin Guide as a contemporary Japanese restaurant providing unique fusion of traditional French and Japanese cuisine. In Waku Ghin, he serves seafood and *wasabi* from his home region Shizuoka prefecture, and takes initiative in promoting food ingredients produced in Japan.

Wakuda's style of unique fusion of Western and Japanese cuisine is widely recognized by connoisseurs around the world, and he was selected as one of the "World's three greatest chefs" by the French information magazine *Courrier international*, and as one of the "100 Most Influential People" by the *Time Magazine* in the US. In 2005, he was the first Japanese to be awarded the Medal of the Order of Australia (OAM). In 2019, he was appointed as Japanese Cuisine Goodwill Ambassador and he is a Japanese chef that leads the international culinary world.