



<Hideki Kishimoto>

Country/Region : Russia

Age : 54 years old

Current position : Brand Chef for Ichibanboshi
Japanese Cuisine Goodwill
Ambassador

○ Improving Recognition of Japanese cuisine in Russia

- One of the leading Japanese chefs in Russia, working for a Japanese restaurant, Ichibanboshi, in Moscow for over 16 years.
- Holding demonstrations and tasting events of sushi and other Japanese dishes at the Russian Embassy and in other local cities. Proactively creating opportunities to promote Japanese cuisine and food culture through media, cooking lessons, and direct sales.
- Appointed as Japanese Cuisine Goodwill Ambassador in 2019 and contributed to the promotion and the development of Japanese cuisine in Russia.

Kishimoto moved to Moscow, Russia in 2004. He took part in the startup of the Japanese restaurant Ichibanboshi, and became engaged in the business as the main staff for menu development, etc. Currently with three restaurants in Moscow, he represents the Japanese chefs in Russia.

With the concept of providing authentic Japanese food for Russians to enjoy, even in a place where it is difficult to obtain Japanese ingredients like Russia, Kishimoto provides not only traditional dishes such as sushi, tempura, noodles, and grilled fish, using ingredients imported from Japan, but also Japanese sake, green tea and freshly made *wagashi* confections which are only available at Ichibanboshi.

Kishimoto also provides opportunities to get to know Japanese cuisine and culture for both non-professionals and professionals. He hosts rolled sushi lessons for locals contributing to the increase in the recognition of rolled sushi in Russia. For Russian chefs, he offers master classes of fish dishes and other Japanese dishes using Japanese ingredients such as miso to develop human resources that can properly spread Japanese cuisine and food culture.

Kishimoto set up *yatai* food stalls at events not only in Moscow, but also other cities across Russia, and gave people chances to experience Japanese food such as *takoyaki* (octopus balls), *okonomiyaki* (savory pancakes), and *ichigo daifuku* (red bean paste and strawberry wrapped in mochi rice cakes). In reception parties for the Japanese Embassy and corporates, he provided demonstrations of Japanese food, such as sushi. At his restaurant, he has set out many ideas to show Russians how to eat sushi properly and contributed to spreading Japanese cuisine and food culture.

In 2019, Kishimoto was appointed as Japanese Cuisine Goodwill Ambassador and was featured in many local media. He is the key figure in promoting Japanese cuisine in Moscow.