



< Shigeo Kimura >

Country/Region : Toronto/Canada
Age : 72 years old
Current Position : Ginko Restaurant owner chef
Japanese Cuisine Goodwill Ambassador

○ Contribution to the foundation and maintenance of the Japanese cuisine community in Toronto, Canada

- Moved to the City of Toronto in 1973 following graduation from Takushoku University in 1971. 40-plus years of experience in Japanese restaurant business operations as a trailblazing authentic Japanese chef in Canada
- Extended years of dedication to popularize Japanese cuisine and food culture as President of the Japanese Restaurant Association of Canada (JRAC)

After moving to Toronto in 1973, Shigeo Kimura began by opening Sasaya Japanese Restaurant in 1978 and went on to open Japanese restaurants (Ginko Restaurant in 1984, Kaede Japanese Restaurant in 1989, and Ginko Restaurant Japone in Quebec City in 2005). In addition to a relentless career of more than 40 years of experience in the operation of Japanese restaurants, Kimura dedicated himself for many years to promote Japanese cuisine and food culture also as President of the Japanese Restaurant Association of Canada (JRAC) since 2004. JRAC was established to promote the allure of Japanese cuisine and Japanese ingredients and to stimulate their sales. Since being approved as an official organization by the government of Canada in 2005, JRAC annually held the Washoku Matsuri until 2019, where Japanese cuisine, Japanese sake, and beer were served in cooperation with members. Since 2018, JRAC started cooperation with Ehime Prefecture. JRAC works as a bridge between production areas in Japan and distributors in Canada and deploys activity accompanied by the involvement of local Japanese municipalities where the promotion of exports from Japan and revitalization of regions function as one.

In 2016, Kimura was appointed as a Japanese Cuisine Goodwill Ambassador.

In 2020, he received the Foreign Minister of Japan's Commendation for FY2020 in recognition of his dedication to the popularization of Japanese food culture in Canada.

His efforts for the local culinary community extend to maintenance of the safety net function for local Japanese restaurants by providing advice to member Japanese restaurants suffering from significant financial damage due to COVID-19.