



< Paulo Morais >

Country/Region : Cascais, Portugal

Age : 51 years old

Current Position : Owner and chef, Restaurant KANAZAWA
Japanese Cuisine Goodwill Ambassador

○Spreading traditional Japanese cuisine and food culture in Portugal

- Provides traditional Japanese cuisine at a kaiseki restaurant and contributes to the spread of Japanese food culture.
- Actively engages in publishing to spread understanding and knowledge regarding philosophy of Japanese food and culture, hosts workshops, etc. Also strives to foster the next generation.
- 2011: Received the International Academy of Gastronomy prize.
- 2012: Received the David Lopes Ramos Gastronomy Award.
- 2022: Appointed Japanese Cuisine Goodwill Ambassador.

As the owner and chef of kaiseki cuisine restaurant KANAZAWA in Portugal, Paulo Morais is committed to providing traditional Japanese cuisine placing emphasis on *omotenashi* hospitality for the guests and popularizing Japanese food culture.

After studying authentic kaiseki cuisine under the guidance of Japanese chefs at Japanese restaurant Midori in Portugal, Morais trained in Japan over two spans, was head chef at various restaurants in Portugal, and became KANAZAWA owner and chef in 2007. He was awarded the International Academy of Gastronomy prize in 2011, and the David Lopes Ramos Gastronomy Award in 2012.

Through consultation services for Japanese restaurant establishments, he has actively pursued publishing activities and workshops to spread understanding and knowledge he has gained regarding Japanese cuisine and food culture. As a Portuguese chef who understands the culture of both Portugal and Japan, he is contributing greatly to popularizing Japanese food culture in Portugal by conveying to the local people in their language the appeal of Japanese cuisine and food culture, and by fostering the next generation of chefs.