



< Hiroaki Karasawa >

Country / Region: Dalian, China

Age : 54 years old

Current Position : The Chairman of Japanese Cuisine Chef Club In Dalian/

Dalian Shangrila Hotel Japanese Executive Chef/

Culinary R&D Centre Dalian Head Chef /

Honorary President, "KUMO" Association of Japanese Cuisine in Dalian /

Japanese Cuisine Goodwill Ambassador

○Spreading and Expanding Japanese cuisine and food culture focused on China

- 2010: Appointed Chef of Nadaman Beijing. (Reappointed in 2017)
- 2015: Appointed Chef of Nadaman Kuala Lumpur ZIPANGU.
- 2019: Appointed Corporate Executive Chef for Japanese Cuisine, Shangri-La Dalian.
- 2021: Appointed The Chairman of Japanese Cuisine Chef Club In Dalian.
- 2022: Appointed Japanese Cuisine Goodwill Ambassador.

After building his career at Japanese restaurants in Japan, Hiroaki Karasawa assumed the position of Chef at Nadaman's Beijing outlet from 2010, winning numerous awards, including the best restaurant prize awarded by Time Out Beijing magazine in 2011. He has contributed to the expansion and promotion of Japanese cuisine and traditional Japanese food culture in China while actively participating in local activities, such as the Vitality Japan Exhibition in Beijing, and stepping up Japanese rice sales as well as being interviewed by various media outlets.

Since being appointed Corporate Executive Chef at Shangri-La Dalian in 2019, he had been actively involved to date in creating Washoku menus for over 60 Shangri-La hotels across China, conducting Japanese cooking classes and culinary guidance for Chinese employees and local chefs at the hotel chain, and promoting Japanese cuisine. Furthermore, he has contributed to the dissemination of Japanese cuisine culture by writing a cooking column series for a local magazine and providing commentary on Japanese cuisine through video channels.

In 2021, he established Japanese Cuisine Chef Club In Dalian with the aim of improving the standards of Japanese cuisine and Japanese food culture in Dalian. Serving as the head of the association, he has contributed significantly to spreading Japanese cuisine and food culture by organizing Japanese cuisine courses and taking on the role of a judge in the Dalian Japanese Culinary Skill Championship, among other activities.