



## <Masanori Tomikawa>

Country/Region: Amsterdam, the Netherlands

Age : 62

Current post : HOTEL OKURA AMSTERDAM  
Japanese Restaurants Manager  
and Executive Chef  
Japanese Cuisine Goodwill  
Ambassador

### ○Expanding the spread of Japanese food over 40 years

- 1984: Joined Hotel Okura Amsterdam
- 1984: Started working for “Yamazato,” Japanese fine dining restaurant at Hotel Okura Tokyo
- 2001: Worked at Hotel Okura Tokyo and Fukuoka
- 2005: Became Executive Chef of “Yamazato” restaurant at Hotel Okura Amsterdam
- 2010: Became Executive Chef of Japanese Cuisine at Hotel Okura Amsterdam
- 2020: Appointed as a Japanese Cuisine Goodwill Ambassador

Mr. Tomikawa has offered authentic Japanese cuisine to Dutch people, foreign tourists, and Japanese people living abroad since he became a cook at Hotel Okura Amsterdam in 1984, and reached a milestone of 40 years' service at Hotel Okura Amsterdam this year.

Since 2010, he has been active as Executive Chef of Japanese cuisine who manages “Yamazato” restaurant, which serves dignitaries and gourmets from various nations authentic Kaiseki cuisine, traditional Japanese dishes brought in courses, and Teppanyaki Restaurant “Sazanka.” “Yamazato” was awarded a Michelin star for the first time as an authentic Japanese cuisine restaurant in Europe in 2002, and has kept the star until now.

Furthermore, he has not only collaborated with “De Librije” three-star restaurant and other restaurants in the Netherlands, but also participated in events in Europe, Africa, Asia, and elsewhere, to communicate the appeals of Japanese cuisine to the world.

In addition, since 2010, he has supervised airline meals and developed summer and winter menus for Business Class and Premium Comfort Class of KLM Royal Dutch Airlines in flights arriving at and departing from both Japan and the Netherlands, and also led workshops tailored to the cooking methods of Schiphol Airport, which have strict standards.