

【Participating Chefs】



Rashida Holmes

Rashida Holmes began her culinary career in 2008, initially working at an Italian restaurant and later at a pan-Asian restaurant. After moving to Los Angeles in 2013, she became Chef de Cuisine at the French-inspired Terrine in West Hollywood. Holmes' diverse culinary experience has given her a unique perspective. Recently, she earned a James Beard Finalist nomination for Emerging Chef 2023.

<https://www.instagram.com/honeycuttholmes/?hl=en>



Juni Cuevas

Juni Cuevas is a chef, actor, and drag queen living in Los Angeles. Juni got his start cooking from a young age and draws inspiration from his Mexican heritage, adding a modern twist to family recipes. He studied pastry making in Paris and has self-taught all other culinary techniques including molecular gastronomy. Juni first appeared on the cooking show MasterChef in 2018 and has gone on to compete on multiple other cooking shows.

<https://www.instagram.com/juniivision/>



Ben Baron

Ben Baron started out waiting tables at a Hibachi restaurant in Green Bay Wisconsin. After spending time working as a line cook in New York he returned to Green Bay in 2015 where he quickly established himself as the Executive Chef of The Creamery. He currently is the Chef De Cuisine for Petit Trois Le Valley in Sherman Oaks.

https://www.instagram.com/hollandaised.and.confused__/

【Judging Panel Chef】



Atsushi Kono

Atsushi has gained practical experience at many restaurants in numerous styles of Japanese cuisine. In 2006 he arrived in New York and joined the team at Torishin in Manhattan. As the executive chef, he single-handedly transformed the restaurant into the country's leading Yakitori eatery, gaining Michelin Star status from 2012-2018. In April 2021, he opened his own restaurant, "Kono", in New York City's Chinatown. His talents were recognized when he achieved a 3-star rating from the New York Times as well as being listed number

23 out of 100 of New York City's best restaurants.

<https://www.instagram.com/ats223/?hl=en>

【Themes for the Three Rounds】

① THE PERFECT BITE

Perfect bites that evoke the tastes of some old favorite foods

② Japanese Scallops

Dishes that use fresh scallops harvested in Japan

③ Signature Dish

Signature dishes using both Japanese food ingredients and fermented seasonings