



Opening ceremony at 3rd Washoku World Challenge (Nov. 23, 2015)



Entrants prepare their food (Nov. 23, 2015)



Scene from judging (Nov. 23, 2015)



Awarding ceremony for 3rd Washoku Challenge (Nov. 24, 2015)



Hidemichi Sato (L), Parliamentary Secretary for Agriculture, Forestry and Fisheries, with Gold Prize winner Gonzalo Santiago Bautista



Gold Prize-winning original creation

<“Original creations” prepared by entrants>

*For details, please visit the “3rd Washoku World Challenge” website at <https://washoku-worldchallenge.jp/3rd/en/>.

*The names of countries stated in the captions indicate the nationality of each entrant.



Entry No. 1 **Winner of the Original Cuisine Prize**
Allan C. Aranas, the Philippines
“Sawara (Spanish Mackerel) Chazuke à la Guam (green tea poured over rice and sawara)”



Entry No. 2
Usman Khan, Pakistan
“Udon with seared sashimi”



Entry No. 3 **Winner of the Gold Prize**
Gonzalo Santiago Bautista, Mexico
“Amadai tilefish steamed in sake, topped with egg yolk vinegar sauce with a touch of yuzu citron”



Entry No. 4 **Winner of the Harvester Prize**
Samuel Flores Garcia, Mexico
“Kinmedai (Alfonsino) steamed with uni (sea urchin) and tofu, dressed for late autumn”



Entry No. 5
Neo Guo Qing, Singapore
“Gindara sablefish sautéé with plum and caviar in spinach and milk sauce”



Entry No. 6 **Winner of the Assigned Cuisine Prize**
Binod Nepali, Nepal
“Salmon with spicy miso broiled in a magnolia leaf”



Entry No. 7
Lai, Po-Wei, Taiwan
“Amadai tilefish and water chestnut kenchin (chunky vegetables) topped with a two-color chrysanthemum sauce”



Entry No. 8
Quentin Susset, France
“Fried salmon coated with rice crackers with a potato sauce (Flag of Japan)”



Entry No. 9
I Konstantin, Russia “Sunrise”



Entry No. 10
Racatau Alexandru, Romania
“Scallops with caviar and daikon radish stewed in butter”

<Comments from the winners>

Winner of the Gold Prize: No. 3 Gonzalo Santiago Bautista (Mexico)



“I am very happy. I would like to convey my gratitude to the organizers, the people I work with at our restaurant, and also to my family. I look forward to taking this prize home and further spreading Japanese cooking in Mexico.”

Winner of the Original Creation Prize: No. 1, Allan Aranas (Philippines)



“I would like to continue to combine Japanese cuisine with our local food and disseminate Japanese cuisine among people.”

Winner of the Assigned Cuisine Prize: No. 6 Binod Nepali (Nepal)



“It was truly great to receive such a wonderful opportunity. I was able to meet other entrants and also gain further insight into Japan.”

Winner of the Harvester Prize: No. 4 Samuel Flores Garcia (Mexico)



“It’s truly thanks to all of you that I was able to receive this prize. Thank you very much.”
*Harvester Prize: A prize awarded to the entrant who has brought out the best of daikon radish in the compulsory Furofuki Daikon dish.