



For Immediate Release

Washoku World Challenge 2016 Initial Screening Results Released

23 Talented International Chefs to Compete in 2nd Round of Global Japanese Cuisine Competition

TOKYO, Japan, October 11, 2016—The results of the initial screening of the fourth Washoku World Challenge, in which chefs from around the world compete in making Japanese cuisine, were announced on October 6. Twenty-three chefs will progress to the second round of the competition, which is organized by the Japanese Ministry of Agriculture, Forestry and Fisheries and run by the Washoku World Challenge Executive Committee.

As in past years, entries arrived in large numbers from all around the world to be judged by washoku experts on their “Japanese-ness,” perfection, originality, and attitude towards washoku. As a result of the initial (document-based) screening, the top 20 ranked entries (23 people from 18 countries and regions) will progress to the next round.

In the second round, which is to be held in Tokyo, all 23 entries will be recreated, sampled, and scored. Again, the criteria are “Japanese-ness,” perfection, originality. The top ten entries, to be chosen in October, will progress to the final round, in which each chef will prepare his or her recipe in Tokyo on Thursday, December 15.

Further details are available at the Washoku World Challenge website:

<http://washoku-worldchallenge.jp/>

The 23 chefs chosen to contest the second round are listed below (name, nationality, restaurant or employer, entry title).

Bryan S. Emperor (USA): Five Gold Inc.

King Salmon Ishiyaki with Winter Vegetables and Miso Butter

Cheong Cherng Long (Malaysia): ORIBE SUSHI RESTAURANT

Akamutsu no kenchin yaki

Daniel Wong Kai Mun (Malaysia): ENJU Japanese Restaurant

Buri Cabbage Roll

Denny Boy Guanwan (Indonesia): Cantigi Wine and Dine

Kairiku / Land and Sea (butter miso prawns tataki, coffee rub kobe beef, compressed pickled kyuri, sesame infused beef juz, japanese winter stew vegetable)

Gianfranco Chiarini (Italy): Scuola Alberghiera di Ferrara IPSAR

Lobster Lime Carpaccio - Red Beets Ginger Emulsion - Basil Sake Sorbet



For Immediate Release

Joe Kimura (Scotland): Oiran Madhus

Saba no misoni with apple, ginger, and winter vegetable.

Josh DeChellis (USA): Il Buco Alimentari

Boiled Diakon with Winter Yellowtail

Jouni Toivanen (Finland): Soil

Halibut in Tokyo

Ko Jee Eun (South Korea): YANG'S F&C ACADEMY

MEMORY (steamed layered Chinese cabbage and pork)

Meegama Gurunnaselage Don Malith Wejiko (Sri Lanka): IKOI-TEI (HILTON COLOMBO)

Break me and eat! Kimpira in potato

Neo Guo Qing (Singapore): Fat Cow Restaurant

Kan Buri Tataki To Fuyu Irizake

Pircu Inout (Romania): Tokyo Japanese Restaurant

Sake Saikioyaki with Nasu Dengaku, Enoki mushrooms and Apple & mustard Vinaigrette

Rajesh Kumar Thakur (India): Fuji Japanese Restaurant

tachiuo to daikon no nimono kani yasai ankake indo no kaori

Robrecht Wolters (Belgium): Robrecht Wolters

Wintervegetables in different structures, diepfrieds quail eggs, amazake-pumpkin sauce

Roxanne Spruance (USA): Kingsley

Chawanmushi, Escargot (Bai), Daikon, Ki-ichigo, Shiso.

Shaun Presland (Australia): Kisume

Kinpira Chicken with Balsamic Teriyaki

Songkran Comnew (Thailand): Nanohana

"Lotus root chrysanthemum flower bun" (in thick seaweed sauce)

Telma Shimizu Shiraishi (Brazil): Aizome Restaurant

GRILLED AJI WITH BURDOCK AND CARROT, SHUNGIKU AND KIKU KABU

Thomas Blackshaw (British): Oliver Maki

Lightly Smoked Salmon with Udo, Winter Tsukemono and Vanilla Soy



For Immediate Release

Tim Cushman (USA): O ya

Yuzu & Tea Brined Boneless Chicken Wing Karaage, Stuffed with Hakusai, Shiitake Mushrooms, Ground Chicken, Served Over Homemade Kimchi, Daikon Radish, Ginger, Garlic and more Hakusai, Garnished with Negi and Toasted Sesame Seeds

Toar Christopher A Palit (Indonesia): 3 Wise Monkeys

Salmon Kabocha Lime Miso

Tsai Ming Gu (Taiwan): Chen Cuisine

Japanese mini-eggplant and turban shell in spicy yuzu kosho cream

Zsolt Kurko (Hungary): Sushi Sei Restaurant

Sea bass with simmered vegetables and miso marinated grilled goose liver

Washoku World Challenge 2016 is this year's edition of the Japanese cuisine competition that seeks to discover the best practitioners of washoku around the world and promote the global spread of this fine culinary culture.

To make Japanese cuisine and ingredients an integral part of daily life worldwide, it is vital to incorporate local chefs who know the tastes of local populations. Washoku World Challenge 2016 seeks to

reward those professionals who strive to improve their washoku skills and delight local populations with readily available, authentic, delicious Japanese cuisine. In doing so, the competition contributes to the global spread of washoku.

The theme for this year's final round will be *Ichiju Issai*, a core concept of Japanese cuisine. The ten finalists will make their entry recipe as well as an assigned dish in their quest to be the World Washoku Challenge 2016 winner.

Inquiries regarding this article should be directed to:

Kenji Toda or Junichiro Tanaka

Washoku World Challenge Executive Committee

E-mail: washoku-question@nikkeibp.co.jp