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Shui Ishizaka

Shui Ishizaka, born in Melbourne, raised in Sydney. Winner of the Australian U30 culinary competition “Appetite For Excellence Young Chef of the Year,” he took charge of culinary development as sous chef at Tokyo’s INUA restaurant, a two-Michelin-star winner in 2018. Experimenting in Sea Vegetable’s test kitchen, he has uncovered the previously unknown taste profiles of more than 100 varieties of seaweed. He has also been participating in menu development for this spring’s “Noma Kyoto” pop-up.