

Press Release

December 16, 2023

**HOTEL THE MITSUI KYOTO Celebrates International Culinary Recognition with Exclusive Chef's Table Dinner
Chef Tetsuya Asano to Represent Japan in Bocuse d'Or 2027 Competition**

Kyoto, Japan – [HOTEL THE MITSUI KYOTO](#) and Chef Tetsuya Asano announce an exclusive Chef's Table Dinner at signature restaurant [TOKI](#) on January 28, 2024, in honor of being named Japan's representative for the [Bocuse d'Or](#) 2027 International Culinary Competition.

The award-winning culinary experience will feature a five-course meal meticulously curated by Chef Asano, with wine pairings by Sommelier Yohei Kobayashi. Inspired by the Bocuse d'Or theme, each dish will highlight the rich offerings of the Sea of Japan, particularly the Galantine of Tottori Flathead Flounder and Red Snow Crab, showcasing the bounties of the earth and the vibrant vitality of the sea.

As guests savor each expertly prepared dish, Chef Asano will share anecdotes from his Bocuse d'Or journey and insights into representing Japan in the finals.



The Bocuse d'Or, founded in 1987 by iconic French Chef Paul Bocuse, is a prestigious global competition celebrating the art of French cuisine. Held every two years in Lyon, France, it is regarded as the ultimate battleground for chefs worldwide. Chef Asano earned the honor of representing Japan in both team and individual competitions in 2025 and 2027 after winning the national competition on November 11, 2023.

Chef Asano was appointed Chef de Cuisine at TOKI in December 2019, after serving as the first Japanese executive sous-chef of The Ritz Paris, overseeing all of the hotel's restaurants, including Espadon, which was awarded two stars by the Michelin Guide.

This one-night-only event is limited to 40 guests and will be held at TOKI on January 28, 2024, with doors opening at 5:00pm and dinner commencing at 5:30pm. The Chef's Table dinner is priced at ¥48,000, or \$325.00, per person, inclusive of tax and service charges. The menu ingredients are subject to change without prior notice.

To reserve a seat at this exclusive experience or to explore HOTEL THE MITSUI KYOTO's dining options, visit www.hotelthemitsui.com or call +75 468 3100.

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ABOUT HOTEL THE MITSUI KYOTO:

HOTEL THE MITSUI KYOTO is the first of the HOTEL THE MITSUI brand of iconic, ultra-luxury properties, designed to embody and reflect the harmony between the natural environment, the four seasons and the five senses. Located in the heart of Kyoto, adjacent to the legendary Nijo-jo Castle, a UNESCO world heritage site, the hotel is an idyllic sanctuary honoring ancient Japanese traditions and embodying the legacy and spirit of Kyoto. The hotel is built on a 250-year-old historic site that was once the home of the executive branch of the Mitsui Family, carefully designed to reflect a luxurious ambiance of refined sophistication. The first hotel in Japan to receive a Forbes Travel Guide five-star rating in the first year of operation, HOTEL THE MITSUI KYOTO is an awe-inspiring feast for the spirit and the senses and a cultural gateway to discover everything Kyoto has to offer.