Press Release

November 6, 2026

Tetsuya Asano, Chef de Cuisine of TOKI Wins Bocuse d'Or Asia-Pacific Continental Selection 2026



HOTEL THE MITSUI KYOTO, adjacent to Nijo Castle on the former site of the Mitsui family residence, is proud to announce that Tetsuya Asano, Chef de Cuisine of signature restaurant TOKI, won the Bocuse d'Or Asia-Pacific Continental Selection 2026, held in Macau on November 1–2, 2026.

Founded in 1987 by legendary French chef Paul Bocuse, the Bocuse d'Or is widely regarded as one of the world's most prestigious culinary competitions.

Representing Japan, Chef Asano claimed first place in the Asia-Pacific selection, securing his place at the Bocuse d'Or Grand Final in Lyon, France, on January 24–25, 2027, where chefs from 24 countries will compete for the world title.



Chef Tetsuya Asano

Tetsuya Asano is Chef de Cuisine at TOKI, the signature restaurant at HOTEL THE MITSUI KYOTO.
After training at several renowned restaurants in the Netherlands and France, he worked at The Ritz Paris, where in 2017 he became the first Japanese to be appointed Executive Sous-Chef of the Ritz Paris' main dining room. Asano oversaw all of the hotel's restaurants, including Espadon, which was awarded two stars by the Michelin Guide Chef Asano has served as
Chef de Cuisine at TOKI, since he was appointed in December 2019.

Innovative Kyoto-French, TOKI



Kyoto, often celebrated as the heart of Japanese cuisine, is blessed with exceptional ingredients and pure underground water. At HOTEL THE MITSUI KYOTO's signature restaurant, TOKI, Chef de Cuisine Tetsuya Asano draws on these local treasures to create innovative French cuisine.
Having honed his craft in Paris, Chef Asano showcases the beauty of Kyoto's seasons through dishes centered around "Fond" (French stock) made with Kyoto's pure water. Guests can also enjoy stunning views of the hotel's Japanese garden, which transforms beautifully with the seasons, through the restaurant's expansive windows.Since October 2026, TOKI's lunch menu has featured a special dish inspired by Chef Asano's Carrot Gnocchi, originally created for the Bocuse d'Or 2027 competition.

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ABOUT HOTEL THE MITSUI KYOTO, a Luxury Collection Hotel & Spa:
HOTEL THE MITSUI KYOTO is the first property under the HOTEL THE MITSUI ultra-luxury hospitality brand. Located in the heart of Kyoto adjacent to the legendary Nijo Castle, a UNESCO World Heritage Site, the 160-room hotel features three restaurants, including the innovative TOKI; Thermal Spring Spa sourced from an on-site natural spring; and a modern tea ceremony alcove. Built on a 250-year-old historic site that was once the home of the executive branch of the Mitsui Family, the hotel presents an ambiance of refined sophistication and serves as a cultural gateway to discover Kyoto.

HOTEL THE MITSUI KYOTO was the first property in Japan to earn a Forbes Travel Guide Five Star rating in its opening year inspection and has retained that distinction for five consecutive years; in 2026, its Spa also achieved Five Star status and its commitment to sustainable practices was recognized with the VERIFIED™ Responsible Hospitality badge. In the same year, the hotel was honored as an inaugural recipient of the Condé Nast Traveler's Triple Crown. The property also stands as the only hotel in Kyoto to receive the Michelin Three Key distinction.

HOTEL THE MITSUI HAKONE is scheduled to open in 2026 and will feature 126 rooms, each with its own natural hot spring.