

## Restaurante Asai Kaiseki Cuisine



https://www.instagram.com/asai.kaiseki/

I am from Mexico; I currently live in the State of Mexico. My work experience began at the Suntory restaurant, then Benkay at the Hotel Nikko in Mexico City, then the hotel became Hyatt and continued in the same restaurant but changed its name to Yoshimi. I am currently working at the restaurant Asai Kaiseki Cuisine of Chef Yasuo Asai.

## What triggered to become a Japanese chef, and what do you value as the chef?

My first steps to become a Japanese cuisine chef were born when I started working and observing the Japanese chefs I worked with, seeing the skills they had, the strict organization with which we worked, the ingredients we used and finally the presentation they gave to each dish. Wanting to be like them motivated me to strive harder every day and someday reach my level of knowledge. What motivated me and what has always been my motivation is my family, the unconditional support that I had despite the arduous hours of work.

Thanks to the chefs who trusted me and gave me the opportunity to grow to have the ability to cook like a real Japanese cuisine chef, through Japanese food I have valued more the seasonal ingredients, learn to highlight their flavors in each dish and maintain a balance.

## What did you infuse in your work for the local qualifier? How did you feel about it?

I was inspired to participate for the first time in this contest, making a dish based on spring seasonal ingredients, resulting in a simple dish but full of flavor. In the qualifier I felt very happy, enthusiastic and motivated in each stage that I was advancing, happy to know that they like my work.

## What is your motivation for the final?

I am happy to have reached the final and grateful to you for allowing me to reach this step, proud of my cooking and very motivated to be in Kyoto, make the most of your advice and teachings. Thanks again for choosing me, I will do my best.



Winner work of the online qualifier >>