
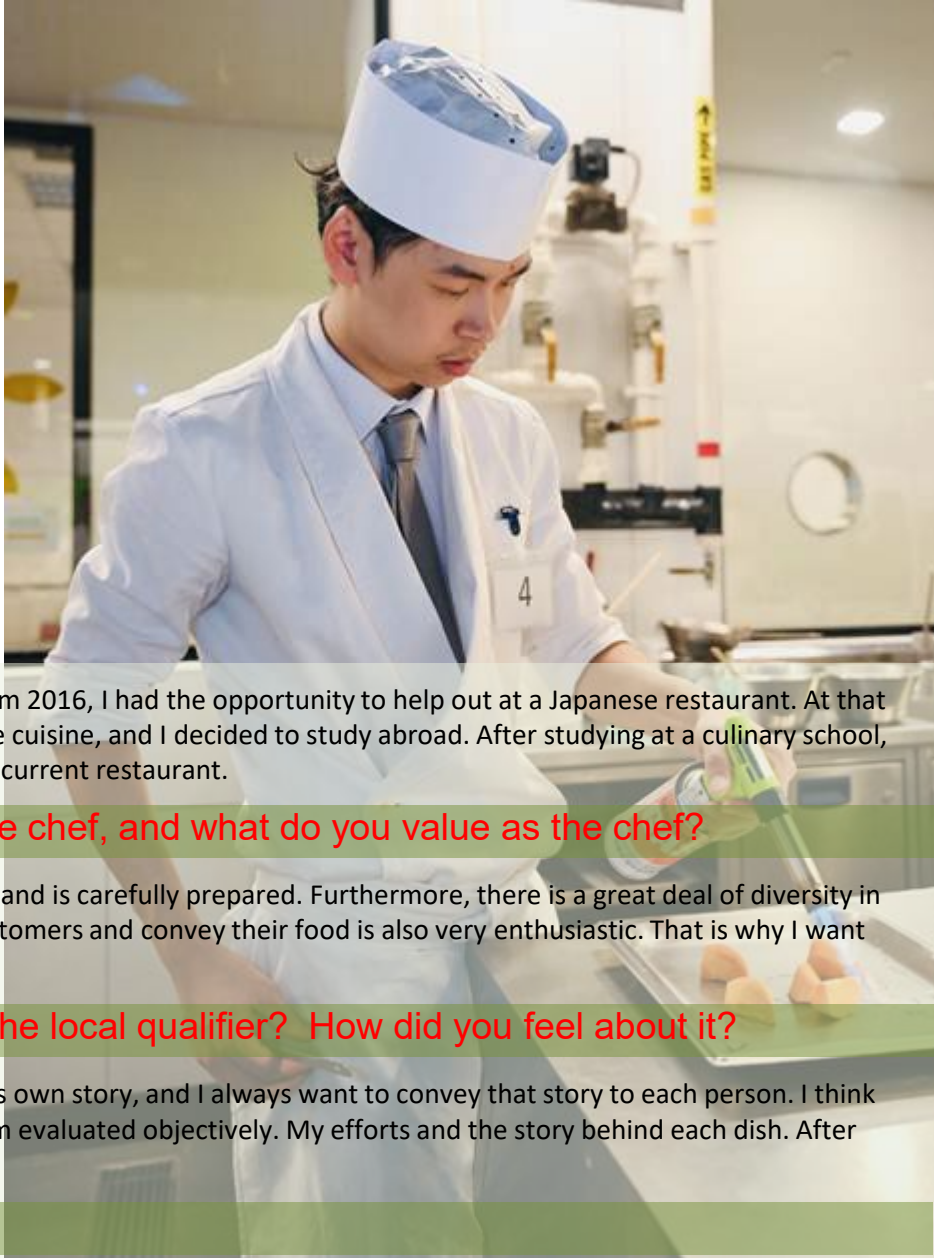


# LE MINH TIEN

Point10 Shibuya

 [https://www.instagram.com/shibuya\\_point10/](https://www.instagram.com/shibuya_point10/)



When I was working at a Vietnamese restaurant from 2016, I had the opportunity to help out at a Japanese restaurant. At that time, I became fascinated by the appeal of Japanese cuisine, and I decided to study abroad. After studying at a culinary school, I worked at Happo-en, and now I am working at my current restaurant.

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

It is Japanese cuisine that uses seasonal ingredients and is carefully prepared. Furthermore, there is a great deal of diversity in the local area. The way in which they treat their customers and convey their food is also very enthusiastic. That is why I want to become a Japanese chef.

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

Each dish that has passed the judging process has its own story, and I always want to convey that story to each person. I think this competition is very important for me. Here, I am evaluated objectively. My efforts and the story behind each dish. After each round, I feel stronger and more mature.

**What is your motivation for the final?**

I will go to Kyoto to win. That victory is not for me, but for my family, my teachers, my friends, and the people who always support me.

Winner work of the Asian qualifier >>

