



*You're invited to an exclusive, invitation-only event at
The Culinary Institute of America at Greystone.*

Japanese Flavors in Contemporary Menus

Presented in conjunction with the Japanese Ministry of Agriculture, Forestry and Fisheries

Thursday, March 19, 2009

1:00 – 4:00 p.m.

The Culinary Institute of America at Greystone
2555 Main Street | St. Helena, CA 94574

PROGRAM OVERVIEW

WELCOME

by Mr. Greg Drescher, Executive Director of Strategic Initiatives, CIA

SPECIAL INTRODUCTION

by Mr. Yasumasa Nagamine, Consul-General of Japan

CULINARY DEMONSTRATIONS & FOOD PRESENTATIONS

Top chefs will demonstrate the use of selected Japanese specialty ingredients and discuss the enhancement of quality and flavor in their menus with the use of these ingredients.

Chef Kimio Nonaga, Nihonbashi Yukari Restaurant, Tokyo Japan

Chef Douglas Keane, Cyrus Restaurant, Healdsburg, California

Chef Nori Kusakabe, Sushi Ran Restaurant, Sausalito, California

Specialty Food Producers from Japan

TASTING RECEPTION

Reserve your spot today! Registration for this invitation-only event is complimentary. Please note that invitations are not transferable. To reserve your spot, please contact Kami Myers at (707) 967-2448 (please leave your phone number so we may call you to confirm) or k_myers@culinary.edu. Seating is very limited, and registrations will be confirmed in the order received. Please plan on arriving and registering by 12:45 p.m.

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FEATURED CHEFS



Chef Kimio Nonaga, Tokyo, Japan Founded in 1935, Nihonbashi Yukari is a well-known restaurant that has been serving the Imperial Household Agency for three generations. Third generation chef and owner, Kimio Nonaga was the grand champion of the "Iron Chef 2002" and is one of the most well-known chefs in Japan. He is one of 55 Japanese Grand Chefs and was also selected as one of the "Best Five Young Japanese Chefs" by *The New York Times* in 2003. Chef Nonaga will demonstrate his cuisine as well as treat the audience to ***a very special demonstration of the carving of a giant tuna flown in fresh from Japan!***



Chef Douglas Keane, Healdsburg, California A Cornell University's School of Hotel Administration graduate, Chef Keane cooked at The Four Seasons and Lespinasse in New York City before working at Restaurant Gary Danko and Jardinère in San Francisco. In 2002, the *San Francisco Chronicle* named Keane a Rising Star Chef. Keane and business partner Nick Peyton opened Cyrus restaurant in Healdsburg in 2005 where Keane specializes in "contemporary luxury" cuisine, which has a strong classic French foundation layered with contemporary global accents and an emphasis on seasonality. Keane has been named a "Best New Chef" by Food & Wine and "Best Chef" by *San Francisco Magazine*. Further, under Keane's direction, Cyrus received two Michelin stars as well as a four-star review from the *San Francisco Chronicle*.



Chef Nori Kusakabe, Sausalito, California Chef Kusakabe is the head sushi chef at Sushi Ran. Sushi Ran is well-known in the Bay Area for its inventive interpretations of traditional Japanese and Pacific Rim cuisine and it received a Michelin star in November 2006, making it one of only 28 Bay Area restaurants to do so. A U.S. Sushi Technical Skill Champion and licensed blow fish cutter (don't mess with him!); Kusakabe brings 16 years of experience to Sushi Ran. From Kyoto to Miami and many points in between, Nori has honed his skills on the principles of subtlety, simplicity and seasonality. Nori specializes in preparing fresh ingredients to showcase their full spectrum of flavors.

This event is the first of several programs to be held as previews to the CIA's 13th Annual Worlds of Flavor® International Conference & Festival

Japan: Flavors of Culture

From Sushi and Soba to Kaiseki, A Global Celebration of Tradition, Art and Exchange

November 4-6, 2010