



For Immediate Release

## Ten International Chefs Selected for Washoku World Challenge 2016 Final Round on December 15

**TOKYO, Japan, November 17, 2016**—The Washoku World Challenge Executive Committee revealed on October 31 the final contestants for this year's Washoku World Challenge 2016, an event where chefs from all over the world compete by cooking Japanese dishes.

The 23 dishes entered by the 20 candidates who passed the initial screening were recreated by local chefs according to the recipes and judged on elements such as their understanding of washoku techniques, taste, appearance, originality, and viability in their home countries. From those 20 candidates, ten have been selected to compete in the final round. This year's finalists will gather in Tokyo on Thursday, December 15, where they will compete in the final cook-off. The award ceremony will be held on the same day, right after the competition has concluded.

### Final Round & Award Ceremony

Venue: Hattori Nutrition College, 5-25-4 Sendagaya, Shibuya, Tokyo 151-0051 Japan

Schedule: 11:00: Cooking starts, 13:00 Jury decision, 16:30 Unveiling results, award ceremony, 17:00

Lecture, workshop starts

These are the contestants competing in the final round:

Name	Profile	Nationality	Dish
Bryan S. Emperor	48 years old, male Five Gold Inc. Chef consultant	United States of America	King Salmon Ishiyaki with Winter Vegetables and Miso Butter
Cheong Cherng Long	31 years old, male Oribe Sushi Restaurant Chef Assistant	Malaysia	Akamutsu no kenchin yaki
Joe Kimura	30 years old, male Oiran Madhus Head Chef and Owner	Scotland (works in Denmark)	"Saba no misoni" with apple, ginger, and winter vegetable
Josh DeChellis	43 years old, male Il Buco Alimentari Executive Chef	United States of America	Boiled Daikon with Winter Yellowtail
Meegama Gurunnaselage Don Malith Wejikoon	31 years old, male Ikoi Tei/Hilton Colombo Japanese Demi Chef de Partie	Sri Lanka	Break me and eat! Kimpira in potato



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Neo Guo Qing	34 years old, male Fat Cow Restaurant Sous-chef	Singapore	Kan Buri Tataki To Fuyu Irizake
Pircu Ionut	26 years old, male Tokyo Japanese Restaurant Kitchen S. Head Chef	Romania	Sake Saikioyaki with Nasu Dengaku, Enoki mushrooms and Apple & mustard Vinaigrette
Shaun Presland	45 years old, male Kisume Executive Chef	Australia	Kinpira Chicken with Balsamic Teriyaki
Songkran Comnew	35 years old, male Osaka Style Restaurant: Nananohana Chef	Thailand	"Lotus root chrysanthemum flower bun" (in thick seaweed sauce)
Tsai Ming Gu	41 years old, male Senwa Cuisine Executive Chef	Taiwan (Works in China)	Japanese mini-eggplant and turban shell in spicy yuzu kosho cream

The Washoku World Challenge, hosted by the Ministry of Agriculture, Forestry and Fisheries and planned by the Washoku World Challenge Executive Committee, is a Japanese cuisine competition that seeks to discover the best practitioners of washoku around the world and promote the global spread of this fine culinary culture.

After the award ceremony, a workshop seminar will be held by Japanese food producers to explain about the qualities and applications of Japanese foodstuffs, and all will have the opportunity to meet, dine, and interact with top chef from the finest Japanese restaurant.

The finalists' travel and accommodation expenses are accounted for. In the final round the entry dishes will be prepared by the contestants themselves and will be judged on their level of completion. The theme for this year's final round will be Ichiju Issai ("one soup one side"), a core concept of Japanese cuisine. The ten finalists will make their entry recipe as well as an assigned dish in their quest to be the World Washoku Challenge 2016 winner.

The finalists' profiles can be viewed at the following URL:

URL: <http://washoku-worldchallenge.jp/2016/>

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