

For Immediate Release

« The Okura Tokyo »  
**Passing on superb skills to the next generation**  
**Winner of Contemporary Master Craftsman Award 2021**  
 Ryusei Chin, Grand Chef of Chinese Cuisine

TOKYO, JAPAN, November 17, 2021 - Hotel Okura Tokyo Co., Ltd. has announced that Ryusei Chin, Grand Chef of Chinese Cuisine and a leader of Toh-Ka-Lin Chinese Restaurant in The Okura Tokyo has been awarded *Gendai no Meiko* (the award for The Contemporary Master Craftsman) by the Ministry of Health, Labour and Welfare. *Gendai no Meiko* is awarded to outstanding artisans and craftsmen who pass on their excellent manufacturing skills to a broad range of people, especially the young. This year 150 artisans have been chosen from across the country. Ryusei Chin was highly commended for his expert salt seasoning and steaming (zheng) skills that maximize the *umami* and natural flavor of the ingredients. His banquet cuisine, dynamically presented, has been well received by Japanese and foreign guests and Chin has been credited with helping to improve the status of Chinese cuisine in Japan.



Ryusei Chin

Born on March 17, 1964  
 1983 Joined Taisei Kanko Co., Ltd. (now Hotel Okura Co., Ltd.)  
 1991 Head Chef of Toh-Ka-Lin in Guam Hotel Okura  
 2001 Head Chef of Chinese cuisine at Okura Chiba Hotel  
 2004 Grand Chef at Okura Chiba Hotel  
 2009 Manager in charge of Chinese Cuisine Div. at Hotel Okura Tokyo  
 2011 Grand Chef of Chinese cuisine at Hotel Okura Tokyo (Manager, Chinese Cuisine Div.)  
 2019 Grand Chef of Chinese cuisine at The Okura Tokyo (Manager, Chinese Cuisine Div.),  
 Heads a team of 50 cooks

Awards :

2014 Won Minister of Health, Labour and Welfare's Award for Outstanding services to the Culinary Arts  
 2017 Won Tokyo Meister Award granted by the Governor of Tokyo

Other :

Serves as examiner for cooking skills evaluation test and as judge for national Chinese cuisine contest, and is dedicated to training the young and passing on skills.

<Selected dishes created by a master craftsman>

From Toh-Ka-Lin's extensive menu that highlight Chin's expert use of salt.

■ Braised Prawn ¥5,900 (serves 1-2 persons) / ¥8,400 (serves 3-4 persons)

Deep-fried prawn simmered in salt-flavored soup, the salt bringing out the prawn's sweetness

■ Sauteed Wagyu with Black Pepper ¥8,400 (serves 1-2 persons) / ¥12,000 (serves 3-4 persons)

Wagyu *umami* accented with salt and vinegar, cooked with celery, Japanese leek, and black pepper for a sophisticated edge.

■ Steamed "Cha-Shu" in Crepe / Steamed Shrimp in Crepe ¥1,200 /pc

Steamed rice flour skin filling with pork or shrimp.

\*Prices are inclusive of consumption tax and service charge.

■ Chinese Cuisine Toh-Ka-Lin <The Okura Prestige Tower 6F>

TEL : +81(3)3505-6068

Business hours : 11:30 - 14:30 (Saturday, Sunday & Holidays - 15:30) / 17:30 - 21:30

<https://theokuratokyo.jp/en/dining/list/tohkalin/>

\*Dress Code : Smart casual



■ For inquiries about The Okura Tokyo and this press release, please contact The Okura Tokyo /PR

Hiroaki Matsumoto / Tetsuo Yabe / Kazuko Oguri TEL : +81(3)3224-6731 E-mail : pr@tokyo.hotelokura.co.jp