

For Immediate Release

« The Okura Tokyo »
Traditional and modern in the one dish
New Head Chef Appointed to the Nouvelle Epoque
 Aiming for a new gastronomy at one with the terroir

TOKYO, JAPAN, February 21, 2022 - Hotel Okura Tokyo Co., Ltd. has announced that Shinichi Ikeda will take up the position of Head Chef of Nouvelle Epoque, the French restaurant in The Okura Tokyo as of the March 1. While building on the skills and flavors inherited from Masakichi Ono, Head Chef when Hotel Okura Tokyo opened, the new team, comprising Ikeda, Chef Pâtissier Masahiro Kurosawa and Chef Boulanger Fumio Awaji, will create a new ‘Taste of the Okura’ by paying due respect to the ingredients that are a blessing from nature and flexibly incorporating modern lifestyles and global trends.



*Front : Head Chef Shinichi Ikeda / Back row from left : Chef Boulanger Fumio Awaji and Chef Pâtissier Masahiro Kurosawa

Chef Profiles

Head Chef : Shinichi Ikeda <Newly appointed>

Born in Okayama Prefecture in 1976. Joined the staff of Hotel Okura in 1994 and ten years later was seconded to Hotel Okura Amsterdam. From 2007, consolidated his career at La Belle Epoque, the renowned sanctum of the Okura French cuisine and from 2021 at Nouvelle Epoque. Takes up his current post in March 2022.

Awards ;

- 1998 Club Prosper Montagné Japan Chapter French Cuisine Best Apprentice Cook Competition, Poisson Award
- 2014 Académie Japonaise de la Gastronomie, National Award
- 2017 New Zealand King Salmon Co. Ltd., Ōra King Awards Contest, Third Place

Chef Pâtissier : Masahiro Kurosawa

Born in Tokyo in 1970. Joined the staff of Hotel Okura in 1990 and after working at Guam Hotel Okura and Hotel Okura Fukuoka, in 2013 took up the post of Chef Pâtissier at La Belle Epoque. Took up his current post at Nouvelle Epoque in 2019.

Chef Boulanger : Fumio Awaji

Born in Tokyo in 1973. Joined the staff of Hotel Okura in 1993. After working in the bakery section, gained experience in a variety of products in Hotel Okura Enterprise Co., Ltd. In 2019 took up his current position in the Western Cuisine Bread Division of The Okura Tokyo.

The Taste of the Okura: Evolving with the times.

Developed with a respect for tradition, French cuisine in Japan has changed course ; from the pursuit of what is simply delicious to a concern for the impact on the global environment and on related industries, and with an emphasis on human health. Taking this new definition of gastronomy, Nouvelle Epoque, without letting go of the skills and flavors of those who went before, gives form to the esprit of French cuisine and the esthetics of Japanese hospitality, connects these with outstanding ingredients from around the world and around Japan, and serves them up eloquently in a dish.



<Marinated Botan shrimp and French Ossetra caviar, shellfish jelly and sea urchin cream>

A specialty of Chef Ikeda, who knows all there is to know about the appeal of seafood.

Botan shrimp is procured from a variety of regions depending on the season, to ensure that it is always at its best. A beautiful fusion of Japanese seafood, both dynamic and subtle, and French gastronomy.

New menus combining the traditional and the modern

Both lunch and dinner menus weave modern sense into traditional flavors and skills, bringing out the charm of the excellent ingredients.

■Lunch : 1 type of course ¥15,000 *Short course : ¥12,000

■Dinner : 2 types of courses ¥38,000 (Either course) *Short course : ¥30,000

*Service charge and consumption tax are included.

*Each menu includes amuse-bouches, after-dinner sweets and tea or coffee.

Menu Découvertes

Menu items change with the seasons. The Chef's creativity brings sparkle to seasonal ingredients.

Marinated Botan shrimp and French Ossetra caviar, shellfish jelly and sea urchin cream

Marbled French foie gras with natural dried fruit, almond foam and Matcha crumble

Green asparagus granite with a scent of lemon oil

White asparagus gratin with saffron and clam broth, lightly skin-grilled Konbujime Shirogisu (photo below①)

Grilled Iceland lamb and Japanese bamboo shoots, spring vegetables, new onion coulis and sauce of young Sansho leaves flavor (photo below②)

Mango and white balsamic vinegar blanc-mange

Italian roasted pistachio encountering citrus fruit

Menu Merveilleux Souvenirs

Traditional Okura flavors given a modern arrangement. A menu that offers the charm of both the old and the new.

Scottish king salmon with light seasoning of Sakekasu, served with caviar and asparagus chaud-froid

Sweet bread with Sakura shrimp and spinach paste, served with carrot déclinaison

Small plate of seasonal vegetables

Roasted European lobster mandarin flavor, broad bean gnocchi and onion puree, served with shellfish sauce (photo below③)

Roasted breast of Challandais duck, voatsiperifery pepper thigh meat and foie gras in brick pastry, served with watercress and truffles salad

Mango and white balsamic vinegar blanc-mange

Rum savarin with coffee caramel syrup

①



②



③



Other suggestions <Optional dishes>

For both lunch and dinner, it is possible to add to the meal, or replace a menu item with a traditional dish or one featuring a special ingredient.

* The following charges apply to both additions and replacements. Prices are for one person and include service charge and consumption tax.

Optional dishes

■Ossetra caviar glistening like a black gem, served with condiments	¥11,500~ (10g~)
■Okura beef double consommé	¥4,000
■Cheese platter	¥3,000
■Charcoal roasted Kumamoto Aka-ushi sirloin, red wine sauce and truffles, served with spring vegetables	¥3,600 (for Lunch only)
■Charcoal roasted Kumamoto Wao sirloin, red wine sauce and truffles, served with spring vegetables	¥6,000 (for Lunch) / ¥3,600 (for Dinner)
■Crêpe Suzette (for 2 persons)	¥2,400

▶▶Remarkable dish <Okura beef double consommé>

'Okura Beef' is raised exclusively for The Okura Tokyo at the Matsunaga Ranch in Masuda City, Shimane Prefecture. Tajima Beef cattle are raised to the age of 32 months in a rich natural environment incorporating the food chain, surrounded by woods in which live swarms of fireflies and Forest Green Tree Frogs. In addition to the beef being of high quality, this ensures clearer traceability, while the purchase of whole animals means that ingredients are used with no waste. The Okura's traditional Double Consommé was not on the menu after we opened as The Okura Tokyo, but in response to strong popular demand Double Consommé will once more appear on the menu of Nouvelle Epoque. A truly special dish that brings out to the full both the taste and aroma of Okura beef.



<A message from the Chefs>

"Three years have passed since Nouvelle Epoque opened its doors with the purpose of serving French cuisine that meets the needs of constantly diversifying modern society. During this time, there has been greater awareness of the global environment, and I feel that food has taken on a greater importance. My hobby is fishing, so I often go out to sea, and the feeling of elation at being one with Nature and receiving something from it, is extraordinary. My mission as a cook is to express in my dishes the great bounty of Nature and the efforts of the producers. While cherishing the taste and esprit passed down to the Okura, I enjoy taking on a new challenge, and hope to create a gastronomy for today, one that is bursting with dynamism."

Shinichi Ikeda



"Dessert is the culmination of the pastry chef's knowledge and skill ; at the same time, it is the last dish of the meal that can give the diner a playful surprise. It is no exaggeration to say that it is dessert that determines the impression a restaurant makes. Naturally it has to taste good ; what I put all my effort into is how to present the guest with a memory that will pierce the heart."

Masahiro Kurosawa

"Bearing in mind that there is relevance in the traditional the Okura recipes, I always go back to the source. I try to create bread that has a natural taste, whether it is in the choice of the wheat and other ingredients, sifting through reams of information for items that match my goal, adjusting proportions according to the weather that day, or incorporating tastes, textures and preferences to suit the present times."

Fumio Awaji



■Restaurant data

French Cuisine Nouvelle Epoque
The Okura Heritage Wing 5F
2-10-4 Toranomon, Minato-ku, Tokyo TEL : +81(3)3505-6073
11:30 - 14:30 / 17:30 - 21:30
Total 56 seats / 1 private room
https://theokuratokyo.jp/en/dining/list/nouvelle_epoque/



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