

# **AIKO UCHIGOSHI**

## **EXECUTIVE PASTRY CHEF**

 [@okia\\_dessert](#)



Chef Aiko Uchigoshi is the Head Pastry Chef at Miku (Toronto), Hana (Yorkville), and Minami (Toronto).

Aiko brings with her 15 years of experience in pastry from her hometown of Yamaguchi, Japan to Canada. She is an expert in Japanese flavours and French techniques and has won several awards in sugar and cake competitions.

Aiko showed a keen interest in cooking at an early age and joined culinary school. Her professional career began in 2002 as a Pastry Cook at the Grand Prince Hotel Akasaka in Tokyo, Japan where she worked for seven years. During this time, Aiko participated in a sugar ornament making competition for young pastry chefs under 23 and she won awards for three consecutive years.

Aiko moved to Canada in the summer of 2011 and joined the Aburi Restaurant Canada family in 2012 as a Pastry Chef at Miku Vancouver then got promoted as the Head Pastry Chef at Minami Yaletown. When the group expanded their operations to the East Coast, Aiko moved to Toronto to lead the pastry team here.

Aiko is known for her Green Tea Opera cakes, which have been refashioned to showcase a culturally-inspired, decorative design featuring a Japanese Zen garden while maintaining its classic flavours.

Aiko is constantly innovating and moving towards natural ingredients, vegan, gluten-free and dairy-free desserts. She also focuses her attention on creating unique designs to give guests the opportunity to share their food escapades on social media.

**Appearance and Collaboration Inquiries**  
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