

RYUSUKE NAKAGAWA

EXECUTIVE CHEF

 [@ryusuke_nakagawa](https://www.instagram.com/ryusuke_nakagawa)



Chef Ryusuke Nakagawa is the Executive Chef at Hana Yorkville. He brings with him 15 years of experience from his hometown in Shikoku Island and Kyoto in Japan to Canada.

Ryusuke began his culinary journey at the age of 18 as a line chef at the Koyo Ryokan Hotel, where he studied authentic Japanese cuisine. Over the span of seven years, he grew professionally within the organization and was promoted to Head Chef. He mastered the art of Kyoto style cuisine from his two mentors - Chefs Murata Yoshihiro and Kotani Akihiro.

While working under the guidance of Chef Yoshihiro at Kikunoi, a three-star Michelin restaurant; Ryusuke learned the true meaning of *kodawari* - an obsession with quality and tradition.

Ryusuke became a chef because he believes in the power that food has to bring people together. He loves engaging with guests at the chef's counter at Aburi Hana and sharing the stories behind each dish. This gives guests the opportunity to experience *omotenashi*, true Japanese service culture and learn about Japanese flavours and ingredients that are new to North American diners. Ryusuke approaches the plating of dishes as an art form and a way to communicate the seasonality of his dishes.

Working in the industry for several years, Ryusuke has developed his own style of contemporary Kyoto-style Kaiseki with modern influences, which he wants to share with the world.

Appearance and Collaboration Inquiries
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