

YOUNG SON

Chef | Nature Enthusiast | Artist

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



Chef Young Son helms the ultra-modern restaurant TORA located in Toronto, Canada. Fueled by innovation and grounded by tradition, Young brings a unique experience to diners with a modern Japanese tapas style menu against the backdrop of sleek, high-tech laneways that deliver dishes made a la minute to your table.

Young started his culinary career in South Korea in 2006, driven by the passion to bring loved ones together through food. His genuine love of cooking and inventiveness expedited his reputation and career across notable restaurants in South Korea and eventually landed him in Canada with Aburi Restaurants Group. With various roles under his belt at Miku and Minami in Vancouver, his commitment to his craft and dedication to hospitality catapulted him into leadership more leadership positions.

Now as the mastermind behind the delectable offerings at TORA, chef Young Son continues to bolster the reputable legacy of Aburi Restaurants Group (which includes Miku, Minami, and Aburi Hana).

At the heart of his culinary passion is his love of nature and this can be seen in his cuisine as well as his art. He maintains that nature is his muse, and when he lived in South Korea, he was influenced by his foraging trips in the mountains and deep sea diving. In Canada, he is inspired by the local flora and fauna which he enthusiastically observes on his regular hikes and nature walks.

[Appearance and Collaboration Inquiries](#)
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