

城市介紹 City Information

Nestled between the lush mountains and the rocky shores of the Sea of Japan lies Tsuruoka City, situated in Yamagata Prefecture. Recognized in 2014 as the first UNESCO Creative City



食文化創造都市



City of Gastronomy TSURUOKA

of Gastronomy in Japan, Tsuruoka boasts a rich tapestry of culinary delights and cultural traditions. Renowned for its seasonal bounty and distinctive topography, the gastronomy of this region is a reflection of its unparalleled natural surroundings, offering a unique culinary experience found nowhere else.







廚師簡介 Chef Information

佐藤渚 Nagisa Sato

After graduating from culinary school, she embarked on her culinary journey at El Sun. With seven years of experience under her belt, she has flourished as a chef, specializing in Japanese cuisine. Holding a coveted license for preparing blowfish (fugu), she stands as a testament to her dedication and skill, earning the prestigious Chairman's Award at the First Annual Fugu Cooking Skills Competition. Additionally, she clinched victory in the esteemed Tsuruoka 3rd Next Generation Chef's Culinary Competition.

Beyond her culinary achievements, she serves as a culinary ambassador to Tsuruoka, passionately promoting the city's rich gastronomic heritage. Her philosophy revolves around relentless dedication and continuous improvement, encapsulated by her motto: to strive for excellence every day through unwavering effort and commitment to being the best version of herself.



菜品名稱 Dish Name

- Benkeimeshi 弁慶飯 Grilled Miso Rice Balls with Mustard Leaf Wrap
- Mugikiri 麦切り Tsuruoka's Silk-Infused Wheat Noodles

