

Kazuhito Takahashi, Master Sushi Chef Sushi Bar in ANZU at Hotel Nikko

It is likely that more sushi is served in San Francisco than any city east of Tokyo. But Sushi chefs all over the city are envious of the skill of Kazuhito Takahashi, the sushi chef at ANZU in Hotel Nikko San Francisco and one of only a handful of Master Sushi Chefs in the United States.

Becoming a Master Sushi Chef is an arduous process that can take ten years or more. The first four years are spent learning the basics of sushi making. Then the chef must serve an apprenticeship with a Master Sushi Chef at a top-rated sushi restaurant. He then serves a few more years at a well-respected restaurant, earning peer consensus of meriting the honor and title of Master Sushi Chef.

Chef Takahashi earned his title after working for ten years at the award-winning Kanpachi, one of Tokyo's top five sushi restaurants, located in the exclusive Ginza area. He has also worked in the kitchen of the Imperial Palace in Tokyo, cooking for the Royal family, an honor to him for his lifetime.

Arriving in the Bay Area in 1984, Chef Takahashi further refined his skills at restaurants in San Jose and Sausalito before he was recruited in 1996 to join to culinary team at ANZU, where he continues to amaze patrons with his creativity and artistry. To assure the perfection of everything he prepares, Chef Takashi serves only nine guests at his sushi bar. He enjoys a very loyal following of regulars, who return frequently, so those who wish a seat often have to reserve days in advance.

Takahashi has most of the fish for ANZU flown in daily from Japan. Some of the fish such as the sea urchin and striped basis are local and the tuna comes from the Boston area. "Everyone uses the same rice and anyone can get great fish", says Takahashi. "It's what you do with the rice and fish, and how you present them that makes a sushi chef truly special and presents the sushi with tradition and as skilled art."

Contact: Kimberley Porter
Director of Sales and Marketing, Hotel Nikko San Francisco
(415) 394 – 1138/ kporter@hotelnikkosf.com
For downloadable photos: www.nikkomediasite.com/n_photos.html
For menus and further information: www.restaurantanzu.com