



## **EXECUTIVE BIOGRAPHY**

### **CHEF KATSUO "Suki" SUGIURA**

Educated in Tokyo and raised in Europe, Executive Chef Katsuo "Suki" Sugiura has trained all over the world, infusing flavors and cooking techniques from across the continents into his culinary repertoire. Fluent in Japanese, Indo-Chinese, Caribbean, South American, Classical French, Mediterranean, Scandinavian and regional North American culinary traditions, Suki's signature dishes exquisitely blend spices, textures and ingredients to create universal cuisine with uniquely global flavors.

Suki's philosophy is "farm to the table" creating seasonal fresh products grown in the Golden States fused with universal flavors. He dedicates his profession and personal well being over the decades studying the cultural origins of foods and well as the science behind cultivating.

Suki developed his global techniques by cooking all over the world including San Paolo, Berlin, Paris, London, Oahu and New York. In the mid-1980's Suki took his first Executive Chef position with Remington Hotel in Houston, and has been tantalizing the taste buds of the hospitality industry every since. From introducing a fusion of South American and European cuisine to the Grand Bay Hotel in Coconut Grove, Florida to helming the world famous Polo Lounge at the Beverly Hills Hotel, Suki's menus continuously gain acclaim for their inspiration and originality.

With respect for each genre of his cuisine and the epicureans that will be enjoying it, Suki stocks his kitchen with nine different types of rice, cultivates his own herb garden, smokes his own meats and infuses his own vinegars. Constantly aiming to reinvigorate the palate, Suki works with his contacts from around the world to create new culinary innovations on an ongoing basis.

Career highlights include:

- Chef Suki has created the menu for numerous notable awards show including the Golden Globe Awards Show, the Oscar Nomination Luncheon, and the pre-Grammy for nearly a decade.
- Selected by the California Travel & Tourism Commission as the culinary representative to speak on behalf of California cuisine and California's agricultural products for the "California Dream Campaign" in Japan in July 2011 at the International House of Japan.
- Suki presents his annual January Golden Globe Awards Show menu to the worldwide press in the hotels' International Ballroom kitchen.
- Represented the hotel at the first annual Taste of Beverly Hills festival alongside another notable chefs such as Wolfgang Puck
- Suki was selected by JETRO (Japanese External Trade Organization) to speak about healthy Japanese foods to Americans in Los Angeles titled "Healthier Alternatives for a Happier Life."
- Winner of the AAA Five-Diamond Award in 2002, 2003 and 2004
- Named "Finest Chef Worldwide" by the American Academy of Hospitality Service in 1999 and 2003
- Named Los Angeles "Chef of the Year" in 1998 by the American Tasting Institute
- Contributing chef to "East West Food: Food from the Pacific Rim and Beyond, with 10 of the World's Hottest Chefs" (published by Hamlyn in 1997)
- Profiled as an accomplished and innovative chef in *Gourmet* magazine's September 1979, October 1989 and April 1993 issues
- Profiled in *Bon Appetit's* June 1994 issue as one of the top chefs in Hawaii
- Selected in 1989 by *Food & Wine* as one of the top ten new chefs in the United States of America.
- Executive Chef at the Beverly Hills Hotel Polo Lounge from 1997-2004; led the Polo Lounge to garner the reputation as one of the top hotel restaurants in the world

###