



**NOBU InterContinental Hong Kong Presents
THE "WORLD OF NOBU"
ASIA COOKBOOK LAUNCH
with Nobu Matsuhisa
and 8 Chefs from the Asia-Pacific Nobu Restaurants
*November 21, 2018***



**MICHAEL DEJESUS
Executive Chef, Nobu Manila**

Michael DeJesus has always considered being a chef his one true passion in life. In fact, he says he knew how to cook before he could ride a bicycle. It was this passion that led him to the California School of Culinary Arts, Pasadena where he earned his degree in Culinary Arts. Soon after he started his tour as a chef in various kitchens in Hawaii and California before landing at NOBU Las Vegas where he became the Sous Chef 2007 and helped the restaurant attain a Michelin Star in 2008-2009.

In 2016 Michael jumped at the opportunity to work at NOBU in the City of Dreams Manila. Although his family travelled a lot while he was growing up, Michael was born in Manila and spent the first few years of his life there, so he was excited to get reacquainted with his roots. As Executive Chef of NOBU Manila, Michael infuses Filipino ingredients and methods into Nobu-style dishes, creating exceptional and unique dishes for both the foreign and Filipino palates.



LEIF HURU
Chef de Cuisine, Nobu Perth

Leif Huru runs the kitchen team at Crown Perth's popular hot-spot, NOBU. Since arriving in Perth from his role as Chef de Cuisine at NOBU Bahamas, Leif has been attracting Perth's A-list and developing an exciting menu which includes many of the Japanese Peruvian fusion dishes for which NOBU restaurants have become internationally renowned.

Originally from Norway, Leif has a wealth of experience and is no stranger to the NOBU brand, having worked at Nobu Miami in 2010, as well as being part of the original Nobu Perth opening team as Sous Chef in 2011.

He has also filled the roles of Sous Chef and Chef de Partie at renowned restaurants across the globe including Nordseter Fjellstue, Restaurant Baltazar and Gamletorvet Spiseri in Norway, as well as Pierchic restaurant at Madinat Jumeirah in Dubai.

Since his arrival, Leif has been running the busy kitchen and serving a menu which reflects the integrity of the Nobu brand and encompasses the great local produce available in Western Australia.



SEAN TAN
Chef de Cuisine, Nobu Melbourne

Drawing on a lifetime of culinary experience and traditional skills handed down from his Malaysian parents, Sean Tan, has led the team as Chef de Cuisine at the much celebrated Nobu Melbourne since 2011. Growing up in Penang, Malaysia, Sean was raised on traditional Chinese fare, prepared by his parents in their family home, and developed a passion for cooking from a young age. He began his career as a chef at 20, when he took on his first apprenticeship at Eden Seafood Village; one of Malaysia's most famous seafood restaurants.

Now with more than a decade of experience as a professional chef working in kitchens in both Asia and Australia, including the award-winning Lakehouse in Daylesford, Sean's drive and excellent work ethic have earned him great respect from his colleagues and are reflected in the impeccable quality of his cooking.

Sean has a diverse skill set, a respect for quality produce and an insatiable curiosity for discovering new foods and methods for melding flavours. The simplicity and clean flavours of Japanese cuisine were what drew Sean to NOBU Melbourne where he proudly leads the team as Chef de Cuisine and instills the philosophy of Chef Nobu San into each dish he presents.



PHILIP LEONG
Executive Chef, Nobu Kuala Lumpur

Philip Leong began his culinary journey while taking a year-long break from university in 1997 and traveling to New York to work as a sushi assistant at Rikyu in Manhattan. Little did he know that this break from school would turn into a career that would take him across the globe.

In 2005, Philip joined NOBU Berkeley Street as Commis and was part of the team that helped maintain their Michelin star rating. In 2012 he was named Head Chef and was a part of the exclusive team to run the Singapore Grand Prix by Nobu. In 2014, he took yet another leap and was named Executive Chef of NOBU Kuala Lumpur where he currently resides.



SAMUEL LEUNG
Executive Sushi Chef, Nobu Beijing

Samuel Leung's passion for cooking started with his first job at a Japanese restaurant at the age of 18. Even though he knew from the very beginning that he wanted to be a sushi chef, he made it a priority to also learn Western and French cooking techniques to incorporate in his cuisine.

After six years of training in sushi in Vancouver, Samuel undertook culinary school at Stratford Chef School in 2001. During this time, he did internships all over Vancouver, including Blue Water Café and Raw Bar in Yaletown where he perfected his Western cooking techniques. In 2003 he was awarded the Jamie Kennedy Reward for Outstanding Culinary Achievement from the Stratford Chef School in 2003.

Samuel began his career at NOBU Restaurants as a senior sushi chef at NOBU InterContinental Hong Kong in 2006. Two years later he became the Sous Sushi Chef at NOBU Dubai in 2008. In 2011 he returned in NOBU InterContinental Hong Kong for three years until moving to NOBU Beijing in 2014 to become the Head Sushi Chef.

With experience at so many NOBU restaurants, Samuel has always felt that it is the high level of teamwork that drives him to develop new culinary techniques to contribute to Nobu style. And this dedication to his craft shows. "I strive to make sure that all of my guests leave with a smile," Samuel said.



TAKASHI WADA
Executive Chef, Nobu Tokyo

Born in Yokohama to working parents, Takashi enjoyed cooking from a young age. He dreamt of wearing the toque that the chefs on his favorite cooking show wore. This is what inspired him to attend Tsuji Culinary Institute in Tokyo and Lyon. After seven years at the French restaurant Mutekiro in Yokohama, Takashi went to France on a working holiday. There he joined NOBU Paris (which has since closed) for its opening in 2001, and continued at NOBU Tokyo after returning a year later. He was promoted to Sous Chef in 2006, and to Executive Chef recently.



SEAN MELL
Executive Chef, NOBU InterContinental Hong Kong

Sean Mell has always been fascinated by the culinary world: what one could do with food and what good food can do for people. Inspired by the passion and pride of cooking, he sought culinary training in high school at the Culinary Education Center in Asbury Park New Jersey, continuing to achieve his degree at the Art Institute of New York City.

In 2000, Sean began working in the kitchen as a banquet cook for the Molly Pitcher Inn in New Jersey. He moved on to cook for both the David Burke Fromagerie in New Jersey and Townhouse in New York. In 2008, Sean accepted a line cook position at the NOBU flagship restaurant in Tribeca, New York.

Sean advanced to Sous Chef of NOBU New York before jumping at the opportunity to assist in the opening of NOBU Lana'i in Hawaii, where he was quickly promoted to Executive Chef in 2013 after demonstrating his relentless zest and creativity. In 2015, Sean made a move across the continents to become the Executive Chef of NOBU InterContinental Hong Kong.



KAZUNARI ARAKI
Executive Sushi Chef, NOBU InterContinental Hong Kong

Kazunari Araki joined NOBU InterContinental Hong Kong as Executive Sushi Chef in 2015 following almost eight years at NOBU New York as Sous Sushi Chef. Previously he was Executive Sushi Chef at Matsushima Japanese restaurant in Edgewater, New Jersey. Fifteen years ago he opened his own restaurant in Boston, which he closed after two years – learning the challenges and difficulties of independent restaurant operations. Kazunari has a Bachelor of Business degree from Northeastern University in Boston.