



FOR IMMEDIATE RELEASE:

March 26th, 2025

YU SUGIMOTO APPOINTED

IMPERIAL HOTEL'S THIRD EXECUTIVE CHEF

Tokyo, Japan; March 26th, 2025: Imperial Hotel, Ltd. has announced the appointment of Yu Sugimoto to the post of Imperial Hotel, Tokyo Executive Chef, effective April 1st, 2025.

Imperial Hotel currently has a head chef at each of its hotels (Tokyo, Kamikochi, and Osaka), but following Nobuo Murakami (1970-1996), the first Executive Chef, and Kenichiro Tanaka (2002-2019), the second Executive Chef, who is responsible for the taste of all food and cuisine offered by Imperial Hotel, Ltd. he is the third person to assume this position.

Upon assuming the position of Executive Chef, he stated the following aspirations.

I am pleased to announce that I have been appointed as the third Executive Chef of the Imperial Hotel, Tokyo. I am the third Executive Chef of the Imperial Hotel to assume this position, which is responsible for all food services provided by the hotel. As such, I will be responsible for all of the Imperial Hotel's business locations, including the Imperial Hotel, Kyoto, which is scheduled to open in the spring of 2026, and will pass on the Imperial Hotel's food DNA inherited from our predecessors to the next generation. I will continue to devote myself to our food with respect and gratitude not only for the ingredients themselves, but also for the producers who lovingly nurture them, all the staff who work with them, and the guests who enjoy our cuisine. I look forward to your continued warm guidance and encouragement in the future.

(continues)

Photo Caption:



The talented and diversely experienced, just-appointed Executive Chef of Japan's legendary Imperial Hotel, Chef Yu Sugimoto.

CURRICULUM VITAE

Yu Sugimoto

Imperial Hotel, Tokyo, Executive Chef

Born: November 7th, 1980

Education:

1999 Graduated from Goto Gakuen, Musashino Cooking College

Career:

1999-2003 Les Saisons, Imperial Hotel, Tokyo, Japan

2004 Hotel L'Ecrin **

2006 Hotel de Carantec **

2006-2014 Hotel Le Meurice ***

(With Yannick Alléno and Alan Ducasse, and later as head chef.)

2014-2016 Restaurant L'Espérance** in Burgundy - Executive Chef

2016-2017 Restaurant The Square* in London - Executive Chef

2017-2019 Imperial Hotel, Tokyo, - Banquet Chef

2019 Imperial Hotel, Tokyo, Executive Chef

2025 Imperial Hotel, Ltd. Executive Chef

* Michelin stars

Awards Received:

February, 2012 Title of 62ème Prix Culinaire Prosper Montagné,
the first Japanese national holder of the title

September, 2012 First prize of Le Taittinger Prix Culinaire in France

November, 2012 Second prize of Le Taittinger Prix Culinaire International