



Executive Chef: Kodai Uno

At 23, Kodai Uno already has seven years of solid experience as a working chef and a lifetime of seeing how it's done. He basically grew up in a restaurant, following his father and older brothers into the kitchens of Shiru-Bay and Raku. Being the youngest in a family of professional chefs was a challenge for Kodai; so was running a restaurant in a foreign country. He accepted both tests willingly. Before opening Shiru-Bay Chopstick Cafe, Kodai graduated with honours in 2003 from the Pacific Institute of Culinary Arts, ranking as one of the top in his class. Later, he trained at the French restaurant L'Emotion, which accounts for the strong French influence in his cooking today. Kodai's passion for cooking is a constant, and his creative skills are fully on display at Shiru-Bay. As Kodai pushes the culinary envelope the future promises even more delectable choices for Shiru-Bay diners. Cooking is, after all, in his blood.
