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TASTEMAKERS

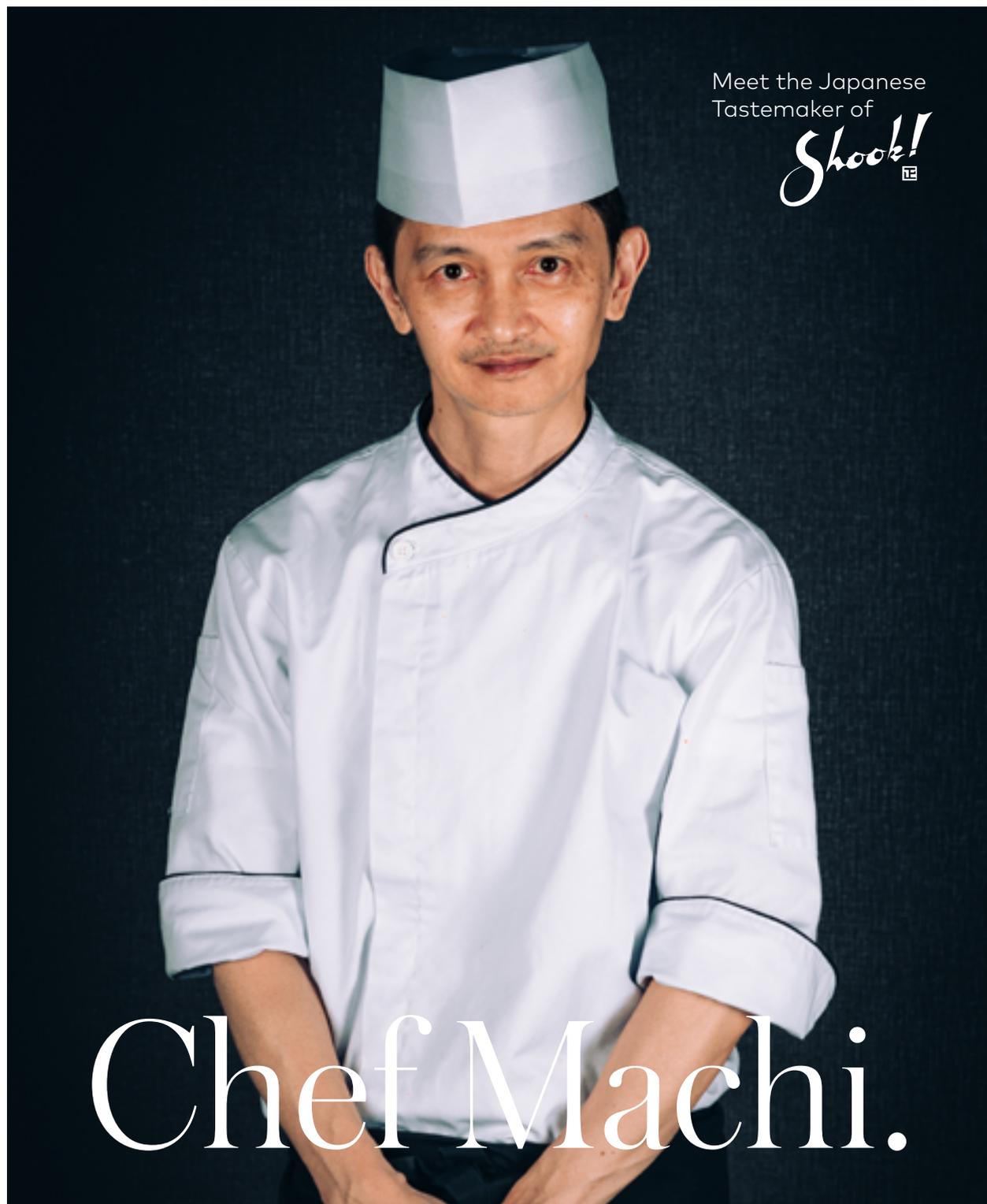
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FASHION | GASTRONOMY | INNOVATION

A JAPANESE
CULINARY HERITAGE

NARRATIVES WITH THE
JAPANESE TASTEMAKER

HOKKAIDO'S
NATURAL BOUNTY





“The epitome of an omakase experience is when I witness the priceless expressions of enjoyment when our guests taste first-hand, the myriad of textures and flavours with each bite – there is truly nothing more satisfying than that.”

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A JAPANESE CULINARY HERITAGE

The kitchen has never been a stranger to Chef Machi – this middle child has always helped out in his family-run restaurant, starting from waiting tables to eventually making his way into the kitchen to help his father with the cooking. In pursuit of his dreams of becoming a qualified chef, he made his way across the shore to Singapore and ventured into the Japanese culinary world where his unwavering passion still burns on.

Chef Machi credits his time in Singapore as the backbone of his standing as a chef. He was allowed to work under the guidance of a Japanese chef specialising in kaiseki – a traditional multi-course Japanese dinner that is said to be the epitome of Japanese fine dining. The colourful and complex kaiseki revolves not just around the highest quality ingredients, but also the experience that

comes with it; and it was this exacting, disciplined experience that moulded him as a chef – even to this day when in the kitchen, Chef Machi has an aura of a disciplinarian synonymous with a Japanese master chef.

Most of Chef Machi's experience stemmed from being a quiet observer, “I am always observing – my Japanese sensei was a very stern chef, and very proud; so, to learn, I had to observe and listen to what he did – from how he behaved in the kitchen, to the way he held his knife and expertly sliced a piece of tuna with one stroke. This power of observation is my strength, especially to provide the best omakase experience – although the dishes are focused on the seasonality of the ingredients used, I will also adjust what I serve based on my observation of the guests and our communication as I interact with them.”

NARRATIVES WITH
THE MASTER CHEF →



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HOKKAIDO'S NATURAL BOUNTY

Back in Kuala Lumpur, Chef Machi found himself working under the tutelage of the head chefs of the renowned Japanese restaurant, Kampachi, where he further strengthened his culinary prowess as he continued to observe the master chefs at work.

Here at Yukibana at Shook!, Chef Machi combines the best of Hokkaido's natural bounty of land and sea along with his precise cooking methods to design an unforgettable omakase experience inspired by Yukibana at Higashiyama Niseko Village, a Ritz-Carlton Reserve. The tale that unfolds each day, embraces Kachou Fuugetsu, the resort's

philosophy of discovering oneself through nature, as guests are taken on a gastronomic journey that wholly captures the finest elements nature has to offer.

The seasonal nature of the omakase meal is reflected in the high-quality seasonal ingredients used to best showcase the natural flavours of the produce, and also through the artful plating of the dishes. Yukibana at Shook! will also be featuring exclusive sake pairings, expertly paired so that guests can fully immerse themselves in Chef Machi's expression as the seasons evolve.





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