



Masayoshi Kazato Profile

Profession: Sushi Chef

Date of Birth: September, 1949 in Chiba, Japan

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Work Experience

1969: Started sushi training in Hokkaido Japan, and trained at a number of locations around Japan.

1976: Established the Japanese sushi restaurant, Sakae Zushi, in Chiba, Japan.

Current Sushi Industry Positions

- Director of the Chiba City Food Hygiene Society
- Instructor at Chiba City Food Sanitation
- Counsellor of Chiba Prefecture Chefs' Association
- Chairman of Chiba Prefecture Sushi Business & Hygiene Union
- Director of the All-Japan Sushi Business & Hygiene Association
- All Japan Sushi Association (AJSA) Director & Secretary General of the International Public Relations Department
- Executive Director of the AJSA Sushi Skills Institute
- Instructor of the All Japan Cooking Skills Association

Sushi Industry Related Events as a member of the All-Japan Sushi Business & Hygiene Association

1997: Participated in the All USA Cherry Blossom Festival, in Washington DC

1998: Participated in a sushi event at the Japan Club in New York

1999: Sushi demonstration at the Japanese Embassy (JICC) Washington DC

2001: Presented a sushi technique seminar in Hamburg & Berlin, Germany

2002: Introduced Japanese food culture at charity party in the Czech Republic

2003: Demonstrated sushi making techniques at the London Sushi Competition

- The first sushi chef to instruct at the French cooking school, Le Cordon Bleu, in London, England
 - Judged an All USA sushi technique competition in Washington DC and presented a dissertation on the evolution of sushi which was published in Food Journal USA
- 2004: Demonstrated the making of sushi at the California Culinary Academy and was the first Japanese to receive a letter of gratitude from the academy
- Demonstrated sushi making techniques at the London Sushi Competition and was the first Japanese to receive a letter of gratitude
 - Presented a sushi seminar at the Japanese embassy in the Czech Republic

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- 2005: Requested by the Japanese Northern California Restaurant Association to present a sushi seminar at the California Culinary Academy
- Sushi seminar at the Japanese Embassy in Panama & Panama Cooking School
- 2006: Judged at the Washington DC sushi competition
- Chief instructor at the Eat Japan workshop In London
- 2007: Presented a sushi seminar in Seattle
- Judge and sushi seminar instructor in Leon, France
 - Presented a sushi seminar in Moscow, Russia
 - Sushi demonstration during the Washington DC Cherry Blossom Festival
 - Sushi seminar in St Petersburg, Russia
 - Sushi seminar at the Hospitality Fair (PIR) in Moscow and participated in a sushi event at the Japanese embassy
 - Head instructor at the Eat Japan workshop in London, England, and a judge at the Seven Sushi Samurai Competition which was attended by contestants from eight countries
- 2008: Gave a lecture at Food Ex Japan
- Acted as the editorial supervisor for the book Sushi Hygiene and Basic Techniques
 - Gave a lecture at the Japan Seafood Show
 - Completed the DVD, Sushi “Fundamental Instruction, Manners, History”
 - Head instructor at the Eat Japan workshop in London, England, and a judge at the Sushi Samurai Competition
- 2009: Head judge and sushi seminar instructor at the International Industry Fair in Leon, France
- Producer and panellist at the International Sushi Expo in Shizuoka, Japan
 - Judge at the Seven Sushi Samurai Competition held at the BBC studios in London, and sushi presenter
- 2010: Presented a lecture at the International Exchange Fund on Japanese culture to representatives from, Venezuela, Bolivia, and Peru
- Presented a lecture at the International Exchange Fund on Japanese culture to representatives from Spain and Portugal at the Japanese embassy
- 2011: Completed the first AJSA Sushi Skills Institute workshops in Singapore. The first workshop was held at the Singapore National Environment Agency, and attended by 40 staff members. The second was attended by 30 locals, and 2 Australians involved in the Japanese restaurant and sushi business. A total of 12 participants passed the examination and became the first official Sushi Advisers.
- Completed the second AJSA Sushi Skills Institute workshop in Osaka, Japan.

Other Pursuits

- Lecturing at universities and other educational institutions
- Participation in volunteer activities in the field of sushi