

Katsuya Fukushima



Throughout his tenure with DC-based ThinkFoodGroup by Jose Andres, Chef Katsuya Fukushima delighted the palates of Washingtonians with his charming, playful, and highly personal style of cuisine. Seeking a wider audience and culinary adventure, Fukushima left TFG in summer of 2010 to embark on a new chapter of his prestigious career. Since then, he has traveled across the country, racking up accolades at every stop. From winning a recent episode of “Iron Chef America” in Manhattan, to expanding a colleague’s food truck business at Miami’s latest *Art Basel*, to attracting huge crowds at the *San Diego Food & Wine Festival* with his live demos, Chef Fukushima is indeed taking the nation by storm.

Before beginning his whirlwind US tour, Fukushima worked alongside José Andrés for fifteen years, becoming one of Andrés’ closest and most trusted collaborators during that time. Fukushima served as TFG’s Executive Chef for Special Projects and prior to that, Head Chef of Café Atlántico. He played instrumental roles in opening both the critically acclaimed minibar by José Andrés in Washington, DC, and the Bazaar by José Andrés in Los Angeles, *Esquire* magazine’s best new restaurant of the year for 2009. Most recently, Fukushima served as Executive Chef of José Andrés Catering by Ridgewell’s, his final position before leaving the company.

Fukushima has cooked for some of the world’s most influential chefs-- such as Ferran Adria, Thomas Keller and David Bouley-- and worked alongside other culinary leaders including Andrés, founder of Nuevo Latino cooking Douglas Rodriguez, and Sergi Arola of La Broche in Madrid. Fukushima cooked with Rick Tramonto for TRU’s 5th and 10th anniversaries, and is routinely invited to participate in culinary events, celebrations, and assemblies across the U.S.A. Worldwide, he has made appearances at Lo Mejor de la Gastronomía, Spain’s 10 and other international professional conferences.

In 2006, Fukushima presented at Madrid Fusion with noted food science expert Harold McGee. That same year, he was named Rising Star by StarChefs. He has also been nominated several times as Rising Star by the Restaurant Association of Metropolitan Washington.

Fukushima has been featured in a variety of media outlets including the *Washington Post*, *Washingtonian*, *Wine Spectator*, *Food Arts*, the Kojo Nnamdi Show, and several episodes of the “Fretz Kitchen”. Smithsonian Resident Associates highlighted Fukushima various times in their popular “Meet the Chef” series. Alongside Andrés, Fukushima appeared in episodes of Anthony Bourdain’s “No Reservations”, “Gourmet’s Diary of a Foodie”, and “Iron Chef America”.

Fukushima received his formal culinary training at L’Academie de Cuisine. Before deciding on a career in the kitchen, Fukushima attended the University of Maryland and graduated with degrees in mathematics and art.

In between flights, Fukushima resides in Washington, DC.