



## **Chef Takayuki Nagano, Head Chef Yagura A Biography**

Chef Nagano, Head Chef at Yagura started his career in the catering industry back in 1981 and has since come a long way. With 21 years experience in traditional Japanese, specialised seafood and Western world cuisine cooking he is by any standard, a culinary mastermind.

With a father a trained chef and grandfather a fisherman, Nagano's culinary journey began in Tokyo as a young man where he grew up working in his family's restaurant learning traditional Japanese Kaiseki and Sushi cuisines.

From there he continued the theme, working at a number of Japanese restaurants in Japan and even spent time as Head Chef in the Japanese Embassy kitchen in Canberra, Australia cooking for state and national guests including the former Australian Prime Minister.

From 1998 – 2002 Nagano undertook a personal adventure running his own restaurant for four successful years in Queensland, Australia. "Taka's Tucker" specialised in Japanese Kaiseki cuisine and modern Chinese, Sushi, Grill, curries and noodles, catering on average for 90 pax every lunch time and 120 every evening.

Being a family man, long working hours prompted Nagano back to the hospitality industry and he has since moved around the globe working at a number of luxury five-star hotel groups and restaurants across Australia and Pakistan including Avari Hotel Group, Quattro and Aramanda Palm Cove resort.

### **YAGURA JAPANESE RESTAURANT**

LG, Eaton Hotel Hong Kong  
380 Nathan Road, Kowloon, Hong Kong  
T (852) 2710 1010 F (852) 2385 5009  
[www.yagura.com.hk](http://www.yagura.com.hk)  
[yagura@eaton-hotel.com](mailto:yagura@eaton-hotel.com)



Throughout his career he has led culinary direction, reworked menus, mentored staff and continued to work closely with traditional Japanese food culture. Nagano is passionate in 'East meets West' fusion concepts combining his traditional Japanese teaching with local flavours and international appeal.

Most recently Nagano appeared on "Indus Vision Channel", one of the highest rating cooking shows in Pakistan to demonstrate his famous dishes.

### **Yagura Hong Kong**

Being the Head Chef of Yagura, Nagano will manage the kitchens and menus of the Eaton Hotel's newest and sleekest eatery to date, Yagura; perfecting each dish on the menu to his own astute standard.

All of his learnt food philosophies will prevail, with high quality ingredients, simple dishes, exquisite flavours and a focus on traditional Japanese Izakaya-style dishes designed to be shared.

He will keep close tabs on the quality of the foods prepared, to ensure every item is attended to with utmost care and served tastefully to be enjoyed.

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Media Enquiry, please contact:

Florence Chan  
Director of Communications  
Eaton Hotel Hong Kong  
T (852) 2710 1879  
F (852) 2710 1834  
[florence.chan@eaton-hotel.com](mailto:florence.chan@eaton-hotel.com)

Jovy Leung  
Assistant Communications Manager  
Eaton Hotel Hong Kong  
T (852) 2710 1046  
F (852) 2710 1834  
[jovy.leung@eaton-hotel.com](mailto:jovy.leung@eaton-hotel.com)

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