Presenter Profiles

Craig Koketsu

Quality Branded Executive Chef & Partner
Japanese-American Executive Chef & Partner at Quality Branded, a management group that stands behind hot New York restaurants such as Quality Meats and Quality Italian. Counted among New York's top up-and-coming chefs, he's a regular face on the New York restaurant scene and frequently seen in the media.

Gabriella Gershenson

A New York-based writer and editor, Gershenson has been on staff at Rachel Ray Every Day, Saveur and Time Out New York, and presently writes for The Wall Street Journal, The New York Times, The Boston Globe and many other publications. Her primary focus is food journalism.

Takeshi Kimura

Tsuji Culinary Institute Assistant Professor
Graduated from Tsuji Culinary Institute in 1986.   He also leads Japanese cooking classes and provides training in Japanese cuisine in Europe and Asia. He's appeared on the Dotchi no Ryori Show ("Dotch Cooking Show") and Kaminuma Emiko no Oshaberi Cooking ("Emiko Kaminuma's Talkative Cooking"). He contributed editorially to Tsujicho Kando Washoku no Ajiwai Taneakashi Jo ("Tsujicho's Secret Book of Tasting Moving Japanese Cuisine," with editorial supervision by Yoshiki Tsuji), and also contributed to Nihon Ryori Kiso kara Manabu Utsuwa to Moritsuke ("Dishes and Plating to be Learned from the Foundations of Japanese Cuisine"), a cookbook by Koichiro Hata.

Isao Yamada

Executive Chef, Brushstroke Japanese restaurant
Graduated from Tsuji Culinary Institute in 1995. After learning Japanese cooking and training in Kyoto, he had already opened a restaurant in his hometown of Fukuoka in his 20s. Deciding that he still had more to learn, he went to the U.S. with the help of his alma mater in 2006. He became Executive Chef at Brushstroke, a

Japanese restaurant formed in collaboration with David Bouley, a well-known American restaurateur, and the Tsuji Culinary Institute. He teaches Japanese cuisine to local chefs and leads seminars to introduce the appeal of Japanese food to New Yorkers.