



Scott Ray Kihara

Chef de Cuisine / CHOP Steakhouse @ Tokyo American Club

Chef Scott Kihara was born and raised in the pacific northwest's culinary destination of Seattle, WA. As a fourth generation Asian American, Chef Kihara grew up with family members who worked in kitchens. His first experience in the F&B industry was at a local family restaurant at the age of 13. He later attended Washington State University graduating in Business and Communication Advertising while cooking in various kitchens to get himself through school. After working in the radio and internet industry for a few years and realizing it was not for him.... he then followed his passion and started to work full time in kitchens as an aspiring cook. Chef Kihara worked in San Francisco and Hawaii before finally landing in Tokyo a few years ago. He has worked for the Grand Hyatt Seattle, Tokyo's TY Harbor group and various restaurants along the way, before landing at Chop Steakhouse as the Chef de Cuisine.

スコット・キハラ ワシントン州シアトル生まれ。

幼少より飲食関係従事の家で育つ。彼がはじめてレストランの門を叩いたのは、13歳の時で、町場の小さなレストランだった。その後、ワシントン州大学在学中も様々なレストランで調理の仕事に携りスキルを磨いた。経済広告学科専攻だった為、ラジオ業界、IT業界にも従事したが、自分の情熱は調理にあると確信し、フルタイムで調理の仕事に専念するようになる。サンフランシスコ、ハワイでも経験を積み、グランドハイアットシアトル、TY Harbor group など様々なレストランを経て、東京アメリカンクラブ CHOP steakhouse のチーフシェフとなる。

CHOP Steakhouse

3F, TOKYO AMERICAN CLUB

2-1-2 Azabudai Minato-ku Tokyo, 106-8649, Japan

Tel: 03-4588-0381