



Teppanyaki Chefs Introduction



Osanai Yuichi

I moved permanently from Tokyo to Okinawa last autumn, as I'm not fond of cold weather. Now, I spend my days surrounded by the island's rich nature, fresh local ingredients, and unique, vibrant people.

I carefully grill selected meats, fresh seafood, and island vegetables right before your eyes, bringing you a moment filled with aromas, sounds, and the live teppanyaki atmosphere.

Whether for an anniversary, a family gathering, or a meal during your travels, I am dedicated to helping create memorable moments for a wide range of occasions.

Yoshida Minoru

With over 20 years of experience in the world of teppanyaki, I hold the "Associate Master" certification from the Japan Teppanyaki Association. After moving to Okinawa in 2018, I became drawn to the local culinary culture and earned the "Okinawa Ingredient Specialist" certification. In 2024, I was also honored to receive the Grand Prix at the Onna Village Food Education Contest.

Outside of work, I enjoy golf and am a devoted father who loves his family and his French Bulldog. I look forward to serving you with a heart full of gratitude.



Seo Nobuyuki

Drawn by the charm of Okinawa, I relocated here and have dedicated myself to cooking with the unique local ingredients. I strive to bring out dishes that showcase the seasonal bounty nurtured by local producers, letting guests experience the delicious flavors of Okinawa.

Seeing guests smile as they enjoy my cooking brings a smile to my face as well. It is my hope to create moments that stay warmly in your memory.

Suzuki Hirokuni

I have 25 years of experience as a chef. Drawn to Okinawa's beautiful ocean and nature, I moved here 15 years ago. I value local ingredients and cook with care, hoping to provide local residents and guests with a dining experience that is delicious and enjoyable.

Surfing is one of my hobbies. If you're interested in enjoying surfing here in Okinawa, please feel free to reach out. I'd be happy to help make your stay an even more wonderful experience.

