

## **Belgian Michelin Star Chefs Cooking show in Wakayama on August 14, 2010**

When Mr. Toshio Shinko, President of the Wakayama based company Yuasa Soy Sauce Ltd., learnt that several Michelin Star Chefs in Belgium were enthusiastically using his soy sauce, he decided to become acquainted with some of them. Gradually, the idea to invite them to Japan took shape.

The project will soon materialize in Wakayama, where three Belgian Michelin Star Chefs will play the leading part in a cooking event promoting the local products of Wakayama. Each of them will prepare one specific main dish and one dessert.

The three participating Chefs are:

- Mr. Lieven Demeestere of Restaurant Arenberg in Heverlee <http://www.restaurantarenberg.be/> (has been awarded 1 star in the 2010 Michelin Guide): will prepare a tuna dish
- Mr. Franky Vanderhaeghe of Hostellerie St. Nicola in Elverdinge (Ieper) <http://www.hostellerie-stnicolas.com/> (has been awarded 2 stars in the 2010 Michelin Guide) will prepare a bream dish
- Mr. Jean-Baptiste Thomaes of Le Château du Mylord in Ellezelles <http://www.mylord.be/> (has been awarded 2 Stars in the 2010 Michelin Guide) will prepare a Kumano beef dish

The event will take place on August 14 starting at 13h30 at Bayside Geihinkan in Wakayama City <http://www.tgn.co.jp/hall/bgw/access.html>. For further details please contact Ms. Shinko at the following e-mail address: [shinko@yuasasyouyu.co.jp](mailto:shinko@yuasasyouyu.co.jp).



From left to right: Mr. Vanderhaeghe, Mr. Demeestere, Mr. Marse, Belgian coordinator of the project and Mr. Thomaes