



F l o r i l è g e



Hiroyasu Kawate

Born in 1978, Tokyo

He was born and raised in a cooks-family that was composed of a chef of western style food, his father and other chefs, his uncles. So the restaurant of his father was his playground that a chef was very familiar to him. And he adored a chef. When he faced choosing high school education, he decided to become a cook. And he went on to department of food science in Komaba-gakuen high school that provided cooking license for its students. He was trained at a restaurant while going to the high school. Throughout such an experience he decided to live his life as a chef of French cuisine.

After graduating the high school, he was trained at a few famous restaurants for about 10 years. And he went to France in 2006. He gained experience at “Le Jardin des Sens” in Montpellier. After coming back to Japan in 2007 he worked as a sus-chef at “Quintessence.” And then he finished his position there to open his own restaurant “Florilege” in Minami-aoyama in 2009. Throughout his experience in his restaurant for about 6 years, he cultivated his own style and found new values of his cuisine. So he closed the restaurant in February 2015 and opened new “Florilege” in Jingumae with new concept in March 2015.

His signature dish is “Sustainable dish, beef carpaccio.” He orders re-fattening aged delivered cows which were always discarded normally. With them he creates special dish of beef with a subtle charm which is brought by its very aged life. It’s served with sauce of consommé made from vegetable scraps. He introduces sustainability by his cooking style with using every food without waste.

He also lays a message to every course in order to show Japanese terroir or power of food to eaters.

And furthermore, he engages in “Itadakimasu project” or “aoSORAnt” assistance group to affected areas beyond a restaurant. In Itadakimasu (a word said to thank food when people have meal.) project, many food producers or chefs meet together in one place and propose gusto based on an idea as “We can change the world by our way to eat or to drink.” In “aoSORAnt” they go to affected areas in Japan and serve gastronomic dishes for people there to make them happy. He often takes part in these groups actively.