

## Awards

2018 OAD Top Restaurants \*

2019 OAD Top Restaurants

2020

Asia's Best Restaurants — Asia's Best Pastry Chef \* La liste OAD Top Restaurants

#### 2021

The World's 50 Best Restaurants — 50 Next \* Asia's Best Restaurants OAD Top Restaurants Bylgari Avrora Awards

## 2022

The Best Chef — Top 100 chefs\*, FoodArt Award \* Asia's Best Restaurants, Asia's Best Female Chef \* OAD Top Restaurants La Liste — the Delicate Dessert Award

\* Denotes the first time that the award has been given to a Japanese female chef

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### Chef-Owner

# NATSUKO SHOJI

Natsuko Shoji, chef-owner of private dining restaurant été, is one of the most exciting talents in Tokyo's fine dining scene today.

Drawing inspiration from her love of haute couture and art, she brings a unique blend of elegance and audacity to her cuisine. Her dishes showcase a distinctive combination of pastry skills and modern French cooking techniques. For Shoji, cooking is more than just a form of hospitality — it's a synergy with the people who contribute to the dining experience, from dedicated food producers to curious diners. She warmly invites you to experience her culinary paradise that is été.

Shoji began her training at Daikanyama's one Michelin-starred Le jeu de l'assiette in 2008 before moving to Florilège (now located in Jingumae) to work as a sous chef under chef Hiroyasu Kawate.

In 2014, at the age of 24, she opened été and created her culinary masterpiece, Fleurs d'été, a mango tart shaped into nine roses. The iconic creation launched her career. A string of awards soon followed. In 2020, she became the first Japanese female chef to win the Asia's Best Pastry Chef award. In 2021, été made it onto the Asia's Best Restaurants list. In 2021, in recognition of her dedication to her craft, she was honoured with a Bvlgari Aurora Award, a prize given to inspirational women. In 2022, she was picked as one of the Top 100 Chefs in The Best Chef awards.

She has also collaborated with top artists such as Takashi Murakami, Tomo Koizumi, Makoto Azuma, and VERDY. Such partnerships give her opportunities to raise the profile of food producers, gather new ideas from different industries, and highlight the future of the culinary industry and its young generation of chefs.

Shoji is also involved in activities that promote gender equality and sustainability (such as the 17 Sustainable Development Goals).

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