



HOTEL METROPOLE
MONTE-CARLO



How would you like to enjoy a gastronomic Japanese dinner while benefiting from an exceptional setting designed by Karl Lagerfeld?

On summer evenings, from June 17th, the restaurant Yoshi, the only Japanese restaurant on the Côte d'Azur with a Michelin star, takes its place at the edge of the pool in the Odyssey area.

It promises that you will spend a moment oblivious to passing time, enchanted by a selection of inventive cocktails or the delicate menu proposed by Chef Takeo Yamazaki and his team. "Nigiris", "makis", "sashimis", fish or meat... All ingredient-driven dishes are created with freshest premium produce and prepared on the Teppanyaki, accompanied by the finest sakés, whisky or Japanese green teas selected by the Head Sommelier.



A glamorous setting theatricalised by the renowned couturier, Odyssey offers a scintillating sparkle on summer evenings, unveiling an "al fresco" restaurant against a background comprised of a monumental photographic fresco, a real work of art produced by the "Kaiser of fashion".

With its palm-trees, cascades of white wisteria and subtle notes of jasmine, Odyssey and its gardens form a real oasis at the heart of Monte-Carlo.

A must port-of-call this summer, where regulars rub shoulders at nightfall with guests who have just arrived and are looking for a trendy place with a club spirit.

Reservation

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Y O S H I
JAPANESE CUISINE

The Chef Takeo Yamazaki



Takéo Yamazaki is entering his 14th year as head chef of Yoshi, the first Japanese restaurant located in the iconic 5-star Hôtel Métropole in the heart of Monte-Carlo.

Takéo started working as a cook in a small town on the outskirts of Tokyo when he was still a teenager. His main goal was to earn some money to buy his first motorbike. His passion grew but he soon realised that he lacked technique and expertise. He decided to enter the Osaka Hotel School to gain the necessary experience.

In his second year, Takeo was selected for a scholarship to study in the gastronomic capital of France, Lyon.

He quickly joined the kitchen team of the Château and stayed 6 months with Paul Bocuse's team.

This experience in France was a revelation for the young chef. His meeting with Joël Robuchon was the kick-off to his career. He returned to Japan to open Joël Robuchon's "L'Atelier" in Tokyo and was responsible for opening L'Atelier in London and Hong Kong. The degree of complicity and trust between the world's most famous chef and his apprentice grew stronger over the years.

In 2008, Takeo launched Yoshi after spending 7 months working with chef Kokin Aoyagi, one of Japan's most brilliant chefs, in a small town in Tokushima. He returned with ideas for a menu. He soon realised that the majority of the clientele was European, having knowledge of both cuisines, he came up with a new menu tailored to European tastes. Takeo has now become an expert in mixing Japanese and European flavours and draws inspiration from his many trips and visits abroad.

Two of his signature dishes that customers have come to love will be on the menu at Summer Yoshi: EBI SHINJO (shrimp dumplings with kombu) and GHINDARA (72-hour marinated black cod).

Takéo Yamazaki has now made Yoshi the best Japanese restaurant in Monaco and the only one awarded a Michelin star.

Visuals