



ACADEMY OF
JAPANESE
CULINARY
INNOVATIONS

BECOME A FOREFRONT CHEF OF JAPANESE CUISINE IN JUST WEEKS!

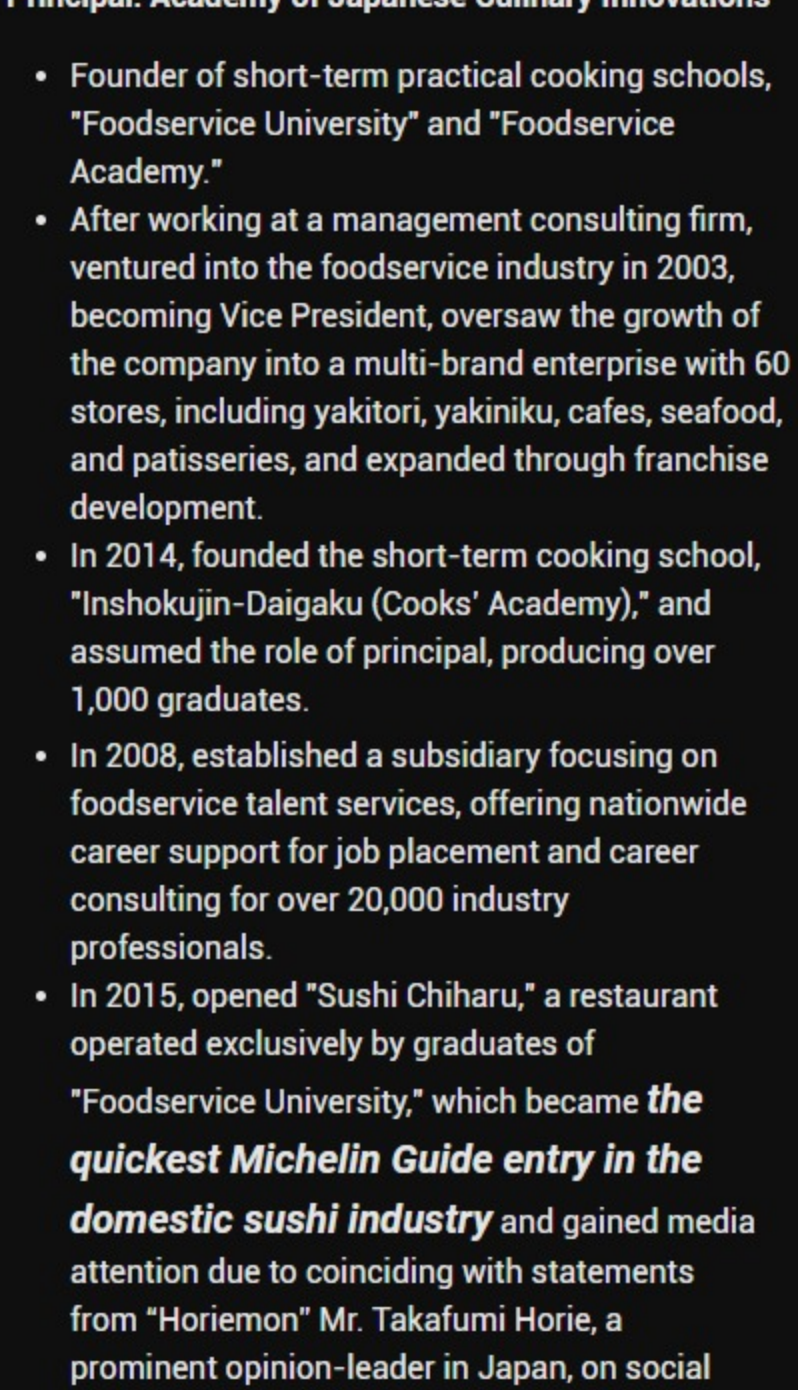
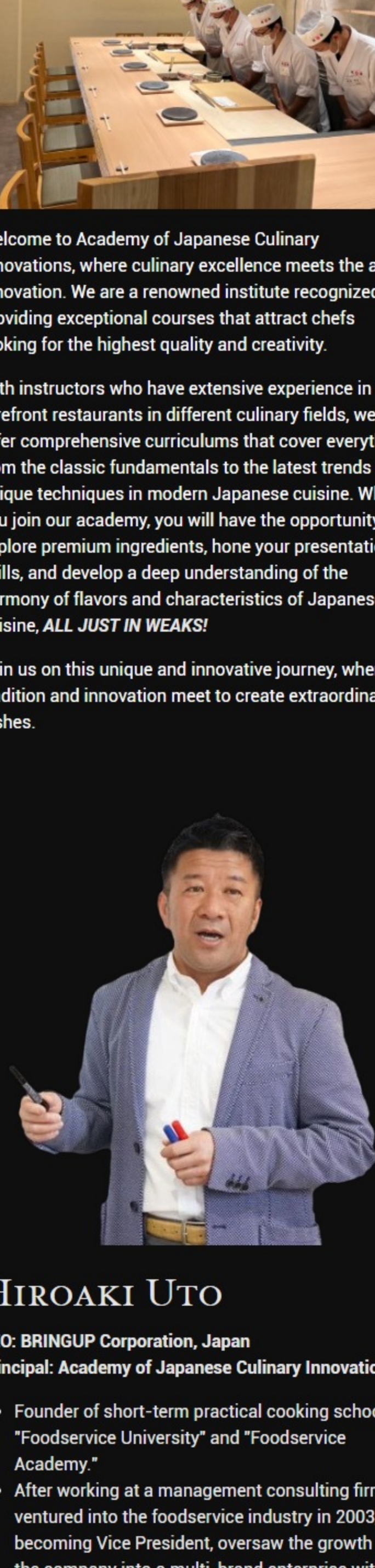
Discover the Art of Japanese Cuisine "Washoku" in Japan with Intensive Cooking Courses!

100% In-person event in Japan

Full Name

Type your e-mail

I want more information!



Welcome to Academy of Japanese Culinary Innovations, where culinary excellence meets the art of innovation. We are a renowned institute recognized for providing exceptional courses that attract chefs looking for the highest quality and creativity.

With instructors who have extensive experience in forefront restaurants in different culinary fields, we offer comprehensive curriculums that cover everything from the classic fundamentals to the latest trends and unique techniques in modern Japanese cuisine. When you join our academy, you will have the opportunity to explore premium ingredients, hone your presentation skills, and develop a deep understanding of the harmony of flavors and characteristics of Japanese cuisine, **ALL JUST IN WEEKS!**

Join us on this unique and innovative journey, where tradition and innovation meet to create extraordinary dishes.

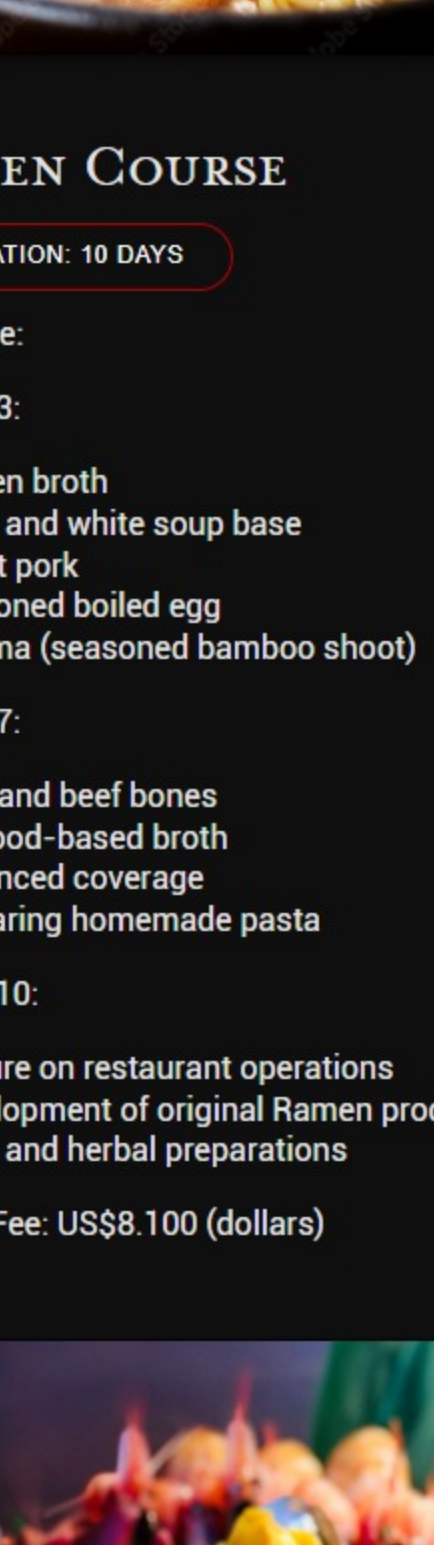


CEO: BRINGUP Corporation, Japan

Principal: Academy of Japanese Culinary Innovations

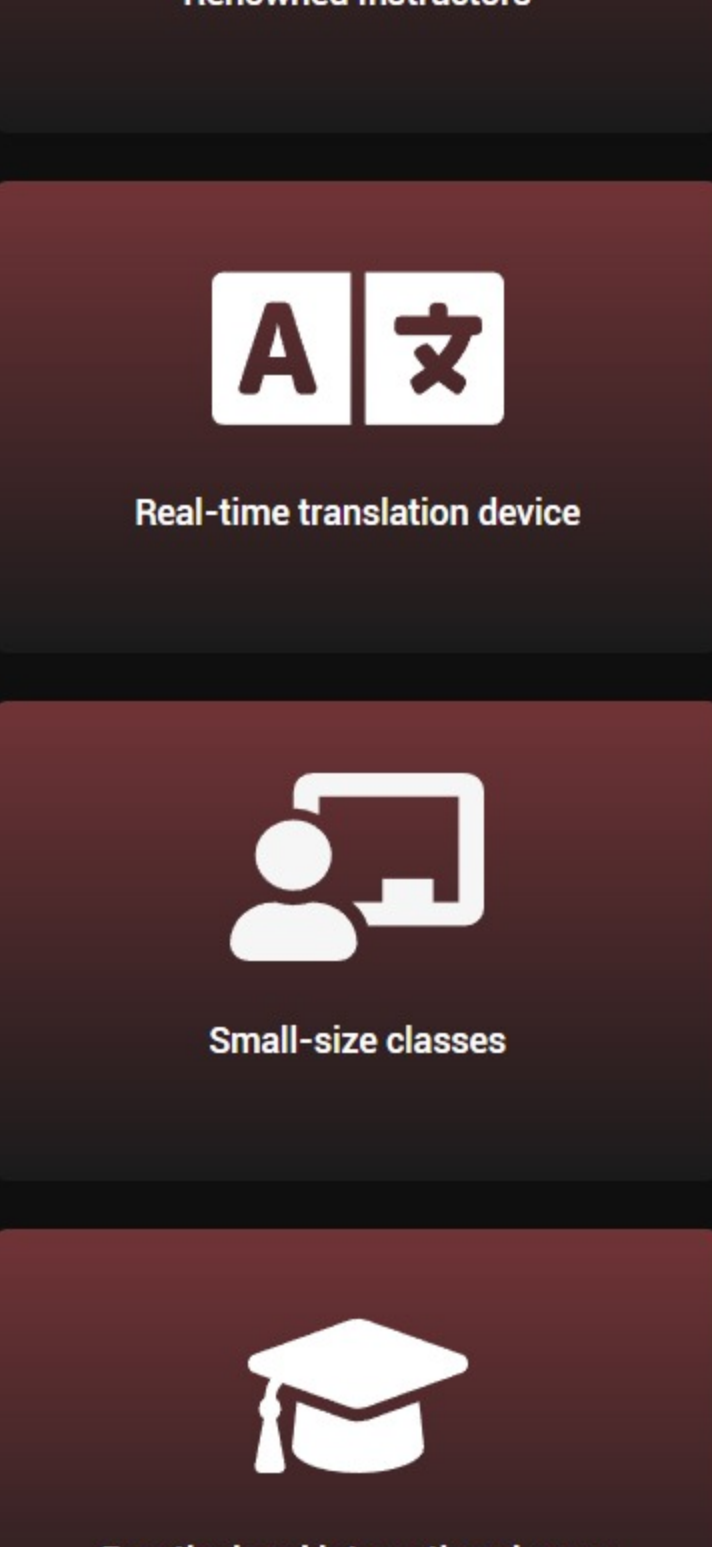
- Founder of short-term practical cooking schools, "Foodservice University" and "Foodservice Academy."
- After working at a management consulting firm, ventured into the foodservice industry in 2003, becoming Vice President, oversaw the growth of the company into a multi-brand enterprise with 60 stores, including yakitori, yakiniku, cafes, seafood, and patisseries, and expanded through franchise development.
- In 2014, founded the short-term cooking school, "Inshokujin-Daigaku (Cooks' Academy)," and assumed the role of principal, producing over 1,000 graduates.
- In 2008, established a subsidiary focusing on foodservice talent services, offering nationwide career support for job placement and career consulting for over 20,000 industry professionals.
- In 2015, opened "Sushi Chiharu," a restaurant operated exclusively by graduates of "Foodservice University," which became **the quickest Michelin Guide entry in the domestic sushi industry** and gained media attention due to coinciding with statements from "Horiemon" Mr. Takafumi Horie, a prominent opinion-leader in Japan, on social media.
- In 2019, stepped down from the companies he founded, including the parent company, subsidiary, and the Cooks' Academy, to support the establishment of a subsidiary for an IT company specializing in foodservice (listed on the Tokyo Stock Exchange).
- In 2020, founded BringUp Co., Ltd., and assumed the role of CEO.
- In 2022, in partnership with G-FACTORY Co., Ltd. (listed on the Tokyo Growth Market), established the short-term practical cooking school "Inshoku-Juku (Foodservice Academy)" and became its school director under a one-year contract where he oversaw the setup and operation.
- Currently, he actively communicates through TV and other media channels and has produced numerous Japanese cuisine chefs who excel worldwide.

OUR INSTRUCTORS

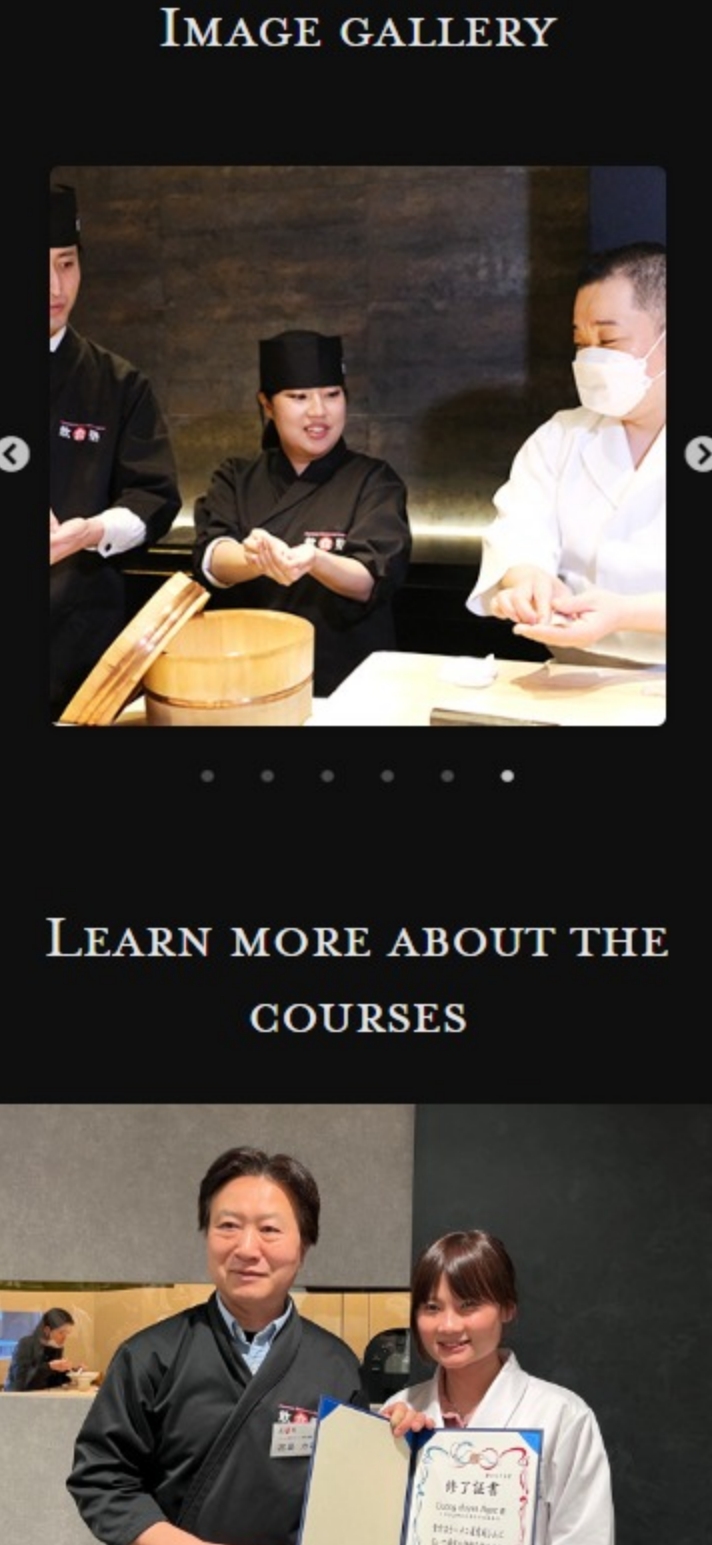


INSTRUCTOR: SUSHI, ALL-AROUND (GENERAL) JAPANESE

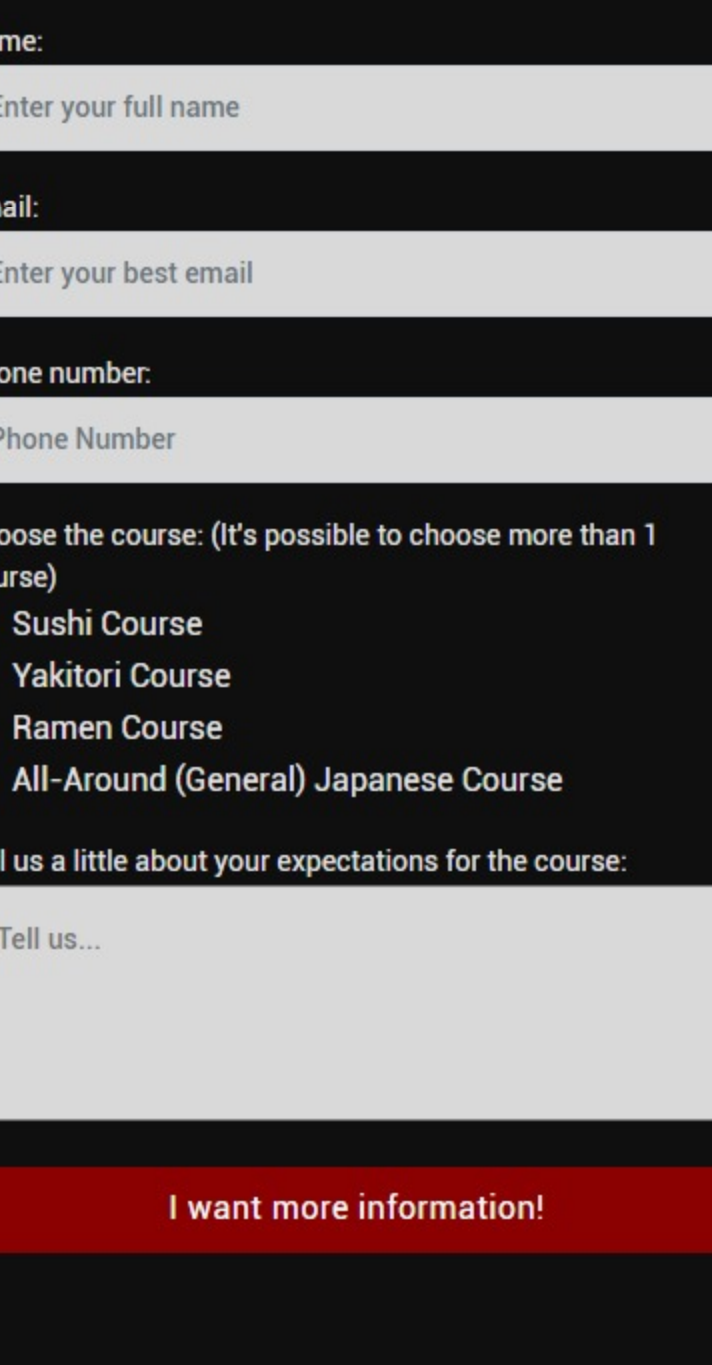
- Having served as a supervisor in the Japanese culinary division of a globally expanding hotel, he has a wide range of experience from budget offerings to luxury establishments.
- Dedicating to a cuisine that brings out the best in ingredients and conveying a sense of "heart" and "way of being" as individuals, warmly guides numerous students and juniors.
- Has been making global impacts, including producing high-end sushi restaurants in San Diego, USA.



SUSHI COURSE



YAKITORI COURSE



RAMEN COURSE

GENERAL JAPANESE COURSE

