

シェフ  
The chef



1965 生ける伝説  
Our legend was born

Kenji Nakamura is without a doubt one of Japan's greatest culinary treasures, a true master in the art of sushi. His life is an impressive testimony of **dedication, perseverance** and **perfection**. Kenji Nakamura is a **living treasure** of Japanese gastronomy, a **visionary** who has left an indelible mark on the culinary world and whose legend will continue to grow with the passage of time.

伝説の年  
The year of reward 2002

As his reputation grew, Kenji Nakamura continued to **perfect his art** and explore new ways to combine flavors. His creativity in the kitchen led him to create **unique dishes** that fused Japanese tradition with modern influences. Finally, at an international gastronomic awards ceremony, Kenji was awarded the title of "**Best Chef in the World**".



2023 国際的な成功  
International success

The most diverse people around the world are **dying to come** to Kaneda and try a dish from **the best chef** this restaurant has had in its 800-year history. Take a look at what the visit of former US President Barack Obama was like here:

[Learn more](#)

台所  
Daidokoro



金田財団

The first-rate professionals of Japan

Kaneda has the **best cuisine in the country**. Thanks to the knowledge that Kenji Nakamura has been passing on to new generations, and to them for their **great effort, dedication and enthusiasm**, that is why our restaurant is so famous.

Each dish they make is a **gastronomic masterpiece**, prepared with passion and skill. Their commitment to **quality, innovation** and culinary **creativity** is reflected in every bite.

優れたキッチン  
An outstanding cuisine

At Kaneda we always want to be at the **forefront of technology**. That's why we have the **most advanced** cuisine in Japan. With all types of appliances that make it possible to prepare dishes worthy of emperors. Without forgetting our roots.

8,000 +

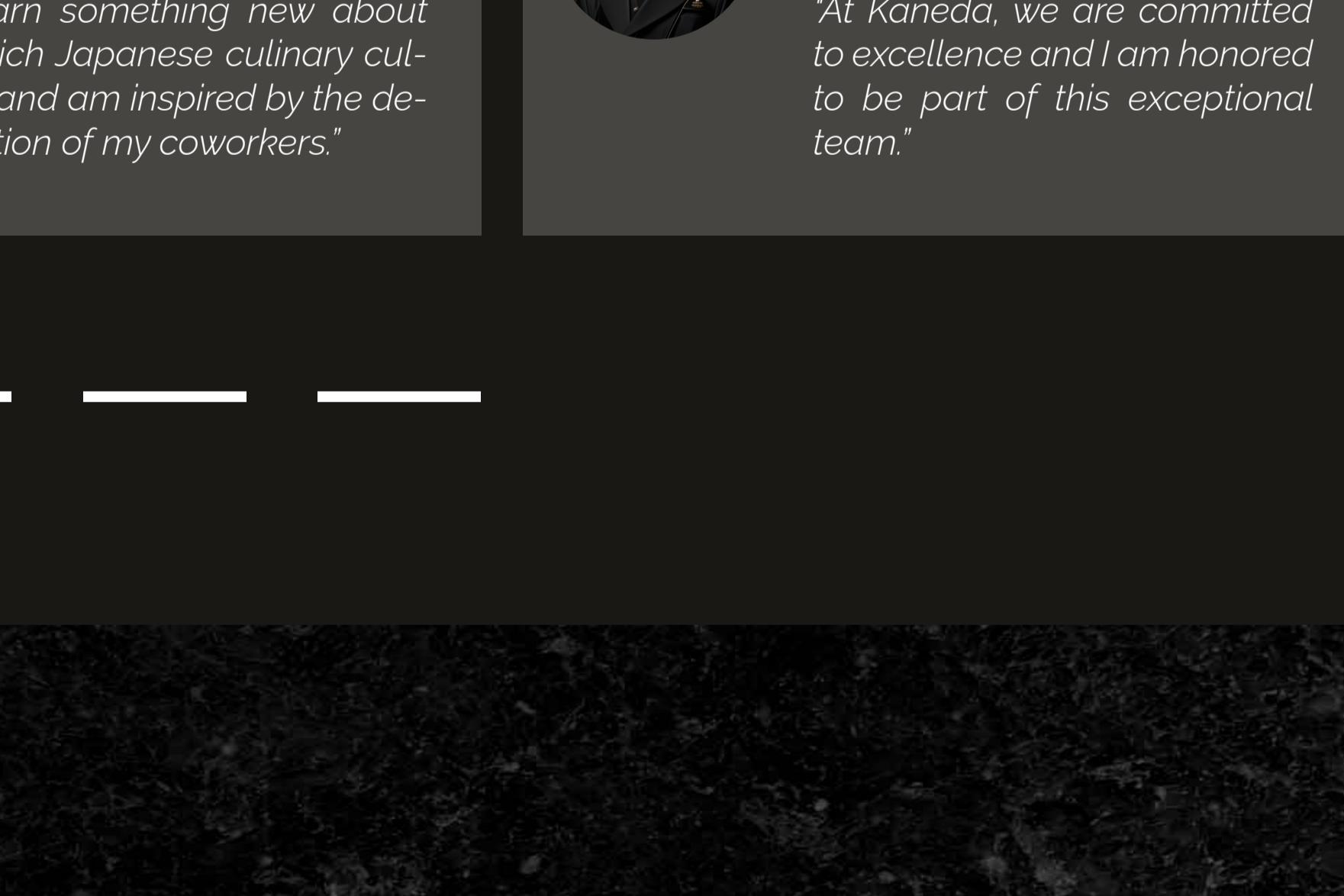
Dishes served

8'43"

Average serving time

100%

Satisfaction



俺たちと一緒に仕事しようよ

Work with us



彼らなしでは何も不可能です

Nothing would be possible without them



Hiroshi Sato  
Sommelier

'I am grateful to work at a place that values authenticity, creativity and exceptional service.'



Emi Nakamura  
Hostess

'I learn something new about the rich Japanese culinary culture and am inspired by the dedication of my coworkers.'



Kenji Yamamoto  
Waiter

'At Kaneda, we are committed to excellence and I am honored to be part of this exceptional team.'

I'm interested

0123-456-7890

© KANEDA RESTAURANT. All rights reserved