

Now and Zen – Tetsuya's Taste of Tasmania

Where: Meadowbank Estate Restaurant
When: Thursday, 28 May 2009
Who: Tetsuya Wakuda with Simon West, head chef,
Meadowbank Estate Restaurant



About Tetsuya Wakuda:

"Tetsuya is part of an elite group of international chefs who has influenced other chefs through their personal styles and unique approaches to food. His culinary philosophy centres on pure, clean flavours that are decisive, yet completely refined. His amazing technique, Asian heritage, sincere humility, worldwide travels and insatiable curiosity combine to create incredible, soulful dishes that exude passion in every bit." Charlie Trotter.

Consistently rated as one of the world's best chef's, Tetsuya was again in 2008 listed in the top ten of the San Pellegrino World's Best 50 Restaurants and named best restaurant in Australia. Tetsuya has also been inducted into Relais & Chateaux, the prestigious international association for luxury hotels and restaurants.

Tetsuya grew up in the Japanese town of Hamamatsu until the age of 22 when with limited English he travelled to Australia. Arriving in Sydney in 1982 with no more than a suitcase and a passion for food his first job was as kitchen hand at Fishwives in Surry Hills. A year later he met Sydney chef, Tony Bilson who was looking for a Japanese chef to make sushi. It was in Tony's kitchen at Kinsela's where Tetsuya realised his desire to cook. Tetsuya left Kinsela's in 1983 and in partnership with the head waiter opened Ultimo's where he learned the responsibilities of running a business. His own restaurant, Tetsuya's opened in Rozelle in 1989 in a tiny shopfront where a reservation became so sought after would-be diners would wait months for a table. In November 2000, Tetsuya relocated his restaurant to a larger space at 529 Kent Street, Sydney and has since evolved his style and reputation to become one of Australia's, if not the world's most renowned chefs.

Tetsuya Wakuda on Tasmanian produce:

"I first discovered the delights of Tasmania over twenty years ago when I began working with the seafood company Petuna Seafood to help develop the wonderful Tasmanian Ocean Trout product. I visited the wild west coast of Tasmania many times to help in a selective breeding and grading programme that has paid off today with the fish in demand in Australia, Asia and the US. The Confit of Ocean Trout quickly became known as my signature dish. It is still a must on our menu at Tetsuya's and an essential requirement at any cooking demonstrations I am requested to do around the world.

"My Tasmanian journey has continued over the years and these days my Tasmanian visits are very regular. Now we source many products from this unique island. Our menu includes Tasmanian



abalone, oysters, scallops, lobster, ocean trout, Tasmanian Atlantic salmon, grass fed beef, grain fed lamb, vegetables and cool climate stone fruits when in season. It may sound strange but we even use Tasmanian wasabi. Of course Tasmania's reputation as a region ideal for growing high quality cool climate wine is now well acknowledged around the world and we have quite a number of Tasmanian wines on our wine list. They are always a popular inclusion.

"For me Tasmania is a unique place and I don't know of any other place in the world where the combinations of clean fresh air, reliable rain, fertile soil, abundant sea life and an enthusiastic farming community all come together to provide such high quality outcomes.

"I believe in fresh, natural tastes and Tasmania can consistently deliver the quality I need. Tasmania is like a country, it really is different and special with a mix of the traditional and the new. I never cease at being excited by the valuing of traditional skills from food and beverage production to wooden boat building or knife making to my new discoveries in design and art".

Tetsuya Wakuda, 19 February 2009

**For more information, interviews with the guest chefs and images please contact
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