

Keio Plaza Hotel Tokyo Press Release

**Honorary Executive Chef Hirochika Midorikawa
was Awarded the French Cuisine Chef Prize,
“La Coupe d’Or Internationale d’Art Culinaire Marius Dutrey”**

TOKYO - Honorary Executive Chef Hirochika Midorikawa of [Keio Plaza Hotel Tokyo](#) became the first Japanese chef to be awarded the French cuisine chef prize “[La Coupe d’Or Internationale d’Art Culinaire Marius Dutrey](#)” for his remarkable achievements in culinary art in the hotel industry. The prize is a prestigious award founded in 1958 by Marius Dutrey who served as a chef in French and British premier hotels in the 20th century and improved the standing of chefs. Members of [l’Académie Culinaire de France](#) that preserve Mr. Dutrey's wishes recommend just one person to be selected from French chefs around the world every few years. Previously, Paul Bocuse was honored in 1994 and Joël Robuchon in 2014.



Hirochika Midorikawa entered the world of cooking at the age of 15, studied at a famous French restaurant in Japan, and came to Europe alone in 1964. While touching on German and Swiss cuisine, he raised his knowledge and skill in French cuisine which has two faces, delicacy and precisely calculated rationality. After returning to Japan, he joined the Keio Plaza Hotel in 1971, and later became the first Japanese chef to win first prize in an international food competition. He is a heavyweight in the world of French cuisine in Japan, having received many honors such as the French Republic Officier du Mérite Agricole.

“Receiving such an honorable award, I am truly grateful to the great chefs in Europe who taught me what the French cuisine was,” said Midorikawa. “I’d like to continue doing the best work while learning much from my friends from all over the world.”



● Profile of Hirochika Midorikawa, Honorary Chef of Keio Plaza Hotel Tokyo

- 1940 Born in Kawaguchi, Saitama Prefecture
- 1955 Joined Seiyoken Co., Ltd.
- 1960 Joined Tokyo International Airport Terminal Hotel
- 1964 Traveled alone to Switzerland, Germany and France via Siberia and trained at first-class hotels and three-star restaurants
- 1971 Returned to Japan and joined the newly built Keio Plaza Hotel
- 1980 Awarded second prize in the first French cuisine best technique contest



April 6, 2017

- 1981 Awarded first prize in the Lausanne French cuisine international contest
1987 Awarded Honorable Prize from Académie Culinaire De France
 Took position as Keio Plaza Hotel Executive Chef
1991 Awarded French Cooking Association Gold Medal / Honored Prize Winner
1994 Awarded Tokyo Excellent Technique Prize “Edo no Meiko” (Master of Tokyo)
1996 **Awarded Maîtres Cuisiniers de France Honorable Medal**
1999 Awarded French Republic Chevalier du Mérite Agricole
2000 **Awarded Prize for Excellent Skills “Gendai no Meiko” (Modern Master)**
2001 Awarded All Japan Chefs Association Excellence Maximum Technique Advisory Council
 Gold Medal
2005 Awarded Lyon City, France Special Medal
2005 **Awarded Académie Culinaire De France Gold Medal**
2006 **Awarded French Republic Officier du Mérite Agricole**
2006 Awarded the Medal with Yellow Ribbon (outstanding service)
2007 Took position as Keio Plaza Hotel Honorary Executive Chef
2011 **Awarded Académie Culinaire De France Gold Medal**
2011 **Awarded the Order of the Rising Sun, 4th Class, Gold Rays with Rosette**
2017 **Awarded La Coupe d’Or Internationale d’Art Culinaire Marius Dutrey**
 ...Awarded many other Japanese and international awards

About the Keio Plaza Hotel

[Keio Plaza Hotel Tokyo \(KPH\)](#), located in Shinjuku at the very heart of the nation’s capital Tokyo, is one of Japan’s leading international hotels. Our hotel boasts of over 20 restaurants and bars, and we host a wide range of local and international guests who visit us for our open and welcoming facilities, top-notch services, and warm hospitality. For more information about our facilities and services, please visit our [website](#), [YouTube](#), [Facebook](#) or [Instagram](#).

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