

Eiryō Kudo



Born in Tokyo.

After graduating high school, entered NADAMAN CO., LTD., and began training as a Japanese chef through his work in at the Imperial Hotel

Later, he worked at the French restaurant of the ANA Hotel Tokyo (now the ANA Inter Continental Hotel Tokyo), where he broadened the range of culinary skill.

2009-2012	Official chef in Consulate-General of Japan in Vancouver
2012-2016	Official chef in Embassy of Japan in China
2013	Awarded as 'Outstanding Official Residence Chef' by the Minister of Foreign Affairs
2016-2019	Official chef in Embassy of Japan in France
2020-2022	Established a private office in Den-en-chofu, Tokyo, and started working as a traveling chef.
2021-	Appointed as 'Diplomat of cuisine' from Hida city, Gifu.
2022-	Established Eiryō Co., and appointed as Represented Director of the company.