

# 和食ワールドチャレンジ2015 決勝戦出場者

**Deeply Moved by Umami, the “Fifth Flavor”  
that is Absent from European Cuisine  
A creative washoku challenge that makes full use of  
a wide range of experience**



**Daniele Codini (27, Italy)**

Daniele Codini has piled up training at distinguished restaurants throughout Europe, including The Fat Duck (UK) and L'Atelier de Joël Robuchon (Paris). Through his Japanese wife, who was a pâtissier, he came into contact with Jun Ogura, the joint proprietor of the London creative washoku restaurant Yashin Ocean House. When the restaurant opened in 2013, he began to work under Ogura. He is currently the Senior Sous Chef at the restaurant. At the young age of 27, Codini has already built up a variety of experience as a chef. In addition to the above restaurants, he has studied at a culinary school in northern Italy and has worked as an intern at Michelin-rated restaurants in Italy, as well as the modern washoku restaurant NOBU MILAN. His interest in a wide-range of culinary genres attracted Ogura's attention.

“In Britain, washoku usually conjures up images of sushi and tempura,” says Ogura. “The approach of Yashin Ocean House is to offer creative washoku that breaks these limited perceptions. Codini creates a new kind of washoku, backed up by his various experiences, that is unbound by convention. That was what attracted me.” Last year, Codini entered Sushi Awards 2014, a creative sushi contest held in London, in which the winners are determined by a vote by the general public. He received the second most votes for his sushi, which he created by placing Japanese beef and foie gras on fried sushi rice.

One of the things that attracted Codini to washoku was the specialized use of kitchen knives. Japanese chefs use a variety of knives for preparing food. For example, a thin long knife (yanagiba bocho) is used for sashimi and a heavy wide knife with a dull tip (deba bocho) is used for filleting fish. He was astonished by the minuteness of the work. And there was one other thing. Washoku had a fifth flavor that European cuisine, with its four basic flavors of sweet, salty, sour, and bitter didn't have: “umami.” He was shocked that if one uses ingredients full of umami, such as kombu, bonito flakes, and shiitake, even a clear soup stock could create a satisfying taste. Codini's contest dish is “Yellowtail in beef net.”

The dish is a popular menu item at Yashin Ocean House, where it is said that over 90% of the customers are local. It brings out the juiciness of the fatty yellowtail. A yuzu miso paste is spread into the slits cut into the fillet, which is wrapped in a beef fat net and stewed in a teriyaki sauce. To add a taste of refreshment, pureed peas are prepared in a crispy way and added to complete a unique dish.

Codini's goal is to own his own restaurant. He says he wants to open a restaurant that serves not only washoku, but also a creative cuisine that makes full use of French and other cooking methods.



Yellowtail in beef net