

# 和食ワールドチャレンジ2015 決勝戦出場者

**Began working at a Japanese restaurant after being recognized for his culinary talent**  
**Overcame the difficulties of studying washoku in a country having no distinct seasons**



**Nasrul Awaludin (34, Indonesia)**

Kappo Don is a Japanese restaurant located in the Indonesian capital of Jakarta. Nasrul Awaludin has been working there since it opened in 2005. Restaurant owner Daisei Takeya operates 25 restaurants in Indonesia, focusing on *ramen* noodle shops and *izakaya* pubs and Kappo Don is the only restaurant that serves Kappo, authentic Japanese cuisine. Takeya, who is also a licensed *fugu* (blowfish) chef, opened Kappo Don, hoping to run a restaurant that uses upscale food ingredients that *izakaya* pubs cannot serve. At first, he had intended to stand behind the counter and do the cooking all by himself.

Around that time, however, a Japanese restaurant in Jakarta went out of business, and Takeya decided to employ its former staff. Awaludin was one of them. In the beginning, he worked at another *izakaya* operated by Takeya. The reason he was appointed to work at Kappo Don was because the owner found something special in the young chef's culinary talent and taste. Takeya personally taught work to Awaludin and set extremely strict standards.

There were many things that Awaludin had to study, from ways of doing basic operations such as working while cleaning up, to the actual cooking and presentation on plate. Even with the same dish, a chef had to acquire the techniques to "make a subtle difference," such as changing the taste to suit the food ingredient used. Changing food ingredients to suit each season is not something that an Indonesian, unfamiliar to the Japanese sense of the seasons, can learn easily. The level of work that the owner had demanded was so high that many Indonesians were said to have given up, however, Awaludin held on. "The first year was tough, but Awaludin was strong-willed; he tried hard not to make the same mistake after being scolded once. By now, he's doing most of the preparations for us, so Kappo Don can never do without him," says Takeya. Awaludin has improved his craft so much that Japanese customers often compliment him on his great skills.

His dish for the final round of the competition is Wagyu yuzu steak. He coated slices of beef with *yuzukosho* and other spices, let them stand to allow the flavor to seep in, and grilled. A sauce featuring fragrant yuzu jam adds an interesting twist. The meat is cooked medium rare. To acquire the skill to grill steaks medium rare needs rigorous training since people in Indonesia always eat meats well done. Takeya gives his seal of approval by emphasizing, "Awaludin can now cook meat just the way the Japanese people want." Awaludin says, "The appeals of Japanese cooking are that it is a simple yet a special dish." The dish that he has prepared for the competition reflects his thoughts and admiration for Japanese cooking.



Wagyu yuzu steak