

SECRETS OF THE SUSHI MASTERS



This is the only series ever produced by a Japanese broadcaster concerning the special nature of Sushi. Despite Sushi being one of the most famous Japanese foods in the world, the processes and techniques for making Sushi are known by few. Viewers will be amazed to see the spirit and authentic skills that Sushi masters strive for.

In each episode, the program host, Mr. Hikari Hayakawa, a famous Japanese writer of Sushi books, visits one Sushi restaurant. The host talks with the Sushi chef, then he asks the chef to provide ten pieces of Sushi on the choice of the day. While the host is waiting for his Sushi, viewers will see how the chef picks the ingredients, prepares for the making and then shapes the Sushi.

This program is produced by BS12, a satellite broadcaster, and HBC is licensed to distribute overseas.



>70 episodes are available and each episode lasts half an hour.

>Suitable for any types of media including IP-TVs, Mobile-Media, and Inflights.

>One Sushi venue is featured in one episode.

>The program may be subtitled or over-voiced on your language. Licensee will be responsible for localization.

EPS#	Org Air	EPS. TITLE	Synopsis
72	Mar 12, 2017	Nakajo, Yokohama White Horsehead — A Banquet of Carefully Selected Ingredients	We visited Yokohama City in Kanagawa prefecture this time in search of most delicious sushi. "Nakajo" is located in convenient location, close to Yokohama Baseball Stadium. Master chef, Mr. Kiyotaka Nakao, is 54 years old. Born in family running sushi restaurant and started his real training to be a sushi chef after graduating from university. His aspiration to serve emotionally moving sushi drives him to win the first number in the morning bidding to get top-notch sea bream (amadaï) in Tsukiji Fish Market. He is especially particular about tuna fish and only accepts the one caught in stationary net fishery. You can discover the reason why in this show.
71	Feb 12, 2017	Sushi Satake, Ginza, Tokyo The Harmony of Fatty Tuna and Hot Sushi Rice	"Sushi Satake" is situated in Ginza 8 chome, a calm and quiet area where many traditional Japanese restaurants are. Master chef, Takeshi Satake, became interested in face-to-face food service industry and sought his career path in sushi chef after finishing high school. Gaining experience in "sushi kanyama" and "Kyubei," he established his own sushi restaurant in Ginza where he has always aspired to. He has never compromised with quality of sushi. Along with 10 pieces of chef's choices sushi, you can enjoy beautiful dishes of his choice.
70	Jan 8, 2017	Sushigokoro, Kagurazaka, Tokyo Smile invites other smiles.	Once step in the little ally, Kagurazaka area shows Edo and Showa era's atmosphere. "Sushi Kokoro" is located right near the Bishya Monten, symbol of Kagurazaka. Although it is on the 4th floor of the building, you almost feel like visiting someone's house for its entrance and view of the garden. Master chef, Tsutomu Oba is 38 years old. After improving his skills at signature sushi restaurant "Kyubei" in Ginza for 15 years, he established his own restaurant in Kagurazaka in 2012. At the counter with only 8 guests can be seated, you can enjoy chef's choice of 10 pieces of sushi that reflects the skilled craft polished in "Kyubei."
69	Dec 11, 2016	Sushi Tomita, Omotesando, Tokyo With All My Heart	Sushi Tomita is located just a few steps from the Omotesando Crossing, famous for its fashionable people and buildings. Restaurants are located in basement, very much hide-out of celebrities. Fingerprint recognition sensor and sushi counter in private rooms enhance its clandestine feel. In June 2015, Ryuji Tomita became independent at the age of 37 after working at Kanagawa, Nishi Azabu and Roppongi since 18. 10 pieces of chef's choices are carefully selected with variety of texture of fish.
68	Nov 13, 2016	Sushi Ichijo, Higashi Ginza, Tokyo Late Blooming Talent	"Sushi ichijyo" opened its door in November 2015 at Higashi Nihonbashi 3-chome flourished as Textile Whole seller for centuries. Before his independence, master chef Satoru Ichijyo honed his skill at long-established sushi restaurant Rokubei in Ningyocho for 24 years. We enjoyed 10 pieces of signature Edomae sushi reflecting outstanding skill acquired in long-standing sushi restaurants in relaxed atmosphere.
67	Oct 9, 2016	Sushi Onodera, Ginza, Tokyo from Ginza to the world	Holding "from Ginza to the world" as their concept, "Sushi Ginza Onodera" has communicated sophisticated Japanese culture through sushi. Akifumi Sakagami has been a master chef at Ginza 5-chome where the Kabuki Theater is right across the street. At the age of 16, he walked into the world of sushi and cultivated his skills at well-known sushi restaurants, such as Sapporo Sushizen. Not being able to restrain his passion to learn what Tsukiji is all about, he left for Tokyo in 2013 and started working for "Sushi Ginza Onodera." Not only fish from Tsukiji, he utilizes his experience and professional connection built in Sushizen, he adds unique and high quality fish from Hokkaido that you cannot normally find in other sushi restaurants in Tokyo.
66	Mar 25, 2016	Hokake, Ginza, Tokyo Birthplace of Edomae Sushi	As final episode of "Secret of Sushi Master," we visit "Hokake" in Ginza which is Hayakawa's most favorite sushi restaurant. Established in 1937, it has kept tradition and technique of edomae sushi and serves time-honored sushi with bigger vinegar rice than the standard. Master chef Kei Yazaki is 79 years old and has been working here for over half a century. He has rules of behavior and skill of traditional "edomae" sushi and is able to add his own idea to bring out maximum level of taste innate in ingredients. This treasure has never made a TV appearance before. I hope you enjoy time-tested craftsmanship of Edomae sushi.
65	Mar 18, 2016	Sushi Namba, Asagaya, Tokyo Sushi that relaxes you	"Sushi Namba" keeps low profile among residential area near the JR Asagaya station at Suginamiku, Tokyo. A master chef Hidefumi Namba is 41 years old. After training himself in sushi restaurants in Tokyo, he opened his own place at 32. With carefully selected high quality fish and reasonable pricing, it became immediately popular. It is booked solid for the next few months. His gentle talk and smile enables guests to relax and enjoy to the fullest.

64	Mar 11, 2016	Sushi Daimon, Toyama Pref. Beauty in Toyama Bay	Continuing our journey in Hokuriku to find "Secret of the Sushi Masters." We visited "Sushi Daimon" hanging its noren (seal) at Uotsu City in Toyama Prefecture. Taro Daimon, a sushi master left his hometown at 21 and learned a real "edomae sushi" in Sushizen at Hokkaido. He has been cultivating a new path while passing over traditional craftsmanship of sushi in Toyama. When he finds locals at his sushi counter, he demonstrates the beauty of sushi made with Edomae tradition. When a visitor out of Toyama, he wants to communicate the beauty of sushi made with Uotsu City. This program can show his versatile talents.
63	Mar 4, 2016	Sushidokoro Mekumi, Ishikawa Pref. Pursuit of ideal ingredients	This time, we have moved away from Tokyo and come all the way to Hokuriku to visit "Sushidokoro Mekumi" at residential area in Nonoishi City next to Kanazawa. 44-year-old master chef Takayoshi Yamaguchi was born in Yamanaka Hot Spring in the neighboring Ishikawa Prefecture. Experienced working for a few famous sushi restaurants at Ginza in Tokyo to master the basic foundation of sushi, he became independent in November 2002. He drove to the Fish Market in Noto every morning to find best catch of the day. You can enjoy sushi that you can only find near the fish market. Meanwhile, he studies the Food Science to understand how the fish protein and starch in rice work together. Fresh ingredients and food science give an edge to your appetite.
62	Feb 19, 2016	Sushi Fujita, Higashi Ginza, Tokyo The Master of Herring	We visited "Sushi Fujita" in Higashi Ginza, close to the Kabuki Theater. Only one and a half year has passed since opening its door but it has already become one of the most popular sushi restaurants in the area. 37-year-old Shimichiro Fujita determined to be a sushi chef at the age of four and studied in a high school to obtain a chef license. Now that he opened his own restaurant, his wish is to "make sushi until my last breath" reflecting his unwavering commitment in "Food." I hope you can enjoy his art to your heart's content.
61	Feb 12, 2016	Kanpazhi, Tokyo 83-year old but still long way to go	82-year-old Hiroshi Yamada has been running 「Sushidokoro Kampachi」 for over 50 years in Okachimachi, Tokyo since its foundation in 1964. He is a seasoned professional for over half a century. He still works at the counter and serves sushi that he has stubbornly protects its "edomae" tradition to date. This show introduces you what "edomae sushi" is all about, such as "Tuna marinated with soy sauce," "secret of clam" and "professional work of fried egg."
60	Feb 5, 2016	Sushi Ryusuke, Ginza, Tokyo Weapon of the master chef	In July 2015, 「Sushi Ryusuke」 made its surprising debut in Ginza. Born in 1979, master chef Ryusuke Yamane is 36 years old. Accumulated his experience in top-notch restaurants as Kyubei and Ginza Sushichi after graduating from a cooking school. His secret weapon is white sweet sea bream and sea urchin which he holds the first card to bid in Tsukiji Fish Market. While red/white vinegar is carefully selected to go well with ingredients, this restaurant has become "booked-solid" in only six months after its opening.
59	Jan 29, 2016	Sushi Kitano, Kagurazaka, Tokyo Clean and sincere	"Sushi Kitano" is located in quiet residential area, walking about 5 minutes from Ushigome Kagurazaka station in Shinjyuku. 47-year old master chef, Minoru Kitano used to work for a automotive company after finishing high school. He became mesmerized by a master chef in sushi restaurant where his boss took him often. Earned his experience mainly in Ginza, he opened "Sushi Kitano" in 2010. He aspires to make his restaurant "comfortable for woman to stop by alone." Bright, clean and cozy restaurant and various earthenware used to serve sushi give you another reasons to enjoy beautiful, easy-to-eat and sophisticated sushi.
58	Jan 22, 2016	Asaba, Nishi Azabu, Tokyo True Ten Piece Made by the Young Master	「Sushi Asaba」 was opened at quiet high-end residential area in Nishiazabu in August 2015. Naoya Hanawa is hardworking 37 years old man, born in Ibaraki Prefecture. His lack of experience is very much compensated for his tireless effort telling himself "it is now or never." His specialty is aged sushi that goes well with red vinegar originally blended by himself. Sweetness of tuna at its peak and Konbu kelp aged for 5 years can give ultimate 10 pieces of sushi that you have never tasted before.
57	Jan 15, 2016	Sushi-Ichi, Ginza, Tokyo Purple Sea Urchin, World-class flavor	「Ginza Sushi-Ichi」 is located in Ginza 3-chome, where department store and luxurious brands stand side by side. Masakazu Ishibashi is 34 years old, born in 1981. He grew up in family-run sushi restaurants getting familiar with sushi since childhood. After finishing high school, he studied in U.S. and also worked in a traditional sushi restaurant there. Getting a job in 「Ginza Sushi-Ichi」 upon his return, he became a master chef there. He has been travelling around the world to run branches overseas. Depending on carefully selected ingredients, such as high quality tuna from Tsugaru Straits as well as hadate's sea urchin, he decides whether to use red vinegar or white vinegar.
56	Jan 8, 2016	Takaoka, Chiba Pursuit of best rice	Breaking 2016 with "Takaoka" located 10 minutes walk from JR Chiba station. As no noren or sign is on the street at quiet residential area, its location is very much hidden. After gaining his experience in Ginza for 8 years, Chiharu Takaoka became independent in 2013 at the age of 29. What he is proud of are rice harvested in designated rice field and cooked in natural well-water from the same area. Feeling the sense of privacy and exclusivity at only 6 seats available surrounded by glossy Wajima lacquered wall, you can enjoy edomae sushi which is very rare to find in Chiba Prefecture.
55	Dec 18, 2015	Sushi Kisui, Hyogo Pref. Only real deal can survive.	Having heard "you cannot skip this sushi place in Hyogo Prefecture," I have come to "Sushi Kissui" at Higashinada-ku in Kobe. It is in a residential area, 10 minutes walk from Setsumotoyama station on JR Kobe-line. Acquired 2 stars on Michelin Guide 2016, representing Kobe's sushi world. A master chef, Daisuke Fukuhara took over the sushi restaurant from his father and aspires to run a sushi restaurant serving authentic Edomae-sushi. In Kansai area, some sushi restaurants use sugar to enhance deep richness in rice. But what we have here is "full-fledged Edomae-sushi." Red-vinegar blended rice strengthens a flavor of fish. Chef's handling of fish at careful fashion shows his polite and honest characters. Lo and behold one of the most popular sushi restaurant in Hyogo shining with two Michelin stars.
54	Dec 11, 2015	Nihombashi Sushi Kin, Tokyo Ultimate tuna	Revisiting "Nihonbashi Sushi Kin" in Yotsuya where we featured in Tuna Special edition in December 2014. Tuna is just hitting its best season this time. You can not only relish top-notch tuna from Tsukiji but also learn a lot about knowledge on fish from Hiroshi Akio, 79-year-old master chef. Let's savor various parts of tuna such as kamatoro (fatty tuna around the collar bone), medium fatty tuna, under fillet, and salmon roe marinated with miso and grilled milt which can taste totally different depending on how chef cooks them.
53	Dec 4, 2015	Tsukiji Sagami, Tokyo Mature skill and playfulness	Seven minutes walk from Tsukiji Station on Tokyo Metro Hibiya Line. 68-year-old master chef Mineo Noya was born in 1947 and started his training at the age of 18 at "Kanpachi" where countless master chef worked, and established Sagami in Tsukiji at 28. He displays various fish in a glass case on the counter to let guests to choose their favorite fish. He is inspired from sushi train (rotating sushi) and adds new ideas to the menu. Oil-marinated onions on chub mackerel and soy sauce-marinated scallop are only a few new ideas that you can enjoy both at lunch and dinner time.

52	Nov 27, 2015	Okame Suszhi, Funabashi Let your heart jump with joy	Funabashi City in Chiba is located in the middle at back of Tokyo Bay. Five minutes walk from busy streets from JR Funabashi Station takes us to Okamezushi, which has been opened for 80 years. 46 year-old, third master chef, Hideaki Shibata born in 1969 aspired to be a sushi chef even before starting elementary school and trained himself at "Sushi Nakahisa" in Roppongi. As a forward-thinker, he always tries to improve his work and ingredients. Purchasing stocks of fish from Tsukiji and the local Funabashi fish market, he makes sushi mixed with tradition and his unique sensibility. Spanish mackerel toasted with straw, sardine topped with Yuzu (Japanese citron), and "Hamaguri's Feudal Lord Sushi" "cooked rice in clam soup are a few examples of sushi you cannot find anywhere else.
51	201/11/20	Sushi Ohata, Osaka The Revolutionist	Following the previous program, we have continued our quest to find a best sushi in Osaka. Kitashinchi is known to be the most competitive area for sushi restaurants. We visited "Sushi Ohata" well-reputed among foodies. Only seven guests can be seated at the counter and a friendly master chef Ohata makes superb sushi in a restaurant with secretive atmosphere. Master chef takes his work very seriously and likes eating out a lot at other sushi restaurants for good ideas. He normally uses red-vinegar to mix with rice but conditions the vinegar with different types of rice vinegar, red vinegar, sugar and salt to strike a best balance in order to satisfy guests in Kansai area who loves richness in flavor. He also uses special sauce made of botan shrimp's shells to give a little twist to each sushi.
50	Nov 13, 2015	Fukukizushi, Osaka Pride of Kansai	Today marks 50th sushi restaurants since we started this program. To celebrate this special anniversary, we chose "Fukukizushi" that has passed test of time for over 100 years in Osaka. It was originally established in Yanagibashi in Tokyo in 1910 and moved to Osaka in 1916. Cherishing the first master's word "sushi should be made with your heart," third generation master chef Yamamoto pays utmost attention to every move. Glass case on the counter, found in many sushi restaurants nowadays, was invented in this restaurants for the first time. Working along with over 80 years old chef Yamamoto, his son supports him. Balance between sliced fish and soft rice is perfect. While being sincere to what it stood for at the time of its foundation, their sushi in traditional style is something we might not find often any more in Tokyo area.
49	Nov 6, 2015	Sushi Isshin, Yushima, Tokyo Good-looking chef and sushi	"Sushi Ishin" is established in Yushima which is close from Yushima Tenjin and Shinobazu Pond at Ueno park. From the exterior of it, it looks more like bar than sushi restaurant. But once you walk in, long wooden counter made of Japanese cypress which 15 guests can be seated and master chef's energetic voice welcome you. 46-year-old master chef, Hirosada Okamoto is veteran judoist. He is well-built and good-looking. While serving a highest quality traditional "edomar sushi" which can compete against high-end sushi restaurants in Ginza, he also lets guests to pick their preferred sushi of the day, instead of only providing "chef's recommendation" in the menu. It opens from late afternoon to 2 a.m. and has been loved by the regulars in local area.
48	Oct 30, 2015	Sushi Kutani, Ginza Technique and spirit from Hokkaido	One of the most competitive sushi restaurant district is Ginza 7-chome. "Sushi Kutani" opened its door in this district and just marked its 10th anniversary. Guests have been attracted to "Ezomae sushi" serving Hokkaido's freshest fish of the season. 44-year old Masafumi Ishikawa is from Hokkaido, he moved to Tokyo at 18 and pursued various sushi practices but moved back to Hokkaido to polish his skills further in famous hotels and sushi restaurants. He makes superb sushi with botan shrimp with rich sweet flavor and kaiju known as "phantom fish" that are impossible to obtain in Tokyo. He arranges daily direct shipment from Hokkaido to Tokyo. His friendly character also charms guests. With delicious sushi and fun conversation, your mind will be drifting to the northern part of Japan, Hokkaido.
47	Oct 23, 2015	Sushidokoro Kiraku, Kyodo, Tokyo long-established to truly popular restaurant	Continuing our journey in Setagaya to find "Secrets of the Sushi Master." We visited popular "Sushi Dokoro Kiraku" which was chosen in Michelin's Bib Gourmand located 1 minute walk from Odakyu Line, Kyodo station. It is indeed long-established restaurant which starts its history before the 2nd World War. However, its 70 year history is not so visible as indirect lighting and wide counter create calm and modern atmosphere. It was baldly renovated by 3rd generation sushi master 53-year-old Tatsuhiro Oota. Menu at night is mainly "chef's recommendation." Strictly selected fish from all over Japan is gathered and carefully prepared sushi is made by an experienced chef who helped the restaurants since his junior high school days. It has changed from the unknown local sushi restaurants to famous popular restaurants. I hope we can savor them all.
46	Oct 16, 2015	Sushi Ichigo, Chitose Karasuyama Spirit sensed with tongue	"Sushi Ichigo" is quietly located in residential area, 5 minutes walk from Keio Line Chitose Karasuyama station in Setagayaku, Tokyo. Fashionable appearance using unique round window and Y-shape chairs might not give you an impression of typical sushi restaurant. But this is exactly what master chef Tatsuya Higuchi has intended in order to create upbeat and easy-to-walk-in atmosphere. Name of the restaurant "Ichigo" means "can be compared to top-notch restaurants." Spotted shad with most careful finish and bar-shaped caranginae sushi he learned during his training are only a few examples of the specialties. He respects seasonality of fish the most. While utilizing his experience in Japanese restaurant, you can enjoy not only edomae-sushi but also chef's sensible and honest work.
45	Oct 9, 2015	Sushi Nakahisa, Roppongi Hearty technique and taste	Sleepless town, Roppongi. Zaimoku-cho Sushi Nakahisa is established near Roppongi Hills. 43 year-old sushi master Takafumi Kido was born in Osaka. After gaining his experience in traditional Japanese restaurant Kagairou, he moved to Tokyo at 23. After working for well-established sushi restaurant Nakahisa in Roppongi for 14 years, he became independent in 2009. Ice pillar succeeded from "Nakata" to cool down fish is enjoyable sight for guests. He also properly took over the way "Nakahisa" chef works. "I do not want to scare guests away and let them feel hesitant to drop in," says the chef. He is very easy-going and fun to talk to. What kind of 10 pieces are served in this joyful atmosphere?
44	Oct 4, 2015	Ginza "Sushi Suzuki" Fantastic technique from long-established sushi restaurants	"Sushi Suzuki" has just opened in June 2015 at Sotoboridouri in Ginza 6 chome. A master chef Takahisa Suzuki worked tirelessly at long-established "Sushi Aoki" for 12 years and became a lead chef at "Sushi Aoki" Azabu branch. His overall experience as sushi chef is 22 years long. He prepared himself very well to open his own restaurant. Uniquely blended red and white vinegar is used in rice and he utilizes what he has learned in "Sushi Aoki" very well. Adding his understanding of sushi, he seems to have already established his own "Sushi Aoki" style.
43	Sep 27, 2015	Sangenjyaya "sushi hifumi" Proud chef from Aomori	At Sangenjyaya in Setagayaku, a popular "Sushi Hifumi" is located along Chazawa Street heading to Shimokitazawa. A master chef Yuki Komukai grew up in a port town in Hachinohe City in Aomori Prefecture. He started his training in Aomori at 18. After he moved to Tokyo, he worked in sushi restaurant in Ginza and Toritsudaigaku and opened his own restaurant "Sushi Hifumi." Name of the restaurant means "one, two, three steps" which symbolizes his wish to develop at steady pace. Most of the ingredients as salmon roe, pacific saury, sea urchin are from Aomori that he arranges direct shipment from the town where he grew up and very proud of. His gentle and quiet character is a bonus.
42	Sep 20, 2015	Meguro "Sushi Linda" Bold but sensitive	"Sushi Linda" opened its door in April 2014 near Meguro Fudo, 10 minutes walk from JR Meguro station. 33-year-old master chef Yuta Kawano is from Uwajima City facing ocean in Ehime Prefecture. Before he became independent, he polished his gifted skill at Matsuyama, Ebisu and New York. One of the feature of his sushi is rice. It is cooked at high temperature in short time in "steamed furnace" that you do not find anywhere else. This cooking method makes rice exceptionally fluffy and goes very well with red vinegar. Seasonal naturally caught fish is from his hometown in Seto Inland Sea. You cannot also miss unconventional sushi such as tuna cheek meat.

41	Sep 13, 2015	Sushi Minehachi, Nakano Proudly independent master cheff	This time, we visited "Sushi Minehachi" established in basement at building adjacent to the JR Nakano Station. It is famous among the locals for its traditional edomae sushi. A master chef Toru Minegishi uses red vinegar for the rice and does not use sugar at all. He also uses fish caught in nearby ocean, not far away from Japan, which reflects his passion on real "edomae sushi." Carefully treated medium-sized gizzard shad and tuna marinated in boiled soy sauce to extract the rich flavor are some of his favorite tricks.
40	Sep 6, 2015	Sushi Shirasawa, Nishi Ogikubo Just believe in his path	Suginami-ku, Tokyo. Walking 5 minutes to the south from JR Ogikubo station leads you to "Sushi Shirasawa" quietly standing in shopping arcade. Warmth and texture by unvarnished wood and cozy Japanese interior are inviting. A 35-year-old master chef Shigenobu Igarashi determined to become sushi chef at 23 and trained himself in Ginza "Sushi Shintaro" for 8 years. After that, he moved to Sushi Dai located just outside of Tsukiji Fish Market and acquired his skill through making myriads of sushi. He possess both skill polished at well-established sushi restaurants as well as spirit of inquiry. Our appetite is stimulated by this young spirited sushi master.
39	Aug 23, 2015	Ofuna Sushidokoro Moriyama Phantom Fish in Tokyo Bay	Following the previous program, we have continued our quest to find a best sushi in Kanagawa. Sushi Venue Moriyama at Ofuna, Kamakura City is our destination which marks 22nd year anniversary since its opening. A master chef 52 year-old Koichi Moriyama started his training at 19 at Ginza and became independent at 32 in his hometown. He believes in locally-caught fish and goes to Yokohama Central Fish Market as well as Zushi Fish Market every day to purchase fresh ingredients before they are all shipped to Tsukiji Fish Market. He prepares different sauce to match clam, eel, and steamed abalone. Don't miss chef's master pieces, Kochi, Aori ika and abalone at their best season in summer.
38	Aug 16, 2015	ChigasakiSushi Yutaka Ten Authentic Sushi Pieces for the Summer	Chigasaki in Kanagawa Prefecture attracts lots of tourist during the summer. Sushi Yutaka, opened in 2010, is located in quiet residential neighborhood, slightly off the street to get to the Shonan Southern Beach from Chigasaki station. A master chef, Yuichi Hori, is 46 years old and polished his knowledge and skills at sushi restaurants in Yokohama, Ginza as well as tuna whole seller in Tsukiji. Just as described in the name of restaurants, sushi chef aspires to make "sushi to enrich your soul." He plans carefully to use seasonal naturally-caught fish, uses rice blended with 3 vinegars, excels at fine-tuning temperature to bring guests ultimate satisfaction. I hope you enjoy this lovely encounter at Shonan area.
37	Aug 9, 2015	Akasaka Sushidokoro Suzu Endless challenge over summer bonito	"Sushidokoro Suzu" opened its door at Akasaka 2-chome close to the American Embassy and office district, Arc Hills. A master chef, Youichiro Fujii is 43 years old. After working for traditional Japanese restaurant up to mid-20s, he changed his career path and turned into sushi chef as he loved working while being able to face and talk to his guests. Worked in "Asahizushi" at Shimotakaido, he further continued his training at "Kyubei" one of the finest sushi restaurants in Japan to learn how to entertain guests in addition to his skills. He carefully selects best seasonal ingredient which is different every day in order to communicate best taste of fish and not to get his regulars bored. Gentle attention from the chef and comfortable counter you can take off your shoes but stretch your legs take you to another level of joy.
36	Aug 2, 2015	Kurosaki of Shibuya - abalone, going into the minutest details	Kurosaki is located in a quiet area which is one block away from Aoyama-dori in Shibuya, the town for young people. This restaurant just opened in February of this year, and it has already become popular by word of mouth. The master, Kazuki Kurosaki, is only 35 years old, the youngest master among all the masters introduced in this program. But he has a strong passion for sushi, saying that it is no fun without good ingredients, and he only makes sushi that he wants to eat. He is picky about the ingredients, as well as about the sushi rice, which is made from dried organic rice with a blend of 3 kinds of vinegar. He aims to make a sushi in which "the topping and the rice melts in the mouth simultaneously."
35	Jul 19, 2015	Sushi Tokami of Ginza - tuna, the solid confidence in sushi rice	Sushi Tokami was opened 2 years ago, in the competitive area for sushi restaurants, Ginza 8chome, in the place where Sushi Mizutani was once located. The master, Hiroyuki Sato, was interested in the restaurant and food service industry ever since he was young, and he was attracted to Japanese cuisine, after working as a waiter and a restaurant manager overseas and learning about various food cultures. He chose to become a sushi chef, and learned about Edomae sushi at the prestigious Akizuki of Shinsen, and then worked at a Japanese cuisine restaurant in Nishi-azabu, a cuisine of maximizing the taste of the food itself. Sushi Tokami was awarded one star by Michelin in 2014. The restaurant's specialty is the premium bluefin tuna, and it offers wild seafood from local seas in the traditional Edo-mae sushi style, and sometimes in the master's own style. You can feel the spirit of hospitality through his sushi.
34	Jul 5, 2015	Sushi Noike of Yanaka - conger eel, a taste of happiness in a temple town	Sushi Noike has been loved for half a century in Yanaka, Taito-ku Tokyo, the town emanating old downtown Edo atmosphere. The master, Koza Noike, is 89 years old. He decided to become a sushi chef in 1950, shortly after the war, and started working at Yoshino Sushi Honten in Nihonbashi at the age of 25, to learn about Edomae sushi. Besides the carefully selected seasonal sushi, Noike's specialty is conger eel sushi. The conger eel has been a popular souvenir in this temple town, and it is boiled in Edomae style until it becomes soft and fluffy, and it is eaten with a secret sauce.
33	Jun 28, 2015	Sushi Hajime of Nishi-sugamo - daggertooth pike conger, the knife skill etched in memory	Sushi Hajime is located in a residential area which is 5 minutes walk from Nishi-sugamo subway station of Toei Mita Line. The master, Kimitoshi Sano, named the restaurant with the intention of "never to lose the initial enthusiasm." He was born as a son of a fish broker, and he trained at a sushi restaurant in Kagurazaka. He is known as a fish connoisseur who can handle fish perfectly. Besides the standard ingredients, the master tries new things such as the finely-cut, seasonal sardine and a large scoop of sea urchin on top of sushi rice in a large spoon.
32	Jun 21, 2015	Ginza Tenkawa - the delicious cockle, like the twinkling stars	It has been 11 years since Ginza Tenkawa opened in Ginza 8chome, the competitive place full of prestigious restaurants. The master, Hiroyuki Hoshi, had been the executive chef of Japanese cuisine at Hyatt Regency Tokyo for many years, and he had been polishing his skills before opening his own restaurant. He uses delicious vegetables mainly in appetizers, for he believes that good vegetables would make the perfect dish when combined with good fish. Every piece of his sushi is delicately crafted, with unique ingredients such as minced calamari and tilefish directly shipped from Kanazawa and pressed with kelp.
31	Jun 14, 2015	Sushi Watanabe of Yotsuya - sea urchin, the feast of a lifetime	The restaurant opened in June 2014 in Arakicho, Yotsuya, the town with many tasty restaurants. The restaurant, Sushi Watanabe, has already become the locals' favorite with regular customers. There are only 7 seatings, and you can enjoy the delicious sushi in a cozy space, talking with the open-hearted master, Masayasu Watanabe. The master has learned about the traditional Japanese cooking, and he is always earnest in his work. Try the seasonal sushi with the sushi rice made based on a recipe of the famous Ginza restaurant, topped with finest quality fish.
30	Jun 7, 2015	Sushi Ishijima of Ginza - conger eel, the pride of sushi restaurant	Sushi Ishijima is located in Ginza-1chome, 2 minutes' walk from Shintomicho station. The restaurant is in a renovated 100-year old house, and you can feel the typical Japanese style atmosphere. At lunch time, the restaurant offers high quality sushi at a reasonable price, and people have to wait in long lines for it. The master, Yoshiyuki Ishijima, is now 38 years old. He began training at the age of 18 at Tsukiji Sushisay, and then worked at Tsukiji Sushisay of New York, and then became a restaurant manager at Tsukiji Sushisay of Roppongi Hills, until the age of 31. Try the 10-piece sushi, in which he puts love into every piece.

29	May 17, 2015	Tsukinoki of Oita - seki horse mackerel, Oita's rich variety of seafood	Another prestigious restaurant in Kyushu is located in Oita prefecture, once known as Bungo Province. Tsukinoki is located in a shopping arcade, a 10-minute walk from Oita station. The master, Keiichiro Akamine, opened his own Edomae sushi restaurant in 2005 in his hometown, after learning the traditional Japanese cooking at the restaurants in Nagoya and Gifu and training in a sushi restaurant in Tokyo. To keep the local style, he buys fish from the local market and use the local rice with a sweet flavor. The sushi rice has a refreshing taste with only salt and vinegar, and it goes well with the white fish caught from the fish-rich ocean. Indulge in a delicately crafted sushi made by the studious and sincere master.
28	May 10, 2015	Sushi Takao of Hakata - white tilefish, a connoisseur in Hakata, Kyushu	It's the first time for this program to introduce a restaurant in Kyushu, away from Kanto area. Tomoyuki Takao, the master of the prestigious restaurant Sushi Takao in Fukuoka Tenjin-minami, began training as a sushi chef at the age of 18. He learned the essence of Edomae sushi at the prestigious Ginza Nakata at Rihga Royal Hotel and Imperial Hotel. After going back his hometown Hakata, he worked as a broker at the wholesale market in Fukuoka for 3 years to learn about local fish. The finest quality fish from the Genkai Sea, one of the world's major fishing grounds, are made into Edomae sushi, which you can only try in Fukuoka!
27	May 3, 2015	Sushi Tanaka of Nishi Ogikubo - tokobushi (similar to abalone), a master sushi chef in a residential area	Sushi Tanaka is located in a residential area, a 10-minute walk from Nishi Ogikubo station in Suginami-ku. The master, Hiromasa Tanaka, trained at Ginza Sushiko and he has been a sushi chef in Nishi Ogikubo for over 20 years. The first-time customers can relax by his gentle-mannered customer service. The small-sized sushi fits into your mouth, while achieving a good balance between the toppings and the rice. Having many regular customers, the restaurant is popular in the area. Taste the beautiful sushi made by the master's proficient skills, with carefully selected fish.
26	Apr 26, 2015	Sushi Mana of Yushima - kasugo (young sea bream), the spirited master's love for fish	Sushi Mana opened in 2013 in Tenjinshita, Yushima (Bunkyo-ku), which once prospered as a red light district, and the restaurant is located near Yushima Tenmangu Shrine, famous for its god of learning. The master, Atsushi Kanai, dreamed of becoming a sushi chef since he was a child. He was trained at the famous seafood restaurant Takahashi in Tsukiji, and then he polished his skills at several sushi restaurants. The restaurant is small with 6 counter seatings, but uses the finest quality fish as the finest restaurants in Ginza do, and every piece of sushi is delicately crafted. You can try unique sushi such as asari clam steamed in sake, white shrimp pressed with kelp, and tilefish (guji).
25	Apr 19, 2015	Ginza Sushiko - otoro hagashi, hospitality with smile	Founded in 1935 in Ginza 7-chome, the restaurant has been in operation for 75 years. Ginza Sushiko have been offering sushi over four generations, based on the motto of preparing the best fillings with the skills and spirit of Edomae tradition. Besides the counter seatings, there is a private room with counter seatings, with a relaxed ambience created by the artworks of famous calligraphers and painters. The master, Shigeru Okada, have learned the traditional Japanese cooking in Kyoto, after graduating from college. He began working at Sushiko Honten at the age of 26, and learned about Edomae techniques. The restaurant's specialty includes rolled egg and seared otoro (fatty tuna) tendon, using Edomae techniques.
24	Apr 12, 2015	Yoshino Sushi Honten of Nihonbashi - the impressive asari clam sushi	Yoshino Sushi Honten, a traditional Edomae style sushi restaurant in Nihonbashi, was founded in 1879. This famous restaurant was the very first to serve toro sushi, and the fresh fish is used for the carefully crafted Edomae sushi. You can feel the spirit of Edomae tradition through gizzard shad and clam sushi, the very representative toppings of Edomae sushi, and also from the thin rolled omelet over the sushi rice. Though this restaurant has quite the pedigree, the pricing is fairly reasonable.
23	Apr 5, 2015	Benteniyama Miyako Sushi, Asakusa - boiled conger eel, a traditional art for 150 years	The first master was trained by one of the founders of Edomae sushi at "Senju Miyako Sushi," and then he opened Bentenyama Miyako Sushi near the bell tower of Kinryusan Asakusa Sensoji Temple in Asakusa in 1866. The fifth master, Tadashi Uchida, keeps the traditional techniques alive, and his motto is to achieve a good balance with vinegared rice, crafted sushi toppings, fresh wasabi and boiled Japanese soy sauce to ensure maximum flavor of sushi. His sushi is truly an intangible cultural asset in the world of sushi.
22	Mar 8, 2015	Sushi Megumi of Tatebayashi - mackerel, becoming a sushi master in hometown	Tatebayashi of Gunma prefecture once prospered as a red light district, which was also a castle town related to Sakakibara Yasumasa, one of Tokugawa clan's "Four Guardian Kings," and also to the fifth shogun of Tokugawa dynasty, Tokugawa Tsunayoshi. The master's family has been running a sushi restaurant in this town for generations. After graduating from high school, the master, Yuji Hagiwara, began his apprenticeship at Miyako-zushi in Nihonbashi Kagigara-cho, and then at Sushizen of Sapporo, and opened his own restaurant in 2008, in Tatebayashi. He is highly motivated, for learning techniques from the famous restaurants and buying fresh fish from Tsukiji market everyday, as well as visiting Tsukiji once a week. You can enjoy high quality sushi at this restaurant in Gunma prefecture, which has no seashores.
21	Feb 15, 2015	Aoyama Sushisen - blood clam (akagai), redolence of spring	There are luxury brand shops, furniture stores, and museums in Aoyama. The master, Keiichiro Koizumi, opened his own restaurant in Aoyama in December 2000, at the age of 30, after his apprenticeship in sushi restaurants in Sapporo and Tokyo. He studies Edomae culture and he pursues perfection in his work, using his sensitivity. Enjoy the finest quality sushi made by the uncompromising master.
20	Feb 8, 2015	Sushi Watanabe of Ginza - needlefish, gallant with style, the spirit of Japan	Sushi Watanabe opened in October 2012, in Ginza, Tokyo, a mecca for sushi restaurants. The master, Yoshifumi Watanabe, originally trained as the last apprentice of the fourth generation master chef at the famous Yanagibashi Miyako Sushi. He learned Edomae sushi techniques from his master, including rinsing gizzard shad with vinegar and pickled clams, as well as "nikiri," boiling sake to reduce alcohol content. A must-visit restaurant for sushi lovers serves you with 10 pieces of sushi.
19	Jan 18, 2015	Sushi Taichi of Ginza - boiled clam, the pleasure of rich flavor	Sushi Taichi is located modestly in a back alley of Ginza, Tokyo. The master, Taichi Ishikawa, worked at the famous restaurant Ikkyu in Himon-ya, and his Edo-style technique carefully draws out the good flavors of seasonal fish. His father is also a sushi chef, and the sushi toppings are harmoniously combined with the sushi rice made with Kamagaya red vinegar. The master's delicious sushi is carefully selected to achieve balance, to maintain customer satisfaction.
18	Jan 11, 2015	Sushi Kajiwara of Nezu - a praise song for the shirauo (icefish)	The ancient look from Edo and Showa era still remains in Nezu town of Tokyo city. Sushi Kajiwara is located in a back alley, achieving high customer satisfaction for fine quality fish and reliable skill, as well as for its cost performance. The master, Takashi Kajiwara, is polite and gentle-mannered, and he buys natural, fresh fish everyday at the fish market to serve fresh fish at a cheaper cost. The sushi rice is small and rather hardly formed, but it dissolves in the mouth. You can enjoy the fine quality fish with magnificent techniques in downtown Tokyo.
17	Dec 21, 2014	Nojima of Ginza - yellowtail, sushi of finest quality and straightforwardness	The master, Iku Nojima, began his apprenticeship as a sushi chef at the age of 18, and worked in Toyochi and Ginza, Tokyo, until he opened his own restaurant when he was 31 years old. After 4 years of operation in Nishi-Azabu, the restaurant moved to Ginza in the year 2010. He keeps up effort to maintain the Edo-style sushi techniques. Despite of relatively young age of 38, the skillful master's specialty is tuna, which is the symbol of sushi. The host has 10 pieces of sushi on chef's choice, and chef includes tuna bought from a famous tuna broker.

16	Dec 7, 2014	Kagurazaka Sushikou - shiitake mushrooms, the master's traditional techniques	Kagurazaka, Tokyo, is lined by traditional Japanese restaurants and hotels. The top quality sushi is served in a Japanese style house in the back alley. The master, Yoji Yamada, worked at the traditional sushi restaurant Sushikou of Ginza, Tokyo, which opened in 1885. Several decades have passed since he opened his own restaurant in Kagurazaka. The best sushi is served with traditional techniques, with a comfortable atmosphere created by the master's witty conversations and good customer service.
15	Nov 16, 2014	Kamakura Izumi - mackerel caught in autumn, the elegance of the ancient capital	"Kamakura Izumi" is located near Kotokuin temple, renowned for its "Great Buddha," in the city of Hase, Kamakura. The master, Mikio Jindai, opened his own restaurant in Chigasaki, coastal city of Kanagawa Prefecture in 1987. The restaurant is named after the famous place in Meguro, Tokyo, where he was trained. After moving to Hase, he changed the name of the restaurant to "Kamakura Izumi." He has high aesthetic standards, and uses the best ingredient of the season for his sushi. The master's sushi is the masterpiece filled with surprises and splendor.
13	Oct 19, 2014	Kobikicho Tomoki of Ginza - kue (longtooth grouper) shipped directly from the fish market, mouth-watering taste	We visit "Kobikicho Tomoki," located at the back of Kabukiza theater in Ginza, Tokyo. The master, Tomoki Kobayashi, travelled in and out of the country ever since he was a student, and deeply inspired by the food culture of Japan, and decided to become a sushi chef. He was trained and worked at many famous sushi restaurants, then he opened his own restaurant in 2007. He buys fine quality and rare ingredients from all over the country, not just from Tsukiji market in Tokyo but also from his own routes, which he found through his hobby of travelling. The restaurant offers unique sushi such as kue (longtooth grouper) and hairy crab, in addition to the traditional sushi.
12	Oct 5, 2014	Sushi Hamada of Yokohama - bonito, great talent and untiring efforts	We go to city of Yokohama, Kanagawa Prefecture, looking for the best Sushi. "Sushi Hamada" is a Michelin-starred restaurant rated for its fine work and fine quality ingredients. The master, Tsuyoshi Hamada, started his carrier at the age of 17. He spent 4 years in regional sushi restaurant for training, and another 9 years in Ginza, Tokyo, and then opened his own restaurant. Since he wants to serve sushi with fresh and seasonal ingredients bought from Tsukiji market, Tokyo, every morning, he only serves sushi course of his choice for the day. While keeping the traditional mastery of Edo-style sushi with sincerity, he combines it with his own style.
11	Sep 21, 2014	Sushi Isshin of Asakusa - prawn, the best timing for good flavor	Sushi Isshin is located in Asakusa Kannon-Ura, Tokyo, where the atmosphere of old red light district still remains. The master, Takashi Hashimoto pays his full attention to choose each sushi tools, such as the icebox to refrigerate sushi toppings while keeping adequate moisture, and the steam oven to cook sushi rice over a pine charcoal flame. The taste, preparation time, and the temperature in making his sushi is perfectly controlled, and his sushi is served at a perfect timing. The master's exquisite sushi includes salmon roe with bursting texture, and zuke-maguro, which is a tuna dipped in a special sauce with dried tuna shavings.
10	Sep 7, 2014	Fukumoto of Shimokitazawa - spotted halibut, exceptional sushi rice for good fish	We visit a secret hideaway sushi restaurant in the quiet residential area of Shimokitazawa, Tokyo, whose name is "Fukumoto." The master is picky about fish, and he pursues perfection in making good sushi. The host is served with 10 suchi pieces of Fukumoto's choice.
9	Aug 17, 2014	Futabazushi of Ginza - gizzard shad, the pride and history of sushi	Futabazushi was founded in 1877, and it is known as the most prestigious and historic among the authentic restaurants of Edo-style sushi in Tokyo. The master is faithful to the traditional mastery of Edo-style sushi. He only uses red vinegar and salt in sushi rice, adding no sugar. He also leaves the gizzard shad fish for 5-7 days after he salts and soaks in vinegar to hold down fishy smell, which is the traditional procedure succeeded in many years. We visit the historic Futabazushi, which contributed to the prosperity of Edo-style sushi, by keeping the tradition alive and fostering many sushi chefs.
8	Aug 3, 2014	Kuramae Kozushi - sea urchin, the summer sushi served with champagne	Kozushi is a historic restaurant, the first master was a sushi chef at the traditional restaurant of Edo-style nigirizushi, which was often visited by the famous novelist Naoya Shiga. The second master, Toshiyuki Shinohara, worked at Kizushi of Ningyocho and acquired the techniques of the traditional Edo-style sushi. He is also a wine buff, and he often serves wine with Edo-style sushi. What kind of sushi is served with liquor...?
7	Jul 13, 2014	Sushi Kuwano of Ginza - a young gizzard shad, the tasty treat of the early summer	Tatsuya Kuwano had been a Japanese-cuisine cook, and he switched his carrier to the sushi chef. He combines the way and knife skills that he learned at Japanese-cuisine kitchens with the traditional mastery of Edo-style sushi, which is must-see. The host is served with the tasty sushi of the early summer.
6	Jun 15, 2014	Sushidokoro Kinbey of Shinbashi - rolled omelet, father's pride and son's determination	The hidden prestigious sushi bar, "Sushidokoro Kinbey" is located in the back alley of Shinbashi, Tokyo. The first chef would have been praised as the authentic master, and left some meaningful advices, such as "sprinkle salt on a gizzard shad as a midnight frost" or "roll sushi so that you can see the other side." The second chef precisely followed the advices of the original chef, and there is a new third chef who was assigned last year. In this show, the second and third chefs serve 10 pieces of sushi of their choice that many people love for the long time.
5	Jun 1, 2014	Sushi Hisaichi of Asakusa - boiled abalone, heart-warming hospitality	Sushi Hisaichi is located in the back alley of Sensoji Temple, Tokyo, the street with Japanese-style restaurants and sushi bars. The area had once been prospered as a red light district. The master had worked at the famous restaurant Kyubey for 17 years, before opening his own restaurant at the age of 36. Attracted by the master's friendly personality with Asakusa accent, people enjoy his delicate and perfect sushi.
4	May 18, 2014	Sushi Aoki of Ginza - simmered octopus, the passed-on recipe from his father	The master succeeded his famed chef father at a young age, and he has been running the restaurant in Ginza, Tokyo, a mecca city of sushi restaurants. While being faithful to the traditional mastery of Edo-style sushi, he combines it with a new style. The host enjoys the exquisite sushi with the mixture of new and traditional style, including the simmered octopus, which has been a signature dish of his father.
2	Apr 20, 2014	Kizushi (Ningyocho) - The traditional Decorative Sushi	Secrets of the Sushi Masters - the second show is on Kizushi in Ningyocho, Tokyo, the traditional Decorative Sushi. Kizushi sustains the traditional work of Yohei Sushi of Ryogoku, the origin of Edo-style hand-shaped sushi, now widely known as sushi. Enjoy the tradition of Edo-style sushi which flourished 200 years ago, with 10 pieces of sushi (omakase) served by consummate master, including stuffed squid, Edo-style rainbow rolls, and "Hiyokko," the special flavored boiled egg on sushi rice.
1	Apr 6, 2014	Sushi Mizutani (Ginza) - the pleasure to eat the finest quality tuna	Secrets of the Sushi Masters - the first show is on Sushi Mizutani of Ginza, the pleasure to eat the finest quality tuna. The 3-star Michelin for 6 consecutive years, the famous restaurant is called Sushi Mizutani. "Tuna is a signature dish of sushi restaurants," says Chef Mizutani, who then serves with 10 pieces of sushi of his choice (omakase), and talks about sushi's depth of flavor.