

koko okuda

奥田



奥田ここ koko okuda

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I COMMUNICATE THE REFINED YET
FUNCTIONAL ASPECTS OF CHA-KAISEKI



THE GENESIS IS CHA-KAISEKI

In my cooking, I have integrated extensive training in Kinsa-ryu and Edo-kaiseki styles, with years of cumulative experience garnered from sado (the way of tea). Cha-kaiseki, the meal served to guests before a tea ceremony, gentle to the body and without extravagance, has been a key influence on the way I think about and prepare food.

Created by Sen Rikyu during the turbulent medieval period, the cha-kaiseki style heightens the importance of a single moment, and reminds us to treasure it. I communicate the refined yet functional aspects of cha-kaiseki – respecting the season, using ingredients without waste, and giving the eye as well as the palate something to enjoy – through my cooking classes, recipe creation, catering and other occasions.

COOKING CLASSES, RECIPE CREATION, CATERING AND POP-UP EVENT SERVICES

I create cooking class plans, menus and recipes with attention to the philosophy of no waste, and to heighten the atmosphere of delicious anticipation for the dishes to be served. I create bespoke catering and cooking pop-up events, ranging from classic Japanese cha-kaiseki to casual meals inspired by my international experience, to complement the tone and the theme set by my clients.



RESPECTING SEASONALITY,
AND LEAVING NO WASTE

ABOUT KOKO OKUDA

Creator and host of Japanese washoku and Italian home cooking classes, with a deep knowledge and focus on seasonality of ingredients. Koko has held classes in her own kitchen, at the exclusive Toyosu Market, and across multiple overseas locations. She has catered events across Tokyo, Hong Kong and Europe. As a recipe creator for the media and various advertising campaigns, Koko has researched and written numerous articles on food producing regions and local cuisines in Japan and overseas. Koko's passion for food, and hunger for learning, has led her to travel the world's food marketplaces while remaining consistent in her philosophy of no waste.



MY FAVOURITE WORD IS
"CHISOU"

My favourite word is "chisou", which symbolizes both a meticulous hospitality as well as a great culinary delicacy. I enjoy the time spent at the market, imagining my guest's preferences, while choosing the ingredients which I feel they might find exciting. I have observed that this is a shortcut to a great relationship between the creator and the consumer of a dish, along with being one of the characteristics of cha-kaiseki.

Similarly, I also imagine the expressions on the faces of the readers of my recipes, and those who might snack on a morsel I prepared for a catered event. I treasure that moment, and look forward to sharing it with you.

A top-down view of a white ceramic bowl with a scalloped edge and dark speckles. The bowl is filled with a light-colored broth containing sliced squid, green peas, and yellowish vegetables. A fresh green herb garnish sits on top. The bowl is placed on a dark wooden surface.

SAMPLE PLANS

COOKING LESSONS

(4 DISHES, INCLUDING INGREDIENTS AND TAX.
INDICATIVE PRICE PER PERSON)

- Group class (cooking demonstration & degustation):
from JPY 6,600; approx. 2.5hrs
- Group class (hands-on cooking lesson & degustation):
from JPY 7,700; approx. 3hrs
- Private class (hands-on cooking lesson & degustation):
from JPY16,500; approx. 3hrs

ONSITE CATERING AT CLIENT'S VENUE

- Preparation and serving:
from JPY 55,000; approx. 3hrs