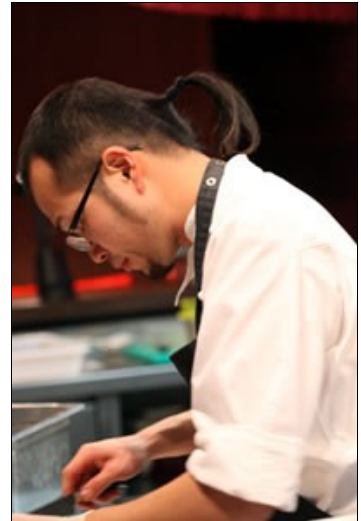


*takeshi somekawa: head chef*

- 1978... the japanese passion was born in osaka, the third of three brothers, son of saburo and hideyo.*
- 1997 . 1998 after having finished his primary education, according to him with good grades (although we do not know whether to believe him or not), he entered tuji gacun hotel and restaurant management school in osaka. during his studies, h is exposed to japanese, chinese, french and spanish cooking cultures, and, again, according to him finished as one of the best in his class.*
- 1998 . 1999 once out of school, he began his professional career by working in the restaurant les graelles in mie, japan, making paellas. oh takechan! no wonder paella's made outside of spain have such a bad reputation!*
- 1999 . 2000 he left japan, or they asked him to leave (he won't say) and he ends up in sant cugat at the restaurant la masia, where his main goal is to learn spanish, specifically the culinary terminology.*
- 2001 . 2004 on a busy day at elBullirestaurant, when lunchtime meals were still served and they worked non-stop from 9a.m. until the early hours of the morning...*



*- raurich! there is a japanese guy outside asking for the head chef.*

*raurich went upstairs to find a 21 year-old bowing over and over again while saying "hello, hello..."*

*- yes?*

*to which he responded in a poor spanish*

*- i want to leln!*

*- learn?*

*- yes, learn, i come from japan to wolk.*

*- i'm afraid that's not possible; we do not need more staff.*

*- yes, learn, i come from japan to wolk.*

*- do you speak english???*

*- huh??? no, no spanish ol japanese.*

*- where do you live??*

*- balcelona.*

*- where are your clothes? your things?*

*- hele hele. he says as he points at a small backpack where*

*he kept a pair of cooking trousers, two cooking jackets, three knives and two spare underwears.*

*- good grief, where did this nutcase come...?*

*[...]*

*ferran, there's a japanese kid outside who wants to work here and doesn't seem to understand nor accept that it simply isn't possible, what should i do with him?*

*- what?! figure it out, i don't want to have anything to do with it...*

*...so we had to put up with him until 2004:*

*2001 stagier*

*2002 pâtissiere*

*2003 chef de partie garde manger*

*2004 chef de partie boucher*

*2005 . 2006 he opens the asiana taller as ktichen manager together with jaime rebedo.*

*2006 . 2007 he helps albert adrià and juanita at inopia*

*2007 in september he returns to elBulli to begin working on the selection for dos palillos and...*