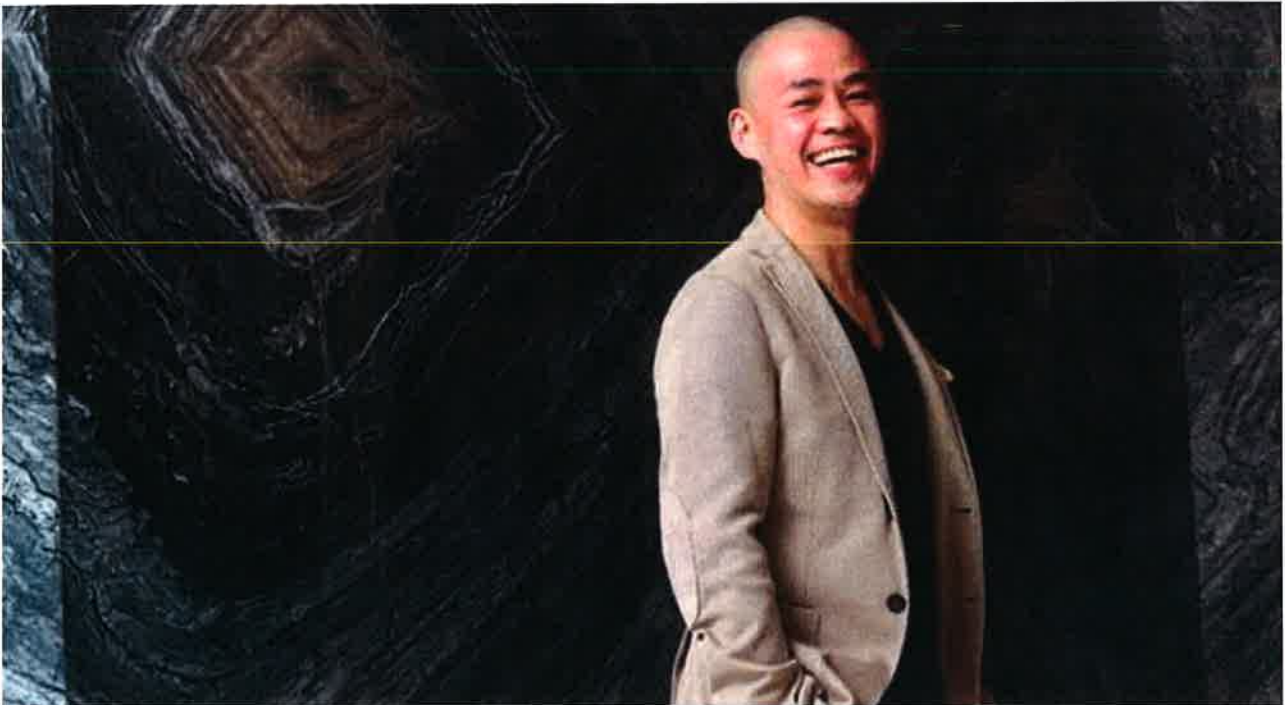


## A chat with Takashi Saito of Sushi Saito, The St Regis Kuala Lumpur

*Takashi Saito, an icon in the sushi world opens up Taka by Sushi Saito at The St Regis Kuala Lumpur and we discover his approach to sushi making.*

By Tien Chew on Apr 07, 2016



With skill and passion, **Takashi Saito** became the **youngest three-starred Michelin sushi chefs** in the world. Friendly and warm to his guests yet strict and **highly disciplined when it comes to his craft**, Saito-san is a well respected figure in the Japanese sushi world.

**Famous chef and restaurateur Joël Robuchon** once described Saito-san's work as "the best sushi restaurant in the world" and it isn't hard to see why if you ever get the chance to watch this master at work.

With focus and extreme precision, Saito-san delivers incredible sushi by securing ingredients of the highest quality from famed **Tsukiji market** and preparing them with the utmost care to deliver pure sushi pleasure.

Recently christening his voyage to Kuala Lumpur with **Taka by Sushi Saito** and **Ginza Tenkuni**, a sushi and tempura focused restaurant respectively, with a barrel of sake, Saito-san gave me a few minutes of his time to reveal his culinary philosophy.

**What do you aim to achieve with your new restaurant in KL?**

I want to offer customers a real authentic sushi experience.

**What is your culinary philosophy?**

We make real Japanese sushi as it is in Japan and as eaten by the Japanese, meaning no fusion or other culinary influences are involved. You cannot lie with your food, be honest!

**What is the most important part of sushi making to you?**

Rice is very important and I would say the most important part of sushi. Ours is very different from other sushi makers.

**How would you best advise your customer to eat sushi?**

Eat it the instant it is served and have it with the fish touching your tongue first as your put it in your mouth.

For reservations, email [reservations@saitotenkuni.com](mailto:reservations@saitotenkuni.com).

*(Photo: The St Regis Kuala Lumpur)*