
PROFILE



[PERSONAL INFORMATION]

GENTARO YAMAZAKI

[TITLE]

World Sushi Skills Institute:

Director Certified Instructor

Sushi Do Sushi School Narita:

General Manager

ADDRESS : Nagoya Japan

DATE OF BIRTH : 1977.12.16

[QUALIFICATIONS]

- Cooking License
- Fugu Preparation License
- Certified expert Sushi Chef
- Certified expert Japanese Cuisine
- Japanese Sake Sommelier
- Food Coordinator
- Three star Rice Meister
- Sushi Proficiency Certificate
- Food Education Promoter

[CONTACT]

Mobile : 080-3074-1926

E-Mail : gentaroy1216@gmail.com

WORK SUMMARY

Trained as a sushi chef in Nagoya, I mastered the fundamentals before spending two years in the U.S., learning about international sushi culture in cities like New York and Washington, D.C. Inspired by the global potential of Japanese cuisine, I opened a sushi restaurant in Tokyo and earned national certifications in sushi and Japanese cooking. After moving to Switzerland in 2015, I have been actively promoting Japanese food through workshops and events. In 2023, I became a certified instructor of the WSSI association and was appointed as a board member in 2025. I also teach "Omakase Sushi" to international students in "Sushi School Narita" and participate in global training and sushi competitions.

WORK ACTIVITIES

[2025]

- Jury at the WORLD SUSHI CUP JAPAN 2025 in Tokyo
- Instructor and Jury in five countries
(Norway, Poland, Italy, Romania, and Bulgaria)

[2024]

- Jury at the WORLD SUSHI CUP JAPAN 2023&2024 in Tokyo
- Instructor and Jury in three countries
(Italy, Portugal, and France)

[2023]

- Jury at the WORLD SUSHI CUP JAPAN 2022 in Tokyo
- Instructor and Jury in Portugal, France

[2020]

- Event at the World Economic Forum in Davos

[2019]

- Event at the World Economic Forum in Davos
- Sushi workshop at Japan House Brazil
- Sushi wworkshop at a boarding school (Le Rosey)

[2018]

- Supervising for a Japanese food promotion project
organized by the Embassy of Japan in Uruguay