

Would you like to
formally study
Japanese cuisine
in Kyoto?

Foreign chefs are able to work at
Japanese restaurants
in Kyoto under this special
measure.



京都市
CITY OF KYOTO

Generally, foreign chefs are unable to obtain visas to work at Japanese restaurants in Japan. However, Kyoto City has been designated as a special zone, and is the only place in Japan to offer foreign chefs with visas to work at Japanese restaurants.

Kyoto City is currently accepting applications from chefs who are interested in working at some of Kyoto's most celebrated restaurants to learn cooking skills of Japanese cuisine. This program requires chefs to appeal the attractiveness of Japanese cuisine to the world after returning to their home countries.

Important Points

- The maximum length of stay is 5 years.
- After returning to your home country, you are required to appeal attractiveness of Japanese cuisine.
- You need to satisfy one of following requirements:
 - 1) You will be delegated as a part of the overseas organization's business you are employed.
 - 2) You plan to learn about Kyoto cuisine as a part of your restaurant business.
 - 3) You are qualified as Silver or Gold certificate in accordance with "Guidelines for Certification of Cooking Skills for Japanese Cuisine in Foreign Countries"
- You need to be recommended by the overseas restaurant you are employed or the third party who engages in culinary business to show that you have knowledge and cooking skills at the required standards.
- You will be paid a salary as well as receive Employees' Health & Pension Insurance, however you need to pay all traveling and moving costs.
- Information about you will be shared with Japanese restaurants in Kyoto from Japanese Culinary Academy (NPO).
- When we find a Japanese restaurant in Kyoto which is interested in hiring you, we will provide you with information about the restaurant and the employment conditions .

* Kyoto City and the Japanese Culinary Academy will bestow the title of "International Kyoto Cuisine Chef promoting Japanese Tradition" to chefs who have completed an approximately two years training at a Japanese restaurant, as chefs who are knowledgeable and experienced enough to convey attractiveness of Kyoto Cuisine widely in and out of Japan.

Chefs who completed their training at Kikunoi Honten, a Michelin 3-star Restaurant



Ugo Perret-Gallix (Employed June. 2015- June.2017)

"If you are interested in Japan and thinking you would like to study new techniques and a new type of cuisine with its different approaches and ways of thinking, then I recommend this work visa. Also, if you would like to use this visa to come to Japan, I recommend studying Japanese. If you don't, then you might miss opportunities to gain invaluable experience. Wishing you all the best and I hope you will give it your all!"



Clara Jacquier (Employed Nov. 2015 - Nov. 2017)

"This type of work visa is ideal for someone who likes Japan and Japanese cuisine. You are able to not only polish your culinary techniques, but discover a world of gourmet cuisine, and above all you can discover traditional Japanese culture in an outstanding environment."



For inquiries please send an email in English or Japanese to the following address.

*If you have a Japanese acquaintance who is able to provide an introduction to a restaurant, then this can often make the process run more smoothly.

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