

information

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MANDARIN ORIENTAL, TOKYO APPOINTS DANIELE CASON FROM ROME, ITALY, AS EXECUTIVE CHEF

Daniele Cason originally from Rome, Italy, has been appointed as the hotel's Executive Chef as of October 12, 2016.

As the son of a talented chef, it was perhaps not surprising that Daniele's aspirations to become a chef started from when he was 14 years old. His career has taken him working in luxury hotels around the world in Italy, England, Egypt, and Thailand. Since joining the Mandarin Oriental, Tokyo in July 2013 as Executive Sous Chef, he has made a tremendous contribution to the development of the hotel restaurants, particularly in K'shiki where he also oversaw the opening of The Pizza Bar on 38th, one of the hotel's signature restaurants with an exclusive 8-seat marble top bar, known for its unique concept and high-quality cuisine.

Having started his career in 2003 as a chef at a five-star hotel in Rome, Daniele was promoted to sous-chef after just a few years thanks to his outstanding performance. After that he continued to work in Rome in the kitchen of the highly-acclaimed La Pergola, where he led the restaurant to a Michelin three-star restaurant in two years.

After gaining much experience in Rome, he moved overseas to gain international experience at Four Seasons hotels in Cairo, Egypt, and Bangkok, Thailand, before moving to Mandarin Oriental, Tokyo, Japan. Daniele respects the cultures of the different countries he has worked in and the opportunity of working closely with his teams in each location, giving him some great insights into the local culture. He is always excited by the many different ingredients he has been able to work with as a Chef and being able to express this through his cooking.

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Daniele particularly enjoys working with the rich array of Japanese produce available in Japan and mentions that as a Chef, the superb quality of produce which Japan is known for, is a particularly enjoyable part of his role.

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