

## 村田吉弘（菊乃井 主人）

### Yoshihiro MURATA

KIKUNOI, Owner & Chef



1951年、京都・祇園の老舗料亭「菊乃井」の長男として生まれる。立命館大学在学中、フランス料理修行のため渡仏。大学卒業後、名古屋の料亭「加茂免」で修行を積む。1976年、実家に戻り、「菊乃井木屋町店」を開店。1993年、株式会社菊の井代表取締役役に就任。多くの調理師養成施設で講師を務めるとともに、料理番組、雑誌へも多数出演。2004年、日本料理アカデミー発足。永きに渡る日本料理人としての優れた活動と文化振興への貢献が讃えられ、2012年、厚生労働省「現代の名工」、京都府「京都府産業功労者」を授章、2013年、京都府「京都府文化功労賞」、2014年、文化庁「地域文化功労者」の表彰を受ける。現在も国内外へ京料理を伝える活動を精力的に行なっている。

Born in 1951, as the eldest son of a family that runs the long-established restaurant “KIKUNOI” in the Gion district of Kyoto. While a student at Ritsumeikan University, travelled to France to learn French cuisine. After graduating, underwent training in the Nagoya restaurant “Kamome.” In 1976, returned home, and opened the “KIKUNOI, Kiya Machi Store.” In 1993, he was appointed representative director of KIKUNOI Co., Ltd. While working as a lecturer at many cooking schools, he also made many appearances in cooking shows and in magazines. In 2004, started the Japan Culinary Academy. Praised for his excellent activities and contribution to the promotion of Japanese culture as a person specialized in Japanese cuisine; in 2012, recognized as a “Contemporary Master Craftsman” by the Ministry of Health, Labour and Welfare; received the prize of “Kyoto Industry Contributor” from Kyoto; in 2013, received the “Kyoto Culture Achievement Award” from Kyoto; in 2014, received the award of “Regional Person of Cultural Merit” from the Agency for Cultural Affairs. He is still actively engaged in activities to promote Kyoto cuisine in Japan and overseas.



today's packed meal