

# KATSUO NAGASAWA

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## EXECUTIVE CHEF

Hattori Culinary School, Tokyo, Japan, Degree in Culinary Arts

### Core Competencies:

- P&L Administration
  - Cost Control/Reduction
  - Fine Dining Experience
  - Strong Leader/Manager
  - Seasonal/Daily Menu Changes
  - Off Site Catering
  - Events 10-1000 people
  - Team Builder
  - Global Cuisine Experience
  - Multi-Site Operations
  - Restaurant Consultant
  - Profitability Results
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## PROFESSIONAL EXPERIENCE

**BRAEMAR COUNTRY CLUB / Club Corp Group, Tarzana, CA**

**Executive Chef**

July 2012-January 2014

Responsible for running two kitchens for a 2,400 member private club, servicing 100 seat dining room, five private banquet rooms and poolside dining. Banquet sales over \$2.5 million annual. Re-conceptualize all menus for restaurant, lounge and banquets. Events 10-1000 people.

**McKENNA'S ON THE BAY — Long Beach, CA**

**Executive Chef**

March 2011- July 2012

Re-design all menus and back of house operations. Improved food costs and labor costs by 15 percent in the first three months. On track to turning a \$3.5 million annual sales venue to \$5 million annual sales within the first year of employment.

**CUSTOM HOTEL / Joie de Vivre, Los Angeles, CA**

**Executive Chef**

September 2009-March 2011

Created original menus for the re-launch opening of one of JDV's boutique hotels. Menus included breakfast, lunch, dinner and lounge for a casual fine dining restaurant. Events 10-3000 people.

**GONPACHI / Global Dining Group, Los Angeles, CA**

**Executive Chef**

November 2007-September 2009

Executive Chef at a 250 seat venue in the heart of Beverly Hills' restaurant row featuring Contemporary Japanese cuisine. Responsible for redesign and re-concept of the restaurant that doubled their sales in a six month period. Consultant and kitchen designer for Global Dining's Miyako Hybrid Hotel project in Torrance, CA.

**KASSIAN INC.** — Newport Beach, CA

**Restaurant Consultant**

October 2006 - November 2007

Concept building restaurant consultant for a three venue \$5 million dollar project which included Kimera (fine dining restaurant featuring a fusion on Italian and Japanese cuisine), Tonic (Equinox Fitness Center), Impac (cafeteria). Extensive training at Da Fiore, Venice, Italy, arguably the best fine dining restaurant in Venice, Italy.

**OZUMO** — San Francisco, CA and Newport Beach, CA

**Corporate Chef**

August 2004 - September 2006

Developed original menus for two locations in California. Set new budget and cost controls for both venues. \$7 million dollars annual sales. Restructured operational procedures to increase efficiency.

**MUMS** — Long Beach, CA

**Executive Chef**

February 2002 - August 2004

Redesigned concept of restaurant to offer an innovative fusion on Pacific Rim, French and Italian cuisine. Increased sales by 40 per cent. Featured Instructional Chef at “Taste of L.A.”.

**SINGAPORE AIRLINES** — Los Angeles, CA

**Consultant**

August 2001

Developed a new line of appetizer and entrée selections for in flight meal service.

**CAFÉ DEL REY/ California Café Group** - Marina del Rey, CA

**Executive Chef**

February 1991 - February 2002

Opening executive chef for a 180 seat Marina del Rey, California landmark with French Asian Cuisine. Sales \$5.5 million dollars, a record that still stands to date. Received best new restaurant award '91. Received annual awards of excellence from the *Wine Spectator* and *Dirona* and perennially listed as a top L.A. destination restaurant. Assisted in opening additional restaurants for the California Café Restaurant Group throughout the United States. James Beard House acknowledgement January 1994. Nominated Chef of the Year (SCRWA) 1991, 1992, 1993. Guest Chef at Beringer and Markham Wineries, Napa Valley, CA.

**WEST CHANNEL BAR & GRILL** — San Pedro, CA

February 1989 - January 1991

**Executive Chef and Partner**

Project manager for a new 200 seat hot spot destination in the San Pedro marina. \$3.8 million dollars annual sales. Created all menus and established all cost controls. Offered a fusion of French and California Cuisine. Opened the restaurant \$325,000 under budget. Instructional chef at the Mondavi Wine Center, Costa Mesa, CA. Nominated Most Promising Restaurant 1989 by SCRWA.

**BISTANGO / Kassian Inc.** — Irvine, CA

**Executive Chef**

January 1987 - January 1989

Collaborated with original culinary team to create one of Southern California's finest upscale eateries. This 200 seat jewel nestled on the ground floor of a bustling business building in Orange County, CA. offered a beautiful innovative menu featuring California cuisine.

## **ACTIVITIES & HONORS**

Guest Chef appearances:

The James Beard House, New York City, *Featured Chef* 1994

Nominated Chef of the Year (SCRWA) 1991, 1992, 1993

Reviewed by *Gourmet Magazine*

Reviewed by *Bon Apetit Magazine*

Mondavi Winery, Napa Valley, CA

Beringer Winery, Napa Valley, CA

Markham Winery, Napa Valley, CA

Featured in commercials for American Express