

The Best Sushi Chef in Japan

Sushi is a traditional dish and cultural feature of the land of the rising sun that has become popular beyond Japan's borders. But when it comes to Japanese Sushi, the best chef is Jiro Ono. He is more than 90 years old and the founder of the Sukiyabashi Jiro restaurant, which has been awarded three Michelin stars – the most prestigious award for cuisine.

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The restaurant is known as the most sought-after seat on the planet. It is barely 30m² and can accommodate only ten people. Customers must make reservations three months in advance with a deposit of 30,000 yen (300 dollars). Additionally, they must be timely, not use perfume, and pay in cash, and they lose half their deposit if they cancel. Each meal lasts only half an hour. If the customer doesn't order, the chef will assemble a meal of 19 pieces of sushi, with the freshest fish at that day's market, such as squid, octopus, shrimp, or buffalo fish, which is often considered an appetiser, with a thin layer of soy sauce covering the surface.

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This restaurant paradise has hosted many high-profile celebrities, including Japanese Prime Minister Shinzo Abe, President Barack Obama, David Beckham, and Hugh Jackman.

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What is the name of the best sushi chef in Japan?

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What is the maximum number of customers in the restaurant?

How much is the deposit to reserve a seat?