

# PRESES RELEAASE

TASTE THE DIFFERENCE

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## The Twins Sato & Toffolon cook Japanese with a modern twist



Andermatt, 28 June 2023 – “Ichi-go ichi-e” is the Japanese art of living every moment. This “yojijukugo” opens the menu of the twins and new Executive Chefs of The Japanese Restaurant (1 Michelin star, 17 GaultMillau points) and The Japanese by The Chedi Andermatt (1 Michelin star, 15 GaultMillau points). Since May of this year the twins have been unfolding their culinary skills and creativity in The Chedi Andermatt, lifting the Japanese statement cuisine of this five-star deluxe hotel to a new level. Painstaking preparation techniques at the highest level, excellent ingredients and a pinch of creativity mark their first omakase menu, which is currently tickling diners’ tastebuds. Whether Balfego Tuna, Royal Dove, Wagyu or their signature dish of Black Cod and Yuzu Miso Sauce, the twins bring a modern twist and culinary lightness to Andermatt tables. The new dream team is complemented by native Japanese Yoshiko Sato, who is married to Dominik Sato and is now responsible for the restaurants’ patisserie. [www.thechediandermatt.com](http://www.thechediandermatt.com)

Since May 2023, Schaffhausen-born twins Dominik Sato and Fabio Toffolon have been the Executive Chefs of these two fine-dining restaurants where for the first time the talented twins are running a restaurant operation together. Born in 1989, they not only represent the young generation, they also embody The Chedi philosophy of Alpine and Asian culture. The culinary concept of the two fine-dining restaurants with their authentic Japanese cuisine remains unchanged under the twins’ aegis. Thanks to their well-filled backpacks of expertise, passion and creativity, they have taken the cuisine to an even higher level. Both Sato and Toffolon worked in leading positions with the best chefs in Switzerland and Europe before coming to set their joint mark on the cuisine of this five-star deluxe hotel.

### Taste the difference: Fine Japanese dining in a modern interpretation

“Balfego Tuna with Daikon, Mioga and Shishito Pepper,” “King Crab with Finger Limes, Dashi and Peas” and “Shiitake Essence with Enoki and Edamame” are among the twins’ first

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creations. “We tweaked, tasted, experimented, discussed, perfected and then threw out entire flavour combinations, until we could 100 percent stand behind our joint premiere menu,” says Dominik Sato. “We’re all the prouder of our first complete culinary work of art,” adds Fabio Toffolon. Highlights include the “Shidashi-Bento Lunch” and the “Omakase Menu” in The Japanese by The Chedi Andermatt at 2300 metres above sea level, and the four- to six-course “Modern Omakase Menu” in The Japanese Restaurant. “Omakase” means “trust the cook,” and diners can, as they experience the chefs’ fine sense of Japanese cuisine in the exquisite care with which the components are placed on dishes, and the love of detail that goes into the presentation. The flavour bespeaks the perfected passion for unusual dishes and first-class product quality that is so important to the twins in sourcing the ingredients. The twins are currently intending to lead both fine-dining restaurants jointly, since they enjoy working together in the kitchen where they complement and enrich each other. Every quarter year guests can look forward to new menus based on the season, naturally excepting when the twins have a new spur-of-the-moment umami idea.

### **A family affair: Yoshiko Sato in charge of patisserie**

The Chedi Andermatt has achieved another coup in patisserie. Dominik Sato’s wife Yoshiko Sato is from Japan, and it is she who is responsible for the twins’ passion for Japanese culture and cuisine that has influenced their dishes for many years now. A very talented and successful pâtissière in her own right, Yoshiko Sato has now followed her husband and brother-in-law to The Chedi Andermatt. She takes her place in the new dream-team, and is responsible for patisserie in The Japanese and The Japanese by The Chedi Andermatt. With her long experience in high-end gastronomy – including in the restaurant of The Dolder Grand Hotel and Victor’s Fine Dining by Christian Bau – she gives the sweet creations of this five-star deluxe hotel a touch more Japanese authenticity.

#### About The Chedi Andermatt

Surrounded by the wonderful nature and year-round beauty of the Swiss Alps, The Chedi Andermatt fits elegantly among the classic ski chalets of Andermatt that give this timelessly charming town in the Ursern valley its character. Designed by renowned architect Jean-Michel Gathy of Denniston Architects, this 5-star deluxe hotel opened in 2013 to reveal a perfect fusion of authentic Swiss Alpine chic and Asian style. Traditional materials like warm woods and natural stone create an intimate and stylish atmosphere, which is reflected throughout the 119 spacious guest rooms and suites, as well as in the other facilities of the hotel. These include The Restaurant, The Japanese Restaurant, The Chalet (open only in the winter months), The Bar and Living Room, The Lobby, The Courtyard, The Wine and Cigar Library, and the 2,400 square metre Spa and Health Club. With The Japanese by The Chedi Andermatt, a gourmet restaurant at 2,344 m over sea level, the hotel operates the highest-altitude Japanese restaurant in Switzerland. Furthermore, since 2017 The Japanese Restaurant and since 2021 The Japanese by The Chedi Andermatt have been distinguished by a Michelin star each. In 2023 The Chedi Andermatt once again received the top rating by Forbes Travel Guide, and continues to rank as one of the world’s best hotels. More information: [www.thechediandermatt.com](http://www.thechediandermatt.com)

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