



GRUPO RICARDO SANZ

2023



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Chef Ricardo Sanz, with two Michelin stars, launched his own gastronomic group in early 2022 under the name Ricardo Sanz Group, initiating a new stage of independence, leadership and authenticity.

Pioneer in introducing Japanese cuisine in Spain, he is also the maximum reference and promoter of Japanese **haute cuisine** with Mediterranean fusion.

He is recognized both nationally and internationally with **9 Repsol Suns and 2 Michelin stars**. Among his gastronomic milestones, he was the first Michelin star chef of international cuisine in Spain.

A feat that recognizes the **quality, service and personality** of one of the great geniuses of gastronomy of the last twenty years.

In 2006 Ricardo Sanz was named best restaurateur by the Royal Academy of Gastronomy. Likewise, in 2016 he was recognized by the Japanese Government for his work as a promoter of Japanese culture in the world.

Sanz trained with master **Masao Kikuchi**, one of the great Japanese chefs worldwide and responsible for the introduction of sushi in our country, from whom he learned the most orthodox Japanese cuisine. However, he went further and made the integration of Spanish and Mediterranean products the basis of his work.

In addition, as a result of his passion for wine, **Ricardo Sanz** has managed to ensure that Spanish white wines, sherry wines and sparkling wines are considered the perfect pairing for the different cuts and dishes of Japanese cuisine, through the extraordinary cellars of his restaurants.

From now on, the chef remains at the helm of his own **Gastronomic Group Ricardo Sanz**, with the restaurants of the Wellington Hotel (Madrid); The Ritz-Carlton, Abama (Tenerife) and Kyoshi Las Cortes Double Tree by Hilton (Madrid), while he begins his international expansion project.





Ricardo Sanz was the first chef in Spain to obtain a Michelin star with an international cuisine restaurant, and he faces this new period with renewed energy and the enthusiasm of the first day together with his team.

His aim as a chef is to offer a unique gastronomic experience, a blend of Japanese respect and Spanish hospitality.

The Michelin-starred restaurants are now joined by the "little brother", **Kyoshi**, which was created with the aim of bringing Japanese-Mediterranean fusion cuisine to everyone, with a more accessible average price.

The new corporate identity of the **Ricardo Sanz** brand has been designed by the artist **Abraham Lacalle**, one of the main representatives of contemporary Spanish painting. Using a subtle stroke, reminiscent of a classic nigiri, he has designed a common identity for the restaurants, as well as a transversal corporate identity for the entire gastronomic group, with a minimalist caricature of **Ricardo Sanz**.

The line is also used in the image of **Kyoshi**, which in Japanese means **master of masters**. A new brand format that the chef will use to name his non starred restaurants.



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