



KUKUNOCI

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WHAT IS KUKUNOCHI

Japanese discipline for perfection meets the irreverent passion for beauty that made Italy famous. Imagine the casual encounter between the two faces of the same coin: two far away countries with a very similar approach to everlasting beauty combine into a narrative designed to make your experience memorable.

KUKUNOCHI combines Italian traditional recipes and methods with their Japanese counterpart in a dialogue of The results consist in distinctive clean flavours combined to deliver bold and round combinations. Ultimately, we aim to deliver memorable experiences.



In the Shinto tradition there is a *Kami* - spirit - in every natural essence surrounding us. As a consequence they have a profound respect for nature, which they apply in crafts.
It is called WABI SABI and it defines our discipline.
Italy is the land of masterpieces, great inventions and cutting edge innovation.
Our creativity is irreverent, non linear and often misplaced, but it has produced eternity.
We call it BELLEZZA and it defines our desire.



This is also the tale of emotions recollected in tranquillity. We aim to deliver a memorable experiences for our guests.

COURAGE: our choices translate into our determination to provide those everlasting memories.

BELLEZZA: the aspiration that drives Italians in their search for everlasting beauty.

OMOTENASHI: the ability to understand guests' needs before is even spoken.

KUKUNOCHI is an experience delivered through narrative: a journey through flavours designed around seasons and places.



LOCATION

The venue is located in a quiet area within the town centre.

The interiors are designed with careful details, thus providing the introduction to the experience.

The space is an open space organised around the notes of a London loft, dressed with references to Verona and its history and inspired by elegant Japanese touches.

We welcome you to an environment where Italy, Japan and London are combined into a narrative, which is as bespoke as well as unique.

Our dining room can accommodate between four to eight guests and it is suitable for different occasions, from private dinners to business meetings.





MENU

We believe in clean distinctive flavours and the importance of implementing local seasonal produce. We believe that ingredients shall be consumed at their best and that our menu shall accommodate nature rather than individual desires. Seasons provide the materials we are grateful to experience. KUKUNOCHI is rooted in Verona and its surroundings.

We are about nowness and hereness.

We offer one set menu of six courses designed around the best available on the day.

With the usual attention to details.





Age mono di Schia,
Vellutata di Zucchina allo Yuzu

"Capasanta gratinata"
Salsa di Prezzemolo e Limone,
Panko tostato alle mandorle,
Scaglie di Crudo di Montagnana

Sgombro *Aburi*,
marinato in aceto profumato,
Daikon, Radicchio,
Citronette al Wasabi

Polpo grigliato,
Salsa al Basilico e Yuzu Koshu,
Shitake e Shimeji al Sake

Tagliata di Manzo,
maturato in Saikyo Miso
Salsa alla Rucola, Tartufo Nero
e Cipolla di Tropea

Pancetta di Iberico *Kakuni*
Jus ai Kaki, Cracker di Cotenna,
Gohan

Panna Cotta allo Zenzero e Lime,
Gelatina di Macha



WHO AM I?

I am entering my eighth year in a professional kitchen, after over ten years employment as a designer. My decision to move on onto a brand new life path was never difficult: it was the need to live my passions and creativity to the full: cooking allows me to do so. My infatuation with food starts early. My father was a gourmet who was always keen to introduce me to peculiar flavours and bespoke environments. Those early memories defined my passion and my love for hospitality.

I trained as an architect and worked extensively as a designer for interiors, products and communication design. I am proud of what I have done and the results I have achieved.



I dived into my first kitchen and a completely new professional setting with eyes of wonder. I worked hard over time to assimilate the complexity of roles and rules that make the kitchen such a beautiful mechanism. I dedicated myself to the pursuit of the necessary skills needed to be a chef rather than a cook as well as adapting my team player skills to a novel environment. I am working every day to be a better chef. When I first started I was lucky enough to learn from chefs that were both highly skilled and most of all passionate. They thought me the importance of quality, rigor and balance as well as planning, organization and timing. I went on working for high volumes establishments, where I had the chance to expand my knowledge, train my palate and, last but not least, to improve my knife skills and speed.



KUKUNOCHI is designed to perform a unique dialogue between Italian and Japanese, focusing on their traditions thus working by the passion that defines them.

Italian cuisine is in my memories and flows in my blood. I felt in love with Japan and its cuisine since my very first visit: the special dedication and care Japanese apply to making things, their quest for the best seasonal ingredients, their respect and discipline are my inspiration ever since.

Italian and Japanese cuisine combine naturally, for they both maximize the value of ingredients and keep their transformation simple and balanced.

We serve clean distinctive flavours which, are bold and delicate, while we are inquisitive and attentive to shades, details and finesse.



WHY DO WE COOK?

There are two kinds of cooks. The first one is the one that decided to join a kitchen as he could not find any work. He is destined to live a miserable life, as working in a kitchen is demanding but particularly need dedication and discipline. The second one we call *chef*: the difference is an higher ability to cook (yet not always the case), a deep rooted interest for ingredients, excellent organising skills, the drive to develop dishes functionally and creatively, like a good designer would do. Nevertheless, I invite anybody into a professional fine dining kitchen. Loads of people for a huge and time consuming preparation. To work when the rest of the world is having fun. To start early, finish "I do not know when", to be treated like the idiot in the village every time you make even the smallest mistake. Why do we submit ourselves under both physically and mentally incredible level of pressure? Why do we cook?



The answer is simple, we like to see people satisfied, grateful for the experience they just lived, appeased like a great orgasm.
Food stimulates all senses; therefore is erotic: in the same way we serve food aimed at delivering total satisfaction.
Our goal is to have guests fulfilled through their senses, ultimately impressed to the point the memory becomes desire to return.



PROFESSIONAL EXPERIENCE

02.2016 – current Concept and realization of KUKUNOCHI, my own restaurant

The experience matured over the past 5 years as well as the desire to make some good for those shearing the planet with me. Every body is aware of the difficult circumstances our planet is experiencing. It is not about eating or avoiding meat or fish or vegetables of any other ingredient: we need to take a deep look at the way we produce that very food, think that most of the problems are due to money and greed and start rethinking food consumption and distribution strategies. I came back to Italy carrying my past experiences as a designer and the passion and drive that cooking gives me. It is a relatively new concept for Italy and particularly Verona.

The clientele is changing as well as more and more people travel abroad not for holiday, but to live longer period of times therefore learning.

I propose 20/25 covers, one menu, which is given by what is available here and now. In short produce a truly memorable experience for wealthy clients while spreading a method that will certainly become the future.

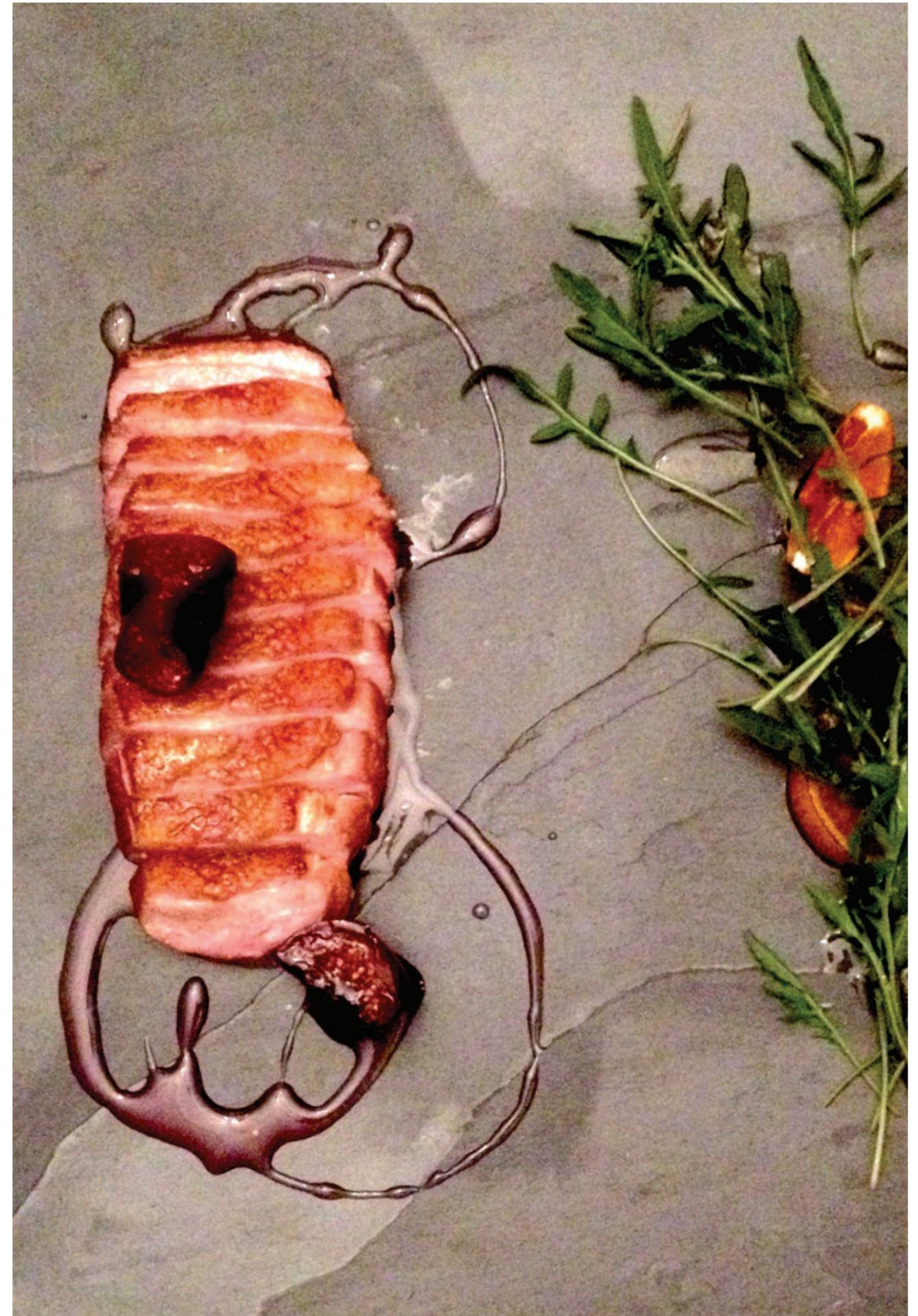


PROFESSIONAL EXPERIENCE

02.2015 – 01.2016 Flat Three, Holland Park, LDN
Senior CDP

During my time at Wabi, my first professional experience, I had the chance to build a strong bond with the Senior Sous Chef. We kept in good touch and the subject of every meeting was food (more important than talking about nice girls??). It was Paul to invite me to F3, offering the position of junior Sous. My experience cannot match the years this guy spent in heat, sweat and pain. Like I did for all other establishments I started from the bottom and by the time I finished I was Senior CDP, a step short of the position I was offered.

Paul loves bold, honest, simple food and being my mentor from the start, he infused me with what is now and where are we going with our profession. Since the end of 2013 with Paul, Taiji Maruyama and Regis Cursan, both from Nobu we started considering the hypothesis of starting an interdisciplinary group of professionals to investigate the future of Japanese gastronomy, which also explains better the developments occurred in my career.



PROFESSIONAL EXPERIENCE

01.2014 – 01.2015 Sake no Hana, Mayfair, LDN
Chef De Partie

During this year at SNH I successfully applied the skills learned in my previous workplaces. My determination and desire to excel allowed me to achieve CDP status. During the my year, I managed to learn from all section learned in the preparation, salad, tempura and grill sections, for which I train new chefs. I am currently training in the sauté section. Parallel to my duties in the kitchen, I am in charge with fridge, freezer and dry storage management. I was recently offered the position of Senior CPD, appointed with stock counting and orders placement in ADACO. Chef Hiwatashi rewarded my dedication by offering me to develop 3 ideas for new dishes to insert in the menu.



PROFESSIONAL EXPERIENCE

03.2012 – 12.2013 Nobu Park Lane, Mayfair, LDN
Junior CDP

I started as Commis Chef in the Mise en Place section. My duties consisted of prepping vegetables, fish and sauces for the other sections. I was later given the opportunity to work in both Salad section as well as Osusume section. At Nobu I greatly improved my knife skills as well as speed. The preparation of the sauces gave me a real insight about Nobu's flavors while practicing in the above sections allowed me to work on both cold as well as hot food.

Specifically Nobu style managed to merge two cuisine (Japanese and Peruvian) and transformed the negative meanings, which define contamination, into positive ones: Nobu legend is permeated by fate and a discreet amount of luck.

While I was employed at Nome the company launched the new global strategy of this already huge and successful company.



PROFESSIONAL EXPERIENCE

04.2011 – 01.2012 Wabi, Holborn, LDN
Commis Chef

My first employment in a professional kitchen could have not been any better than this. Run by former Nobu head chef Scott Hallsworth, supported by a core team of highly talented and experienced chefs, Wabi offered contemporary Japanese cuisine at its best. I have been trained within a proper brigade to the highest standards and I was able to quickly overcome my lack of professional training, while duly performing the tasks assigned to my section. Recently I was encouraged to learn other sections and I was appointed to be responsible of cost analysis.

Wabi unfortunately went bankrupt: far from being a negative episode, I treasure this event as helpful in light of the great challenges that running a restaurant requires.



PROFESSIONAL EXPERIENCE

04.2011 – 01.2012 Andrea Takeda, Private Chef, LDN
Concept proprietor

Early steps of a secret restaurant located in North London, Andrea Takeda is the translation of my passion for food into something more structured. Selected paying customers are coming by to experience hearty food married to a somehow crazy passion. Diners are booking at my place and spend with me the evening with the possibility to come around during food preparation. In actual facts it was the comments and pushing form those that became regulars, that really helped me make a decision that, back then, really sounded crazy.



PROFESSIONAL EXPERIENCE

11.2010 – 01.2012 Real Pubs, North London, LDN
Waiter to Supervisor

Real Pubs was at that time the hottest gastropub business in North London. They moved the focus of pubs customers attention onto a new trendy young style of pub. This proved a very successful story as the company was later sold for over 50 millions PBS. This period of employment in hospitality, when the world economy seemed to crumble, transformed gradually into an opportunity, which I gradually build with my usual drive. I started as a waiter and I was rapidly promoted to supervisor. My main tasks involved the correct everyday running of the restaurant, people training and liaising with the head chef in order to maximize revenue. During my time at the Dairy I was also able to apply my creative skills in the redesign of the pub identity and a variety of collaterals for the many events organized at the venue; my layout for the business card and menu were then used by Real Pubs to refresh their corporate identity. During my time here, I was sent to other Real Pubs' venues, as trouble shooter: in particular, I worked at the Oxford, Kentish Town for a five months period in order to improve their restaurant performance. During my time with the company I was able to provide outstanding service and excellent selling rates.







PREVIOUS PROFESSIONAL EXPERIENCE

01.2009 – 11.2010 Viabizzuno, Uk Office, LND
Lighting designer

Light has always been my favorite design subject. With it I experimented and tried to make a business. Time for 'recycling is cool', was not there yet (1999) and very few people understood the value of reusing solid waste to give it a second life.

VBO is now an established company, which on the bad side has all the characteristics of business Italian style: "in my own time, please". After almost 10 years in the UK, this attitude came as a shock, even if not a surprise, given that I left Italy in the first place for this reason.

I tried to make myself like it regardless the absence of working basic that I find very hard to cope without. On the other hand, my biggest professional regret, for not having had the strength to overcome a negative work environment, through passion and desire, which is what allowed me to survive in the kitchen.

10.2003 – 12.2008. Design Laboratory @ The Innovation Centre, CSM, LDN
Junior Designer to Senior Designer, Team Leader

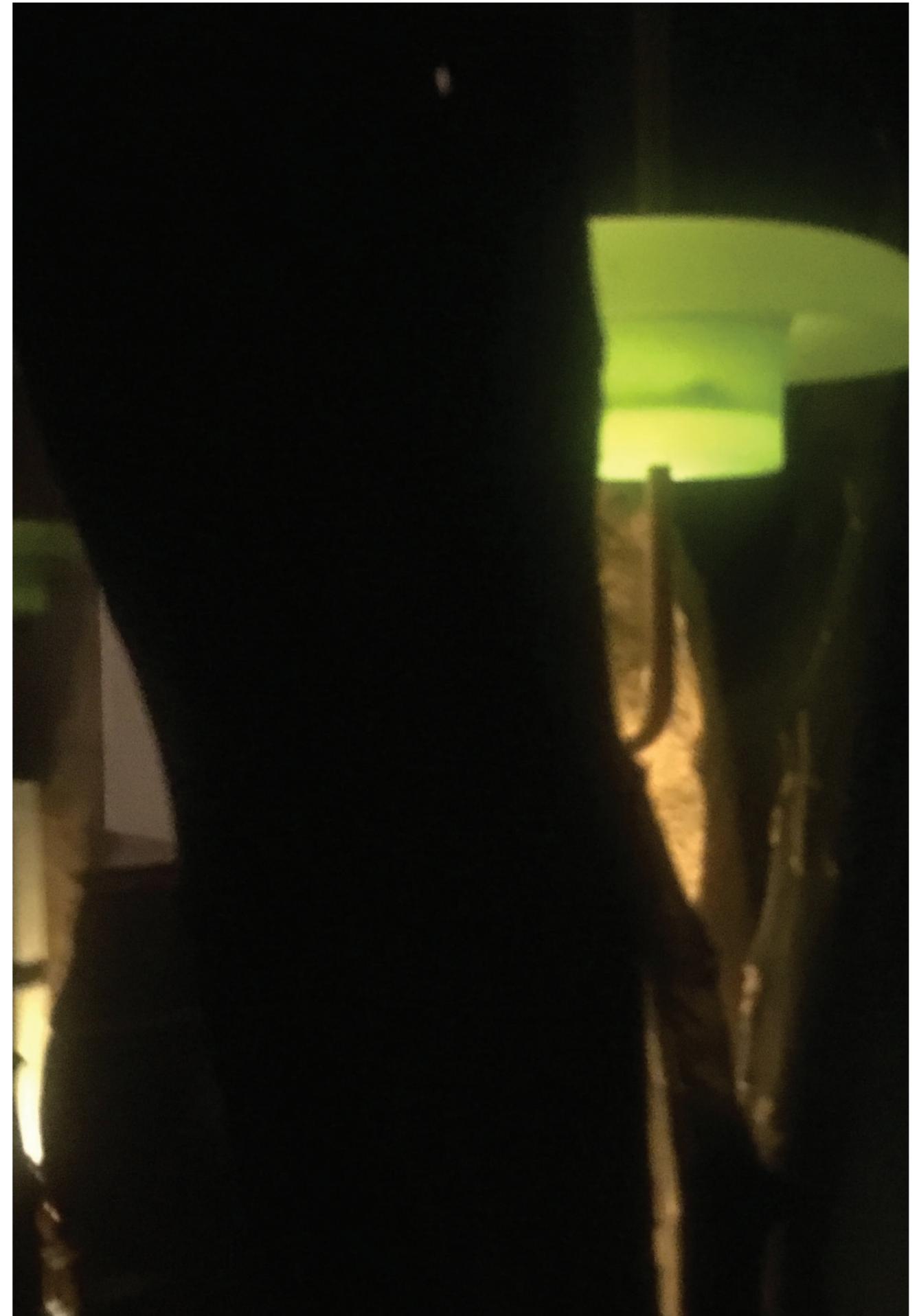
The DL selected me while for an interview in the last stages of my MA Degree. It was everything I have been fighting for: do well, get noticed and work (for money!). DL was a great learning curve, which introduced me to multidisciplinary design, made me work on some of the biggest companies in the World, including the Fat Duck of Chef Heston Blumenthal, responsible for the introduction of the restaurant as a total experience, involving all senses not just the palate.

09.2002 – 08.2003 MA Art & Design, Central Saint Martins, LDN

01.1999 – 08.1999 Junior Designer Internship, Kerney Projects TM, Frankfurt, Germany

03.1995 – 12.1996 Erasmus Programme, TH Darmstadt, Germany

09.1991 – 09.1998 Faculty of Architecture, University of Florence, Italy







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