

FOR IMMEDIATE RELEASE

A New Culinary Chapter Begins Two Renowned Chefs Join to Elevate the dining Experience

*FSSC 22000 / ISO 22000 Certification Successfully
Renewed- Reinforcing Our Commitment to Food Safety and
Quality*

TOKYO (JUNE 19, 2026) – Hyatt Regency Tokyo is strengthening its commitment to delivering refined and memorable dining experiences under an enhanced culinary leadership. The hotel is pleased to announce the selection of Kiyoshi Utsumi as Executive Pastry Chef and Fernando Gojan as Director of Culinary, to further advancing the hotel's overall gastronomic positioning.



A New Culinary Team Shaped by Global Experience and Distinct Sensibilities

The two newly selected culinary professionals bring diverse background and expertise to the hotel and its team, while sharing a common philosophy rooted in respect for ingredients, craftsmanship, and the pursuit of exceptional hotel dining experiences.

Chef Utsumi has built his career across Europe and Asia, refining a pastry style defined by delicacy, elegance, and seasonal expression. Chef Fernando Gojan, originally from Argentina, has cultivated an international culinary career by blending the culinary cultures of South America and Asia. Together, their perspectives and experiences create a new gastronomic vision unique to Hyatt Regency Tokyo.



Executive Pastry Chef – Kiyoshi Utsumi

Kiyoshi Utsumi is a highly experienced pastry chef whose career spans across both Europe and Asia. After graduating from culinary school at Machida College of Culinary Art, he began his career at pastry shops and hotels in Japan before moving to Europe in his twenties, where he spent four years honing his craft in France, Belgium, and Luxembourg. During this time, he received recognition in the sugar artistry category at the prestigious Gastronomique Arpajon competition. Upon returning to Japan, he served as an instructor at Le Cordon Bleu Tokyo before joining Hyatt, where he held pastry leadership roles at Grand Hyatt Fukuoka, Grand Hyatt Shanghai, Park Hyatt Beijing, and Grand Hyatt Shenzhen. He later served as Executive Pastry Chef at both Park Hyatt Tokyo and Hyatt Regency Kyoto, overseeing pastry concepts and product development across each property.

Known for balancing classic techniques with refined seasonal expression, Chef Utsumi has earned high praise across a wide range of pastry disciplines, including retail sweets, afternoon tea, weddings, and plated desserts.

Director of Culinary – Fernando Gojan

Native Argentinean, Fernando Gojan brings nearly 20 years of experience in luxury hotels and fine dining restaurants. After beginning his career in Argentina, he established his foundation in luxury hospitality at Palacio Duhau – Park Hyatt Buenos Aires before relocating to Hong Kong, where he worked with renowned restaurant groups including GAUCHO, Tango Argentinean Steakhouse, and Maximal Concepts.

Following his role as Group Head Chef overseeing multiple brands, he held senior culinary leadership positions including Chef de Cuisine at Grand Hyatt Hong Kong, Executive Sous Chef at The Murray Hong Kong, and Executive Sous Chef at Hyatt Centric Victoria Harbour Hong Kong.

In 2026, he joined Hyatt Regency Tokyo as Director of Culinary, where he now oversees the hotel's overall culinary strategy, multi-venue operations, menu development, talent growth, and food safety management.

Rooted in the Argentine philosophy of respecting ingredients and embracing simplicity, Chef Gojan combines this foundation with the sensibilities he cultivated throughout Asia. With a strong focus on sustainability and ingredient traceability, he is committed to delivering culinary experiences that are both refined and genuine.

In addition, Hyatt Regency Tokyo has successfully renewed its internationally recognized food safety management certifications, FSSC22000 and ISO22000, reaffirming its commitment not only to culinary creativity and quality, but also to the highest global standards of hygiene, operational management, and food safety.

Commitment to International Food Safety Standards

Hyatt Regency Tokyo has once again successfully renewed its FSSC22000 and ISO22000 certifications, internationally recognized standards for food safety management systems. FSSC22000 is one of the world's leading food safety (twice) certification frameworks, requiring comprehensive and continuous efforts across hygiene management, operational procedures, associate training, documentation, and quality control.

This renewal reflects the collective dedication of every team member involved in daily operations, all of whom consistently prioritize the delivery of safe and



trustworthy dining experiences. Beyond culinary creativity and taste, Hyatt Regency Tokyo remains committed to pursuing excellence in the safety, reliability, and quality management that support every aspect of its dining experience.

A New Sensibility, Built on Enduring Trust

With the addition of two globally experienced culinary leaders, Hyatt Regency Tokyo enters a new chapter in its dining evolution. Through creativity, craftsmanship, and commitment to safety and quality, the hotel will continue to deliver exceptional culinary experiences that leave lasting impressions.

About Hyatt Regency Tokyo

Hyatt Regency Tokyo opened on September 15, 1980, as the first Hyatt hotel in Japan, part of the global Hyatt Hotels & Resorts portfolio spanning 78 countries. Conveniently located a nine-minute walk from Shinjuku Station's and adjacent to the Tokyo Metropolitan Government Building, the hotel faces the lush Shinjuku Central Park, placing guests at the heart of Shinjuku's vibrant business, shopping, and entertainment district.

The hotel's iconic atrium lobby, spanning from the lobby up to the 8th floor, features three chandeliers adorned with 115,000 Swarovski® crystals, creating a dazzling and elegant centerpiece. Following recent renovations, the hotel now offers 712 guest rooms designed with warmth, texture, quality, and functionality in mind, embodying a modern Japanese (Wa-Modern) aesthetic.

Experiences include the Regency Club Lounge, a fitness center, five dining & drinking venues and 18 versatile meeting & event rooms of various sizes, ensuring a comfortable and satisfying stay for every guest. Hyatt Regency Tokyo combines a tradition of welcoming, approachable service with ongoing innovation focused on guest comfort.

Instagram: <https://www.instagram.com/hyattregencytokyo/>

X: <https://x.com/HyattRegencyTyo>

About Hyatt Regency Hotels

Hyatt Regency is a global collection of more than 230 hotels and resorts across over 40 countries. From expansive resorts to vibrant city center locations, the brand's diverse portfolio reflects its commitment to evolution and innovation. For over 50 years, Hyatt Regency has been a pioneer in delivering fresh perspectives and enriching experiences. At its core, Hyatt Regency hotels and resorts warmly welcome guests with open minds and open hearts, offering unforgettable celebrations, relaxing moments, exceptional culinary experiences, and expertly facilitated meetings enhanced by advanced technology. Hyatt Regency takes pride in its thoughtful care, embracing guests of all generations, cultures, and backgrounds worldwide. For more information, please visit [hyattregency.com](https://www.hyattregency.com). Follow us on Facebook, X, and Instagram, and share your photos using the hashtag #HyattRegency.