

MOHIT SINGH

EXECUTIVE CHEF · JAPANESE CUISINE · FINE DINING

I learned Japanese cooking in Japan: at the Tsuji Culinary Institute in Osaka, and then in the kaiseki kitchen of Kikunoi Honten in Kyoto. Since then I have cooked in Michelin-starred kitchens in Bangkok and Belgium, and today I lead the kitchen at Otoki in Mumbai.

My cooking rests on a simple balance: precise technique and respect for the season, so the ingredient speaks for itself. I enjoy teaching just as much, and share Japanese cuisine and its culture with students and professional kitchens.

EXPERIENCE

Otoki — 2025 – Present

Executive Chef · Colaba, Mumbai

- Lead the kitchen: menu development, food costing and training the team in Japanese technique.
- Source ingredients directly from Japan for seasonality and consistent quality.
- Create and cook a weekly 14-course Edomae-style omakase.

Boury — 2024

Intern Chef de Partie · Roeselare, Belgium · Three Michelin stars, Chef Tim Boury

- Worked the entremetier, rôtisserie and cold sections, cooking classical French technique.
- Prepared and served to the standard of a three-star kitchen.

Inddee — 2023 – 2024

Sous Chef · Bangkok, Thailand · Two Michelin stars, opening team

- Ran daily kitchen operations and led the team as sous chef.
- Led the Asador grill, cooking over seasoned wood and Japanese charcoal.
- Brought Japanese butchery and grilling techniques to modern Indian flavours.

Kikunoi Honten — 2022

Line Cook · Kyoto, Japan · Three Michelin stars, kaiseki

- Ran the seafood section: sourcing, butchery and preparation in the kaiseki tradition.
- Assisted on hassun and shizakana courses, and cooked makanai for the brigade.

CONTACT

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CRAFT

- Kaiseki and Edomae-style omakase
- Japanese fish butchery
- Fugu processing, licensed
- Charcoal and wood-fire grilling
- Robatayaki and teppanyaki
- Menu development and food costing
- Sourcing ingredients from Japan
- Training and leading kitchen teams

LANGUAGES

English, Hindi
Japanese, JLPT N3

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CURRICULUM VITAE

EDUCATION

Tsuji Culinary Institute
Osaka, Japan · Bachelor of Business Management · 2021 – 2022

Anabuki Business College
Takamatsu, Japan · Diploma in Japanese Language · 2019 – 2021

IHM Ahmedabad
Institute of Hotel Management and Catering Technology · B.Sc. Hospitality and Hotel Administration · 2011 – 2015

CERTIFICATIONS

Fugu Processing Licence
Osaka Prefectural Authority · 2022

Japanese Cuisine Silver Certification
Assessed by Japan's Ministry of Agriculture, Forestry and Fisheries · 2022

OTAFF & HACCP Assessment
Food Service Industry Examination, Kobe · 2021

JLPT N3
Japanese Language Proficiency Test · 2021



EXPERIENCE, CONTINUED

Megu, The Leela Palace — 2018
Commis Chef · New Delhi, India · Modern Japanese

- Ran the robatayaki grill, with careful heat control and a contemporary approach to flavour.
- Led the steaming station, delivering consistent, carefully presented dishes.

San-qi, Four Seasons Hotel — 2015 – 2018
Commis Chef · Mumbai, India · Japanese department

- Fish butchery to traditional Japanese standards.
- Japanese breakfast service and the teppanyaki station.

TEACHING

Three-day Japanese cuisine master class
Academy of Pastry and Culinary Arts (APCA), Mumbai

Hands-on Japanese cuisine for culinary students, hotel teams and institutions, from knife work and fish butchery to the culture behind the food.

- Master classes and workshops
- Sushi and fish butchery training
- Japanese food and culture talks
- Menu and concept consulting

SELECTED PRESS

Chef Mohit Singh and the making of Otoki: a story across four countries
The Global Indian, cover story · March 2026

Chef Mohit Singh on bringing Japan's izakaya culture to India
Esquire India · December 2025

Otoki launches 'The Art of Lunch' in Colaba
Restaurant India · September 2025

At this Japanese spot in Colaba, vegetarian food speaks volumes
ELLE Gourmet India · July 2025

Available for collaborations, teaching and consulting.

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