

Chef Kazuki Tozawa was born in Aomori prefecture in Japan and moved to California at the age of 15.

"I started an apprenticeship for sushi right after high school in 1996, to Master Chef Izumi Miyazawa in Fairfield California. I studied basic sushi skills for 4 years while I was attending Solano Community College for degree in Small Business Management.

I wanted to gain more experience and knowledge of more 'traditional Japanese cuisine'; I went to work for Master Chef Tak Suetsugu, who is a founder of JRA (Japanese Restaurant Association of USA), working for Nikko restaurant inside Westin Seattle. There, I learned great deal of 'Kaiseki' style of cuisine and presentation.

After Chef Suetsugu sold his restaurant in 2002, Yoshi Yokoyama, who is a founder of the Sushi restaurant in Seattle, "I Love Sushi Group," invited me to work and study more of business aspects of restaurant operation under him. I've learned and enhanced my F&B management knowledge from him.

I was recruited in 2003 to serve as a Head Sushi Chef for the restaurant Akabelle in Bellevue, WA. Here at Akabelle, I first met and worked together on this project with now a famous chef Mitsuo Endo, who has served as a head chef for restaurant "Megu" in New York, now an owner chef of restaurant Raku in Las Vegas.

I then was looking to further my Sushi skill and Restaurant management study, came across Master Sushi Chef Fuji's name, packed up my car, started my drive to Las Vegas, NV.

I worked for Master Chef Fuji from 2004 to 2012, through and under the flag of Hyatt, Loews, and now Westin. My mission here is to protect the integrity of the restaurant Chef Fuji has built on for many years, and to build on it to help lead this restaurant MARSSA to the next level."