



# **AKI SUDO**

**CO-OWNER/ SOMMELIER  
BISTRO YOSHIMICHI**

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## **JAPAN**

### **QUALIFICATIONS**

International Diploma, Association de la  
Sommellerie Internationale (2018 Tokyo)  
Advanced Sommelier, Court of Master  
Sommeliers (2022 London)

### **BIOGRAPHY**

I am the co-owner and head sommelier of  
Bistro YOSHIMICHI. It is a cozy (only 14  
seats), hidden gem French restaurant in  
central Tokyo. I do everything myself, from  
wine selection, purchasing, inventory  
management to serving. Prior to my career  
in the wine and hospitality industry, I was  
mainly in charge of accounting for IPO  
preparation work in the IT industry. This  
experience has given me a unique  
perspective as a sommelier.

I am currently preparing for my Master  
Sommelier exam. As part of my preparation,  
I have been organizing many blind tastings  
under the guidance of Master Sommeliers. I  
also connect international visitors who are  
interested in Japan for business or pleasure  
with appropriate places and people in  
Japan. If you are coming to Japan, please  
do not hesitate to contact me!



# **ANTHONY WANG**

**SOMMELIER**

**THE RITZ CARLTON HONGKONG**

[YYA200017@GMAIL.COM](mailto:YYA200017@GMAIL.COM)

## **HONG KONG**

### **QUALIFICATIONS**

California Wine Certification: Intermediate Level 2 by Capstone California Program (2024)

Introductory Sommelier by Court of Master Sommelier (2024)

Certification of the essential knowledge of Port by The Vintage port academy (2024)

The Whiskey Ambassador by The Whisky Ambassador Ltd of BIIAB (2024)

The Gin Ambassador by The Whisky Ambassador Ltd of BIIAB (2024)

Certificate in Gin by Edinburgh Whiskey Academy (2024)

WSET Level 2 in wine (2023)

### **BIOGRAPHY**

Anthony Wang was born and raised in Hong Kong and developed a passion for wine at a young age. After completing his education in Hotel Management, specialized in Wine & Oenology at School of Hotel & Tourism Management, The Hong Kong Polytechnic University. He pursued formal training and career as Sommelier in a Michelin starred restaurant.

Anthony believes that wine is not just a beverage but an experience that enhances food and brings people together. He is dedicated to educating guests about wine pairings, flavor profiles, and the stories behind each bottle.



# **BASS LIN**

**CHEF SOMMELIER  
REGENT TAIPEI**

**[BASSLIN1127@GMAIL.COM](mailto:BASSLIN1127@GMAIL.COM)**

## **TAIWAN**

### **QUALIFICATIONS**

Wine and Spirit Education Trust – Level 3  
Award in Wine & Spirits 2018/08  
Court of Master Sommelier - Certified  
Sommelier 2024/07

### **BIOGRAPHY**

I am currently the Chief Sommelier at Regent Taipei, overseeing wine service in eight restaurants, including Cantonese, steakhouse, teppanyaki, and a bar lounge. My role ensures professional wine service from our sommeliers and staff. With extensive experience, including restaurant openings, I bring deep wine knowledge and expertise to my work.



# **DANNY NG**

**BEVERAGE MANAGER  
AMERICAN CLUB HK**

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## **HONG KONG**

### **QUALIFICATIONS**

Certified Sommelier - the court of master sommeliers Sommelier - Hong Kong Sommelier Association Wine Judge for Cathay Pacific HK international from 2018 until now Tasting panel for Cru Magazine and Drink business asia Tea art specialist certification in 2024 Advanced Ambassador of the academy of wines of Portugal Lv3 - 2014 WSET Level 3 - 2010 WSET Level 4 - ongoing

### **BIOGRAPHY**

As the Beverage Manager at The American Club Hong Kong, I oversee comprehensive beverage programs across 7 outlets and a retail store, while managing a team of sommeliers and bartenders. With over 13 years of experience at the club, I've progressed from Assistant Sommelier to my current role, demonstrating extensive expertise in wine and beverage management.



# DELLA TANG

WINE DIRECTOR  
CLUB BATARD

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## CHINA

### CLUB BATARD

2023 Beronia Asia's Best Sommelier Award by Asia's 50 Best 2022 Tatler Gen.

T China 2020 China Best Champagne Sommelier by China Best Champagne List Awards

2020 Outstanding Sommelier of the Year - Mainland China by China's Wine List of the Year Awards

2018 Wine and Management Certification - Le Cordon Bleu Paris

### BIOGRAPHY

At age 30, Della Tang was appointed as the wine director of Hong Kong's newly opened private membership wine club, Club Batard. Prior to this, Tang was the wine director of the Savor Group in Shenzhen, where she was responsible for the wine list of four restaurants, including Ensue led by chef Christopher Kostow.

In 2019, Tang returned to Shenzhen and joined Savor Group after graduating from Le Cordon Bleu in Paris. Only one year after she joined, Ensue under the Savor Group won the title of China's Wine List of the Year (mainland China), and Tang was awarded the Outstanding Sommelier of the Year.

In 2023, Tang took home Beronia Asia's Best Sommelier Award and Ensue was recognized the Best Sparkling Wine List by Star Wine List.

## **SOUTH KOREA**

### **QUALIFICATION**

CMS Advanced (2016)

### **BIOGRAPHY**

I am the owner sommelier at wine bar Les Copains in Seoul. I spent around 20 year in the wine industry. I have been working in Korea and USA Michelin star restaurants such as benu(SF), Le Bernadin(NY) Jungsik(Seoul).. Also I won sopexa (french wine competition) 2014, Korea sommelier of the year 2016.

My experience of California wine was amazing. So, I would like to introduce California wine in Korea. Our market focuses on Napa Cab and Sonoma Chardonnay and Pinot. But there are many great producers and diverse styles of wine.

## **DONGHYUK SHIN**

**OWNER SOMMELIER  
LES COPAINS**

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## **SOUTH KOREA**

### **QUALIFICATIONS**

Advanced Sommelier - CMS (2018)  
Certified Sommelier - CMS (2017)  
Level 3 Award in Wines - WSET (2021)  
Level 1 Awards in Spirits - WSET (2017)  
Formateur en vin accrédité - Académie du Vin (2011) - International Higher Certificate in Wines & Spirits (Level3) - WSET (2007)

### **BIOGRAPHY**

I have been working as a sommelier and wine educator for over 18 years, specializing in wine service, education, and consulting. I run Your Somm, where I provide professional wine training and corporate wine programs. Previously, I held leadership roles in the wine and hospitality industry, including serving as Head Sommelier and General Manager at various fine dining establishments. I also participate as a judge in international wine competitions such as the Korea Wine Challenge and Asia Wine Trophy.



**HYUN HONG**

**OWNER SOMMELIER  
YOURSOMM / TUSOMM**

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# **HIROKI IKEDA**

**HEAD SOMMELIER  
MANDARIN ORIENTAL, TOKYO**

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## **JAPAN**

### **QUALIFICATIONS**

J.S.A. Certified Sommelier- 2014

A.S.I. International Sommelier Diploma-  
2019

Best Sommelier of Japan Semi-Finalist (7th)  
-2023

POMMERY Sommelier Concours 2nd Place  
- 2019 / 2023

### **BIOGRAPHY**

I'm Hiroki, Head Sommelier at the Mandarin Oriental, Tokyo. I oversee the hotel's entire wine program, curating a wine list of approximately 1,200 labels and managing an inventory of 6,000 bottles. I truly enjoy both the management aspects of my role and the opportunity to interact with guests on the floor.



**JULIE JUN**  
**OWNER SOMMELIER**  
**LOUNGE ALT**

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## **SOUTH KOREA**

### **QUALIFICATIONS**

WSET Level 3 (2022)

WSET Level 2 (2021)

Asia Wine Trophy Jury member (2024)

Bourgogne Master Course (2021)

New Zealand Wine Program (2021)

### **BIOGRAPHY**

Yuri Julie JUN is an owner sommelier of a wine bar, Lounge ALT, since 2022 in South Korea. As a sommelier, she is dealing with more than 150 wines from diverse wine regions. Julie has conducted wine tasting sessions and small lectures including Austrian wine master class done at the International Wine Conference in Daejeon, Korea. She also has been appointed as a jury for Asian Wine Trophy in 2024.

In addition to her WSET Level 3 Advanced certificate, she has been perusing WSET Diploma from 2024. Furthermore, Julie has broadened her knowledge on vinification and viticulture by participating in harvesting and winemaking with several winemakers including Bründlmayer in Austria. She has been sharing her experience from wine tasting events or traveling to wine regions via various channels such as Instagram and offline sessions.



# **KENNETH KIM**

**CHIEF SOMMELIER  
SMITH & WOLLENSKY**

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## **SOUTH KOREA**

### **QUALIFICATIONS**

Capstone California Level 1,2 2024  
CMS Certified 2022  
FWS Highest Honors 2020  
WSET Lv.3 Pass with Distinction 2016

### **BIOGRAPHY**

Kenneth Hyeonguk Kim, chief sommelier at Smith and Wollensky Korea. Winner of Korean Sommelier Competition 2021.

Smith & Wollensky has wine list that is most specialized and diverse selection of American wines in the country but also inspired by some of the finest American wine lists in the world. With approximately 300 types of American wines, including over 100 cult wines sought after by enthusiasts globally, as well as a selection of over 600 wines that features more than 100 types of Champagne and Grand Cru wines, this list is a source of pride for Smith & Wollensky.

I decided to work at Smith and Wollensky and create this American culture-inspired wine list based on my road trip from LA to San Francisco. I visited all the AVAs along the West Coast, experiencing the deep sea fog of Santa Barbara, the stunning scenery of the Cascade Mountains, and the beautiful shorelines and sunsets of Malibu.

My purpose in becoming a Brand Ambassador for California wine is to share my journey and emotions about California wine with Korean customers. I want to highlight not only Napa and the big brands but also the small and intriguing appellations that showcase their unique terroirs and how California wine is evolving and developing.



# **KEVIN LU**

**MASTER SOMMELIER  
CHEF SOMMELIER / PARTNER  
LOGY**

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## **TAIWAN**

### **QUALIFICATIONS**

Master Sommelier by Court of Master Sommelier Europe 2024  
ASI sommelier diploma at gold level 2018  
WSET Level 3 2013

### **BIOGRAPHY**

Kevin Lu, a Taiwanese sommelier, has earned the prestigious Master Sommelier (MS) diploma from the Court of Master Sommeliers, making him the first from Taiwan and only the second Chinese individual to achieve this distinction. After working at several fine dining establishments in Singapore, Hong Kong, and Taiwan, he is now head sommelier at Logy, a two-Michelin-starred restaurant, where he has built a successful partnership with Japanese chef Ryogo Tahara. In addition to his recent MS achievement, Lu holds the ASI Sommelier Diploma and WSET Level 3 certification. He won the ASPI Best Italian Wine Sommelier competition in Taiwan and, in 2018, claimed the Greater China Finals of the Gaggenu Global Sommelier Competition and the Asian Best French Sommelier Competition organized by Sopexa. In 2022, Lu was crowned Taiwan's best sommelier and went on to represent it at the 2023 Best Sommelier in the World competition, where he finished 13th, the highest ranking for a Taiwanese sommelier in recent years.



# MAIKA YAMAMOTO

SOMMELIER SUPERVISOR  
MANDARIN ORIENTAL, TOKYO

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## JAPAN

### QUALIFICATIONS

WSET level3, pass with distinction  
(February. 2021)

J.S.A. Sommelier certified(November. 2021)

NVV Napa Valley wine expert(January.  
2023)

ASI Diploma certified, Gold(March. 2024)

CMS Certified sommelier(May. 2024)

CMS Advanced sommelier(October. 2024)

Capstone California level1(December.  
2024)

J.S.A. Sommelier scholarship award(March.  
2022)

J.S.A. Best Sommelier of Japan 2023, Semi  
finalist, 8th place(August. 2023)

Pommery sommelier concours, 1st place  
(October. 2023)

### BIOGRAPHY

I'm originally from Tokyo, Japan. I've started my career as a sommelier since 2021 and currently working at Mandarin Oriental, Tokyo where is 5 star hotel in Tokyo, Japan. I passed WSET 3 and got a prize of Japanese sommelier scholarship in 2021. In 2023, I got the 1st prize of Pommery sommelier competition in Japan. Currently I have been on the way to Master Sommelier since I passed CMS advanced sommelier and ASI diploma in 2024. I am delighted to improve my skills of California wines and develop Asia as a strong wine market for California.



# MIYUKI MORIMOTO

EXECUTIVE SOMMELIER  
CONRAD TOKYO

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## JAPAN

### QUALIFICATIONS

Sommelier from JSA (2010)  
International A.S.I. Sommelier Diploma from  
A.S.I.(2016)  
Advanced Sommelier Certification from  
CMS(2018)  
Sommelier Excellence from JSA (2019)  
Sake Diploma from JSA (2019)

### BIOGRAPHY

Originally from Kanagawa, Japan I passed my Advanced Sommelier exams in 2018. I've been working in the Hospitality industry for over a decade. I spend most of time working at the Conrad Tokyo as an Executive Sommelier and, I'm spending a lot of time working at Japan Sommelier Association. I'm a board member of the JSA and work to increase the number of wine lovers from north to south by preparing questions for the sommelier exam, creating JSA textbooks, and visiting all 47 prefectures in Japan for educational seminars. I'm currently preparing for the Master Sommelier Diploma in Australia in August 2025. I achieved the runner up in the Best Sommelier of Japan 2023 which still the highest rank ever achieved by a woman in a country stuck in the old "male centered" ways. I'm represent Japan at the 6th ASI Best Sommelier of Asia & Oceania contest held in Kuala Lumpur, Malaysia in 2025.



# MOMOKA MITAKE

SOMMELIER  
TORANOMON HILLS

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## JAPAN

### QUALIFICATION

Japan Sommelier Association Sommelier

### BIOGRAPHY

After graduating from university, I joined Andaz Tokyo in 2022.

In 2023, I got a certification of Japan Sommelier Association.

In order to become a professional sommelier active in the world, I'm willing to challenge myself on various examinations and qualifications.

In 2024, I have participated in the under 27 competition organized by the Japan Sommelier Association. I won the "Ruinart Sommelier Challenge" organized by Champagne Maison Ruinart and plan to train in France.

In 2025, I qualified for the Napa Valley Vintners and competed in the final judging of ambassadors.

I will be challenging the ASI diploma exam and so on. Starting in May, working at Hotel Toranomon Hills.

This boot camp is my first step to getting more knowledge for becoming a professional sommelier.

I have also studied hard by taking the Napa Valley Vintners examination, and I would like to use that experience to help me on this boot camp.

Also, as a person who can be active in the world, I think it is a valuable opportunity to see and communication with other sommeliers from other Asia countries. Also, to inspire each other and create connections.



# **RICHARD KIM**

## **MANAGER & SOMMELIER**

### **RESTAURANT JUEUN**

**ENSEMBLEYY@GMAIL.COM**

## **SOUTH KOREA**

### **QUALIFICATIONS**

ASI Sommelier Diploma, Silver, Association de la Sommellerie Internationale 2019 • Court of Master Sommeliers, Certified Sommelier, UK 2015 • WEST, Level 3 Advanced, UK 2023 • WSET, Level 1 Award in Sake, UK 2019 • Mosel Wine Educator, Training Certificate, The Mosel Wine Promotion Board 2021 • Certificate of Online South African Wine Education Course, Wines of South Africa 2019 • Grand Membre d'Honneur de L'V.D.S.F. Bordeaux-Aquitaine, France 2017 • Wines of Portugal, Initiation Level, Certificate, Portugal 2017 • New Zealand Wine Education Program, Certified, NZ 2016 • A+ Australian Wine School Level 1, Australian Government 2012 • Craftsman Bartender, National Technical Qualification(Republic of Korea) 2004 #SOMMELIER COMPETITION • Concours National du Meilleur Sommelier de Corée en Vins de France (Awarded the 1st Prize), Sopexa Korea 2022 • Korea's Best Sommelier Contest (Awarded the 1st Prize), KISA(Korea International Sommelier Association) 2021

### **BIOGRAPHY**

My name is Juyong(Richard) Kim and I have been building my career in the hospitality industry in Seoul for over 20 years. The most representative case, I have experienced as a Bartender and Sommelier for 10 years at THE WESTIN CHOSUN HOTEL SEOUL which is the 5 star luxury hotel with the longest history in South Korea. In addition, I have been experiencing various fine-dining and high-end F&B for 10 years, starting the iconic JUNGSIK Seoul. and the Restaurant L'IMPRESSION which received 2 stars in just one year after opening in early 2019, it is one of the greatest moment! Also currently Restaurant JUEUN which introduces great noble Korean food harmonious with a wide range of international wines in the most classic spot. I have won two of the most prestigious sommelier competitions and I am very active and full of vitality, which is visit winery / summit / exhibition, wine judge and enjoy gourmet at home and abroad. Above all, my biggest strength is a progressive mindset and positive attitude. I do love my job and it is all I want to do for the rest of my life.



## **CHINA**

### **QUALIFICATION**

WSET L3 CMS Advanced

### **BIOGRAPHY**

I am currently working in Wine Universe as the head sommelier, where it is a wine bar in Shanghai with some premier wines by the glass including top burgundies and Napa Valleys. I learnt wines for more than 15 years and has 14 years sommelier work experience. I used to work for Waldorf Astoria, Mandarin Oriental and Three On the Bund.

# **TANSY ZHAO**

**HEAD SOMMELIER  
WINE UNIVERSE**

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## **JAPAN**

### **QUALIFICATIONS**

JSA Sommelier Excellence

ASI Diploma

WEST LEVEL3

WSET Diploma Candidate

CMS Certified

Napa Valley Wine Expert

### **BIOGRAPHY**

I was born in 1986 in Japan.

I quit high school and started working as a chef at the age of 16.

At the age of 22, I obtained a Japanese sommelier certificate.

I then worked as a sommelier manager in a French restaurant for 15 years.

In 2022, I founded my own company.

Now I mainly manage wine bars, beverage consulting and wine education.



**TATSUYA  
ASAKURA**

**CEO  
LA LUNE CO.,LTD.**

**TATSUSOMMELIER@ICLOUD.COM**



## **TJ NOH**

**BUYER / CHIEF SOMMELIER  
HYUNDAI DEPARTMENT STORE**

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## **SOUTH KOREA**

### **QUALIFICATIONS**

2019 Ph. D. Candidate of Culinary and Food Service Management, Kyunghee Univ. 2017 Master of Wine Sommelier, Kyunghee Univ. A.S.I Sommelier Diploma Candidate 2015 FWS French Wine Scholar (France) 2015 L'Ecole du Vin Bordeaux Certificat (France) 2014 Master Sommelier of Korea International Sommeliers Association (Korea) 2013 Certification for Mosel Sommelier (Germany) 2011 AHLA Certified Sommelier (U.S.A) 2018 Top 3 Finalist of Korea Sommelier Competition 2017 Top 3 Finalist of Korea Sommelier Competition 2016 Top 3 Finalist of Korea Sommelier Competition 2015 Winner of Korean Wine Category, Korea Sommelier Competition 2012 Winner of Amateur Category, Korea Sommelier Competition

### **BIOGRAPHY**

In 2011, I stepped into the wine world by taking a wine curriculum at my age of 29. Even after my first winning(Top #1) in the 2012 Korean Amateur Sommelier Competition, I got TOP #1 in the 2014 Korean Wine Sommelier Competition as well. In addition, I was listed on Top 3 in the Korean National Sommelier Competition during from 2016 to 2018.

To deepen my knowledge in the area of Wine, I completed Ph.D in the Culinary and Food Service Management at Kyung-Hee University's College of Hotel and Tourism in 2019.

I have 3-year experiences as the lead manager and chief sommelier at the Bicena(Michelin 1-star restaurant) located on the 81st Floor of the Lotte World Tower, the super-highest building in Korea.

In the meantime, I received a job offer from the Hyundai Department Store, one of Korea's Top 3 Department stores. Now I have started a new chapter in my career as alcoholic beverage buyer and Chief Sommelier at the Hyundai Department Store since 2022.