



L'Effervescence



FOR IMMEDIATE RELEASE

Contact: Eri Nagase, Global PR Director, L'Effervescence
+1-415-294-0343
mailto:eri@leffervescence.jp

L'Effervescence Executive Chef Shinobu Namae to Speak at United Nations Headquarters for World Oceans Day Conference

(NEW YORK), May 2022 - Executive chef Shinobu Namae of three Michelin star restaurant L'Effervescence will give a speech at the World Oceans Day conference on June 8 about the importance of collective action to revitalize the oceans' health. Namae will represent Relais and Châteaux at the United Nations (UN) Headquarters in New York.

In addition to his work as an executive chef, Namae is pursuing his doctorate in Microeconomics of Agriculture at the University of Tokyo. He is a part of the Laboratory of Food and Resource Economics conducting an evidence based study on how our food system operates and the implications of how we choose food consumption. Furthermore, Namae is a free diver in his spare time to explore and document the health of the marine ecosystems in the coastal waters of Japan. Through his research, diving, and work at L'Effervescence Namae strives to identify what we should eat to build the future that we want to see.

"A chef doesn't only cook delicious things. A chef is a person who can connect the producers and eaters to agree upon an absolute idea that every life is important. We have to pave the broken road between nature and culture to show how we are all connected"

Chef Shinobu Namae, L'Effervescence

This year's UN theme for World Oceans Day is "Revitalization: Collective Action for the Ocean", to restore a sense of vitality to our mindsets and help the ocean regain its vibrancy. In conjunction, Relais and Châteaux's World Oceans Day theme is Seaweed Symphony, promoting the use of seaweed as a hero in the fight against climate change. The ocean sustains and connects us all, and its health is of utmost importance for future generations to prosper.

###

About L'Effervescence

L'Effervescence is a mindful French restaurant championing sustainability, visibility of local producers and the refined art of omotenashi. Led by visionary chef Shinobu Namae, L'Effervescence has quietly risen in ranking in many acclaimed lists, has been awarded three Michelin Stars, a Michelin Green Star and the Relais & Châteaux 2022 Ethical Cuisine Trophy. L'Effervescence is committed to leading the future of sustainability in the food industry with Chef Namae, who is pursuing his doctorate degree in the microeconomics of agriculture at the University of Tokyo. To stay up-to-date with the restaurant's activities and connect with L'Effervescence, follow <https://www.instagram.com/leffervescence/?hl=en> on Instagram or visit www.leffervescence.jp.

About United Nations World Oceans Day

United Nations World Oceans Day (UN WOD) is an event hosted by the Division for Ocean Affairs and the Law of the Sea of the United Nations Office of Legal Affairs, in cooperation with its non-profit production partner Oceanic Global. Each year on 8 June, UN WOD raises global awareness of the importance of and current challenges to the ocean. UN WOD 2022 will be an in-person event at the UN Headquarters in New York and broadcasted live. This year's theme is "Revitalization: Collective Action for the Ocean", through which light will be shed on communities, ideas and solutions that offer creative ways to rebalance our relationship with the ocean.

About Relais & Châteaux

Established in 1954, Relais & Châteaux is an association of 580 landmark hotels and restaurants operated by independent innkeepers, chefs, and owners who share a passion for their businesses and a desire for authenticity in their relationships with their clientele. Relais & Châteaux is established around the globe, from the Napa Valley vineyards and French Provence to the beaches of the Indian Ocean. It offers an introduction to a lifestyle inspired by local culture and a unique dip into human history. Relais & Châteaux members have a driving desire to protect and promote the richness and diversity of the world's cuisine and traditions of hospitality. They are committed to preserving local heritage and the environment, as encompassed in the Charter presented to UNESCO in November 2014. Visit www.relaischateaux.com for more information.

For more information, contact:

Eri Nagase, Global PR Director, L'Effervescence

Email: eri@leffervescence.jp

Phone: US +1-415-294-0343 (OK to call/text)

Instagram: https://www.instagram.com/eri_leffervescence/?hl=en