

Niki Nakayama > Chef

Niki Nakayama: Award-winning American chef, owner of n/naka, featured on the Netflix documentary show *Chef's Table*

Chef celebrated for her two-Michelin-star n/naka restaurant in Los Angeles, Nakayama is represented by a sushi plate made of recycled bamboo; chopsticks blackened in the Japanese shou sugih ban process; and a book with a Fukuo Toji traditional stab binding and featuring pockets which contain the twelve courses of her reimagined and contemporized Kaiseki cuisine. She's one of the few women in the world to be considered a master of this refined style of Japanese cooking.

Also present on the plate is a dried bay leaf for fragrance and a strip of birch bark from my birthplace, Owatonna, Minnesota. Her wife and sous chef is Carole Iida-Nakayama.

"Having been in a kitchen of all men, I had to prove myself in order to be considered equal to their work. There was this feeling of determination not be less than." Niki Nakayama in *Chef's Table*

The palm-sized book, designed to be sushi-sized, contains her biography, philosophy, and a description/history of the traditional Kaiseki cuisine. It's folded from a single piece of Arches paper with the deckle edge at top.

> One of thirteen artists books for part of my one-woman show titled *At Right Angles to the World**: 13 Talented and Influential Lesbians. [*Pulitzer-Prize winning poet Elisabeth Bishop, Poems, Prose and Letters]

Colophon:

Book - folded from single piece of Arches Aquarelle hotpress, 140 lb.

Black thread - Fukuo Toji traditional stab binding

Inserts with 13 courses - vellum, 68 lb.

Plate made of recycled bamboo

Chopsticks - blackened in the Japanese shou sugih ban process

Dried bay leaf

Birch bark - Minnesota

Burned brand on back cover

Circular plate: 7" x 7"x 2", Book: 3" x 2' x .24", 2020