

Ten Years in Portland

As we transition to the beautiful Oregon fall season,
November also marks the tenth anniversary of Chef
Naoko, and first anniversary of Shizuku by Chef Naoko.
We would like to thank all our customers for your
Support and patronage over the years, and for making
possible the transformation to our spectacular and
unique new Kengo Kuma designed venue.



Shizuku by Chef Naoko, 1235 SW Jefferson St., Portland, OR 97201

In November 2007 we first started to offer lunch time bentos to the busy workers in downtown Portland. My intention was to appeal to food lovers as well as those with an interest in Japan, by providing authentic Japanese cuisine using the abundant natural ingredients from local farms. The popularity of our lunch time bentos led to a demand for catering, and it was natural that our first order would be from the Portland Japanese Garden, where we continue to cater events at their amazing Cultural Crossing expansion.

Over these ten years we are very grateful to our loyal customers for the tremendous growth in our catering business.

To mark our tenth anniversary, I am planning to introduce a "Taste of Okinawa" to Chef Naoko cooking. Okinawa is a small group of islands to the south of Japan and I made a brief visit there recently.



Okinawa is known for its special Bonito, a small fish, and relative of tuna, which is typically dried, and its thin shavings are boiled to make stock, or "dashi".

Okinawans are the largest consumers of Bonito in Japan and their type of Bonito is especially flavorful. In the coming weeks I will start to introduce Okinawa Bonito and other flavors of Okinawa into the menu which I believe will perfectly complement our local ingredients. Please look out soon for menu changes on our web site. I am also planning a weekend brunch schedule in November so please stay tuned to shizukupdx.com.



Ota Tofu Okinawa style stuffed tofu

Naoko

Chef Naoko natural and organic cuisine

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