

Mihoko Obunai
Owner & Exec Chef, Repast, Atlanta



Obunai moved from Tokyo to New York where she attended New York University and worked at Zutto, a small Japanese restaurant. After graduating college she traveled to Peru. While in South America, Obunai learned Spanish, met several chefs, and decided to pursue a career in the culinary arts. Upon returning to New York, she attended the French Culinary Institute and worked at several acclaimed New York restaurants including La Caravelle, under Chef Cyril Renaud; L’Absinthe; Bayard’s; and Guastavino’s. She’s cooked at the James Beard House twice while at Guastavino’s and once with Truex for Château Élan. Most recently Obunai taught at Le Cordon Bleu College of Culinary Arts in Atlanta.