

# Tomoiki Sekine

Date of birth: 19/July/1985  
Contact: +81(090)5878 4114



## WORK EXPERIENCE

---

*Month/Year:* February / 2014 (Actual)      nokishita711 gin&cocktail labo, Japan  
*Position Title:* Owner Bartender      Hospitality industry

*Activity:*      Specializing craft gin and innovative cocktails. Creating all cocktails and interior. Awarded World 50best discovery bar.

*Month/Year:* September/ 2010 (4 years)      Huge INC, Japan  
*Position Title:* Bar manager      Hospitality industry

*Activity:*      Overseeing and direct all the operations at the Bar. Supervise and coordinate various tasks of beverage and bar operations. Delivering high-quality standards, training new bar staff and bartenders and motivating the team and promoting the bar experience.

*Month/Year:* April / 2007 (2 years)      MMZ kitchen, Japan  
*Position Title:* Owner      Hospitality industry

*Activity:*      Café and Bar, craft cocktail, master coffee and food. Creating all beverages selection.

*Month/Year:* April / 2004 (3 years)      Volont, Japan  
*Position Title:* Cook      Hospitality Industry

*Activity:*      Italian casual dining. Cook and service.

## EDUCATION

---

2001      (3 year)      General course  
High School      Hokota Daiichi high school (Japan)

## LANGUAGES

---

*Japanese:*      Native language.

*English:*      Basic level (speaking, reading, writing)

# Tomoiki Sekine

Drink Director

nokishita711 gin & cocktail labo./ The Roots of all evil. (FOUNDER)

Ginfest. Tokyo (ORGANIZER)

Bugology (Bug Mixologist )

Based in Kyoto, Japan.

Tomoiki specialize with Gin and Gin cocktails. His cocktail is based on Japanese tradition, food, ceramics and culture.

Sometimes his bar is called “liquid cuisine”.

Because his cocktail is using a lot of food ingredients (meats, fishes, vegetables and seasonings). And the taste of his cocktails is salty, savory and have umami taste.



And also he respect Japanese traditional craftsman ship. Especially he uses some ceramics to his cocktails, irrespective of antiques or contemporary.

His creation will cast the Japanese ceramics in a new light.

