

Shibuya

Stephane Chevet

Executive Chef



Born in Paris and raised in the South of France, Stephane Chevet found his passion for cuisine during a summer vacation at his grandparent's farm. During his stay, he helped his grandmother select the best ingredients from their garden to prepare meals. Inspired by her cooking from the early age of 10, the then 16-year-old Chevet enrolled in a hospitality program at Tain L'Hermitage Cooking School where he earned a chef's diploma.

Chevet set off on a series of apprenticeships throughout Europe and honed his skills training in the kitchens of Jean-Andre Charial, master chef of the world-famous, Michelin Star-rated L'Oustau de Baumaniere and Michel Chabran at his renowned Michelin Star relais gourmand in Tournon. His travels through Europe, Asia, Central and South America expanded his knowledge of international cuisine and added new dimensions to his cooking style.

In 2004, Chevet opened Shibuya as executive chef of MGM Grand's modern, innovative Japanese restaurant. The menu reflects "modern Japanese cuisine" capturing distinct Japanese creations such as Kani Salad, Shibaki Tuna Tartar, Braised Japanese Kobe beef with seared foie gras and Lobster and Scallop in Uni butter soy sauce

Chevet has achieved culinary success. Under his leadership, Shibuya was honored with the AAA Four Diamond Award and the Las Vegas Life Epicurean Award for "Best Japanese."

###