



Ogino was established in March 2012 by husband and wife team Julian & Rieko Ogino-Stamford to deliver an authentic, fine-dining modern Japanese culinary experience to the historic market town of Beverley.

Our aspiration was to bring a level of quality and sophistication that would rival restaurants in the big cities. We aim to become the best Japanese restaurant in the North. At the heart of the Ogino philosophy is the use of fresh local produce to create a unique and diverse fusion of brilliantly prepared and presented Japanese dishes catering for all tastes.

Our Team

We have a dedicated and talented team of four chefs at Ogino which is led by owner and chef Rieko. Senior chef de partie Jarek, Junior chef de partie Jamie and our apprentice Nathan form the rest of the kitchen team.

Julian is restaurant manager and maître d?. He orchestrates a team of five floor staff that are knowledgeable and trained to deliver an excellent service.

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<http://www.ogino.co.uk>

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