



**Hyunwoo Kim**  
**Sushi Chef**

Chef Hyunwoo Kim is Sushi Chef at The Umstead Hotel & Spa in Cary, North Carolina, where his refined approach to traditional Korean and Japanese techniques elevates the hotel’s culinary program with precision, artistry, and seasonality. With more than 20 years of experience, Chef Kim brings a deep understanding of flavor balance and thoughtful preparation to each dish he creates.

Originally from Korea, Kim developed his culinary expertise through years of rigorous training in fine-dining restaurants across Korea and the United States. His journey has been shaped by a dedication to both traditional methods and modern interpretations of sushi, focusing on high-quality ingredients and presentation.

At The Umstead, Chef Kim leads the sushi program at Herons, the hotel’s Forbes Five-Star restaurant, where he curates elegant offerings such as his signature Nigiri Omakase, showcasing pristine seafood, aged tamari, and fresh wasabi. His offerings are also featured in The Bar & Lounge and through in-room dining, bringing his craft to all areas of the guest experience.

Chef Kim’s favorite menu item is Futomaki, which he describes as “a perfect balance of flavor in every bite.” Outside of the kitchen, he is an avid runner and fitness enthusiast, aiming to complete two marathons per year.

Chef Kim lives in the Raleigh-Durham area and continues to pursue excellence in his craft, offering guests an unforgettable dining experience through the art of sushi.