



The counter at Vaner.

Vaner, Tokyo

BAKERY

The Japanese have long been perfecting the art of Parisian pastries, but at Tokyo newcomer Vaner, baker Tsukasa Miyawaki is focusing on Scandinavian sourdough. After a year honing his craft in Norway, Miyawaki opened the humble bakery in Tokyo's leafy Yanaka district. Totally off the tourist track, Vaner's location may be obscure, but Miyawaki's pastries sell out fast. From across the city, hungry customers journey for loaves of fragrant bread and bags chock-full of pastries.

Inside the spare wooden space, there are few items on offer: simple bread, aromatic cinnamon and cardamom rolls, buttery croissants and pains au chocolat. All are worth the trek. Coffee from Norwegian roaster Fuglen is available to accompany the baked goods. Otherwise, the neighboring beer hall serves craft brews. Could there be a better pairing for a hunk of chewy, thick-crustured sourdough than an icy ale? We think not. *vaner.business* .site **M.H.**



Slow-fermented sourdough bread with Norwegian heirloom wheat.



Magnus Nilsson

With the rise of the World's 50 Best and the spread of Michelin, restaurants have become a competitive sport. And not just for chefs. There are diners traversing the globe to eat at places merely to add notches to their belts. The chef behind Fäviken, a famed culinary destination in remote Sweden, isn't impressed. J.R.

Have you noticed an increase in diners who care more about saying they've eaten somewhere than actually eating there? Yeah, it terrifies me. I think it's sad. The only reason you should want to go to a restaurant is to have a good time.

What are they doing instead? I see people who are so obsessed with documenting the experience and then don't have the experience at all. It's such a silly thing to do to go to a restaurant just to post a picture on social media.

Why do you think it's happening? There's an obsession with telling others what you do. If it gets worse, then one day I will just stop cooking because it won't be rewarding anymore.

You'll just stop? The only reason why anyone should work in hospitality the way that I do, in these types of restaurants, is because you really love the act of giving hospitality to people and seeing how they interact with it, how they enjoy it, and how it affects them. If that aspect is no longer there, no one is going to want to do it anymore, and it's going to disappear. We're just going to be filled with restaurants who cater only to that crowd.

VANER BAKERY: KENT MUKAI; MAGNUS NILSSON: ERIK OLSSON