

**RADO MEETS NOBU**

# **FOOD MEETS DESIGN**

With a passion for craftsmanship and excellence, Swiss watch brand Rado embraces unique design in each of its timepieces. Renowned chef Nobu Matsuhisa is an artistic genius who infuses creativity into every plate he puts forth. This year, Rado and Nobu have embarked on a mission together, exploring the dynamic intersection of food and design. Here, preview a trio of stunning culinary masterpieces by Nobu, inspired by the aesthetic of Rado's collection.

## **INTEGRAL CHRONOGRAPH**

The Integral is simply incomparable, and Nobu, shown here, is sporting the chronograph model. Constructed of scratch-resistant, skin-friendly high-tech ceramics, this timepiece is protected by a scratchproof sapphire crystal.

**RADO**  
SWITZERLAND  
[www.rado.com](http://www.rado.com)  
866-382-8221

## COUPOLEJUBILÉ

Absolutely fluid in its design, the Coupole Jubilé blends high-tech ceramic links with a diamond-adorned mother-of-pearl dial. The seamless combination of materials makes this truly a magical work of art.

### Paired with Halibut Tartar with Caviar

"Diamonds remind me of ice—clean and shiny."  
—*Chef Nobu Matsuhisa*



special advertising section



## ORIGINALDIVER

One of the most recognizable faces in contemporary watch design, the Original Diver continues to be Rado's crown jewel. The scratch-resistant, hard metal case, stainless steel band, titanium buckle and sapphire crystal are just a few of its flawless attributes.

### Shown with Whitefish Taradito

"Multiple colors in my dishes are very important to their presentation, just as the colors on the dial of the Original Diver are meaningful to its design."

—Chef Nobu Matsuhisa

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## **RADOTRUE.DECO**

The Rado True.Deco—an avant-garde masterpiece—is made entirely of high-tech ceramics. The pattern is uniquely achieved by a special etching technique, another innovation to add to Rado's list of achievements.

### **Paired with Scallops and Brussel Sprouts**

"The curves of the dish's ingredients reflect the curves of the watch pattern."  
—*Chef Nobu Matsuhisa*

