



Tetsuro Hama

- Country/Region: U.K. (London)
- Age: 67
- Current Position: Owner of So Restaurant
Owner of Sozai Cooking School
Chairman of Japanese Culinary Academy UK
Board Member of the Japan Society

Pioneer of Japanese cuisine in London

- He started a Japanese restaurant in 1973, and since then, he has been engaged in disseminating Japanese cuisine as a pioneer of Japanese cuisine in London for over 40 years.
- He opened a Japanese cooking school to communicate the appeal of Japanese food to U.K. society.
- He has organized a recovery charity dinner every year since the Great East Japan Earthquake.

In 1973, when there were only five Japanese restaurants in London, he opened Japanese Grill Room Hama, a casual restaurant serving Japanese cuisine at reasonable prices. Since then, he has been committed to disseminating Japanese food as a pioneer of Japanese cuisine in London. In 1976, he opened his second restaurant, Yakiniku Hama.

In 2006, he opened So Restaurant, which combines authentic Japanese food with creative cuisine made by a top-ranking French cuisine chef. It has earned a reputation as a high-quality Japanese restaurant and was selected as the best restaurant at Hyper Japan, the largest Cool Japan event in the U.K.

While operating restaurants, he has been engaged in activities to communicate the appeal of Japanese food to U.K. society. He has offered sushi-making classes at So Restaurant and opened a Japanese cooking school for local people, called the Sozai Cooking School, in 2012, in order to introduce homemade-style Japanese food. He has also made various efforts to disseminate Japanese food by cooperating with the Embassy of Japan in holding receptions.

He was also committed to holding charity dinners to support recovery from the Great East Japan Earthquake. On his initiative, a recovery charity dinner has been held every year since 2011 under the sponsorship of the Japanese Chamber of Commerce and Industry in the UK. Thus, he has been actively engaged in social activities through food.

As a central figure in Japanese cuisine in the U.K., he founded Japanese Culinary Academy UK with other Japanese chefs and restaurant operators in 2015. The academy provides education, opportunities for study, and a means to disseminate Japanese food culture and art, in order to aid the development of Japanese cuisine in the U.K. and further into Europe.