



<Kensei Tomita>

Country/Region : Nepal
Age : 75 years old
Current position : Owner of Japanese Restaurant
Kotetsu
Japanese Cuisine Goodwill
Ambassador

- **Promotion of Japanese cuisine in Nepal through the management of Japanese restaurant Kotetsu**
 - After being engaged in textile export, moved to Nepal and opened a Japanese restaurant, Kotetsu, in 2006, noticing the potential demand for Japanese food in Kathmandu.
 - Succeeds in providing one and only, high-quality Japanese cuisine, in Nepal.
 - Frontliner in promoting Japanese cuisine and food culture in Nepal, providing training on cooking skills and service manners to Nepali employees as well as providing opportunities to train in Japan.

For many years, Tomita owned and operated an Indian sari company. He moved to India in 1998 and ran a local sari factory for a few years until a client from Nepal inquired about cashmere shawls, and with the success of exporting them to department stores in Japan, he moved his base to Kathmandu, Nepal in 2000.

Tomita found high potential demand for Japanese food in Kathmandu, where rich Nepalis, international business people and tourists gathered, and started the restaurant Kotetsu in 2006. Even in inland Nepal, he continues to provide menus including high-quality sushi, sashimi and teppanyaki, which are hard to find in other local Japanese restaurants. The restaurant has become well-known among not only Japanese living in Nepal, but also other foreign residents, Nepalis, and tourists alike, and his customers have spread to all over Southwest Asia. He has also invited chefs from Japan to train Nepali chefs, and has sent Nepali chefs to Japan for apprenticeship opportunities. He has contributed to the promotion of Japanese cuisine and its culinary culture in Nepal, as well as developing human resources in the Japanese food sector.

Since 2013, he has been providing freshly made sushi with the new rice of the year imported from Japan in the Emperor's birthday reception at the Embassy in Nepal, giving strong impressions of Japanese cuisine to VIPs and diplomats in Nepal and conveying the great taste of Japanese rice to the Nepalis.

Tomita was appointed as Japanese Cuisine Goodwill Ambassador in 2019 and he continues to improve the culinary techniques and service qualities of the local employees. With examples like a Nepali chef trained under him opening a Japanese restaurant in London and another chef sent to Japan for apprenticeship entering in the "World Sushi Cup" organized by the Ministry of Agriculture, Forestry and Fisheries of Japan, he is the frontliner in the field of Japanese cuisine and culinary culture in Nepal.