

< Yousuke Suetsugu >



Country/Region : Brussels, Belgium

Current Position : Owner, Restaurant “Nonbe Daigaku”

Yousuke Suetsugu arrived in Paris in July 1971 to work in a newly-opened Japanese restaurant. He then spent 19 months in Milan assisting with another restaurant opening. Late in 1977, at the age of 29, he was appointed as head chef of Restaurant Tagawa in Brussels (160 seats), on the basis of his experience in opening new restaurants in France and Italy. He spent the next 28 years as head chef and director of the restaurant. During this time, he won a gold medal in the presentation division of the Expogast Villeroy & Boch Culinary World Cup in Luxembourg. He prepared meals for visiting dignitaries including members of the Imperial Household of Japan and members of political and business missions. In 1989, he catered for 120 opening parties and other celebrations in conjunction with more than 500 events held as part of a nationwide “Japan Year” in Belgium. At the end of 2005, he retired from Restaurant Tagawa. After spending a year on preparations, he opened his own restaurant, Nonbe Daigaku, at the beginning of 2007. Nonbe Daigaku has won many culinary prizes, including an annual excellence award from the bi-weekly magazine ZONE 02 in late 2007, the best “Asiatique” restaurant award from the Gault et Millau restaurant guide in 2010, an excellence award for foreign cuisine other than French or Italian from a Dutch-language newspaper publisher, and an Asian restaurant excellence award from the Belgian restaurant guide Delta.