



## < Daisuke Hayashi >

Country/Region : London, United Kingdom

Age : 44 years old

Current Position : Owner chef of the Japanese restaurant “Roketsu”

Deputy Chairman of Japanese Culinary Academy UK

Japanese Cuisine Goodwill Ambassador

### ○ Undergoing activities to popularize and develop Japanese cuisine

- Serves as a Japanese cuisine chef in London where gastronomists from all over the world gather, while spreading the appeal of Japanese cuisine and food culture.
- Committed to food education activities such as holding classes on food education at Japanese schools in the local area.
- 2015: Appointed Deputy Chairman of Japanese Culinary Academy UK.
- 2019: Appointed Japanese Cuisine Goodwill Ambassador.
- 2021: Opened Japanese cuisine restaurant Roketsu in London.

Daisuke Hayashi undergoes activities in a wide capacity with the mission of spreading Japanese cuisine befittingly in London, where gastronomists from all corners of the world gather, and strives to introduce Japanese indigenous ingredients. Placing importance on the tradition of Japanese cuisine as well as on the authentic taste of the ingredients, he provides Japanese cuisine with a creative flair that ensures the local people find the food delicious.

As Deputy Chairman of Japanese Culinary Academy UK, he possesses a deep-rooted network consisting of the highest class among those in the restaurant business in the UK who are entrepreneurs, researchers of food culture, food writers, and university officials, as well as strong ties with famous chefs and experts both in and out of Japan.

Hayashi speaks about the appeal of Japanese cuisine and food culture at the University of Oxford and the University of Cambridge where top elite individuals from around the world study, and at diplomatic events with dignitaries from countries all over the world. He conducts seminars and study sessions, and works to educate local chefs.

In addition, by offering special classes on Japanese food education at local secondary schools, he contributes to improving recognition of Japanese cuisine and of food education among the younger generations in the UK.

Through supervising in-flight meals for international flights between Japan and Europe (departing Europe for Japan), he also introduces Japanese cuisine to international passengers, contributing to the popularization and development of Japanese cuisine on an international scale largely centered in Europe.