



Name

Hitoshi Sugiura



Affiliation

Social Food Gastronomy



Executive Chef



Speciality

Japan Gastronomic Promotion



Activity area

Europe

USA

Asia

Promotion

Japanese luxury food ingredients / Regional cuisine and Food Culture.



Achievements

- 2019: Introducing the island's traditional cultural cuisine using local ingredients "Islander Summit Ishigaki" (in collaboration with the Cabinet Office) (<https://islander-summit.com/>)
- 2020: Established "International Preventive Medicine Association" to promote health creation through diet therapy.
- 2022: "Sustainable Dinner" held at the Japanese Embassy in Denmark.
- 2023 : Responsibilities as representative chef of "Washoku Conclave" supported by the Embassy of Japan in India and the Ministry of Agriculture, Forestry and Fisheries.
- 2023: Food 4 Future as Japan guest (Make Food tech transformation of the food industry) at the BEC Bilbao.

Raised under the tutelage of a sushi chef father, He has acquired a profound understanding of Japanese culinary traditions and international gastronomy through his experience in Michelin-starred restaurants abroad. He has made significant contributions to the cross-cultural exchange of culinary practices beyond national borders.



self-introduction

One notable achievement is Chef Hitoshi consecutive two-year tenure as the representative chef for the Japanese delegation at the United Nations reception parties held at the New York residence of the Japanese Ambassador, attended by former Prime Minister Shinzo Abe and other global dignitaries .(https://www.mofa.go.jp/mofaj/fp/unp_a/page3_001384.html)

He has a food philosophy called "Social Food Gastronomy", focused on fostering collaborative innovations in food with various industries and fields from a multifaceted perspective, getting noticed as the next-generation chef model for 2050 that is attracting global attention.



Web

<https://www.hitoshisugiura.com/>

コンタクト先

<https://www.hitoshisugiura.com/>

SNS