

Juuso Hakanen - Biography

Restaurant & Bar Manager and Hospitality Expert (1986–)

Finnish Restaurant & Bar Manager, **Juuso Hakanen** is best known for his passion for and mastery of hospitality management at countless successful restaurants across Europe, his immaculate attention to detail and his innate ability to spot new trends and generate new ideas. He has left his mark on the restaurant scene in London and Copenhagen, in particular, and worked for several leading restaurant and hotel brands within the international hospitality industry. He is an international influencer in his own right and co-creator and day-to-day Manager of the brand new concept of rooftop restaurant SUKAIBA Copenhagen, located at the iconic design hotel AC Bella Sky in Copenhagen, Denmark.

Early days

Juuso was born in Turku, Finland, in 1986 and finished his Waiter & Bartender and Hotel- & Restaurant schooling in 2004. He spent part of his early career working at several 'rising star' hotels and restaurants, including the talented Madklubben and small luxury hotel Nimb, in Copenhagen. This was followed by a stint in the fashion world working for one of Denmark's leading fashion brands, Moss. Back in the hospitality business in 2015, he then moved on to London working for several leading restaurants and hotels. Here he took the art of hospitality management to new levels, and was able to combine his eminent talent for running and motivating teams in a fast-paced environment with his creative streak and strong passion for business development and customer relationship building.

Career path

In his 20s, Juuso joined the famed 'Oblix in the Shard' in London as Lounge Manager, followed by a job in London's City District at the luxurious 5-star hotel 'The Ned' where he continued to excel as Maitre D' for the place's nine public restaurants. Most recently, he landed a job as Assistant General Manager at restaurant Aquavit London*, a new and different concept on the London food scene combining Nordic signature dishes with sophisticated design and gaining its first Michelin star in 2017.

Now returning to one of the world's current gastronomic hotspots, Copenhagen, Juuso is heading restaurant SUKAIBA Copenhagen: a brand new and über-chic Japanese inspired rooftop restaurant located on the 23rd floor of the iconic local landmark and internationally acclaimed design hotel, AC Bella Sky. At SUKAIBA Copenhagen, he continues his strive for excellence by running a highly professional team and ensuring innate attention to detail and top quality service for all guests. With stunning views of Copenhagen's skyline in the background, he is devoted to bring the new concept of Japanese inspired dishes with a strong Nordic twist to new heights and to attract gourmets from across the world to 'Foodie Heaven' SUKAIBA Copenhagen.

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