

Wada FoodTech Shines at SusHi Tech Tokyo 2025: Delivering the Future of “Hot” with Next-Gen Hot-Chain Technology

[May 8-10, 2025] – Tokyo, Japan - Wada FoodTech made a standout appearance at SusHi Tech Tokyo 2025, showcasing its 6th-generation hot-chain bento machine with a live, on-site demonstration that combined cutting-edge automation with authentic culinary experience. Partnering with Dim Sum Kitchen, Wada FoodTech served freshly steamed Hong Kong dim sum directly from the machine—right in the heart of the exhibition floor.

This event marked the company’s first live deployment of its hot-chain technology at a major international exhibition, and it attracted enthusiastic attention from global investors, corporate delegates, and food industry professionals alike. The hands-on demonstration proved that automated hot foodservice can be both highly scalable and operationally efficient, while challenging the conventional belief that Western markets prefer cold meals.

Jason Chen, Founder of Wada FoodTech, remarked:

“Thanks to everyone’s support and hard work, this project was nearly perfect. This is just the beginning of our collaboration. We look forward to the next phase together.”

While SusHi Tech Tokyo 2025 has officially concluded, Wada FoodTech’s mission continues. We remain committed to advancing automation in foodservice and delivering smarter, more human-centered dining experiences to the world.

For media inquiries, please contact: info@wadabento.com or visit www.wadafoodtech.com.



Crowds gather at Wada FoodTech’s live demo booth to try fresh and warm bento from our 6th-generation hot-chain machine at SusHi Tech Tokyo 2025.