



VOLUME 1 PROFILE



Shajanur Raja

Sopna Indian Restaurant
Caernarfon LL5 2BB



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Shajanur Raja loves to work and mingle with people and he knows that the restaurant business is a people business, which makes forging good interpersonal relationships between restaurant staff and customers critical. Shajanur points out that he has always treated his employees well and considered them like family. “Great employees are happy and successful, which in turn creates pleased and loyal customers”, he adds.

His award-winning restaurant Sopna Tandoori is well known for quality, variety and hospitality. Set in beautiful rural Caernarfon, 8 miles from popular Llanberis, Sopna Indian Restaurant delivers authentic home style Indian cuisine with a taste of distinction. From its signature dishes to its beautiful atmosphere and a large variety of Bangladeshi, Indian and some fusion food, it goes out of its way to make certain that it has something for everyone.

Their chefs use only the highest quality seasonal produce, locally sourced wherever possible, and pride themselves on creating delicious food that tastes good. From the spicy, aromatic notes of Sher-E-Bangla to the sumptuous textures of our Lamb Jaflong; from a rich Sopna Special Biryani to the fragrant King Prawn Dilraj, they are proud to share an array of enduring classic dishes alongside some of the most visionary contemporary Indian cuisine to be found anywhere in the UK today.

“Warm hospitality is at the heart of everything we do,” says Shajanur. “Because we are family owned and operated, we personalise your visits and attend to special needs. Our staff is our greatest asset, and we work hard with them to create extraordinary dining experiences.” He is indeed a hard-working honest businessman.

Shajanur was born in Salamtilla, Moulvibazar and he came to the UK in 1989. He used to live in Oldham (1989-1991). In 1991, he moved to North Wales and started working in a restaurant. After that he worked for several restaurants in North Wales. He started restaurant business at Pwhelli North Wales in 1996. Since then he did not have to look back. His hard work, honesty, sincerity and good community works took him to this position very fast. From one restaurant, now he is the owner of five outlets, a Takeaway and a Cash & Carry under the name of Sopna group. Also he has some property businesses located near his restaurants and in Bangladesh. One of his restaurants, Sopna Tandoori gained Wales Curry House of the Year Award in 2007 and 2010. In 2011, he opened the first Bangladeshi Cash & Carry at Bangor in North Wales. He has a good reputation with local Muslim community and also with local Welsh people.

Shajanur loves to do charity work and donated lots of money for the people in need in Moulvibazar, Bangladesh as well as in North Wales and different parts of the UK. Currently he is the Founder Chairman of three charity organisations - Bangladesh Womens Aid, Britain Bangla Social Development Foundation (BBSDF) and Nasiruddin Hafizia Madrasa at Hiyala Shahebbari in Hobigonj District. Every year he organises charity night at each of his restaurants and raises money for his charity works. He is also involved in many local and social activities both in the UK and in Bangladesh. He is the Director of the Exposure Developments Ltd, which is based in Bangladesh since early 2009. He is currently working with a project of building a private hospital in the name of Hason Raja and Jubeda Vanu Hospital, in his birthplace in Bangladesh. He is the member of Greater Sylhet Council UK and acts as the Vice President of its Chester and North Wales Committee.