

Greetings

The Kikkoman Institute for International Food Culture (KIIFC) asked Mr. Shigeru Kojima to study how dietary lifestyles and food cultures have evolved among communities of Japanese immigrants and their descendants worldwide. To date, he has conducted field studies in Brazil, mainland North America, and Hawaii, and submitted the results to be published in several issues of Food Culture magazine. In 2023, he carried out a second field survey in Hawaii with a focus on soy sauce. In this issue of Food Culture, the story of soy sauce in Hawaii is covered, including comparisons with soy sauce survey results in Brazil. The transitions undergone by soy sauce, a staple seasoning of the Japanese, and how it has been received where Japanese immigrants and their descendants live is intriguing.

Additionally, we will introduce another report regarding mirin, an indispensable seasoning in Japanese cuisine alongside soy sauce. Mr. Hideaki Otsuka, a researcher of Chinese food culture, interpreted archived documents from Japan and China to try to determine for the origin of mirin. We believe that we can deepen our appreciation of Japanese cuisine by reflecting on the history of mirin. These studies are still works in progress, and the themes need to be explored further. We hope that the outcome of this research will be of use to various other studies in the future.

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