

# Getting to Know Washoku and Experiencing its Delights A Kikkoman Event Held at Expo Milano 2015



Expo Milano 2015 was hosted in Milan, Italy from May 1st to October 31st, 2015. During this expo, Kikkoman held a two-day event on July 12th and 13th at Salone del Giappone (Japan Salone) with nine washoku chefs representing Japan to introduce the essence of washoku. The nine washoku chefs are members of the Japanese Culinary Academy. (Japan Salone was a venue opened at Palazzo delle Stelline in Milan from June 25th to July 13th, 2015 to promote the Japan Pavilion theme.)

With the "Heart of Japanese Cuisine" being the theme of the event, exhibitions related to washoku and workshops with washoku chefs were used to introduce Japanese food culture to residents and food industry professionals of Italy and other European countries. The event included a tasting session to allow guests to experience authentic *kaiseki-ryori*, the traditional Japanese multi-course dinner.

On Sunday, July 12th, workshops were held for roughly 200 participants, including the general public in Milan and media representatives. Nine chefs gave talks and demonstrations at four workshops, entitled Japanese Cuisine Hereafter, Japanese Cuisine and Italy, The Traditions and Succession Secrets of Kyoto Cuisine, and The Tradition and Potential of Washoku. Participants attentively listened to the chefs and watched their culinary skills in action.

On Monday, July 13th, a joint press conference was given by Mr. Keiji Yamada, the governor of Kyoto Prefecture, Mr. Yoshihiro Murata, the owner and chef of Kikunoi restaurant in Kyoto, and Mr. Yuzaburo Mogi, Kikkoman Corporation's Honorary CEO and Chairman of the Board. The objectives and details of the event, as well as future aspirations, were introduced to the media. On the same day, people in the food industry in Italy and other European countries were invited to taste authentic *kaiseki-ryori* haute cuisine.



## Dishes offered at the authentic *kaiseki-ryori* tasting session

### ●Mr. Kunio Tokuoka of Kyoto Kitcho (*Hassun*)

"As this is the first course of the dinner, the dishes should induce anticipation and appetite. With this viewpoint, I placed an emphasis on visual appeal."



### ●Mr. Masahiro Kurisu of Tankuma Kitamise (*Tsukuri*)

"These are *tsukuri* or sashimi of flounder, seabream and lobster. Enjoy them with Tosa soy sauce mixed with a dashi stock made with *katsuobushi* (dried skipjack tuna shavings) and kombu."



### ●Mr. Yoshihiro Takahashi of Hyotei (*Suimono*)

"This is a dashi-focused clear soup. Pick up the bowl, take a sip, and taste it while enjoying the flavor of the dashi."



### ●Mr. Takuji Takahashi of Kinobu (*Yakimono*)

"For this grilled dish, I roasted Japanese cedar to bring out its scent. Japan's sense of the season can be enjoyed with the cedar scent and flavor of the salmon."



### ●Mr. Shigeo Araki of Uosaburo (*Takimono*)

"Each of the ingredients was cooked using completely different methods for this simmered dish. The duck breast was grilled, steamed and stewed. The eggplant was deep-fried and grilled, and then marinated in dashi stock."



### ●Mr. Motokazu Nakamura of Isshi Soden Nakamura (*Sunomono*)

"This *sunomono* is a dish of vinegared scallop, octopus and cuttlefish. The octopus was prepared in a way that makes it tender. Although the seafood is served in large pieces, try putting each one entirely in your mouth when you eat."



### ●Mr. Hisato Nakahigashi of Miyamasou (Rice, *Konomono* and *Tomewan*)

"*Konomono* (pickled vegetables) are essential to washoku. For this occasion, instead of a bed of rice bran, I prepared an Italian style pickling bed of yogurt, uncured ham and apple."



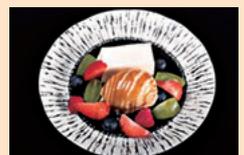
### ●Mr. Naoyuki Yanagihara of the Kinsaryu Culinary Discipline (Rice, *Konomono* and *Tomewan*)

"For this bowl of rice topped with eel and thin strips of omelet, the small eel bones were finely cut and the eels were grilled without seasoning at first. Later, I added a blend of soy sauce, *mirin* (sweet cooking sake) and sugar for further grilling."



### ●Mr. Yoshihiro Murata of Kikunoi (*Mizumono*)

"I believe that beans are a sacred food that can be eaten only by humans. For dessert, I used soy beans to make panna cotta and gelato."



Through this Kikkoman event at Expo Milano, which focused on food and diet, we were able to offer the people of Italy and other European countries the chance to get to know and experience the charms of washoku and the food culture of Japan.