

Greetings

In 2017, Kikkoman Corporation celebrated its 100th year of business, which started with the establishment of its predecessor, Noda Shoyu Co., Ltd. Over the past 100 years, Japanese lifestyles have seen significant changes, with adoration of Western culture in the Taisho era (1912-1926), wartime shortages after that, the rise of the nuclear family during the post-war economic boom, and more. Though some of the changes have been disruptive, people have grown to accept them, and have brought Japan to where it is today. Japan's *shoku* (food) has also gone through significant changes. Meals of the Showa era (1926-1989) now provide a comforting nostalgia. Yet, everyone may agree there are still many things from those days that are carried on in Japanese cuisine today. Memories of *shoku* are part of who we are as Japanese. Despite the changes in food varieties and shapes, there are some things that do not change.

This issue introduces two reports on how *shoku* has changed with changes in the living environment. One is a study of how the diets of Japanese immigrants overseas changed over the generations. The other is an examination of the diets of Southeast Asians who live in Japan. In addition, the Food Culture Seminar abstract entitled The Impact of Chinese Food Culture on Japan describes the history of Chinese *jiaozi* dumplings (*gyoza* in Japanese), which often appear on Japanese dinner tables. The abstract tells a story of the fusion and evolution of the different food cultures of China and Japan.

With the ever increasing global movement of people and cultures, and the rapid and widespread flow of information enabled by the internet, we will look for clues as to what constitutes the identity of each country and culture.

The Kikkoman Institute for International Food Culture (KIIFC) broadly researches, collects and shares information on food cultures, while mainly focusing on fermented soy sauce. We hope that the KIIFC will be a venue of understanding that will advance the international exchange of food cultures, one of Kikkoman's management aims.

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Shigeru Kojima, Research Fellow, Institute for Migration and Ethnic Culture Studies, Waseda University



Food Culture Seminar

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Hideaki Otsuka (University of Tsukuba)

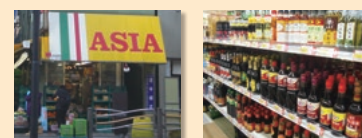


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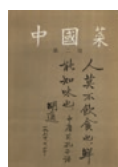
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Nami Fukutome, Food Coordinator and Cooking Culture Researcher



Some of Books from Prof. T. Nakayama's Collection



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