

2018 No.28



A Survey and Study of Regional Characteristics of Soy Sauce (Part 1)

2019 No.29



A Survey and Study of Regional Characteristics of Soy Sauce (Part 2)

2020 No.30



Recipe Books in North America

2021 No.31



Soy Sauce in the Chinese Language / Current State of Soy Sauce from the Viewpoint of the Trade Association's Efforts

2022 No.32



Documents of the Horikiri Monjiro Family, Sagamiya

2023 No.33



Made-in-Brazil Soy Sauce / Use of Soy Sauce in the Edo Period

Back issues can be viewed on the website.



For the International Exchange of Food Culture and Cuisine

Kikkoman

Institute for International Food Culture

Kikkoman Food Culture Video Library



The Food Culture of Japan

This series reviews Japanese food and dining, covering hospitality and *kaiseki*, as well as traditional dishes dating back to the commonly eaten foods of the Edo Era.

- Japanese Cuisine and the Receptive Heart—The World of Teiichi Yuki
- Kaiseki as Decoration—The Dining Table and the Japanese—
- Obanzai—The People's Palate and the Four Seasons—
- Food Means Edo—The Cooking and Restaurants of Edo—
- Japanese Dishes with Origins in Other Countries—The Translation of Food Culture—

1 Blu-ray disc or 5 DVD discs

Each movie is about 30min.



The Food Culture of China

This series introduces the food culture of China by focusing on the four regions from the perspectives of lifestyle and climate. The striking scenes of chefs working in the kitchens make you feel you are there.

- Beijing—The People's Palate and the Court's Palate—
- Canton—Guangzhou is the Place for Food—
- Jiangnan—Popular Dishes from a Place Abounding in Fish and Rice
- Sichuan—A Wide Variety of Flavors—
- Cooking, and the Medicinal Properties of Food—The Secret of Kitchen Flavors—

1 Blu-ray disc or 5 DVD discs

Each movie is about 30min.



The Food Culture of Europe

This series covers through the golden age to the modern French cuisine, and offers a deeper understanding of the European lifestyle of enjoying companionship over meals.

- Golden French Cuisine—The Story of Escoffier and Gourmet Cuisine—
- The Traditional Cooking of Christophe Marguin—Modern French Cuisine—
- Autumn Gifts of Périgord—Noble Rot Wines, Fois Gras, Truffles—
- A Large Table is Always Center Stage—Understanding Food Culture from the Dining Tables Depicted in Paintings
- The Sicilian Food Diary of Shosaburo Kimura—Eating Mediterranean Style—

1 Blu-ray disc or 5 DVD discs

Each movie is about 30min.

● Inquiries regarding purchases: Koala Books Media Corporation TEL: +81-3-3986-0931 FAX: +81-3-3986-4196



Kikkoman Institute for International Food Culture

Hours: 10:00 am to 12:00 noon, 1:00 pm to 4:00 pm
 Closed: Saturdays, Sundays, and holidays including year-end, New Year's, Golden Week, and Obon holidays

Admission: Free

Visitors: Groups of five or more require a reservation.
 *Call the institute for details.

Location: 250 Noda, Noda-shi, Chiba-ken 278-8601, Japan
 TEL: +81-4-7123-5215 FAX: +81-4-7123-5218



Kikkoman KIIFC

Access

The nearest station is Nodashi station (TD17) of Tobu Urban Park Line (TD Line). From Tokyo, take the JR Joban Line Rapid Service (JJ), change at Kashiwa station (JJ07) to TD Line. Via Tsukuba Express Line (TX), change at Nagareyama-otakanomori station (TX12) to TD Line. From Narita, take the Narita Sky Access Line from Narita Airport, change at Shin-Kamagaya station (HS08) to TD Line. Change trains at Kashiwa station (TD24) to go toward Omiya. It is an 8-minute walk from the station to KIIFC.



● **Associated Facility** Kikkoman Monoshiri-Shoyukan (Soy sauce museum) Inquiries and reservations: TEL: +81-4-7123-5136

Factory tours to view the process of soy sauce brewing are available. For a guided tour, make advance reservations.

Hours: 9:00 a.m.-4:00 p.m.

Closed: Fourth Monday of every month, Saturdays, Sundays, and holidays including year-end, New Year's, Golden Week, and Obon holidays

Admission: Free

Location: Noda Plant, Kikkoman Food Products Company 110 Noda, Noda-shi, Chiba-ken 278-0037, Japan



About the Institute

The Kikkoman Institute for International Food Culture (KIIFC) was established as a part of a commemoration celebrating the 80th anniversary of the founding of Kikkoman Corporation. Major activities of the KIIFC include research and the collection and publication of information that primarily focuses on soy sauce. The facility is open to the public and displays the company history and evolution of soy sauce in the form of a digital timeline. There are over 12,000 books in conjunction with food culture in our collection. We also hold food culture seminars and publish "FOOD CULTURE," an annual journal written in both Japanese and English.

Introduction of Audio-Visual Materials

Encyclopedic knowledge of Kikkoman products



Kikkoman soy sauce factory tour and other films produced in the Showa Era

Historical archives



Historical records of the company, including the rollout ceremony of the 17th soy sauce factory in Noda City, produced in the Taisho Era

Soy sauce crossing national borders



History of overseas market expansion of Kikkoman soy sauce in the USA and other countries

●All of these videos can be viewed at the KIIFC Data Retrieval System.

Facilities Open to the Public



1 Digital Timeline



2 Permanent Exhibition



Collection of soy sauce containers, tabletop dispensers and other items, showing how they have evolved with the times

3 Themed Exhibition



4 Library Corner



6 Reading Corner



5 Data Retrieval System



For viewing of audio-visual materials, library searches, etc.

Introduction of Some Books in the Library

Wakan Sansai Zue
(Illustrated Sino-Japanese Encyclopedia)

Compiled by Terajima Ryoan, 105 volumes in 81 books, print of the 1715 edition



Seiyo Ryori-tsu
(European Dishes Authority)

Written by Kanagaki Robun, illustrations by Kawanabe Kyosai, and published in 1872



Ryori Monogatari
(A Story of Cooking)

Author unknown, published in 1664



Donated Books Related to Chinese Food Culture

Books donated from the collection of Professor Tokiko Nakayama, a leading expert in the realm of Chinese Food Culture, include the renowned *Chugoku-sai* ("Chinese Dishes," 7 volumes), *Chugoku Shoku-bunka Jiten* ("Encyclopedia of Chinese Food Culture"), which is a compilation of her studies and translations of

Chinese cookbooks, and materials introducing the Manchu Han Imperial Feast replicated in Hong Kong. More than 500 of these valuable books and magazines, written in Japanese and in Chinese, are available on the open shelves of the library.

