

The peoples of the world are searching for high-quality ingredients and condiments to create delicious and healthy dishes, making lifestyles and life itself lend themselves to brighter cultures. Kikkoman, utilizing nature's own slow processes and quality to produce flavorful soy sauces, brings you the food cultures of the world on video tape.

"The Food Culture of Europe"

5-tape set ●each tape has a playing time of 30 minutes
●each tape @ 6,000 yen (sales tax not included)



Golden French Cuisine ~ Story of Escoffier and Gourmet Cuisine ~

The Hotel king, Ritz, built one splendid hotel after another, each with an atmosphere in which captivating cuisine could be enjoyed. Escoffier was the genius chef who created spectacular dish after dish suitable for these gorgeous hotels. In his endless pursuit of delicious recipes, his contributions to the food culture of France remain unprecedented. Experience the recreation of Escoffier's magnificent menus with the mythology of the cuisine which has traveled the world as a backdrop.

The Traditional Cooking of Christophe Marguin

~Modern French Cuisine~

French cuisine that doesn't know where it has been transformed and where it hasn't. With the May 1968 revolt in Paris, the food world also took a turn with the development of Nouvelle Cuisine. Traditional French Cuisine made a comeback, however, in the 1980s. The young, up-and-coming chef Christophe Marguin is building a reputation for creative and fulfilling traditional dishes in Lyon. See this chef who is the best of the best.

Autumn Gifts of Perigord ~ Fine aged wines, Foie Gras, Truffles ~

The Perigord region in the south of France is known for its production of foie gras and truffles, delicacies known the world over. Along the Dordogne river, the "aromatic souls" as the crops are referred to, can be found in abundance. Over 100 years ago, Escoffier referred to this region as the "beautiful country" with its excellent ingredients, connoisseurs, and blessings of nature, as well as farmers with excellent imagination. However, there are a variety of problems arising in the food production of this beautiful country. Will the imagination of the farmers find a solution?

A Large Table is Always Center Stage ~ Reading the Dining Table ~

The western idea of the dining table being a place where the entire family gathers to talk about the day's events, as well as where manners and customs are practiced, is a new introduction to Japan. However, this custom of the family coming together is not an old practice even in the west, but was introduced with the Reformation. Read the development of this practice through art from the frescos of Pompeii to the family portraits of 18th century England.



The Sicilian Food Diary of Shosaburo Kimura

~Eating Mediterranean Style~

Attention is currently focused on the foods of Mediterranean coastal countries. High-fiber pastas, olive oil with high oleic acid contents and anti-oxidant properties, seafoods with special focus on blue fish, green and yellow vegetables... The dining table is a gathering place for large numbers of people to enjoy themselves, as well as to eat. This healthy and enjoyable way of eating has been practiced since the days of the Greek and Roman empires. Shosaburo Kimura confirms, from Sicily, the flow of European cuisine, which is returning to the Mediterranean style of 1,000 years ago.

"The Food Culture of Japan"

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Japanese Cuisine and the Receptive Heart

~The World of Sadakazu Yuki~ The charm of "kaiseki," (the style of Japanese cuisine considered most "Japanese") often described as the framework of Japanese cuisine, has been discovered by Sadakazu Yuki, owner of the restaurant Kicho, and can be found in his quintessentially receptive and creative cooking. While looking back over his life of nearly one century, we find that the essence of his concept of Japanese food known worldwide has been verified in recent Japanese cuisine.

Kaiseki as Decoration ~The Dining Table and the Japanese~

Since long ago, food has been considered a type of decoration in Japan. The suitable placement of a dish in relation to others has long been an important consideration. To the Japanese, the dining table is a place to display the seasons. With a consistent sense of the season and the proper placement of each item in relation to the others, the harmony between nature and human lifestyle which is maintained is said to be one stage displaying the wisdom of the Japanese.

Obanzai ~The People's Palate and the Four Seasons~

A common dish in Kyoto with a very long history came to be called "Obanzai." Long ago, there was also the tradition of a certain food being eaten on a certain day. Though many such traditions have disappeared in modern Japan, a sense of these traditions remains in Kyoto's "Obanzai." Explore the deep resourcefulness of the populace of Japan through "Obanzai."

Food Means Edo ~The Cooking and Restaurants of Edo~

Edo was the center of the shogunate for 300 years. The food culture of Edo matured perfectly during this long peace. Such dishes as "soba" (buckwheat noodles), "kabayaki" (soy sauce and sweet sake flavored broiled eel), sushi, and tempura appeared in the food service industry at the end of the Edo period. In investigating Edo, we find that the roots of today's Tokyo food culture all extend from Edo.

Japanese Dishes With Origins in Other Countries

~The Translation of Food Culture~ Investigating the roots of Japan's food culture, we find that much of that culture, beginning even with rice, has its origins in other countries. Japan has adapted foods to perfectly suit the climate, the physiology of the people, and even the culture by eliminating all borders when it comes to food. Now, the people of the world are taking notice of the food culture of Japan for both its deliciousness and health consciousness.

"The Food Culture of China"

5-tape set ●each tape has a playing time of 30 minutes
●each tape @ 6,800 yen (sales tax not included)



Beijing ~The People's Palate and the Court's Palate~

The cuisine of Beijing is the representative style of Chinese cuisine. As a compilation of cooking styles from all over China, and containing the foods of both the common people as well as that of royalty with a long history of improvement, it can be said that all of this has gone into the creation of a high quality food culture. The cooking of Beijing is covered from everyday dishes to dishes prepared by eminent restaurants.

Canton ~Food is in Canton~

From the deep green of the trees to the colorful variety of flowers, the four seasons are distinct in Canton. Beginning with an introduction of the wide variety of foods and foodstuffs sold in the free markets and ending with a look at the appetizers and process of barbecuing piglet in Canton's largest restaurant. Also get a taste of the steaming process so representative of the culture of East Asia with the steamed Chinese watermelon of another popular restaurant.

Konan ~Popular Dishes of the Home of Fish and Rice~

Konan is known as the home of fish and rice, with delicious rice and a wide variety of fish. Experience the free market with its fresh fish and abundance of grains, and the famous and legendary seafood cuisine. Includes coverage of the famous dishes and liquors in an introduction of the bountiful food culture of Konan which is spreading throughout the world.

Sichuan ~A Wide Variety of Flavors~

With relatively mild winters and intensely hot summers due to its location in a natural basin, Sichuan has developed a food culture which satisfactorily combines spices and soy products. The charm of Sichuan cooking is based on the region's fresh vegetables, salt, and clear water. The diet, including homestyle cooking, and natural features of Sichuan are introduced in detail.

Cooking and the Medicinal Properties of Food

~The Secret of the Kitchen's Flavor~

An introduction of kitchen techniques from a Beijing restaurant representative of the Chinese cooking world, including knife manipulation, the use of dried foods, development of soup stocks and the proper application of heat. The introduction begins with the nourishing dishes containing Chinese herbal medicines and proceeds to vegetarian dishes, covering the entire range of Chinese cuisine.

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Kikkoman Institute for International Food Culture Logo

This mark was designed with images of rice and wheat, two of the world's three major grains which have deep connections to the food cultures of Japan and the world, inside a turtle-shell design. The turtle-shell design was colored a deep purple in the image of soy sauce. The grains, overburdened with their fruits, are a gold color.

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