

## "Food Cultures of the World" series

The peoples of the world are searching for high-quality ingredients and seasonings to create delicious dishes for brighter lives and lifestyles. Kikkoman brings you the food cultures of the world on videotape.



### "The Food Culture of Japan" 5-tape set

- each tape has a playing time of 30 minutes
- ¥6,300 per tape (sales tax included)
- **Japanese Cuisine and the Receptive Heart**  
—The World of Yuki Sadakazu—
- **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—



### "The Food Culture of China" 5-tape set

- each tape has a playing time of 30 minutes
- ¥7,140 per tape (sales tax included)
- **Beijing**  
—The People's Palate and the Court's Palate—
- **Canton**  
—Food is in Canton—
- **Konan**  
—Popular Dishes of the Home of Fish and Rice—
- **Sichuan**  
—A Wide Variety of Flavors—
- **Cooking and the Medicinal Properties of Food**  
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### "The Food Culture of Europe" 5-tape set

- each tape has a playing time of 30 minutes
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- **Golden French Cuisine**  
—Story of Escoffier and Gourmet Cuisine—
- **The Traditional Cooking of Christophe Margin**  
—Modern French Cuisine—
- **Autumn Gifts of Perigord**  
—Fine Aged Wines, Foie Gras, Truffles—
- **A Large Table is Always Center Stage**  
—Reading the Dining Table—
- **The Sicilian Food Diary of Shosaburo Kimura**  
—Eating Mediterranean Style—

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 ● For information regarding video sales: Sony PCL, Inc. (Solution Sales Dept.) TEL: +81-3-5792-9340 FAX: +81-3-5792-9329 E-mail: [bn@pcl.sony.co.jp](mailto:bn@pcl.sony.co.jp)  
 ● These videotapes are available in Japanese only.

## NEWS

### Reviving the Soy Sauce of 270 Years Ago

#### A Flavor Makes a Comeback

From the beginning of the Edo Period until the beginning of the 19<sup>th</sup> century, soy sauce produced in the Kansai region (around Osaka and Kyoto) was considered by the people of Edo to be of the highest quality, while local soy sauce, produced in the Kanto region in places such as Noda and Choshi, was considered second rate. However, over a period of thirty years from the beginning of the 19<sup>th</sup> century, this trend was entirely reversed. Kanto soy



sauce became more and more popular and finally drove Kansai soy sauce out of the market.

But how did Kansai soy sauce differ from Kanto soy sauce? No matter how hard we search available reference data, we find no record that precisely explains Kansai soy sauce. On the other hand, we do find references noting that

Kansai soy sauce was milder than that produced in the Kanto region or that Kanto soy sauce suited the palate of those living in Edo.

#### Reviving Kansai Soy Sauce

Since 2003, the Kikkoman Institute for International Food Culture has spent the past year and a half performing trials to revive the soy sauce of mid-18<sup>th</sup> century Japan. Researchers hope that they will be able to reproduce Kansai soy sauce, which was at its peak during the middle of the 18<sup>th</sup> century, based upon the production methods of that time.



Following these methods, along with descriptions included in *Bankin Sugiwai-bukuro*, a book published in 1732, the Kikkoman Institute for International Food Culture has recreated the recipe as faithfully as possible. It even went as far as using the soy sauce it created in dishes prepared following recipes from books written during the Edo Period.

The entire process, from beginning to final tasting, has been recorded in high-resolution format, converted to database and will soon be available to the public at the

Kikkoman Institute for International Food Culture.

#### The Foundations of the Soy Sauce Established in Edo

Although the extremely short brewing period of this "revived" soy sauce makes it slightly saltier than we are used to today, it is definitely worth tasting. Doing so is a chance to step back in time, as this soy sauce follows the basic production methods perfected 200 years ago, from the combination of soybeans and wheat to final processing.

Contact the Kikkoman Institute for International Food Culture for detailed information regarding these trials and public presentations.

Planning and restoration by the Kikkoman Institute for International Food Culture.

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