

# "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
- ¥6,300 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**  
—The Secret of the Kitchen's Flavor—



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

- each tape has a playing time of 30 minutes
- ¥6,300 per tape (sales tax included)
- **Golden French Cuisine**  
—Story of Escoffier and Gourmet Cuisine—
- **The Traditional Cooking of Christophe Marguin**  
—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—

- Contact Information: Kikkoman Institute for International Food Culture (Kikkoman Video Library) TEL: +81-4-7123-5215 URL: <http://kiifc.kikkoman.co.jp/>
- For information regarding video sales: MAINICHI EVR SYSTEM INC. (Soft Department)  
TEL: +81-3-5202-6061 FAX: +81-3-5202-6066 <http://www.evr-online.com>
- These videotapes are available in Japanese only.

## NEWS

### Taste Transcends Time

*Inherited Flavor/Superior Quality*

**Kikkoman Authentic**

**Soy Sauce**

**Revived**

Using only the finest domestic whole soybeans, wheat, salt, and the oldest koji (aspergillus oryzae mold) in existence, the Kikkoman Institute for International Food Culture has attempted to revive the flavor of Taisho-era (1912–1926) soy sauce with its handmade Kikkoman Honjozo Shoyu. First, the *moromi* mash was aged in roughly eighty-year-old cedar barrels inside a brick building built in 1932.



Soy Sauce Brewing Method of the Taisho Era Revived

**Limited Production**



As autumn turned to winter and then to spring and finally summer, the *moromi* matured gradually, benefiting from the delicate seasonal changes in temperature and humidity, as well as the expertise and wisdom of our experienced brewers. As autumn rolled around



again, the fully matured *moromi* was carefully pressed to extract the soy sauce, which was then pasteurized, bottled, and labeled. We hope that you find the blue glass used for the bottles and the classic design of the labels reminiscent of the Taisho era.

