

Announcement from the Kikkoman Institute for International Food Culture

The peoples of the world are joined by their search for dishes made of high-quality ingredients and seasonings that make for delicious memories. Kikkoman has examined the world's various food cultures from just such a view.

The "Food Cultures of the World" Series on DVD



The Food Culture of Japan 5-disc set

- Each disc has a playing time of 30 minutes
- ¥5,250 per disc (sales tax included)
- **Japanese Cuisine and the Receptive Heart** —The World of Teichi 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 Cooking and Restaurants of Edo—



The Food Culture of China 5-disc set

- Each disc has a playing time of 30 minutes
- ¥5,250 per disc (sales tax included)
- **Beijing** —The World of Teichi Yuki—
- **Canton** —Food Is in Guangzhou—
- **Jiangnan** —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-disc set

- Each disc has a playing time of 30 minutes
- ¥5,250 per disc (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, Fois Gras, Truffles—
- **A Large Table Is Always Center Stage** —Feasting the Dining Table—
- **The Sicilian Food Diary of Shosaburo Kimura** —Eating Mediterranean Style—

• Inquiries: Kikkoman Institute for International Food Culture TEL: +81-4-7123-5215 URL: <http://kiifc.kikkoman.co.jp/>
 • For information regarding video sales contact the Software Sales section of the EVR division at the Tokyo branch of Broadcasting Movies Production Co., Ltd. TEL: +81-3-5202-6061 FAX: +81-3-5202-6066 URL: <http://www.evr-online.com>
 • Also available in VHS format for ¥6,300 per tape (sales tax included) • DVDs and VHS tapes available only in Japanese.

The Library of International Food Culture Studies



Vol.1 The Transition of the Japanese Diet that Has Spread Throughout the World

By Zenjiro Watanabe; 48 pages, A4 size with four-color printing

An authority on the food culture of Edo, Mr. Watanabe examines the background and completion of Japanese cuisine, which not only represents Japan, but has become popular throughout the world. Vol.1 also explains just how foreign food cultures were accepted and fused with the traditional Japanese diet to create the modern Japanese food culture.

Vol.2 Purple Light

By Yoshiya Sato; 44 pages, A4 size with four-color printing

With strict post-war food rationing, difficulties in obtaining soybeans made the production of authentic soy sauce extremely difficult. This crisis was resolved with a new brewing method developed by a team led by Masaatsu Tateno. Though patented by Noda Shoyu Co., Ltd., now Kikkoman Corporation, Tateno's brewing method was shared with other soy sauce manufacturers. The fact that this new method was developed during a difficult post-war period, yet continues to be used today, makes it a noteworthy milestone in the history of the food industry.

Price: ¥700 per volume (sales tax included)
 Direct inquiries to the Kikkoman Institute for International Food Culture