

The Kikkoman Institute for International Food Culture promotes the international exchange of cuisine and food culture.

Greetings

Since the Edo period, Kikkoman has been supporting the development of Japan's food culture as the world's best known brand of soy sauce.

Under the motto of "International Exchange of Food Culture," Kikkoman Corporation has been active in telling the world about Japan's splendid food culture, as well as introducing distinguished food cultures of other parts of the world to Japan.

In the course of developing these ideas, the Kikkoman Institute for International Food Culture was established in July 1999 as part of the 80th anniversary commemoration activities of the foundation of Kikkoman Corporation. The institute has been promoting the international exchange of food culture through a variety of activities. The main themes running through all these activities involve historical studies of food culture that primarily focus on "soy sauce, a fermented seasoning" from a socio-cultural perspective, the collection of food-related information, and sharing this knowledge with the public through exhibitions and publications.

In order to contribute to the Kikkoman Group management principle of the "International Exchange of Food Culture," the institute will further explore the potential of fermented seasoning used throughout the world, including brewed soy sauce, from diverse perspectives. It would be an honor for us if our activities could be of some help in enriching the food cultures and well-being of the world's people.



Articles and pictures introduced through the various media of the institute can be seen in detail online at:

<http://kiifc.kikkoman.co.jp/>

Promoting the International Exchange of

KIKKOMAN

FOOD CULTURE (Bulletin)

1999 2000



No. 1 "Food Culture of the 21st Century" "The Internationalization of Japanese Food Culture"



No. 2 A report on a Food Culture Forum held in New York

2004



No. 8 "A Personal Record of American Food Culture"

2005



No. 11 A report on the global nutrition education movement, which is believed to have begun in the US.

2006



No. 12 The World's Thriving Sushi Business (a series of six articles)

2011



No. 21 A report on the WOF, the world's largest culinary arts conference

Panel Exhibitions

2000



Panel Exhibition: The Globalization of Soy Sauce Began in the Edo Period: Soy Sauce Exports in the Edo Period—According to the Nagasaki Trading Firm Journal

2007



Panel Exhibition: The 50th Anniversary of the Strong Growth of Soy Sauce in Japan

2011



Panel Exhibition: The Globalization of Japanese Food Culture — "Sushi Road"

The Library of International Food Culture Studies

2006



Vol. 1 The Transition of the Japanese Diet and Its Spread Throughout the World

2007



Vol. 2 Purple Light

2010



Vol. 3 Food Culture in Edo According to Ukiyo-e

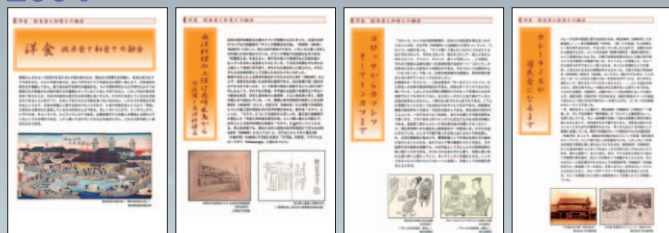
Food Culture — Some of Our Activities

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FOOD CULTURE No. 22

ARCHIVES

2004



Panel Exhibition: Acceptance and Modification of Western Food Culture, and Its Spread
The Emergence of Japanese Style Western Cuisine, and the Establishment of Japanese, Western and Chinese Fusion Cuisine



the US Market — From "Delicious on Meat; Kikkoman Goes Well with Meat" to "Kikkoman Made in the USA"



Links to the Five Continents. Sushi Restaurants Spreading across the World.

Video Library

The Food Culture of Japan



The Food Culture of China



The Food Culture of Europe



Video of Food Cultures series, 5-volume sets

Seminars and Courses



2007 Food Culture Seminar "The Globalization of Sushi"

2011 Food Culture Seminar "Cooking with Heat and Cooking with Water"

2010 & 2011 Food Culture Courses

Once-a-month series

Soy Sauce Series 4 sessions Fermented Foods Series 4 sessions
Mirin Series 4 sessions Wine Series 4 sessions

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The Immigrants Who Introduced Japanese Foods to the Americas (Part 1: North America) 04

By Shigeru Kojima, Adjunct Researcher at the Institute for Migration and Ethnic Culture Studies, Waseda University

Although we often hear of the success stories of Japanese companies around the world, we have few opportunities to learn about the lives of Japanese immigrants who dove into multicultural societies. Surprisingly, the point of origin of Japanese cuisine spreading throughout the world can be seen in the history of second and third generation Japanese-Americans.



Foods in China Past and Present in the Capital City of Beijing 12

By Haruko Kimura, Researcher of Chinese Food Culture & President of Chugoku Ryori Kenkyukai

The author has been studying Chinese food culture as well as Chinese cuisine for much of her life. Changes in real Beijing cuisine are reported by the author, who has observed Beijing for 40 years.



The World's Thriving Sushi Business The Popularity of Sushi Overseas—The BRICs Part 2 17

By Hiroataka Matsumoto, Food Culture Expert

Japan's *nigiri-zushi* and sushi rolls have developed in unique ways in various places throughout the world. Following Brazil and Russia (covered previously in Issue 21), India and China will be covered in this issue.



Introduction of the Facilities at the Institute 23