

## GREETINGS

The Kikkoman Institute for International Food Culture (KIIFC) was established in July 1999 as part of a project commemorating the 80th anniversary of the foundation of Kikkoman Corporation. This year, the KIIFC is celebrating its 15th anniversary. During these years, the KIIFC has engaged in diverse research activities, sociocultural activities, and the collection and publication of information primarily focused on fermented seasonings and soy sauce. These activities include the re-creation of *kudari shoyu*, a soy sauce brought to Edo (Tokyo) from the Osaka area around the middle of the 18th century, the production of a video library that covers the food cultures of Japan, China and Europe, food culture seminars, and the publication of Food Culture magazine.

In December 2013, *washoku*, a social practice associated with the dietary culture that embodies the spirit of the Japanese people and their close ties to nature, was added to UNESCO's Intangible Cultural Heritage List. While globalization is accelerating throughout all aspects of society, food cultures also affect each other, reaching beyond borders, and are showing dramatic changes. However, each one of us should learn the history of our food culture, from past to present, and build its future. The KIIFC will continue to promote international exchanges of food cultures, as a management principle of Kikkoman Corporation, spread awareness of Japanese food culture across the world, and introduce the world's superb food cultures to Japan. In addition, we will explore fermented seasoning cultures of the world, centering on soy sauce, from multiple perspectives. It would be an honor if our activities could contribute even a little to the enrichment of food cultures and enhanced happiness of people across borders.

Your continued warm understanding and support for our activities are cordially solicited.

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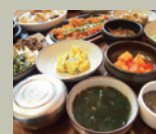
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### Front cover: Mount Fuji, a UNESCO World Heritage Site

Mount Fuji was added to the World Heritage List at the 37th session of the World Heritage Committee, held in June 2013 in Phnom Penh, Cambodia. It was added because of its image of grandeur, nobility and beauty, and because of its universal value as a sacred mountain and source of artistic inspiration since antiquity. The cultural properties associated with Mount Fuji go beyond the mountain itself, and include the shrines, mountain trails, wind cave, lava tree molds, lakes and springs on and around the mountain. These 25 sites are inscribed as constituent properties, adding to Mount Fuji's value as a World Heritage.

Mount Fuji straddles Yamanashi and Shizuoka prefectures, and the surrounding areas have diverse food cultures. Yamanashi prefecture has a nationally famous winter dish called *hoto*, in which an abundance of seasonal vegetables and wide, flat handmade noodles are stewed in miso soup. It is said that Takeda Shingen (1521-1573), a prominent feudal warlord who governed the area, used *hoto* for field rations. Shizuoka is a prefecture known as the kingdom of ingredients, boasting 1,143 agricultural and marine product items (prefectural survey), more than any other Japanese prefecture. Building on Mount Fuji's selection for the World Heritage List, the food cultures around Mount Fuji are expected to continue to prosper, with many hopes for the future.