

《お土産》

飲食業界で活躍されている方々に日本食についての理解を深めていただくため、調理方法と一緒に米・糀など米関連製品を林シェフのセレクトで準備したところご好評いただきました。



Yutaka Premium Akitakomachi Rice 150g

YK70034A

Origin: Akita Prefecture

Ingredients: Rice 100% (Short Grain).

Product Description: Grown in Akita prefecture in Japan. Akita Komachi rice is a premium rice variety known for its fresh sweetness in flavour and the perfect amount of moisture & stickiness to complement the many flavours of Japanese cuisine. Maintaining its flavour even when cold, this rice is also great for bento boxes and rice balls. Vacuum sealed to ensure long lasting freshness and conveniently packaged with individual snap open packs. Yutaka Akita Komachi rice is pre-measured & washed, ready for immediate cooking.

How to cook:

1. Hold the rice pack on each end and put pressure on the middle of the pack to snap open and release rice into a heavy based saucepan.
2. Add 200ml of water to the saucepan and allow rice to soak for 15-30 minutes. Bring to the boil and simmer for approx. 12 mins with the lid on.
3. Turn off the heat and leave to stand with the lid on for 10 minutes, before serving.



Yutaka Organic Tamari Soy Sauce GB-ORG-05 150ml

YK30880

Origin: Toyama Prefecture

Ingredients: Organic Soybean (45%), Water, Salt, Alcohol.

Product Description: Naturally fermented for 8 months. Gluten free and suitable for vegetarians.

For Soy Honey and Ginger Dressing:

- 2 tbsp rice bran oil
- 2 tbsp Yutaka Organic Tamari Soy Sauce
- 1tbsp Yutaka Rice Vinegar
- 2 tsp clear honey
- 1/2 tsp ginger, grated
- 1grated lime zest and juice
- Pinch of salt

To make the soy honey and ginger dressing, combine all the seasonings with the ginger and lime in a mixing bowl.



Yutaka Dashi Kombu - Seaweed 30g

YTK246P

Origin: Hokkaido Prefecture

Ingredients: Kelp Laminaria japonica (Saccharina japonica).

Product Description: Ingredient for making mild and umami rich dashi stock with subtle sweetness, the foundation of Japanese dishes. It tastes great as pickles by cutting thinly, or added to make pickles.

How to make Dashi Kombu Stock:

1. Soak the 10g of Yutaka Dashi Kombu in 500ml of water for 30 minutes.
2. Simmer for a few minutes until the air bubbles start to appear then remove the dashi kombu.
3. Add the dashi kombu stock to your Japanese cooking such as: udon/ soba noodles with soup, miso soups, hot pot or stews.



Wadakyu Katsubushi - Bonito Flakes Standard 40g

K2009B

Origin: Spain

Ingredients: Skipjack tuna (Katsuwonus Pelamis) (Fish) (100%).

Product Description: Conveniently packaged with 40g for single use, the top selling product from Wadakyu Europe makes umami rich dashi stock, the foundation of Japanese dishes. The manufacturer's unique manufacturing method made it possible for the same quality Hana-katsuo as Japan to be enjoyed in Europe.

How to make Katsubushi DASHI stock:

1. Boil 1L of water and put 40g of Katsubushi and simmer for 1min.
2. Turn off the heat and wait for 2-3 min. Drain Katsubushi with a sieve, and keep stock. Store the used Katsubushi in the fridge for making a second batch or for other cooking methods.
3. Drain excess liquid & refrigerate used Katsubushi to make a second batch of stock.
4. Use within 24 hours.



Aichi Malted Rice - Kome Koji 200g

J1372

Origin: Aichi Prefecture

Ingredients: Rice (99.99%), Koji Mold.

Product Description: A quick and convenient way of making fermented food such as miso paste, amazake (sweet mild sake), shio koji (salted rice malt), soyoyu koji (soy rice malt) etc.

How to make Shio-koji (salted rice malt):

1. Loosen one packet of Aichi Koji (200g) and transfer into a container.
2. Add 70g of salt and mix.
3. Add 330ml of water and mix further.
4. Mix evenly so that the malt is soaked under the water. Close the lid and ferment at room temperature.
5. If the gas caused by fermentation lifts up the lid, remove the gas inside container and put the lid back on.
6. Ferment the malt for about a week by stirring the malt once a day. It is ready for use when the malt becomes soft. Then store the malt at fridge.

Note

- Shio-koji lasts longer if mixed time to time and its moisture is kept even.
- Needs to make Shio-koji once again if it starts to taste sour.



Takara Hon Mirin - Sweet Seasoning 13.6% 600ml

U0553

Origin: Kyoto Prefecture

Ingredients: Water, Glutinous Rice, Rice Koji, Distilled Alcohol (sugar cane), Glucose syrup Alc, 13.6% Vol.

Product Description: 100% made in Japan with carefully selected koji, the most important ingredient of Hon Mirin. Adds sweetness, umami, depth of flavour and a gloss to dishes and enhances the original flavour of the ingredients.

Alc: 13.6%

Teriyaki Chicken for 2

Ingredients

- Chicken thigh 300g
- Peppers 2 pcs
- Salt and peppers as required

Sauce

- Plain flour 1tbsp
- Cooking oil as required
- Hon Mirin 3tbs
- Soy sauce 1tbs

How to cook

1. Pierce the skin of chicken a few times by fork. Sprinkle salt and pepper on chicken. Cover chicken with plain flour.
2. Cut peppers into cubes and cook with a small amount of oil. Set aside.
3. Heat cooking oil in a saucepan and start cooking the chicken from the skin side in a sauce pan. Lower the heat till the skin gets crispy. Thoroughly cook the entire chicken. Remove the excess oil from the pan with kitchen towel if needed.
4. Make sauce by mixing Hon Mirin and soy sauce. Add sauce to (3). Cut chicken into a bite size.
5. Serve (4) to a plate. Pour the sauce on top and chicken and add peppers on side.



Rinkosan Black Vinegar 360ml

E1255

Origin: Akita Prefecture

Ingredients: Water, Rice (35%) Acidity 4.2%.

Product Description: Premium black vinegar made mainly from rice, together with rice koji and sake. Compared with other black vinegar, the flavour is sweeter and less bitter, suitable for many variety of dishes.

Stewed Chicken Wings with Black Vinegar for 2

Ingredients

- 6 Chicken wings
- 4 Boiled eggs
- 6 Shishito peppers

Soup

- 5 tablespoon "Rinkosan black vinegar"
- 5 tablespoon Soy sauce
- 2 tablespoon Sugar
- 1/2 cup Water
- 1 teaspoon Grated ginger

How to cook

1. Put the ingredients for "seasoning soup" in a pot and bring to a boil over medium heat.
2. When the seasoning soup comes to a boil, add chicken wings and cook over medium heat for 15 minutes.
3. Add the boiled egg and simmer a little longer. When the liquid has evaporated, add the Shishito peppers and heat through.

Cooking Tips

- Rinkosan black vinegar and soy sauce are a perfect match and can be seasoned to go with rice or as a snack with beer!
- Simmering mellows out the acidity of the black vinegar. When the liquid has reduced, turn the chicken wings and boiled egg over several times while simmering, so that all the flavours soak in.
- Boiled eggs become hard when overcooked, so it is recommended that the whites be just coloured.

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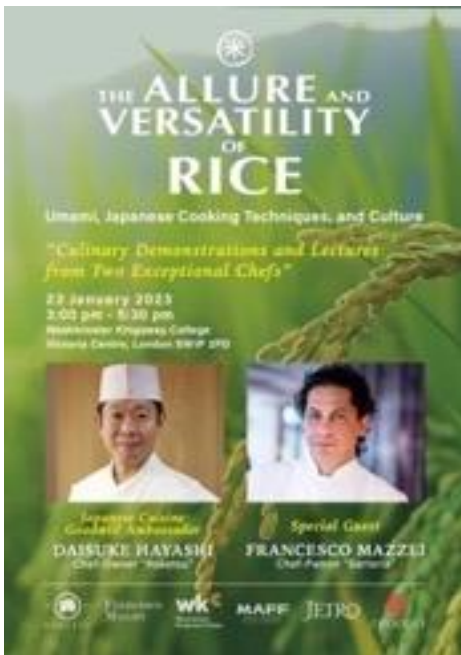
日系商社タザキフーズのご厚意により、来場者へはお茶を提供しました。

《PR 販促資料》

環境に配慮した PR バッグを準備し、お土産を入れてお持ち帰りいただいた後にも活用いただく工夫をいたしました。



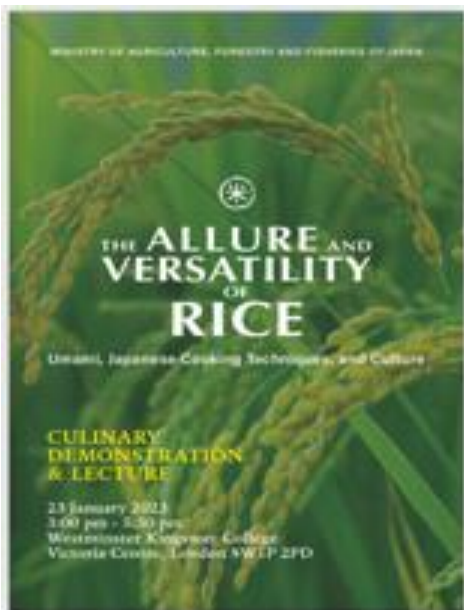
招待状



配布パンフレット



農水省様とご相談の上、稲穂の美しさを強調するようなデザインに仕上げました。



One core ingredient: Japanese Rice

Daisuke Hayashi will share his nuanced understanding of Japanese food culture and unmissable with the audience, before demonstrating the fundamentals of Japanese rice cookery, along with other staple Japanese ingredients — soy sauce, sake, and miso.

An opportunity like no other, to learn from one of the world's most accomplished chefs, and to taste his rice cookery — a chance to truly discover the Allure of Japanese Rice.

Programme
SESSION 1 FOR PROFESSIONALS

5:00 pm
Doors Open

5:30 — 5:40 pm (closed)
Introduction

5:40 — 6:10 pm (closed)
Lecture
"Japanese rice, Japanese food culture and Unmami"
by Chef Daisuke Hayashi

6:10 — 6:30 pm (closed)
Cooking demonstration with Japanese Rice
"Introduction to Japanese cooking techniques"
by Chef Daisuke Hayashi

6:30 — 6:40 pm (closed)
Teasting

6:40 — 6:50 pm (closed)
Cooking demonstration with Japanese Rice
"Introduction to Japanese cooking techniques"
by Chef Daisuke Hayashi

6:50 — 7:00 pm (closed)
Teasting

7:00 — 7:10 pm (closed)
Q&A

7:10 pm
Finish

Introduction
TODAY'S CHEF-LECTURER

DAISUKE HAYASHI
Japanese Chef, author, and food writer

Daisuke Hayashi trained at the renowned Wakuji ryori restaurant in Kyoto from the age of eighteen as a protégé of the owner chef Yoshio Murata, and is now at the forefront of the next generation of Japanese chefs applying a modern, progressive approach to a traditional cuisine.

In 2006, Daisuke was responsible for the Japanese VIP menu served during the G8 Summit. After moving to the UK, he has been actively involved in promoting Japanese food culture and culinary excellence. He also supervises (JCI) in-flight meals for Business and First Class on four routes from Europe. In 2020, he was awarded the prestigious Japanese Cuisine Specialist Ambassador by the Japanese government.

Introduction
GUEST CHEF

FRANCESCO MAZZEI
Italian Chef, author, and food writer

Born in Calabria, Francesco grew up with a deep understanding and love of Italy's exceptional culture and food, after attending catering college, he has since worked globally at a number of prestigious institutions, including The Dorchester in Mayfair and Michelin-starred La Terrazza dell' Eden in Rome.

In 2008, Francesco opened award-winning restaurant L'Espresso in the City of London, championing Italian, Japanese, and British chefs. In 2015, he joined (JCI)'s restaurant L'Espresso in Mayfair as chef patron, and released his first cookbook, 'Mediterranean Southern Italian cooking'. More recently, Francesco has made appearances in a number of television programmes, and was named 'Master of Taste' for the 2018 edition of 'Monsieur Paris'. In 2019 the President Sergio Mattarella awarded him the OMV (Order of Merit of the Italian Republic).

THE ALLURE OF JAPANESE RICE

01 High Quality
Consistent high-quality results in evenly cooked Japanese rice

One of the most important factors in the production of Japanese rice is consistent quality control, which are checked in the fields whether it is organic standards, moisture content, appearance, the percentage of amylose or protein, etc. at the milling rate of different grains, perfect texture to rice quality are strictly controlled to ensure that the product that reaches the consumer's plate maintains a high quality level globally in short, Japanese rice is made quality matters it a premium, easy to use product, instead, it does not require excessive attention to cooking time or temperature when cooking rice. The same principle used in rice production, which is quality control from field to fork.

To select Japanese rice is to have peace of mind that you will be able to taste delicious rice throughout the year.

02 Sweetness
Japanese rice is the sweetest of the short-grain varieties

If you chew rice thoroughly, you might notice a subtle sweetness, with short-grain rice being sweeter than long-grain rice. This is because the longer, being fluffy, sticky texture of short-grain rice leads to increased chewing, in turn leading to a greater salivary amylase conversion of starch into sugar.

Furthermore, within the short-grain varieties, Japanese rice is distinct and sweeter than its counterparts from Southeast Asia. This difference is due to the differing climates of the growing regions. The short-grain rice is a direct result of a genetic trait, a large difference in amylose and protein concentrations. Rice grown in Japan, which is located at a higher latitude than in Southeast Asia, has a sweeter taste than other short-grain varieties.

03 Enhancing the flavour of ingredients
The secret behind the deliciousness of Sushi and Dishes

Rice has a mild flavour, meaning it can mesh well with all kinds of ingredients and seasonings. Even richer flavours, such as fatty meats and sea-rich fish can be paired successfully with rice. The reason for this is being attributed to the rice allowing the original flavour of the ingredients to be appreciated. In Japan, rice and ingredients are eaten separately. This way of eating allows the rice and ingredients to combine in the mouth, add the rice grains in rice can be enjoyed to the fullest.

Presentation
HOW TO KNOW TASTE/ DELICIOUSNESS OF RICE?

Based on Traditional Ranking System on taste/deliciousness of Japanese Rice (from 1971, 2022 to the 51th)

— Specialty good (RA) or Good (A), are comparatively and distinguished high quality.
— Base rice quality is already very high.

20 Experts
Selected and trained from Japan Grains Inspection Association

6 points
Assessed (high quality)
Appearance, aroma, taste, stickiness, hardness, overall evaluation

Scoring
Each point is comparatively scored
— (A), (B), (C), (D), (E), (F), (G), (H), (I), (J), (K), (L), (M), (N), (O), (P), (Q), (R), (S), (T), (U), (V), (W), (X), (Y), (Z), (AA), (AB), (AC), (AD), (AE), (AF), (AG), (AH), (AI), (AJ), (AK), (AL), (AM), (AN), (AO), (AP), (AQ), (AR), (AS), (AT), (AU), (AV), (AW), (AX), (AY), (AZ), (BA), (BB), (BC), (BD), (BE), (BF), (BG), (BH), (BI), (BJ), (BK), (BL), (BM), (BN), (BO), (BP), (BQ), (BR), (BS), (BT), (BU), (BV), (BW), (BX), (BY), (BZ), (CA), (CB), (CC), (CD), (CE), (CF), (CG), (CH), (CI), (CJ), (CK), (CL), (CM), (CN), (CO), (CP), (CQ), (CR), (CS), (CT), (CU), (CV), (CW), (CX), (CY), (CZ), (DA), (DB), (DC), (DD), (DE), (DF), (DG), (DH), (DI), (DJ), (DK), (DL), (DM), (DN), (DO), (DP), (DQ), (DR), (DS), (DT), (DU), (DV), (DW), (DX), (DY), (DZ), (EA), (EB), (EC), (ED), (EE), (EF), (EG), (EH), (EI), (EJ), (EK), (EL), (EM), (EN), (EO), (EP), (EQ), (ER), (ES), (ET), (EU), (EV), (EW), (EX), (EY), (EZ), (FA), (FB), (FC), (FD), (FE), (FF), (FG), (FH), (FI), (FJ), (FK), (FL), (FM), (FN), (FO), (FP), (FQ), (FR), (FS), (FT), (FU), (FV), (FW), (FX), (FY), (FZ), (GA), (GB), (GC), (GD), (GE), (GF), (GG), (GH), (GI), (GJ), (GK), (GL), (GM), (GN), (GO), (GP), (GQ), (GR), (GS), (GT), (GU), (GV), (GW), (GX), (GY), (GZ), (HA), (HB), (HC), (HD), (HE), (HF), (HG), (HH), (HI), (HJ), (HK), (HL), (HM), (HN), (HO), (HP), (HQ), (HR), (HS), (HT), (HU), (HV), (HW), (HX), (HY), (HZ), (IA), (IB), (IC), (ID), (IE), (IF), (IG), (IH), (II), (IJ), (IK), (IL), (IM), (IN), (IO), (IP), (IQ), (IR), (IS), (IT), (IU), (IV), (IW), (IX), (IY), (IZ), (JA), (JB), (JC), (JD), (JE), (JF), (JG), (JH), (JI), (JJ), (JK), (JL), (JM), (JN), (JO), (JP), (JQ), (JR), (JS), (JT), (JU), (JV), (JW), (JX), (JY), (JZ), (KA), (KB), (KC), (KD), (KE), (KF), (KG), (KH), (KI), (KJ), (KK), (KL), (KM), (KN), (KO), (KP), (KQ), (KR), (KS), (KT), (KU), (KV), (KW), (KX), (KY), (KZ), (LA), (LB), (LC), (LD), (LE), (LF), (LG), (LH), (LI), (LJ), (LK), (LL), (LM), (LN), (LO), (LP), (LQ), (LR), (LS), (LT), (LU), (LV), (LW), (LX), (LY), (LZ), (MA), (MB), (MC), (MD), (ME), (MF), (MG), (MH), (MI), (MJ), (MK), (ML), (MM), (MN), (MO), (MP), (MQ), (MR), (MS), (MT), (MU), (MV), (MW), (MX), (MY), (MZ), (NA), (NB), (NC), (ND), (NE), (NF), (NG), (NH), (NI), (NJ), (NK), (NL), (NM), (NN), (NO), (NP), (NQ), (NR), (NS), (NT), (NU), (NV), (NW), (NX), (NY), (NZ), (OA), (OB), (OC), (OD), (OE), (OF), (OG), (OH), (OI), (OJ), (OK), (OL), (OM), (ON), (OO), (OP), (OQ), (OR), (OS), (OT), (OU), (OV), (OW), (OX), (OY), (OZ), (PA), (PB), (PC), (PD), (PE), (PF), (PG), (PH), (PI), (PJ), (PK), (PL), (PM), (PN), (PO), (PP), (PQ), (PR), (PS), (PT), (PU), (PV), (PW), (PX), (PY), (PZ), (QA), (QB), (QC), (QD), (QE), (QF), (QG), (QH), (QI), (QJ), (QK), (QL), (QM), (QN), (QO), (QP), (QQ), (QR), (QS), (QT), (QU), (QV), (QW), (QX), (QY), (QZ), (RA), (RB), (RC), (RD), (RE), (RF), (RG), (RH), (RI), (RJ), (RK), (RL), (RM), (RN), (RO), (RP), (RQ), (RR), (RS), (RT), (RU), (RV), (RW), (RX), (RY), (RZ), (SA), (SB), (SC), (SD), (SE), (SF), (SG), (SH), (SI), (SJ), (SK), (SL), (SM), (SN), (SO), (SP), (SQ), (SR), (SS), (ST), (SU), (SV), (SW), (SX), (SY), (SZ), (TA), (TB), (TC), (TD), (TE), (TF), (TG), (TH), (TI), (TJ), (TK), (TL), (TM), (TN), (TO), (TP), (TQ), (TR), (TS), (TT), (TU), (TV), (TW), (TX), (TY), (TZ), (UA), (UB), (UC), (UD), (UE), (UF), (UG), (UH), (UI), (UJ), (UK), (UL), (UM), (UN), (UO), (UP), (UQ), (UR), (US), (UT), (UU), (UV), (UW), (UX), (UY), (UZ), (VA), (VB), (VC), (VD), (VE), (VF), (VG), (VH), (VI), (VJ), (VK), (VL), (VM), (VN), (VO), (VP), (VQ), (VR), (VS), (VT), (VU), (VV), (VW), (VX), (VY), (VZ), (WA), (WB), (WC), (WD), (WE), (WF), (WG), (WH), (WI), (WJ), (WK), (WL), (WM), (WN), (WO), (WP), (WQ), (WR), (WS), (WT), (WU), (WV), (WW), (WX), (WY), (WZ), (XA), (XB), (XC), (XD), (XE), (XF), (XG), (XH), (XI), (XJ), (XK), (XL), (XM), (XN), (XO), (XP), (XQ), (XR), (XS), (XT), (XU), (XV), (XW), (XX), (XY), (XZ), (YA), (YB), (YC), (YD), (YE), (YF), (YG), (YH), (YI), (YJ), (YK), (YL), (YM), (YN), (YO), (YP), (YQ), (YR), (YS), (YT), (YU), (YV), (YW), (YX), (YY), (YZ), (ZA), (ZB), (ZC), (ZD), (ZE), (ZF), (ZG), (ZH), (ZI), (ZJ), (ZK), (ZL), (ZM), (ZN), (ZO), (ZP), (ZQ), (ZR), (ZS), (ZT), (ZU), (ZV), (ZW), (ZX), (ZY), (ZZ)

PRESENTATION
TRADITIONAL RANKING SYSTEM ON TASTE OF JAPANESE RICE
(FROM 1971, 2022 TO THE 51TH)

Implementation body
— Japan Grain Inspection Association
The third party organization which traditionally supports the checking system of rice quality by Japanese government

Method of evaluation
— Evaluated by 20 Experts selected and trained from the association
— Scoring of 6 points (Appearance, aroma, taste, stickiness, hardness, overall evaluation) of white rice
— The base rice (the south of Japan)
(the base rice but very high quality)
— Regarding 6 points above, each point will be scored such as
"A", (same as the base rice), Good or Bad in three stages
"1" = A-2, "2" = A-3.

Ranking
— Based on overall evaluation above, Specialty good (RA), Good (A), Base (B), comparatively less (C), less (D), less (E), less (F), less (G), less (H), less (I), less (J), less (K), less (L), less (M), less (N), less (O), less (P), less (Q), less (R), less (S), less (T), less (U), less (V), less (W), less (X), less (Y), less (Z), less (AA), less (AB), less (AC), less (AD), less (AE), less (AF), less (AG), less (AH), less (AI), less (AJ), less (AK), less (AL), less (AM), less (AN), less (AO), less (AP), less (AQ), less (AR), less (AS), less (AT), less (AU), less (AV), less (AW), less (AX), less (AY), less (AZ), less (BA), less (BB), less (BC), less (BD), less (BE), less (BF), less (BG), less (BH), less (BI), less (BJ), less (BK), less (BL), less (BM), less (BN), less (BO), less (BP), less (BQ), less (BR), less (BS), less (BT), less (BU), less (BV), less (BW), less (BX), less (BY), less (BZ), less (CA), less (CB), less (CC), less (CD), less (CE), less (CF), less (CG), less (CH), less (CI), less (CJ), less (CK), less (CL), less (CM), less (CN), less (CO), less (CP), less (CQ), less (CR), less (CS), less (CT), less (CU), less (CV), less (CW), less (CX), less (CY), less (CZ), less (DA), less (DB), less (DC), less (DD), less (DE), less (DF), less (DG), less (DH), less (DI), less (DJ), less (DK), less (DL), less (DM), less (DN), less (DO), less (DP), less (DQ), less (DR), less (DS), less (DT), less (DU), less (DV), less (DW), less (DX), less (DY), less (DZ), less (EA), less (EB), less (EC), less (ED), less (EE), less (EF), less (EG), less (EH), less (EI), less (EJ), less (EK), less (EL), less (EM), less (EN), less (EO), less (EP), less (EQ), less (ER), less (ES), less (ET), less (EU), less (EV), less (EW), less (EX), less (EY), less (EZ), less (FA), less (FB), less (FC), less (FD), less (FE), less (FF), less (FG), less (FH), less (FI), less (FJ), less (FK), less (FL), less (FM), less (FN), less (FO), less (FP), less (FQ), less (FR), less (FS), less (FT), less (FU), less 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THE ALLURE AND
VERSATILITY
OF
RICE

From Japan to UK, the secret of rice will be revealed in London on 23rd January 2023.

**The Allure and Versatility of Rice:
Umami, Japanese Cooking Techniques, and Culture**



Run in collaboration with the Japanese government, this event will feature culinary demonstration and lecture from Daisuke Hayashi — chef-owner of acclaimed Kaiseki restaurant Roketsu, and Japanese Cuisine Goodwill Ambassador — giving guests a chance to understand more deeply the role and enduring appeal of rice within Japanese cuisine.

Rice – the Essential ingredient of Washoku

Rice is a food essential in describing the dinner table of the Japanese people, and *Washoku* (literally ‘Japanese cuisine’, but in reality, a broader and important cultural concept). Rice, which some call the foundation of the Japanese diet, is the backbone of *Washoku*, performing the key role of supporting other dishes. Indeed, that the word for rice in Japanese expresses both ‘cooked rice’ and the concept of ‘a meal’ is evidence of its central and enduring position in Japan’s food culture.

Admired for its appearance, good taste, and high quality, Japanese rice is now eaten widely around the world.

Another distinctive feature, and wonder, of rice is its ability to be transformed into other fantastic foodstuffs. When fermented, rice can produce Japanese sake, or condiments such as rice miso, soy sauce and mirin. Rice bran, leftover from the polishing process, can be mixed with salt and water, a mixture which can be used for pickling. Coarsely ground rice flour lends itself to make traditional treats such as sweet dumplings, rice cakes, jellied bean paste, and rice crackers, while finely ground rice flour – enabled by modern milling techniques – finds applications in bread, cookies, pasta, cakes, tempura flour, and noodles. Naturally gluten-free, rice flour has further drawn attention in international markets as a substitute for wheat flour. The wonder of rice flour lies in the ability to take in the high nutritious value of rice, with its excellent balance of amino acids, through different ways than eating rice. To eat rice is to savor Japan. Simple but profound, it is full of possibilities, as well, for a variety of cuisine.



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THE ALLURE AND
VERSATILITY
OF
RICE

Seminar & Demonstration Event

Where: [Westminster Kingsway College — Victoria Centre, Vincent Square, London. SW1P 2PD.](#)

When: 23 January 2023, 3pm-5:30pm

Seminar: Fascinating lecture about Japanese cooking technique, secret of Umami, culture, cooking demonstration, and food tasting, taught by **Daisuke Hayashi**, head chef of Roketsu restaurant and the winner of The Minister's awards for overseas promotion of Japanese Food. Minister's Awards for Overseas Promotion of Japanese Food.

Also, eye-opening cooking demonstration lead by our guest chef, **Francesco Mazzei**, Head chef of Francesco Mazzei restaurant and the author of Mezzogiorno: Southern Italian Cooking book. He will share what non-Japanese cuisine can benefit this high-quality Japanese rice or Japanese rice products into western cuisine.

Sneak peak of tasting dishes:

Prepared by leading chef Daisuke, using traditional Kaiseki cooking techniques

- Crystal pot steamed rice
- **Simmered:** Salmon simmered in dashi and rice
- **Steamed:** Steamed seabass stuffed with sticky rice in chrysanthemum leaf sauce
- **Grilled:** Toasted rice ball with truffle
- **Fried:** Puffed rice cracker canape



Leading chef

Daisuke Hayashi

Chef-owner of Roketsu Restaurant
Japanese cuisine Goodwill ambassador

<https://www.roketsu.co.uk>

Chef Daisuke has been awarded The Minister's Award for Overseas Promotion of Japanese Food from The Government of Japan recently. The prestigious award is one of the most highly regarded for people promoting Japanese culture overseas. He has been trained at Kikunoi in Kyoto prefecture, and his proven cooking techniques have been appreciated by many customers. His cuisine is based on dashi and the flavours of the seasonal ingredients themselves. Hayashi is one of the only masters of the Kaiseki tradition globally and the first to bring this spectacular and lesser-known form of Japanese dining to London at Roketsu which opened in December 2021.



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THE ALLURE AND
VERSATILITY
OF
RICE



Guest Chef
Francesco Mazzei

Chef Patron at Sartoria
Author of *Mezzogiorno: Southern Italian*

<http://www.cheffrancescomazzei.com>

Born in Calabria, Francesco grew up with a deep understanding and love of Italy's exceptional culture and food. After attending catering college, he has since worked globally at a number of prestigious institutions, including The Dorchester in Mayfair and Michelin-starred La Terrazzo dell' Eden in Rome.

In 2008, Francesco opened award-winning restaurant L'Anima in the City of London, championing Calabrian, Puglian, Sicilian, and Sardinian dishes. In 2015, he joined D&D's restaurant Sartoria in Mayfair as chef patron, and released his first cookbook, *Mezzogiorno: Southern Italian cooking*. More recently, Francesco has made appearances in a number of television programmes, and was appointed 'Master of Taste' for the 2016 edition of House of Peroni. In 2019 the President Sergio Mattarella awarded him the OMRI (Order of Merit of the Italian Republic).

For further information, please contact
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Official Japanese Food Supporter; Store Certification Program
Taste of Japan; Your Guide to Local Authentic Japanese Food Culture
Japanese Regional Cuisines; Histories and recipes



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