

レストランの格付けランキングで  
世界トップのNomaも発酵に注力



Forbes

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# Why Noma's René Redzepi Believes Fermentation Is The Future Of Food

**Christina Troitino** Contributor @

*I write about the business of food & drink.*

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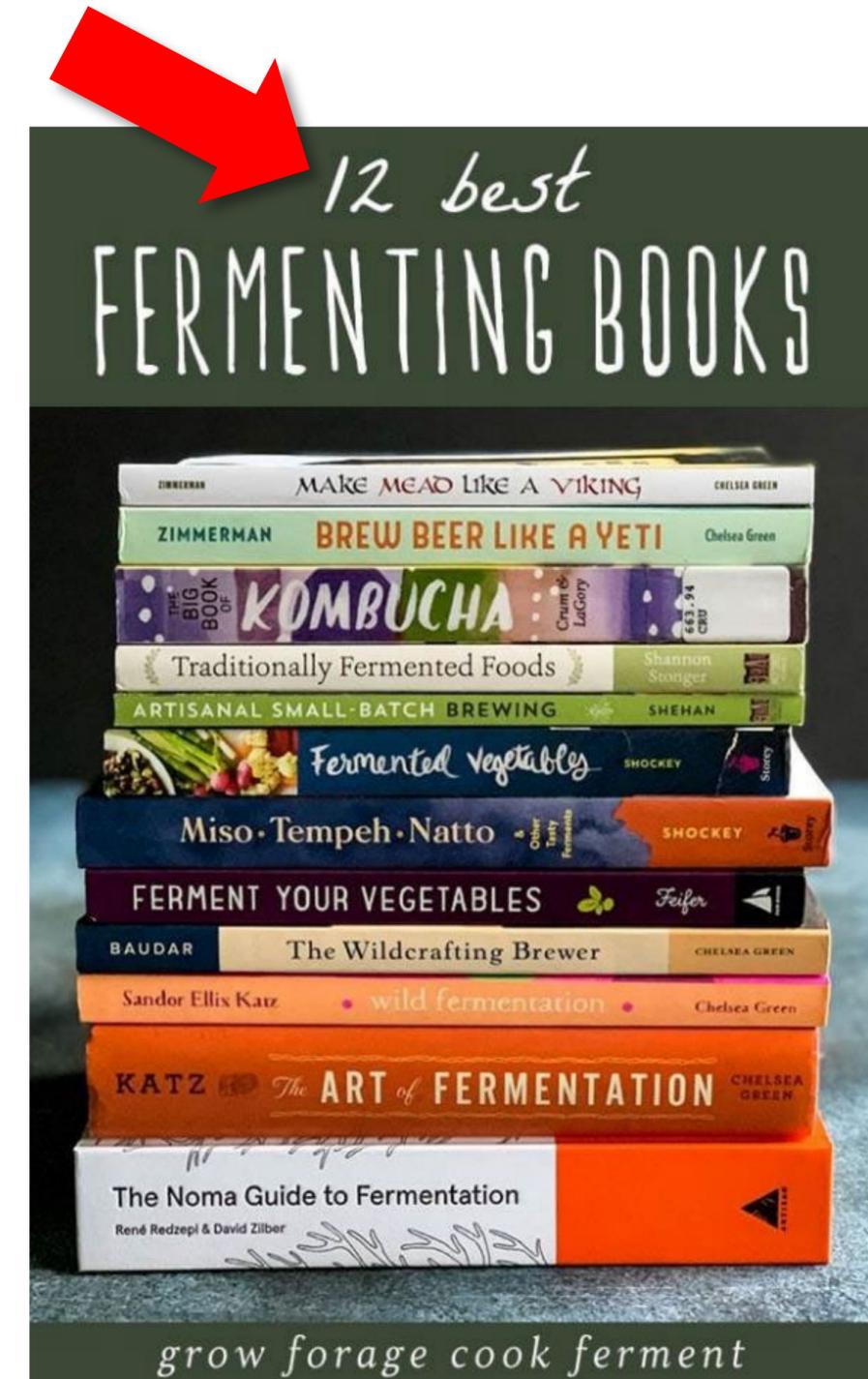
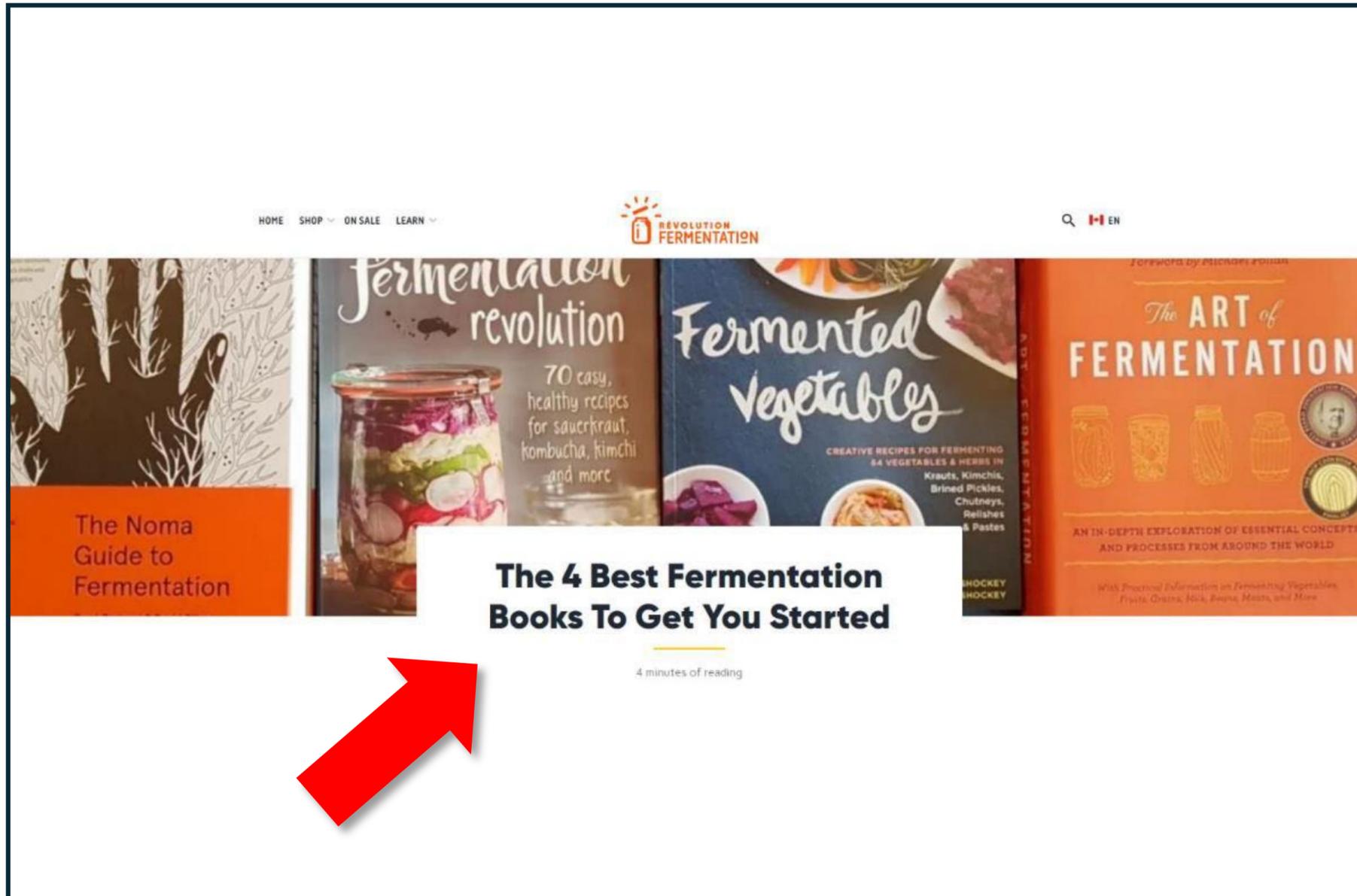
Oct 15, 2018, 03:42pm EDT

Updated Oct 16, 2018, 01:11am EDT

NomaとSan-Jで共同開発した  
発酵調味料



**世界の発酵ブームが  
日本人不在で進みつつある**



日本発の発酵の英語の本が一冊もない

THE INTERNATIONAL FERMENTATION CONFERENCE  
**FERMENTATION  
2022**

AUGUST 28-30 | CHICAGO MARRIOTT DOWNTOWN



スピーカー28人中  
日本人は1人

# Cornell University

HACKATHONS  
CORNELL UNIVERSITY

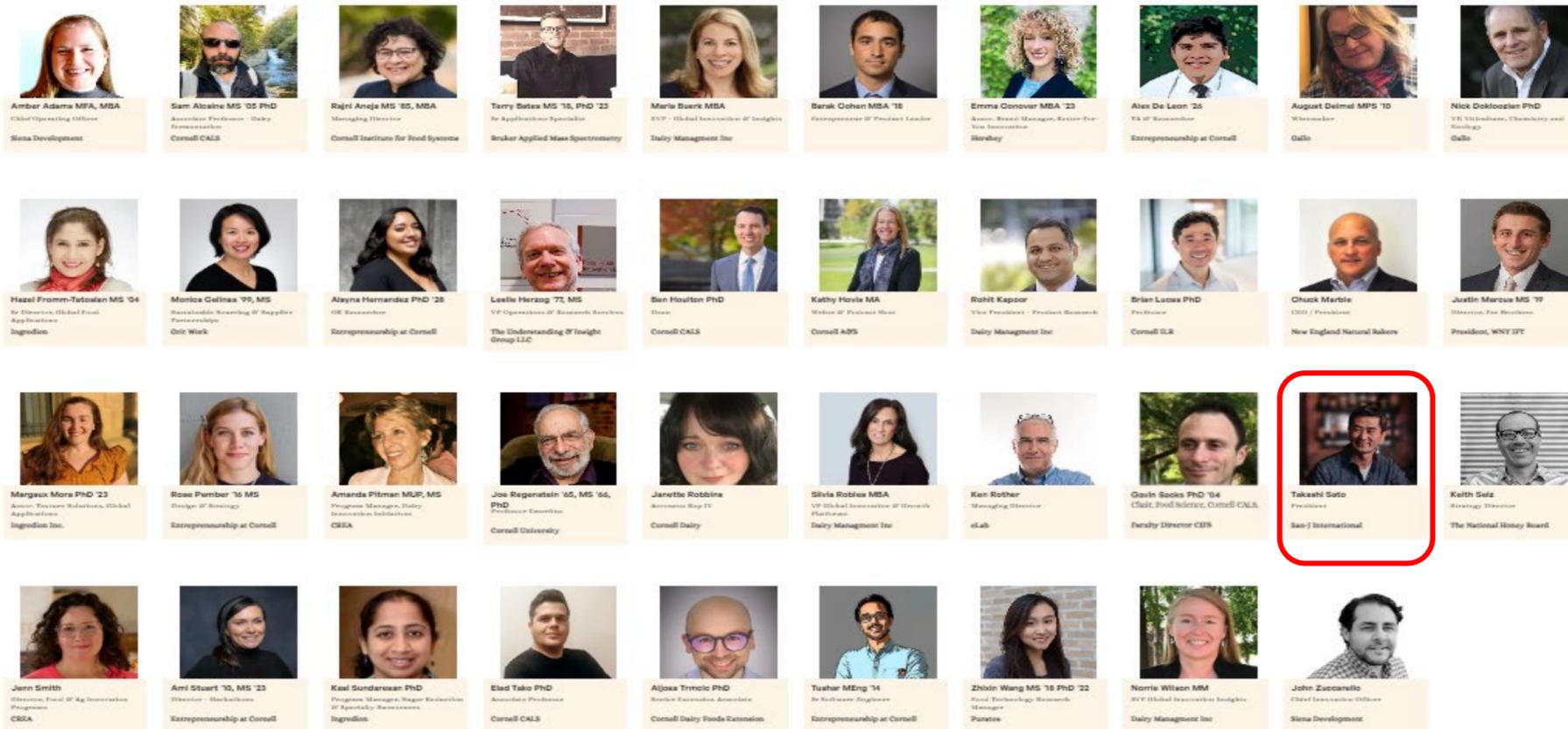
SPECIAL GUESTS.

the challenges  
special guests

weekend schedule  
hackathon rundown

## Food Hackathon 2024

We are thrilled to welcome a diverse group of mentors, judges, and speakers who bring a wealth of experience knowledge to the event. Industry leaders, professors, founders, and experts are here to guide participants, share valuable insights, and evaluate groundbreaking ideas. Get ready to learn from the best and take your skills to the next level. Check the Weekend Schedule for mentoring hours. *If you see them, say hello!*



審査員等39人中  
日本人は1人

**日本が世界の発酵の進化に  
貢献していくために**

Instagram等  
SNSで英語で発信



takashi\_tamari [Edit profile](#) [View archive](#)

356 posts 65.7K followers 1,692 following

**Takashi Sato**  
President of San-J, tamari soy sauce brewery in VA USA  
8th generation of founding family | est.1804 in JPN  
Everything... [more](#)  
[linktr.ee/takashi\\_tamari](https://linktr.ee/takashi_tamari)

171K accounts reached in the last 30 days. [View insights](#)



Food waste



at WFM



on the Noma

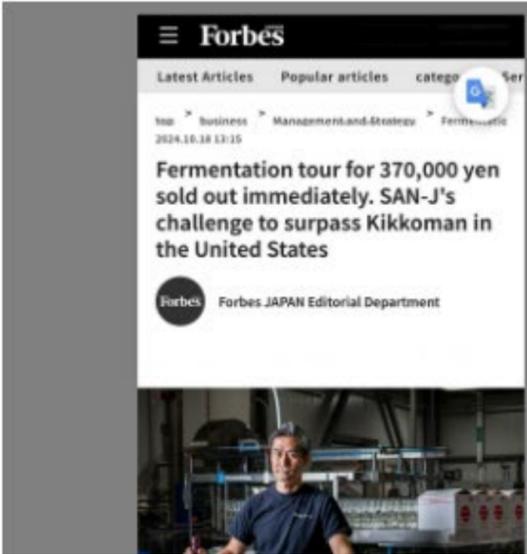


our tamari

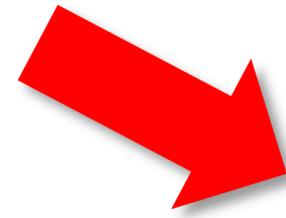


my tamari

POSTS REELS SAVED TAGGED



Website等もまとまった情報を英語で発信



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## Find everything you need to know about fermentation here.

Hakko means fermentation in Japanese. Learn the fermentation process of soy sauce, miso, and mirin, and explore the miraculous world of fermentation.



実際に発酵現場に触れる機会を提供（VA州の醤油工場を一般開放）



実際に発酵現場に触れる機会を提供 (VA州の醤油工場を一般開放)

The factory tour.

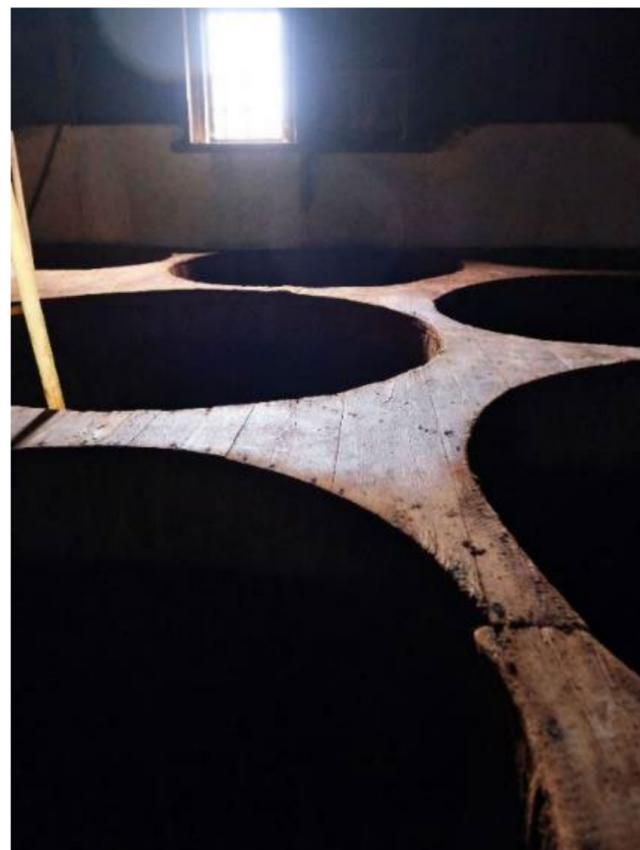
Appeal to all five senses as much as possible, including touch, taste, and smell.



実際に発酵現場に触れる機会を提供 (VA州の醤油工場を一般開放)

We invited manufacturers who sell koji-related products (free to exhibit).





Visit the worksites.