

“The Essence of Japanese Food – Discover Japanese ingredients” Report

Session: Friday, January 22nd – Monday, January 25th

Venue: The International Culinary Center (A culinary school in New York, USA)

Host: Ministry of Agriculture, Forestry and Fisheries of Japan

On the purpose to promote the attractive essence of Japanese cuisine and authentic Japanese ingredients in the U.S., “The Essence of Japanese Food – Discover authentic Japanese ingredients” was held at The International Culinary Center, a culinary school in New York City on January 22nd to 25th, 2010.

This culinary event was composed from two parts. The first part was a two-day lecture on Japanese food culture and Japanese authentic ingredients, led by Chef Yoshihiro Ishii of *Morimoto Restaurant* and Chef Isao Yamada of *Upstairs at Bouley*. Dr. Shintaro Yoshida of *Umami Information Center, New York-Branch* also joined and took a lecture on umami, the essence of Japanese cuisine.

The second part was a two-day demonstration of some recipes with Japanese ingredients such as wagyu beef, yuzu, miso, nagaimo yam, soba, led by renowned chefs Josh DeChellis of *La Fonda del Sol*, David Bouley of *Bouley and Upstairs of Bouley* and JRO president Mr. Nobuyoshi Kurata.



Lecture by Chef Yoshihiro Ishii (Left)



Umami Lecture by Dr. Yoshida



Lecture by Chef Isao Yamada (Center)



Dishes by Chef Isao Yamada