



Embassy of Japan Celebrates Japanese Cuisine With Secrets of Washoku Series

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WASHINGTON, D.C., (September 9, 2016) – This fall, the [Japan Information & Culture Center \(JICC\), Embassy of Japan, DC](#) is delighted to share the unique qualities of traditional Japanese cuisine and food culture with the greater Washington DC community. During its upcoming “Secrets of Washoku” two-part series, the JICC will offer two free events covering different types of *Washoku*, or “Japanese food” with Embassy of Japan Chef Ryo Iizawa, President of [San-J](#) Takashi Sato, and DC’s local [Daikaya](#) and [Sushiko](#) Owner Daisuke Utagawa.

To celebrate the importance of Japanese cuisine, the JICC will host a two-part ***Secrets of Washoku*** series focusing on unique aspects of Washoku:

- ***Kaiseki – Secrets of an Embassy Chef***, will be held at **6:30PM on Tuesday, September 20, 2016**.
 - Executive Chef Ryo Iizawa, whose masterful creations are often featured during receptions at the Ambassador’s residence but rarely beyond, will briefly discuss his background before demonstrating the intricacies of *Kaiseki* cuisine, a traditional Japanese multicourse meal.
 - The event will also include simple recipes, amuse-bouche prepared by Chef Iizawa himself, and live Q&A session.
- ***It’s Alive! Benefits of Fermentation***, will take place at **6:30PM on Wednesday, October 12, 2016**.
 - Takashi Sato, president of Japanese soy sauce company San-J, will describe the processes behind fermentation that produce the unique taste characteristic of Washoku cuisine.
 - Daisuke Utagawa, owner of the local ramen shop Daikaya and sushi shop Sushiko, will present the benefits of fermented ingredients and their use in Japanese cooking.

For media inquiries, please e-mail the Publicity Coordinator, at jicc@ws.mofa.go.jp. Space is limited.

WHY In 2013, the UNESCO Intergovernmental Committee inscribed Washoku as a [UNESCO Intangible Cultural Heritage of Humanity](#) due to its highly symbolic use of locally grown ingredients, home cooked flavors passed down from generation to generation, and relationship to cultural traditions. The JICC, Embassy of Japan is proud to host local guests from the Japanese food industry to share the importance of Washoku with the greater Washington DC community.

WHEN *Kaiseki – Secrets of an Embassy Chef*: Tuesday, September 20, 2016, 6:30PM (Registration Required)
It's Alive! Benefits of Fermentation: Wednesday, October 12, 2016, 6:30PM (Registration Required)

WHERE Japan Information & Culture Center, 18th St NW, Suite 100, Washington, D.C. 20036

***PICTURES**



Chef Ryo Iizawa, © 2016 Embassy of Japan



Traditional Washoku Dish, © 2016 Embassy of Japan



Takashi Sato, President of San-J



Daisuke Utagawa, Owner of Sushiko and Daikaya

**Pictures available for download at: <https://www.dropbox.com/sh/i2pb7089vso9k3i/AABV1SSpxU0RYaMxWz9FZt1ea?dl=0>*

ABOUT THE JICC

The Japan Information & Culture Center (JICC) is a part of the Public Affairs Section of the Embassy of Japan in Washington D.C. The JICC's goal is to promote better understanding of Japan and Japanese culture by providing a wide range of information and events to the American public. For more information, please visit [our website](#).

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