

Japanese Food And Culture

Tai Wei Lim

The Essence of Japanese Cuisine Michael Ashkenazi, Jeanne Jacob, 2013-10-11 The past few years have shown a growing interest in cooking and food, as a result of international food issues such as BSE, world trade and mass foreign travel, and at the same time there has been growing interest in Japanese Studies since the 1970s. This volume brings together the two interests of Japan and food, examining both from a number of perspectives. The book reflects on the social and cultural side of Japanese food, and at the same time reflects also on the ways in which Japanese culture has been affected by food, a basic human institution. Providing the reader with the historical and social bases to understand how Japanese cuisine has been and is being shaped, this book assumes minimal familiarity with Japanese society, but instead explores the country through the topic of its cuisine.

Dictionary of Japanese Food Richard Hosking, 2015-02-24 Nominated for the Glenfiddich Food Book of the Year Award, this timeless volume is the first and only book of its kind on the subject. A Dictionary of Japanese Food helps food lovers around the world decipher the intricacies and nuances of Japanese cooking and its ingredients. Definitions in ordinary cookbooks and standard dictionaries--such as akebia for akebi, sea cucumber for namako, plum for ume--can be inadequate, misleading, or just plain wrong. Richard Hosking eliminates the mystery by ensuring that each entry in the Japanese-English section includes the Japanese term in Roman script; the term in kana or kanji or both; a Latin name where appropriate; an English definition; and, for most entries, a short annotation. The English-Japanese section defines important English food terms in Japanese and annotates those needing explanation. One hundred small line drawings make it easy for readers to identify everything from mitsuba to the okoze fish, and seventeen appendices address the most critical elements of Japanese cuisine, from the making of miso and the structure of the Japanese meal to the tea ceremony. Newly typeset and featuring a fascinating and informative new foreword by Japanese cookbook author Debra Samuel, A Dictionary of Japanese Food will continue to help both food lovers and visitors to Japan discover the wonders of one of the world's great cuisines.

History Of Japanese Food Naomichi Ishige, 2014-06-17 First published in 2001. The history of Japan is usually divided into ages and periods corresponding to changes in government. The ancient age, marked by the central authority of the imperial court and its bureaucracy, gave way in the twelfth century to the medieval age of warrior governments. The early modern age began in the sixteenth century with reunification and the emergence of the Tokugawa shogunate, and the modern age

dates from the Meiji Restoration of 1868. Rather than the periodization used by historians, this book adopts an original system conceived by the author as a practical framework for investigating the dietary history of the Japanese.

Food Culture in Japan Michael Ashkenazi, Jeanne Jacob, 2003-12-30 Americans are familiarizing themselves with Japanese food, thanks especially sushi's wild popularity and ready availability. This timely book satisfies the new interest and taste for Japanese food, providing a host of knowledge on the foodstuffs, cooking styles, utensils, aesthetics, meals, etiquette, nutrition, and much more. Students and general readers are offered a holistic framing of the food in historical and cultural contexts. Recipes for both the novice and sophisticated cook complement the narrative. Japan's unique attitude toward food extends from the religious to the seasonal. This book offers a contextual framework for the Japanese food culture and relates Japan's history and geography to food. An exhaustive description of ingredients, beverages, sweets, and food sources is a boon to anyone exploring Japanese cuisine in the kitchen. The Japanese style of cooking, typical meals, holiday fare, and rituals—so different from Americans'—are engagingly presented and accessible to a wide audience. A timeline, glossary, resource guide, and illustrations make this a one-stop reference for Japanese food culture.

Itadakimasu! The Food Culture of Japan Becky A. Brown, 2020-12-18 Itadakimasu! The Food Culture of Japan is designed as a first- or second-year college course in Japanese culture for students who have little to no background in the Japanese language, culture, literature, or history. Unlike any other culture text, Itadakimasu! offers a unique approach to learning about culture through a country's cuisine. This account takes students on an exciting journey into the world of Japanese food culture, both past and present, exploring themes such as regional specialties, annual festivals, traditional foodways, prominent tea masters, culinary expressions, restaurant menus, dining etiquette, mealtime customs, and culinary aesthetics. Itadakimasu! also addresses current events in the food industry and agribusiness, health and nutrition, dieting trends, fast food, and international and Western influences. Enhancing this wealth of cultural material are autobiographical essays written by guest contributors and varied literary excerpts featuring food themes across different genres in literature spanning many centuries. Each of the readings is supplemented by general comprehension questions followed by more probing queries calling on critical and analytical thinking to methodically guide students from a cursory understanding of a new culture to reflections on their own experiences and other world cultures. Resources also highlight food-centric films so that students can witness what they are learning about in an authentic cultural context. Furthermore, teachers and students alike can enjoy food tasting labs in the classroom, fostering yet another authentic experience for the students. With the intention of reaching a broad audience of students majoring or minoring in Japanese or Asian Studies, or students learning English as a Foreign Language or English for Specific Purposes, Itadakimasu! could also be useful for composition and conversation courses and the Writing Across the Curriculum series or as a supplement for 'Four Skills' Japanese language courses and introductory Japanese literature offerings. Above all, its multifaceted design with a broad spectrum of self-

contained sections welcomes individual teaching styles and preferences. Itadakimasu! paints an appetizing image of Japan's society with just a dash of culture, a pinch of language, and a taste of literature to tempt the palate of students new to the study of Japan. Meant to enhance the regular curriculum, this innovative approach to learning about Japan suggests that the culinary world can lend an insightful view into a country's culture. Historical and contemporary foodways are universal elements common to all cultures, making the subject matter inherently relatable.

The History and Culture of Japanese Food Ishige, 2011 First Published in 2001. Routledge is an imprint of Taylor & Francis, an informa company.

Food Cultures of Japan Jeanne Jacob, 2021-12-06 This addition to the Global Kitchen series explores the cuisine of Japan, from culinary history and important ingredients to essential daily and special meals. When we think of Japanese food in the United States, certain images come to mind: sushi, ramen, and hibachi restaurants. But what is food like in this island nation? What do people eat and drink every day? Are food concerns similar to those in the United States, where obesity is a major issue? This volume offers comprehensive coverage on the cuisine of Japan. Readers will learn about the history of food in the country, influential ingredients that play an important role in daily cooking and consumption, meals and dishes for every occasion, and what food is like when dining out or stopping for snacks from street vendors. An additional chapter examines food issues and dietary concerns. Recipes accompany every chapter. A chronology, glossary, sidebars, and bibliography round out the work.

Finding Washoku ~Japanese Food Culture~ Kimiko Ohtani, Yukari Muramoto, 2017-02-25 This book is written in English. Preface Washoku, traditional Japanese cuisine, was registered in the UNESCO Representative List of the Intangible Cultural Heritage of Humanity in December 2013. The Japanese Ministry of Agriculture, Forestry and Fisheries cited the following four points as the characteristics of Washoku. 1) Respect for nature blessed with fresh seasonal ingredients from the sea, the mountains, and the countryside and the use of natural resources. 2) Nutritionally well-balanced and healthy diet. 3) Presentation of the natural beauties and the changes of four seasons. 4) Closely connected to annual events like New Year's Day. Washoku is becoming very popular in the world. An increasing number of foreign tourists must have tried Japanese food and they would like to enjoy it again. This book is dedicated to those who live in other countries. It introduces the characteristics and the heart of Japanese food culture with pleasant illustrations for help. We focus not only on the special foods and their meaning in some seasonal festivals in Japan but on the ingredients supporting Japanese food culture. We hope our readers will cultivate a better understanding of Japanese food culture and enjoy more Washoku. Nara Women's University Kimiko Ohtani, Ph.D.

Japan's Cuisines Eric C. Rath, 2016-09-15 Cuisines in Japan have an ideological dimension that cannot be ignored. In 2013, 'traditional Japanese dietary cultures' (washoku) was added to UNESCO's Intangible Cultural Heritage list. Washoku's

predecessor was “national people’s cuisine,” an attempt during World War II to create a uniform diet for all citizens. Japan’s Cuisines reveals the great diversity of Japanese cuisine and explains how Japan’s modern food culture arose through the direction of private and public institutions. Readers discover how tea came to be portrayed as the origin of Japanese cuisine, how lunch became a gourmet meal, and how regions on Japan’s periphery are reasserting their distinct food cultures. From wartime foodstuffs to modern diets, this fascinating book shows how the cuisine from the land of the rising sun shapes national, local, and personal identity.

Japanese Foodways, Past and Present Eric C. Rath, Stephanie Assmann, 2010 Spanning nearly six hundred years of Japanese food culture, *Japanese Foodways, Past and Present* considers the production, consumption, and circulation of Japanese foods from the mid-fifteenth century to the present day in contexts that are political, economic, cultural, social, and religious. Diverse contributors—including anthropologists, historians, sociologists, a tea master, and a chef—address a range of issues such as medieval banquet cuisine, the tea ceremony, table manners, cookbooks in modern times, food during the U.S. occupation period, eating and dining out during wartimes, the role of heirloom vegetables in the revitalization of rural areas, children’s lunches, and the gentrification of blue-collar foods. Framed by two reoccurring themes—food in relation to place and food in relation to status—the collection considers the complicated relationships between the globalization of foodways and the integrity of national identity through eating habits. Focusing on the consumption of Western foods, heirloom foods, once-taboo foods, and contemporary Japanese cuisines, *Japanese Foodways, Past and Present* shows how Japanese concerns for and consumption of food has relevance and resonance with other foodways around the world. Contributors are Stephanie Assmann, Gary Soka Cadwallader, Katarzyna Cwiertka, Satomi Fukutomi, Shoko Higashiyotsuyanagi, Joseph R. Justice, Michael Kinski, Barak Kushner, Bridget Love, Joji Nozawa, Tomoko Onabe, Eric C. Rath, Akira Shimizu, George Solt, David E. Wells, and Miho Yasuhara.

The History and Culture of Japanese Food Naomichi Ishige, 2011

Introduction to Japanese Cuisine Japanese Culinary Academy, 2016-02-01 Interest in Japanese food in North America has grown exponentially in the last fifteen years, moving well beyond sushi and sashimi. More and more people now appreciate the variety and complex tastes and textures of Japanese food, as well as its emphasis on fresh, seasonal ingredients, and presentation. Words like dashi and umami are part of our vocabulary. Along with this interest has come an abundance of Japanese cookbooks, most often with a focus on ease of preparation, and recipes that accommodate local tastes and ingredients. However, professional chefs, who are increasingly acknowledging the influence of Japanese cooking on their own work, are looking for expert information about authentic, traditional Japanese cuisine. The Complete Japanese Cuisine series meets this demand. INTRODUCTION TO JAPANESE CUISINE is the first in this definitive multi-volume series. Created by the renowned Japanese Culinary Academy, an organization dedicated to advancing Japanese cuisine throughout the world,

the series is authoritative, comprehensive, and wide-ranging in scope. The writing, design, and photography of each volume meet the highest standards. And although the books are targeted primarily to a professional readership, serious amateur chefs will also find them to be an invaluable resource. The INTRODUCTION offers an overview and all the fundamentals needed to understand the cuisine and its cultural context. Main chapters include Nature and Climate, History and Development, Artistic Awareness, The Essentials, and Dishes for Seasonal Festivals. Here too are discussions of the health benefits of Japanese food; making dashi and other basics like sushi rice; recipes for the dishes featured earlier in the book; and useful tools like a glossary and a conversion chart for measurements.

Branding Japanese Food Katarzyna J. Cwiertka, Yasuhara Miho, 2020-02-29 *Branding Japanese Food* is the first book in English on the use of food for the purpose of place branding in Japan. At the center of the narrative is the 2013 inscription of “Washoku, traditional dietary cultures of the Japanese, notably for the celebration of New Year” on UNESCO’s Representative List of the Intangible Cultural Heritage of Humanity. The authors challenge the very definition of washoku as it was presented in the UNESCO nomination, and expose the multitude of contradictions and falsehoods used in the promotion of Japanese cuisine as part of the nation-branding agenda. Cwiertka and Yasuhara argue further that the manipulation of historical facts in the case of washoku is actually a continuation of similar practices employed for centuries in the branding of foods as iconic markers of tourist attractions. They draw parallels with gastronomic meibutsu (famous products) and edible omiyage (souvenirs), which since the early modern period have been persistently marketed through questionable connections with historical personages and events. Today, meibutsu and omiyage play a central role in the travel experience in Japan and comprise a major category in the practices of gift exchange. Few seem to mind that the stories surrounding these foods are hardly ever factual, despite the fact that the stories, rather than the food itself, constitute the primary attraction. The practice itself is derived from the intellectual exercise of evoking specific associations and sentiments by referring to imaginary landscapes, known as utamakura or meisho. At first restricted to poetry, this exercise was expanded to the visual arts, and by the early modern period familiarity with specific locations and the culinary associations they evoked had become a fixed component of public collective knowledge. The construction of the myths of meibutsu, omiyage, and washoku as described in this book not only enriches the understanding of Japanese culinary culture, but also highlights the dangers of tweaking history for branding purposes, and the even greater danger posed by historians remaining silent in the face of this irreversible reshaping of the past into a consumable product for public enjoyment.

Devouring Japan Nancy K. Stalker, In recent years Japan's cuisine, or washoku, has been eclipsing that of France as the world's most desirable food. UNESCO recognized washoku as an intangible cultural treasure in 2013 and Tokyo boasts more Michelin-starred restaurants than Paris and New York combined. International enthusiasm for Japanese food is not limited to haute cuisine; it also encompasses comfort foods like ramen, which has reached cult status in the U.S. and many world

capitals. Together with anime, pop music, fashion, and cute goods, cuisine is part of the Cool Japan brand that promotes the country as a new kind of cultural superpower. This collection of essays offers original insights into many different aspects of Japanese culinary history and practice, from the evolution and characteristics of particular foodstuffs to their representation in literature and film, to the role of foods in individual, regional, and national identity. It features contributions by both noted Japan specialists and experts in food history. The authors collectively pose the question what is washoku? What culinary values are imposed or implied by this term? Which elements of Japanese cuisine are most visible in the global gourmet landscape and why? Essays from a variety of disciplinary perspectives interrogate how foodways have come to represent aspects of a unique Japanese identity and are infused with official and unofficial ideologies. They reveal how Japanese culinary values and choices, past and present, reflect beliefs about gender, class, and race; how they are represented in mass media; and how they are interpreted by state and non-state actors, at home and abroad. They examine the thoughts, actions, and motives of those who produce, consume, promote, and represent Japanese foods.--

Chef's Choice Saori Kawano, Don Gabor, 2015-10 In this savory collection of mini-memoirs, these culinary masters tell who and what motivated them to become chefs. They describe early career influences, training, favorite Japanese ingredients, tools, and the pivotal role Japanese food culture has played in their cuisine and professional development ... Like no other book, Chef's choice explains how Japanese food culture has changed culinary education and set new standards for Western cuisine, professional kitchens, and the modern dining experience--Page [4] of cover.

Modern Japanese Cuisine Katarzyna Joanna Cwierka, 2006 Katarzyna Cwierka shows that key shifts in the Japanese diet were, in many cases, a consequence of modern imperialism. Exploring reforms in home cooking and military catering, wartime food management and the rise of urban gastronomy, she reveals how Japan's pre-modern culinary diversity was eventually replaced by a truly 'national' cuisine - a set of foods and practices with which the majority of Japanese today ardently identify. The result of more than a decade of research, *Modern Japanese Cuisine* is a look at the historical roots of one of the world's best cuisines. It includes additional information on the influx of Japanese food and restaurants in Western countries, and how in turn these developments have informed our view of Japanese cuisine. This book is appetizing reading for all those interested in Japanese culture and its influences.--BOOK JACKET.

Manga Guide to Japanese Food Hiroshi Nagashima, 2024-05-14 The complete backstory of Japanese cuisine explained in richly illustrated manga style! This book explores the fascinating history, lore and practice of Japanese cooking through the eyes of Manabu, a young man who aspires to become a professional Japanese chef. Each chapter presents a new set of topics which help the reader to appreciate the great depth and complexity of Japan's amazing food culture. Dozens of mini essays with hundreds of charming color illustrations and photos explain: The importance of fundamental ingredients like rice, soybeans, seaweed and fish The beauty of traditional utensils including lacquer ware, ceramics and knives The key role

played by fermented ingredients like miso, soy sauce and sake in Japanese cooking The history of sushi, which developed from a traditional method of preserving fish The concept of umami as one of just seven flavors that can be detected by the human tongue How all these elements come together in a multicourse Kyoto-style Kaiseki dinner There is even a quiz at the end so you can see how much you've learned along the way!

Japanese Food for Health and Longevity Yoshikatsu Murooka, 2020-05-07 We often hear about the merits of Japanese food, but there are few studies on this from a scientific perspective. This book presents a scientific basis for why Japanese food is a source of health and longevity, and details how to produce traditional Japanese foods and the healthy substances contained therein. It also highlights aspects of Japanese culture concerned with typical national foods.

Rice, Noodle, Fish Matt Goulding, 2015-10-27 Finalist for the 2016 IACP Awards: Literary Food Writing An innovative new take on the travel guide, *Rice, Noodle, Fish* decodes Japan's extraordinary food culture through a mix of in-depth narrative and insider advice, along with 195 color photographs. In this 5000-mile journey through the noodle shops, tempura temples, and teahouses of Japan, Matt Goulding, co-creator of the enormously popular *Eat This, Not That!* book series, navigates the intersection between food, history, and culture, creating one of the most ambitious and complete books ever written about Japanese culinary culture from the Western perspective. Written in the same evocative voice that drives the award-winning magazine *Roads & Kingdoms*, *Rice, Noodle, Fish* explores Japan's most intriguing culinary disciplines in seven key regions, from the kaiseki tradition of Kyoto and the sushi masters of Tokyo to the street food of Osaka and the ramen culture of Fukuoka. You won't find hotel recommendations or bus schedules; you will find a brilliant narrative that interweaves immersive food journalism with intimate portraits of the cities and the people who shape Japan's food culture. This is not your typical guidebook. *Rice, Noodle, Fish* is a rare blend of inspiration and information, perfect for the intrepid and armchair traveler alike. Combining literary storytelling, indispensable insider information, and world-class design and photography, the end result is the first ever guidebook for the new age of culinary tourism.

The Indigenization and Hybridization of Food Cultures in Singapore Tai Wei Lim, 2019-07-02 This pivot considers the use of porcelain vessels within multi-dialect cultural spaces in the consumption of cooked food in Singapore. In a place of ubiquitous hawker centres and kopitians (coffee shops), the potteries used to serve hawker foods have a strong presence in the culinary culture of Singaporeans. The book looks at the relationship between those utensils, the food/drinks that are served as well as the symbolic, historical, socio-cultural and socioeconomic implications of using different kinds of porcelain/pottery wares. It also examines the indigenization of foreign foods in Singapore, using two case studies of hipster food – Japanese and Korean. While authentic Japanese and Korean cuisines find resonance amongst the youths of East Asia, some of them have adapted hybrid local features in terms of sourcing for local ingredients due to costs and availability factors. The book considers how these foods are hybridized and indigenized to suit local tastes, fashion and trends, and offers

a key read for East Asian specialists, anthropologists and sociologists interested in East Asian societies.

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Japanese Food And Culture Introduction

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