

Enjoy “Taste of Japan” in Wellington

Reception: Wednesday, 4 May 2016 18:00, Japanese Ambassador’s residence
(as a series, also a **Culinary Seminar: Thursday, 5 May 12:00, Restaurant “Shed 5”**)

“Taste of Japan” is a series of events to introduce the delicacy and beauty of the authentic Japanese cuisine using Japanese ingredients such as yellowtail, scallops and wagyu beef as well as sake.

Ambassador Takata, in association with Ministry of Agriculture, Forestry and Fisheries (MAFF) of Japan, is very pleased to host a reception on 4th May 2016 at his residence to celebrate the opening of the “Taste of Japan” campaign in Wellington.

This reception will feature **Adam Liaw**, Australian celebrity chef, 2010 “MasterChef Australia” winner and host of the television series “Destination Flavour,” and **Hideo Dekura**, a master of Japanese traditional cooking school ‘Shijyoshinryu’ based in Sydney. As “Japanese Cuisine Goodwill Ambassadors” for the promotion of Japanese cuisine, Liaw and Dekura will present a Japanese menu featuring ingredients from Japan as well as those from New Zealand for the guests to explore and enjoy.



The reception is invite-only.

At the culinary seminar on the following day, 5th of May 2016 at Restaurant “Shed 5” in Wellington, Liaw will demonstrate how to use ingredients from Japan for simple, delicious and healthy Japanese dishes (for more information, see attached).

The reception and the culinary seminar are part of the “Taste of Japan” campaign, which is proudly presented by Japan’s MAFF. This campaign will also include a television commercial featuring Liaw airing on TV3 (from 1st May) and the National Geographic channel (from 25th April).

If you would like to cover the reception on May 4th or would like to interview the above two esteemed chefs, please contact us at (04) 472-7807 or at jicc@wl.mofa.go.jp by noon, Wednesday 27th of April to register. Due to our security reasons, media who wish to cover this reception need to be registered.

To cover the attached culinary seminar on May 5th, please contact the organiser directly.

