



C e l e b r a t e
W A S H O K U

UNESCO's Intangible Cultural Heritage



Bringing the art of
“WASHOKU” to the
Pacific Northwest

Washoku is a social practice based on a set of skills, knowledge, practice and traditions related to the produc-

tion, processing, preparation and consumption of food. It is associated with an essential spirit of respect for nature that is closely related to the sustainable use of natural resources. The basic knowledge and the social and cultural characteristics associated with Washoku are typically seen during Japanese traditional holidays. Come see how the use of Pacific Northwest Ingredients can be used to create a Washoku experience here in Washington.

May 5, 2014

Kodomo No Hi (Children's Day)

5:00 p.m. to 8:30 p.m.

@ The Foundry

(formerly Urban Enoteca)

4130 1st Avenue S.

Seattle, WA 98134

 **JAPAN-AMERICA**
SOCIETY of the
State of Washington



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- And More! -

To the celebrate Washoku's UNESCO recognition, Japan America Society of the State of Washington presents a closer look into the creation and beauty behind its art on one of Japan's most celebrated days *Kodomo No Hi*, or as known as *Children's Day*. Also, we will take a look at how Washoku can be created here in the Pacific Northwest without losing any of its flair a whole Pacific Ocean Away.

Event Emcee

- Naomi Kakiuchi (NuCulinary)
- Hiro Tawara (Sushi Kappo Tamura)

Schedule

- 5:00 Obento & Ocha
- 6:00 Presentation 1: "Washoku": UNESCO' Intangible Heritage
- 6:20 Presentation 2: Washoku in the Pacific Northwest: using local ingredients with consideration of sustainability
- Demonstration 1
- Demonstration 2
- 7:20 Japanese Food Culture
- 7:35 Closing Remarks by the Consul General of Japan
- 8:30 Event Close

Limited Seats

Register Now!

- JASSW Members \$35
- JASSW Non-members \$50

www.jassw.org

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