

# 日本食 平松大使主催レセプション

(2019 年 2 月 21 日 (木) 19:00～於：公邸)

## 1. Opening

- Distinguished guests, ladies and gentlemen,
- I am delighted to welcome you all here to enjoy “An Evening with Japanese Food”.
- First of all, I would like to express my sincere gratitude to the “Hospitality Purchasing Managers’ Forum (HPMF)”, which took the initiative to jointly host this event.
- I am also grateful to the Japanese restaurants which have supported us in realizing this event.
- I am also pleased to introduce Miss Hiroe Miki, who is designated as the Japanese Tea Ambassador 2018. She has specially come to India to promote the charm of Japanese tea amongst the Indian people.

## 2. Introduction of Japanese Food

- Japan is a country with a highly refined food culture, and the Japanese people have traditionally enjoyed a rich variety of food gathered from the mountains as well as the sea. Since ancient times, these foods have been regarded as a blessing of nature, something sacred, meant to be cherished and treasured.
- Japan is endowed with four distinct seasons. With a mild and pleasant climate, and abundant rainfall throughout the year, the land of Japan is very well suited to cultivating a multitude of agricultural crops such as rice, wheat, vegetables, beans and fruits.
- In each of these four seasons, we can enjoy different kinds of agricultural products and fresh seafood at their best.

- A wide range of fermented food products have also been developed from rice or soybeans, including Miso and Soy sauce, all of which are indispensable in every Japanese household.
- Washoku - which literally translates to Japanese cuisine - uses abundant quantities of these fresh ingredients. Japanese master chefs must be fully aware of the seasons and use the freshest available seasonal ingredients to create a cuisine that is a feast for the eyes and the spirit as well as the body.
- In 2013, Washoku was inscribed on the Representative List of the Intangible Cultural Heritage of UNESCO. We are very proud that Washoku is now universally recognized as a synonym for fresh, healthy and delicious food.

### 3. Japanese Food Supporters and Food Tasting

- In order to further promote Japanese produce, food products and Japanese food around the world, the Japanese government has launched a certification program for overseas restaurants, bars and retailers, which sell and serve Japanese food and beverages.
- Last year, there was only one certified “Japanese Food Supporters” in India, but I’m pleased to announce that this number has dramatically increased and now 36 “Japanese Food Supporters” are certified in India, including the 16 new “Japanese Food Supporters” who will be certified today. We will have an awarding ceremony for these restaurants tonight.
- And, with the generous cooperation of these Japanese Food Supporters, today, we are presenting to you a variety of Japanese foods such as Sushi, Tempura, Yakitori, Karaage, Teriyaki, Ramen, Japanese curry, and more.

- In addition, the Japanese Tea Ambassador Miss Miki will serve authentic Japanese tea for you. We will also showcase Japanese sake, beer, whiskey, as well as kitchen appliances and food related services. In order to celebrate this special night, we will toast with Awa Sake, a special sparkling sake.

#### 4. Concluding remarks

- The Japan-India relationship has never been stronger as it stands today, in diverse fields ranging from politics, economics, to culture.
- With Japanese cuisine receiving higher recognition and popularity in India, I sincerely hope more and more Indian people will become interested in tasting Japanese food, and there will be further opportunities for them to savor Japanese food in India.

- Today, we have the pleasure of welcoming here many guests from food-related industries and businesses. I am sure all of you will meet new people and establish new networks. I hope such networks will prove to be mutually beneficial in the long run and lead to further deepening of our ties.
- Ladies and Gentlemen, I invite you to enjoy Japanese food and drinks. I wish you a pleasant evening.

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