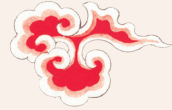




The Mission of Japan to the EU and the Embassy
of Japan in Belgium



Bon Appétit JAPON 2024

On 11th March 2011, the Great East Japan Earthquake hit Japan. 13 years have passed since then and we have accomplished a lot of reconstruction in the affected areas. The EU also lifted its import measures on Japanese food products last year.

As we mark the **13th anniversary** of the Great East Japan Earthquake, this reception offers new encounters with delicious, and beautiful Japanese food and seafood delicacies, especially from the Tohoku/Fukushima area. You can discover new ingredients for the first time or enjoy new as-

pects of ingredients you already know. Our chefs and pâtissiers working in Brussels are waiting for you with their masterpieces!



Working Dinner Menu at G7 Hiroshima Summit © Ministry of Foreign Affairs of Japan



Monday, March 11th
2024



18:00 – 20:00



Renaissance Brussels Hotel
Rue du Parnasse 19,
Brussels, Belgium, 1050

Our “Spécialités”



Seafood

It's not just Sushi! Simmered in a pot, grilled over charcoal, or deep-fried as tempura—seafood can be prepared in many ways in Japan. Try also our scallops, a nutritious food rich in vitamin B12, omega-3 fatty acids and zinc.



Wagyu

Wagyu is Japan's most prized meat with remarkable taste and quality. Tender and flavorful, the meat melts in the mouth. This unique texture has a special appeal that no other meat can match. Have a dining experience that will take you to the ultimate luxury.



Sake

Japanese Sake, or "alcoholic drinks", offer a wide variety of flavors, much of which depends on how much the rice was polished prior to brewing, when the sake was bottled, and how long it was matured. Find your favorite!

Greeting from the Organizers

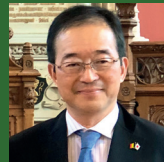
It is our pleasure to share with you our delicious Japanese food and ingredients that can also be used in many non-Japanese dishes.

I hope you will take this opportunity at this reception and enjoy your encounter with new products!



Razutoshi Aikawa

Ambassador Extraordinary and Plenipotentiary,
Mission of Japan to the European Union
https://www.eu.emb-japan.go.jp/itprtop_en/index.html



Masahiro Mikami

Ambassador Extraordinary and Plenipotentiary,
Embassy of Japan to the Kingdom of Belgium
https://www.be.emb-japan.go.jp/itprtop_en/index.html

List of Exhibitors



Food



Scallops, Wagyu

Chef Arima

Mr. Arima is the official chef cuisinier to Ambassador Aikawa. With over 25 years of experience, he specialises in Japanese cuisine including sushi.

URL : https://www.eu.emb-japan.go.jp/itprtop_en/index.html



Rice, Tofu,
Persimmon

Chef Ishii

Mr. Ishii is the official chef cuisinier to Ambassador Mikami. With over 30 years of experience in authentic Japanese cuisine, he specialises in both classic and inventive Japanese cuisine.

URL : https://www.be.emb-japan.go.jp/itprtop_ja/index.html



ENISHI
by TOSHIRO
French style
scallops

ENISHI by TOSHIRO

Chef Toshiro Fujii showcases the best products and offers you a French gastronomic cuisine with Japanese inspiration. He opened his own restaurant in Waterloo after cooking for L'Air du Temps and SAN restaurants.

URL : <https://enishi.be/>



Sushi, Sashimi

Hokkai Suisan

Hokkai Suisan offers delicious Japanese fish specialties to cook at home. We select the best ingredients and make delicious products for everyday use. Easy, fast, original and tasty.

URL : <https://www.hokkai.com/>

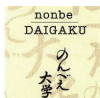


Wagyu steak, Sushi

J-Next

J-Next becomes a bridge between Japan and Europe. We import the finest Wagyu beef to the EU and spread Japanese culture and culinary excellence. We organize "Japan Fes" in April 2024. Please check our website.

Fêtes du Japon URL : <https://www.japanfes.be/>



Dashi soup

Nonbe Daigaku

Nonbe Daigaku offers authentic Japanese cuisine and its chef, Mr. Suet-sugu, who has been working in Belgium since 1977, has been appointed Goodwill Ambassador for Japanese food and Cool Japan Ambassador.

URL : <https://www.nonbedaigaku.be/>



Sushi

Yamayu Santatsu

Yamayu Santatsu serves fabulous Japanese cuisine including sushi, sashimi, makimono, soups and many other Japanese dishes. All the dishes are prepared with fresh, high-quality ingredients.

URL : <https://yamayu.be/>



Matcha & Miso
dessert

Yasushi Sasaki

Yasushi Sasaki is the only confectionery in Belgium run by a Japanese. The shop offers western confectionery made with a Japanese perspective and using Japanese ingredients.

URL : <https://www.patisserie-sasaki.be/>



Scallop curry and
rice

Yoka Tomo

Yoka Tomo offers a menu of home-style Japanese dishes, particularly from the Kyushu region in southern Japan, as well as sake, shochu (Japanese distilled spirits), beer and natural wines to accompany the dishes.

URL : <https://yokatomo.brussels/en>

Drinks



Japanese tea

Eden

Specialized in Japanese green teas, we work with producers from Kyoto, Shizuoka and Kyushu. We import ceramics and visit artisans in Gifu, Shiga, Aichi, Kyoto and Arita. Our coffees, all pure Arabica, are roasted in-house.

Adres : Rue du page 27, 1050 Ixelles



Japanese sake

Kanpai

Kanpai! The Japanese word for 'cheers' often kicks off a fantastical evening among friends, family or colleagues, accompanied by a great bottle of sake of course. Kanpai aims to recreate this sense of conviviality.

URL : <https://www.kanpai.eu/index-en.asp>



Japanese sake

Kuratje

Kuratje is a new sake importer in the Netherlands. The owner is from Tohoku region and a certified sake sommelier who has worked in a sake brewery. Along with sake, we also introduce the charms of Japanese culture.

URL : <https://www.kuratje.com/>



Japanese sake

Oh! My Sake

Oh! My Saké selects and imports authentic Japanese drinks directly from the producers. We provide our service to top-class gastronomy as well as the better Japanese, Asian, fusion restaurants as well as the bistro.

URL : <https://ohmysake.com/en>



Beer

Uijin Yuzu Blond

Uijin Yuzu Blond is brewed in Belgium using carefully selected yuzu peels from Kochi Prefecture in a dry hopping process. You can enjoy it with various Japanese foods.

URL : <https://www.riobrewing.jp/#beer>

Others



Display

Kitoku Shinryo/Foodex

Kitoku Shinryo is a Japanese rice wholesaler over 140 years history and export delicious Japanese rice to Foodex group, to the EU market. FOODEX group supplies more than 2,500 Japanese items which are regularly updated.

URL : <https://www.kitoku-shinryo.co.jp/ja/index.html>



Display

Japan National Tourism Organization (JNTO)

Whether it's your first time visiting Japan or you've already been there, we'll provide you with suitable information.

URL : <https://www.japan.travel/fr/fr/>



Takoyaki, snacks,
etc.

Tagawa

Tagawa, your local Japanese food stores in Brussels offer carefully selected products, including fresh sushi and bento meals. Today, with the students from ULB Japanese courses, we propose a menu that can easily be enjoyed at home.

URL : <https://www.tagawa.eu/>