


THE WORLD OF JAPANESE CUISINE

A group of people, including men and women of various ages, are seated at a long wooden table in a Japanese izakaya restaurant. They are smiling and looking towards the camera. The table is set with various Japanese dishes, including a large platter of sashimi, bowls of rice, and glasses of beer. The restaurant has a traditional thatched roof and a warm, inviting atmosphere.

Japanese culinary culture is flourishing around the world, its appeal lying not just in the taste and quality of the food itself but in the manner in which the dishes are prepared, served and traditionally enjoyed. In this month's Feature Story we introduce some of the remarkable range and defining characteristics of Japanese cuisine, from the training of top chefs to the forging of quality kitchen knives; from the juicy Fuji apples of Aomori Prefecture to the refined green teas of Uji; and from the sophisticated banquets of the Edo period to the down-to-earth *izakaya* inns of today. Enjoy the feast!