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#RelaisChateaux



ANDROID



APPLESTORE



PROGRAM

WEDNESDAY, NOVEMBER 30th 2016
MEIJI KINENKAN, TOKYO
明治記念館

#RelaisChateaux



Welcome to Relais & Châteaux's worldwide conference Food for Thought. Through this event, we wish to provide an effective contribution to understanding and solving the planet's food challenges. To discuss these issues, we have gathered our most prestigious Chefs and international experts, researchers, writers and journalists.

In line with its strong commitment to the Fine Arts of Living, Relais & Châteaux shares, through the strong voices of Chefs and international speakers, its perspective on the Future of Food, with a focus on preserving resources and health, enhancing taste, reinventing excellence.

We invite you to reflect and share with our talented speakers, to discover our chefs & craftsmen's know-how and innovations, and to act for tomorrow.

PHILIPPE GOMBERT
President of Relais&Châteaux

FOOD FOR THOUGHT

by Relais & Châteaux

MORNING INSPIRATIONAL CONFERENCE

10:00AM - 01:00PM

Talks, lectures, discussions around the Relais & Châteaux values for today and tomorrow.

International experts and Relais & Châteaux Chefs share their perspectives on the influence of Japanese cuisine and key issues on the Future of Food.



FINE ARTS OF LIVING MARKET

01:00PM - 03:30PM

The Japanese & Innovative Market is a unique opportunity to taste the finest cuisines from Relais & Châteaux Chefs in Japan while discovering selected products and crafts from various regions of Japan.

CONFERENCE

OPENING

Her Imperial Highness Princess Takamado

MASTERS OF CEREMONY

Melinda Joe

Journalist based in Tokyo, specializing in food, drink and travel.

Olivier Roellinger

Vice president of Relais & Châteaux, Chef & owner of “les Maisons de Bricourt”, Brittany, France.

Japan's Influence

Jean-Robert Pitte

Member of the French Moral and Political Sciences Academy.

Ryoko Sekiguchi

Japanese poet. Author of several books on Japanese gastronomy and culture.

Pierre Gagnaire

Chef & owner of “Pierre Gagnaire” in Paris, France.

Michel Bras

Chef & owner of “Le Suquet” in Laguiole, France.

Michael Booth

Author and journalist for *The Guardian*, *Monocle*, *The Times*...
Specializing in travel and food.

David Kinch

Chef & owner of “Manresa” in Los Gatos, USA.

Tetsuya Wakuda

Chef & owner of “Tetsuya's” in Sydney, Australia.

MASTERS OF CEREMONY

Melinda Joe

Journalist based in Tokyo, specializing in food, drink and travel.

Patrick O' Connell

Delegate for the US East Coast Relais & Châteaux members,
Chef & owner of “The Inn at Little Washington” in Washington,
USA.

The Future of Food

Tim Lang Video

Founder of the Centre for Food Policy at City University of
London and professor of Food Policy.

Joanna McMillan - HEALTH & WELL-BEING

Doctor in Nutritional Science. One of Australia's best known
health experts and founder of Get Lean.

Yannick Alléno - EXTRACTION & FERMENTATION

Chef & owner of “Le Pavillon Ledoyen” in Paris, France.

Yuichi Mori - NEW TECHNOLOGIES

Japanese researcher specializing in new ways of growing
plants and vegetables using new technologies.

Alexandre Gauthier - NEW FINE DINING

Chef & owner of “La Grenouillère” in La Madelaine-sous-
Montreuil, France.

FINE ARTS OF LIVING MARKET

Relais & Châteaux invites you to experience Japan through 11 Chefs, their cuisine and their producers. Walk around the Fine Arts of Living Market and discover craftsmanship demonstrations, lifestyle product exhibitions and showcases.

● Chefs' Pavilions

Chef Mikuni



Chef Matsuo



Chef Otowa



Chef Nakamichi



Chef Koyama



Chef Yamaguchi



Chef Okazaki



Chef Tanabe



Chef Shibuya



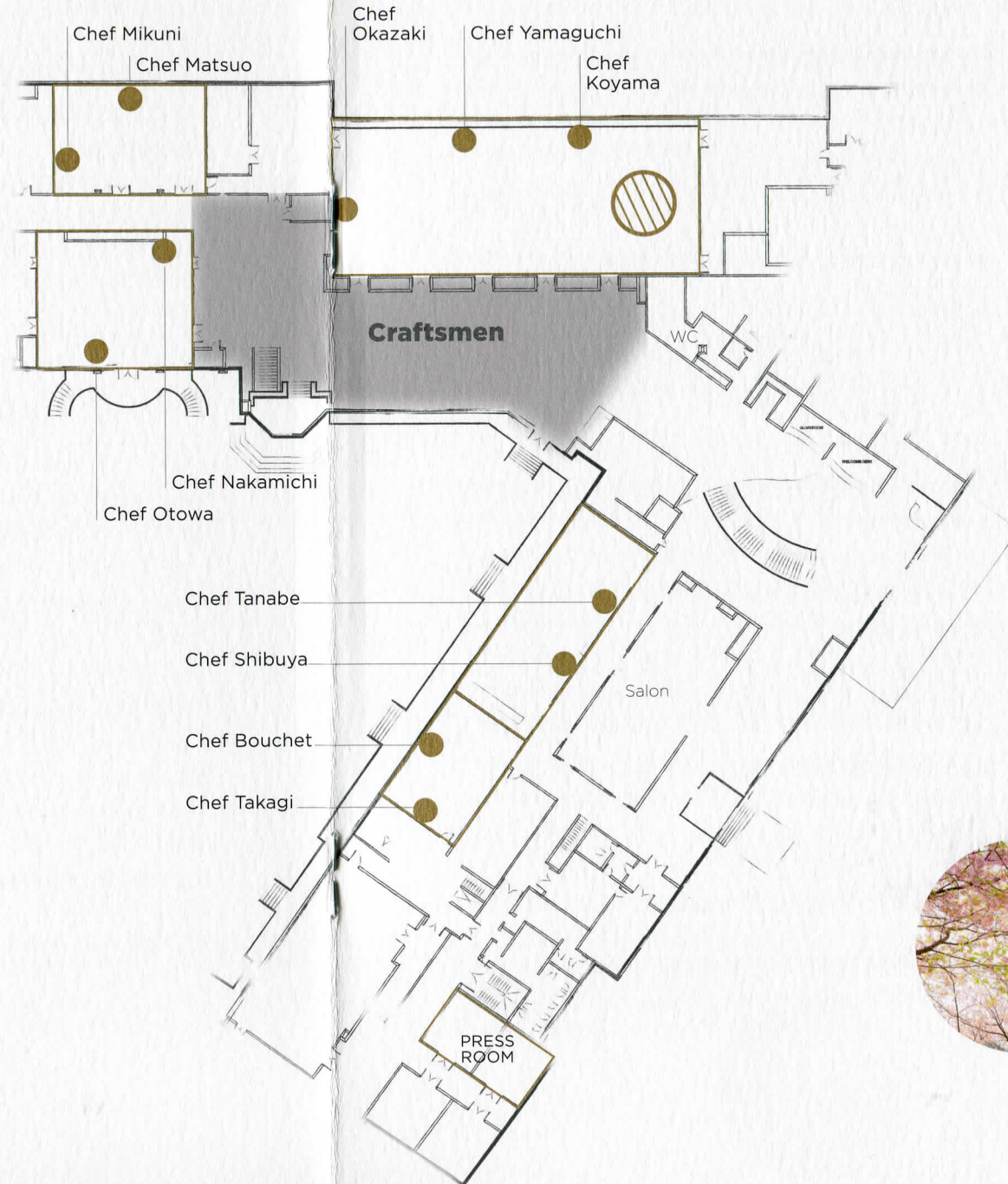
Chef Takagi



Chef Bouchet



⊘ Showcases



CHEFS' PAVILIONS

Pavilion Chef Kiyomi MIKUNI, Restaurant Hôtel de Mikuni
Traditional Tokyo vegetable ratatouille
Tokyo vegetables, Tokyo

Pavilion Chef Hideaki MATSUO, Kashiwaya
Poached cod roe from Hokkaido with Sake flavor, turnip and Yoshino-an sauce

Cod roe, MARUHIRA KAWAMURA SUISAN, Hokkaido

Pavilion Chef Kazunori OTOWA, Otowa Restaurant
Poached Iwate beef and vegetables from Tochigi
"Riz au lait" with strawberries from Tochigi

Iwate beef, TAEKO ONODERA, Iwate
strawberries, TAKASHI ARAI, Tochigi

Pavilion Chef Hiroshi NAKAMICHI, Restaurant Molière
Creamy potage of salsify
Poached wild lily bulb

Agar-agar, INA FOOD INDUSTRY, Nagano

Pavilion Chef Hirohisa KOYAMA, Aoyagi
Matsuzaka beef gristle and konjac "Aoyagi style"

Matsuzaka beef, SUGIMOTO SHOKUNIKU SANGYO & TAKEUCHI FARM, Mie

Pavilion Chef Hiroshi YAMAGUCHI, Kobe Kitano Hotel
Roasted Kobe-Takami beef
Red potato from Tanba, Shimonita leek and konjac from Gunma with soy sauce flavor

Kobe-Takami beef, KOBE TAKAMI FARM, Hyogo
Shimonita leek, ZENICHI TOMIZAWA, Gunma
Konjac, SADAOKOGANEZAWA, Gunma



Pavilion Chef, Yosuke OKAZAKI, Restaurant Sant Pau
Black Satsuma chicken from Kagoshima, brown rice, Japanese tea flavored bouillon with Sansho Japanese pepper from Wakayama

Sansho Japanese pepper, YAMAMOTO KATSUNOSUKE SHOTEN, Wakayama

Pavilion Chef Masahiro TANABE, Hikariyanishi
"Pot au feu" with Premium Noto pork bacon and Vienna sausage, chicken from Ishikawa and mushrooms from Nagano
Marinated egg yolk from Ishikawa

Mushrooms, NAGANO PREFECTURE AGRICULTURE DIVISION, Nagano

Egg & chicken, YAMANAKA TAMAGO FARM, Ishikawa
Premium Noto pork bacon & vienna sausage, SHOKUKOBO FAMILIE, Ishikawa

Pavilion Chef Yoshinori SHIBUYA, La Bécasse
Croquette of beef tongue and Kaga lotus root, tripes à la mode Osaka

Marinated Noto yellowtail with seaweed tea and vinegar gelees

Kaga lotus root, HASU DAYORI, Ishikawa

Pavilion Chef Shinichiro TAKAGI, Zeniya
Sashimi of smoked Ohmonhata fish from Kochi with soy sauce flavor

Ohmonhata fish, YORIKI SUISAN, Kochi

Pavilion Chef Dominique BOUCHET,
Dominique Bouchet Tokyo
Onion stuffed with Black pork from Kagoshima

Pork, TAMARI FARM, Kagoshima, OKITA FARM, Kagoshima, FUKUDOME FARM, Kagoshima

SHOWCASES

Experts and Japan lovers talk about essential products, tradition and cultural specificities.

01.15 PM - SEAWEED & GREEN TEAS

Keita Maruyama , Maruyama Nori CEO

Explore and taste the most sought after Japanese teas (“grands crus”) as well as the best of Nori and Kombu seaweed.

01.40 PM - DUVAL-LEROY CHAMPAGNE

Honda Yasushi, Chef Sommelier - Restaurant Faro Shiseido - Ginza, Tokyo

The perfection of pairing Champagne with Japanese dishes.

01.50 PM - FERMENTATION

Chef Nobuaki FUSHIKI, Director KAMOSE Co., Ltd., Tokyo Hakko-ryori, literally means “fermentation cuisine”. Learn about miso, shoyu and other traditional ingredients, which have been at the heart of Japanese cuisine for centuries.

02.10 PM - SAKE

M. Fabrice Sommier, Georges Blanc sommelier, MOF Sommelier 2007 - Master of Port 2010, France

Immerse yourself in the depth of Sake: its complexity, its moments, its ideal pairings.

02.25 PM - FISH

Chef Hirohisa Koyama, Restaurant Aoyagi, Relais & Châteaux, Minato-ku, Tokyo

Discover how to prepare a fresh fish from catching through chefs and fishermen’s techniques.

02.50 PM - SAKE

M. Louis Robuchon Abe, Bordeaux Wine Bar Plus owner, Fukuoka
Delve into Sake’s finest secrets.

03.05 PM - WINE

M. Atsuo Hiramawa, representative director of Hiramawa Winery, Yoichi, Hokkaido

“My ideal wine is one that can be enjoyed with the cuisine of Hokkaido, a kingdom of culinary delights. I intend to create wines that pair superbly with food at restaurants and at home, in addition to being appreciated on their own.”

DISPLAY, CRAFTSMEN & DRINKS

DISPLAY CORNERS

Echizen Washi Paper - Sugiharawashipaper, Inc.

Nanbu Tekki Ironware - Oigen

Tokyo Teshigoto Craftsman Organization

Japanese Ceramic Jewelry - Blanc Bijou Paris

Oribana Art - Oribana Chisato-ryu

Japanese Ceramic Tableware - Nikko Company

CRAFTSMEN CORNERS

Japanese Knife - Takamura Hamono

Yuzen Painting - Moriaki Terasawa

Kaga Makie Gold Lacquer - Shouitu Nishimura III

Edo Mokuhanga Wood Block Print - Takahashi Kobo

Edo Kiriko Glassware - Shimizu Glass

Japanese Lacquered Glass - Maruyoshi-Kosaka

Blancpain Métiers d’Art

Food Creation - Ayako Suwa

Food Fermentation - Nobuaki Fushiki

Seaweed & Green teas - Jugetsudo by Maruyama Nori

Film Farming - Dr. Yuichi Mori

DRINKS

Japanese Hokkaido Wine - Hiramawa Winery

Japanese SAKE - Kokuryu - Fukumitsuya - Doi Shuzo
- Toshimaya - Hikami Seishu

Japanese Bio Tea - Shimodozono

Japanese “SALT” Cider “GOLD Leaf-SALT” Chanmery - Ante

Miyazaki Shochu - Kuroki Honten

Kagoshima Shochu - Kirishima Shuzo

Japanese Nagano Wine - Manns Wines

Japanese Koshu Wine - Katsunuma Winery

With the special support of our partners

SUNTORY

CHAMPAGNE
DUVAL-
LEROY