

Good evening, Tonight is very special. I feel huge strength in your both eyes. Fortunately, all pressures are coming not on me, but going toward them. Let me introduce today's demonstrator and instructor, my chef, Masashi Miwa.

This event is titled as "Wa ShoKu". "Wa" means authentic Japan. "Sho Ku" is cuisine. So, "Wa Shoku" is translated to Japanese cuisine. In fact, when the UNESCO awarded Japanese cuisine listed on the UNESCO's intangible cultural heritage, a word "Wa Shoku" was granted internationally. But, why is the Japanese cuisine, Washoku, recognized globally as a world intangible cultural heritage?

It's because the Japanese cooking is focused on bringing out every essence of every single ingredient. Its cooking style is very sincere. It is also famous for healthy nature using very little animal fat. Actually, this is the mix of vegetable oil. Don't worry about your health.

Today, we have 2 demonstration items, "tempura" and "sushi," both of which are two most typical Japanese cuisine, bringing out every essence of every ingredients.

First item is tempura 天麩羅. This is Japanese characters. Now, does any one speak Portuguese language? Pronunciation of tempura originates from Portuguese word, "tempero", which means cooking style. More than 500 years ago, Japanese people were inspired by Portuguese cooking style, and invented a new Japanese cuisine. This Japanese characters are actually designated as a phonetic equivalent of Portuguese with a few means: flour coated fried cooking style of a far away country. The key point is higher temperature of tempura fried

oil condenses every essence of every ingredient. That's why tempura is a Japanese cuisine.

Tempura is also a typical live cooking menu. In addition to tasting, you can relish changing in colors of fried ingredients, with smelling fried oil aroma, hearing fried sizzling sound,. And, the best timing of eating is just after the cooking to enjoy the essence of ingredient. But, please be careful! If you eat it actually just a second after the cooking, you would burn your tongue.

The second item is sushi 鮓. This is a Japanese character; simply, fish, delicious, or delicious fish cooking style. Sushi is also the typical live cooking menu. You can enjoy the skills of sophisticated hand craft arts, and excellent jewelry finish, in addition to tasting. The best timing of eating is also just after the cooking. And, you don't need to worry about the temperature.

For the today's sushi demonstration, in addition to seeing, smelling and tasting, you would participate in a cooking lesson of sushi roll cooking. So, you can enjoy touching, feeling and creating as well. Further more, if any of you are proud of your cooking skill, you could have a pleasure to serve your piece of sushi roll to our guests. Today's guests are so brave to taste the piece of sushi you made. Great, isn't it.

Ladies and gentlemen, After the demonstration, you will be offered great variety of tempura and sushi, at the next room. And, it's not exhausted yet. At the garden, you'll also enjoy Japanese wagyu beef BQ. Of course, you can definitely relish Japanese sake as well. The great night starts now.