

Very good evening,
Distinguished Guests, Ladies and Gentlemen,

It's my great privilege to express my heartfelt welcome to the tonight's Japanese cultural event "Japan meets the world".

While many guests have fully enjoyed their talking loudly, I'd like to express my deepest gratitude to the guests who are paying attention to my speech at the front lines. And my special thanks is going to Mr. Mohamed Islam, the owner of Atelier M. First, you're very Japanising, as Japanese culture always faithfully respects an orderly manner. So, for only you, I'd like to tell you the tonight's important essence of Japanese culture, "anti-aging" and "healthy beauty". Of course, many of you are already very beautiful, so that you may neither need to be much more healthy-beauty nor think of anti-aging. But, the brochure clearly says "discover amazing culture".

First, I pick up a Japanese green tea. Today, we have a variety of Matcha tea menus, such as cakes, sweets, ice-cream and so on. Japanese green tea has a strong anti-aging effect. One day, a scientist discovered that ladies who work in the production line of matcha green tea have silky-smooth soft skin of their hands. These ladies have touched Japanese tea leaves thousand times every day, then a green tea element, catechin, has prevented from a damage of collagen of their hand. So, they all have teen-agers' silky skins. You shouldn't miss it. In addition, drinking Japanese tea catechin also suppresses the rise in blood sugar level.

Next, I refer “Soba” noodle story. Another day, a media discovered every lady who has lived in a Soba production area shows beautiful face skins, having neither any blotchy nor any freckles on their faces. A scientist found out, Soba’s element, rutin, has strong skincare effects by its anti-oxidant function. Don’t you want to rush to eat it? Soba’s rutin also brings down blood pressure. I should taste. So, please, don’t eat up everything.

Ladies and Gentlemen,

Today, I’d like you to experience the core of Japanese foods culture. When the UNESCO awarded the Japanese cuisine as an intangible world cultural heritage, three uniqueness were highly focused. First, of course it highlights the healthy nature, respecting life. Second, it brings out every essence of every ingredient, respecting taste. Then third, it beautifully arranges to present a sense of four seasons, respecting nature beauty.

Every uniqueness is closely related to the Japanese respectful cultural.

Japanese culture, for example tea ceremony, always begins with paying courtesy and ends by paying courtesy. Today, we also have ice sculpture and art. Every Japanese art and culture require to devote our efforts faithfully and politely with every courtesy. This is the Japanese culture, eventually you guests who politely pay attention to my speech show us essence of Japanese culture already.

So, I’m very glad to see you tonight, and hope you can enjoy the Japanese cultural essence, especially anti-aging and healthy beauty.