

Very good evening,

It's my great honor to offer you special pleasant hours we have never experienced before.

Tonight, we have 3 attractions on 2 concepts under a title "New Year of Japan". The first concept; we present you exceptionally marvelous Japanese cuisine, made of special ingredients which have never been distributed on commercial basis outside Japan. All ingredients are proud of their splendid qualities. However, previously it has been difficult to export due to the logistical reason, because they are produced in countryside rural area from north to south of all around Japan. But, today, we have brought them, by special transportation means. Of course, it's not smuggling. Don't you doubt it? Definitely, we imported 100% legally.

So, I'm introducing tonight's most important players who brought amazing ingredients.

- Mr. Yoshio Arano, President, Hokota soc. city of commerce & Industry
- Mr. Masahiko Igawa, Secretary General, HSCCI
- Mr. Takuya Sato, President, Uon company limited

They perform a wonderful food-demonstration as a today's first attraction.

It starts at 7:20. Japanese is always accurate. They are ready to have a business talk immediately with you as well. Please contact them tonight.

I also would like to introduce the today's maestro chefs who create today's incredible dishes.

- Mr. Tatsuaki Onodera, Principal of Japanese cooking school in Dubai,
- Mr. Masashi Miwa, my chef.
- Mr. Takaki Shirai, a skilled chef who is now looking for his new job.

Ladies and gentlemen,

Japanese cuisine is special. In 2013, Japanese cuisine was listed on the UNESCO's 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. Another important aspect is to feature the seasonal essence to express our respect for beautiful nature. This practice is at peak during the New Year festive season, January.

So, this is the 2nd concept. We present the Japan's new year culture as a core of traditional pleasant custom. In Japanese language, January means the beginning, peaceful pleasure, and happily gathering. You can share such enjoyable air and mood through feeling, touching and tasting the Japanese heart and soul, praying health and happiness. Then, we offer an exciting new year's demonstration; Japanese rice cake, mochi cooking at the garden. This is the today's second attraction, starting at around 8:00 am/pm. The today's ingredient, mochi rice, "Mangetsu-mai" is the Emperor's most favorite brand, used for ritual at the Emperor Palace. In addition, a demonstrator, President Arano is an expert of experts having experience of more than 4 decades. In addition, not exhausted yet, as a third attraction, we gift you a fantastic back ground live music, performed by Japanese young musicians.

Finally, I propose a toast in the Japanese style. When I'm calling "Kanpai", please join me in a toast, saying Kanpai. So, hoping you will relish today's fabulous ingredients you have never experience, and enjoy the New Year's happy and pleasant atmosphere. May I ask you to join me, "Kanpai".