

WORLD WEEK OF ITALIAN CUISINE

20-26 November 2017

Schedule of the events in **JAPAN**



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	WHEN	WHERE	WHO	WHAT	HOW
1	Nov 10th 10.30 a.m.	Residence in Kyoto of the Italian Consul General in Osaka	Italian Consulate General in Osaka	<i>“La cucina Italiana delle donne” cooking seminar on Italian cuisine</i>	Local authorities and journalists will be invited to attend a cooking seminar held by the Chef of the Restaurant “L’Ombra”, in Tokyo, (Mrs) Silvia Mezzasoma, who will prepare special dishes for the occasion.
2	Nov 12th from 2.10 p.m. to 2.40 p.m.	Italian Cultural Institute in Tokyo	Italian Cultural Institute in Tokyo and ENIT	<i>Travel Seminar on Italian Fine Dining Journey</i>	Presentation of the main and typical dishes of the Italian Regions, which Japanese tourists can taste during their trips to Italy.
3	Nov 13th from 11.00 a.m. to 5.30 p.m.	Happo-en 3F Grace&Chat rooms (Tokyo)	Italian Chamber of Commerce in Japan	<i>Italy Land of Wine: the excellencies of Slow Wine and of Vini del Piemonte</i>	Japanese wine-sector operators will have the unique opportunity of tasting exquisite wines from top-class wineries selected by Slow Food editor, together with a refined selection of the best of Piedmont wineries presented by the consortium “I Vini del Piemonte”. Wines that have not yet been sold in Japan will also be featured.
4	Nov 14th	Imperial Hotel Tokyo	Franciacorta Japan Office	<i>Franciacorta Day</i>	At the annual “Franciacorta

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	from 1:00 p.m. to 5:00 p.m.	(Sakura Room on 4F)		2017 "Franciacorta Tasting"	Tasting", you will have the opportunity to meet with the participating wineries which are representing Franciacorta and to taste their products. In order to attend please kindly send your application request to franciacorta@akatokyo.com .
5	Nov 15th	Residence of the Italian Ambassador in Tokyo	Consortium for the protection of Franciacorta	Franciacorta Evening	Selected attendees will be introduced and invited to taste the products from several wineries of the Consortium.
6	Nov 15th – Nov 16th	Tokyo Metropolitan Industrial Trade Center – Taito kan	Associazione Cuochi di Cucina Italiana (ACCI) in Japan	ACCI Gusto	An agri-food fair focused exclusively on Italy and some of the best Italian food and beverage; several Japanese importers will showcase; there will also be the participation of some Italian companies, through the assistance of the Italian Chamber of Commerce.
7	Nov 15 th from 11 a.m. to 12 p.m.	Tokyo Metropolitan Industrial Trade Center – Taito kan	Trade Promotion Section - Embassy of Italy in Tokyo	Seminar on Italian PDO/PGI food products	The event will take place within ACCI Gusto. A workshop focused on Italian Protected Designation of Origin (PDO) and Protected Geographical Indication (PGI) food products will be

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					held at the presence of (Ms) Kazuko Nagamoto, Italian Cuisine's expert/writer.
8	Nov 16th from 12.00 p.m. to 1.00 p.m.	Tokyo Metropolitan Industrial Trade Center – Taito kan	Italian Chamber of Commerce in Japan	<i>Norcia presents its Food Excellencies</i>	The event will take place within ACCI Gusto. "Norcia in My Heart", a consortium from Norcia, the village struck by the 2016 central Italy earthquake, is presenting some of its excellencies in charcuterie, dairy products, and bakery.
9	Nov 17th – Nov. 26th from 11 a.m. to 7p.m.	Italian Cultural Institute in Tokyo	Italian Cultural Institute in Tokyo	<i>Art Exhibition "Pranzo Improvvisato"</i>	Exhibition curated by (Ms) Cristina Amodeo, (Ms) Ilaria Faccioli and (Ms) Gaia Stella; each one of the 22 illustrators interpret a recipe from the Futurist cookbook through colorful and large-format illustrations that are set up on elegant modular structures [FOR MORE INFORMATION: https://goo.gl/WDTmuV] .
10	Nov 17th – Nov. 26th	Italian Cultural Institute in Tokyo	Italian Cultural Institute in Tokyo	<i>Cuisine Books Exhibition</i>	Thanks to the cooperation of the Italian Academy of Cuisine, numerous books on Italian cuisine will be on display and even after the event will remain available; through a collaboration with

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					Kinokuniya, a number of books will be on sale too.
11	Nov 17th – Nov. 26th	Italian Cultural Institute in Tokyo	Italian Cultural Institute in Tokyo	<i>Educational Space</i>	Specific brochures on gastronomic courses held by Italian Universities and Specialized Schools will be made available to the public for consultation.
12	Nov 17th – Nov. 25th	Italian Cultural Institute in Tokyo	Italian Cultural Institute in Tokyo	<i>Italian Food and Beverage Seminar Series</i>	Thanks to the cooperation of the Italian lecturer (Mr) Cristiano De Riccardis from the University of Gastronomic Sciences of Pollenzo and of the Italian Sommelier Association (AIS)-Club Tokyo more than 20 seminars will be held on extra-virgin olive oil, balsamic vinegar, cheese, high-quality cheese, home-brew beer, and wine [SEE CALENDAR: https://goo.gl/45U3un].
13	November 18th 3:30 p.m.	Italian Cultural Institute in Tokyo	Italian Cultural Institute in Tokyo	<i>From the Garden to the Table: the Supply Chain of Italian Vegetables in Japan</i>	Professor (Ms) Junko Kimura from Hosei University will hold a seminar and discuss the “backstage” of the Italian cuisine in Japan, from the point of view of logistics.
14	Nov 19th – Nov. 25th	Italian Cultural Institute in Tokyo	Italian Cultural Institute in Tokyo	<i>Cuisine Book Launch Initiative</i>	Several Japanese books on Italian cuisine will be

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					introduced to the public by their authors and other guests [SEE CALENDAR: https://goo.gl/5C9WxV].
15	Nov 20th – Nov. 26th	About 120 restaurants of Italian cuisine across Japan [SEE LIST AND MAP: https://goo.gl/QCCG8B]	Italian Embassy in Tokyo and its Trade Promotion Section, the Consulate General in Osaka, the Italian Chamber of Commerce in Japan, the Italian Academy of Cuisine	<u>Special Menu Italian Restaurants Initiative</u>	About 120 restaurants, across the whole Japanese territory, have joined the initiative and during the week they will introduce and serve to their clients special dishes, also focused on recipes from several different Italian regions. All restaurants will display the ad hoc promotional materials of the Italian Cuisine Week (posters and menu-holders)
16	Nov 20th – Nov. 26th	EATALY Nihonbashi Mitsukoshi and EATALY Gransta Marunouchi (Tokyo)	EATALY Asia Pacific	<i>Aperitivo Special Menu</i>	The two EATALY stores in Tokyo will provide to their customers some typical dishes of the Italian aperitivo.
17	Nov 20th – Nov. 26th	Selected local restaurants in Tokamachi	City of Tokamachi	<i>Italian Fair in Tokamachi</i>	The city of Tokamachi, in the Niigata Prefecture, will realize special promotional activities, in cooperation with its sister city Como, and through the selection of 6 restaurants which will provide special Italian

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					dishes.
18	Nov 20th – Nov 26th	26 COSTCO warehouses across Japan	COSTCO	<i>Italian Cuisine Week Fair</i>	A special selling of about 50 featured Italian food products will take place.
19	Nov 20th at 11.00 a.m.	Italian Embassy in Tokyo	Italian Embassy in Tokyo	<u>Launching press conference of the Italian Cuisine Week in Japan</u>	The Ambassador of Italy, together with the testimonial, the Chef (Mr) Tsutomu Ochiai, will introduce to the press the scope and main initiatives of the Italian Cuisine Week in Japan. Two ad hoc brochures on the 20 Italian Regions' typical dishes and foods and on products with Protected Designation of Origin (PDO) and Protected Geographical Indication (PGI), realized for the occasion respectively by the Trade Promotion Section of the Embassy and ENIT, will be distributed.
20	Nov 20th from 4.30 p.m.	Residence of the Italian Ambassador in Tokyo	Istituto del Vino Italiano di Qualità – Grandi Marchi	<i>Istituto Grandi Marchi Event</i>	Wine-tasting and wine-dinner with the representatives of some of the most prestigious brands capturing the identity, quality and diversity of Italian wines.
21	Nov 20th	Pizzeria Trattoria	Italian Consulate General	<i>Happy Birthday</i>	On the occasion of the

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	from 11 a.m.	"Cesari" (Nagoya)	in Osaka	<i>Margherita</i>	birthday of the ancient Italian Queen Margherita, from whom the most famous pizza got its name, the pizzeria trattoria "Cesari" will distribute for free pizza to the public; the event will take place in cooperation with the city of Nagoya.
22	Nov 20th from 12.00 p.m.	Okinawa Italian Culture Club (Naha, Okinawa Prefecture)	Okinawa Italian Culture Club	<i>Pane d'Oro</i>	With the support of the Italian Consulate General in Osaka, and the collaboration of the food expert (Ms) Karimata Wakako, a seminar and tasting on Italian Christmas baking products will be held.
23	Nov 21st from 12.00 to 2.30 p.m.	Restaurant Elio Locanda Italiana (Tokyo)	ENIT	<i>Food and Wine Travel Itineraries</i>	B2B seminar, for Japanese tour operators, on the theme of food and wine in Italy and of the itineraries to discover Italian regional peculiarities.
24	Nov 21st 7.30 p.m.	Restaurant Bulgari-Luca Fantin (Tokyo)	The Italian Academy of Cuisine (www.accademiaitaliana.dellacucina.it/en)	<i>Convivial Dinner Event</i>	A special dinner will be served to the members of the Italian Academy of Cuisine and to a limited number of other invitees.
25	Nov 21st	Miyazu Royal Hotel (Miyazu, Kyoto)	Italian Sommelier Association (AIS)-Club	<i>Sommelier Introduction Course</i>	Participants will be able to witness some

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		Prefecture)	Kyoto		demonstrations on how to taste and serve wine. There will also be a tasting of Italian wines.
26	Nov 22nd – Nov 28th	45 AEON stores across Japan [SEE LIST]	AEON Retail	<i>Italian Cooking Stations</i>	In all the selected AEON malls and supermarkets, there will be cooking stations where, also thanks to the cooperation of Barilla Japan, it will be possible to observe the preparation of specific Italian dishes and to taste them.
27	Nov 26th	AEON Himonya	AEON Retail	<i>Italian Cooking Demonstrations</i>	Barilla Japan will hold three cooking demonstrations supported by The Italian food expert (Ms) Adriana Vallone at 11.30 a.m., 1.30 p.m., and 3 p.m..
28	Nov 22nd at 11.00 a.m.	Hattori Nutrition College in Tokyo	Istituto Valorizzazione Salumi Italiani (IVSI)	<i>Salumi Cooking Show</i>	The chef (Mr) Enrico Cerea from the 3-star Michelin restaurant “Da Vittorio” will do a cooking show using Italian deli meats as main ingredients.
29	Nov 22nd from 5.00 to 9.00 p.m.	Italian Cultural Institute in Tokyo	Italian Embassy and Cultural Institute in Tokyo, in close cooperation with Barilla Japan	<i>The Mediterranean and Japanese Diets as UNESCO Intangible Cultural Heritage of Humanity</i>	Professor Carlo Alberto Pratesi from the Roma Tre University and the Barilla Center for Food and Nutrition, alongside three other professors from

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					prestigious Japanese universities, will discuss the commonalities and differences between the Mediterranean and Japanese diets and the relevance both Italy and Japan attach to food traditions and culture. The event will be sponsored by Barilla Japan and Bottega SpA.
30	Nov. 22nd from 5.30 p.m.	Festival Suite (Osaka)	Italian Consulate General in Osaka	<i>Italian Cuisine Week Reception Party</i>	The event will be opened to the main journalists and operators in the food and beverage sector. The latest edition of the Gambero Rosso's annual guide on Italian wines will be introduced to the attendees.
31	Nov 23rd from 12 p.m. 14 p.m. and from 14.30 p.m. to 16.30 p.m.	Nakanoshima Festival Tower East (Osaka)	Italian Cultural Institute in Osaka and Italian Sommelier Association (AIS)-Club Osaka	<i>Olivastra di Seggiano and Ciro' Wine Event</i>	Participants will have the possibility to taste the olive oil from Olivastra Seggianese, a specific variety from the Grosseto Province, in the Tuscany Region, and some Ciro' wine, a specific production from the Calabria Region.
32	Nov 23rd from 12.00 p.m.	Italian Cultural Center of Takamatsu	Italian Consulate General in Osaka	<i>Ascoli Piceno Taste</i>	The Italian Cultural Center of Takamatsu, in the

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	to 2.00 p.m.				Prefecture of Kagawa, with the support of the Italian Consulate General in Osaka, will organize a seminar on and tasting of some dishes of the typical cuisine of Ascoli Piceno.
33	Nov 23rd and Nov 26th from 10 a.m. to 5 p.m.	Amanohashidate (Miyazu, Kyoto Prefecture) on the 23rd and Hioki (Miyazu, Kyoto Prefecture)	Italian Sommelier Association (AIS)-Club Kyoto	<i>Italian Wine and New Oil Festival</i>	Special tasting of the so-called “pane e olio” (bread and oil), plus other educational activities on Italian food traditions.
34	Nov 24th from 12.00 to 2.30 p.m.	Restaurant Elio Locanda Italiana (Tokyo)	ENIT	<i>Food and wine travel itineraries</i>	B2B seminar, for Japanese tour operators, on the theme of food and wine in Italy and of the itineraries to discover Italian regional peculiarities
35	Nov 24th from 1.30 p.m. to 5.30 p.m.	Hosei University	Italian Embassy in Tokyo and Hosei University	<i>Practices and Effects of GIs in Italy, EU and Japan</i>	High-level officials from relevant administrations and university professors, including Professor (Mr) Andrea Marescotti from the University of Firenze will discuss the theory and practice of geographical indications (GIs), also with reference to the Economic Partnership Agreement between EU and Japan, which is expected to be

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					finalized in the forthcoming months. [Free admission, please apply here: https://goo.gl/U6dL5N]
36	Nov 24th at 7 p.m.	Residence of the Italian Ambassador in Tokyo	Italian Embassy in Tokyo	<i>Event "Aperitivo all'Italiana"</i>	In cooperation with the Istituto Valorizzazione Salumi Italiani (IVSI), and with the sponsorship of Japan Europe Trading, Japan Salt Corporation, Whisk-e Limited, Sales Rep International LLC, there will be a tasting of Italian deli meats and of other typical food and beverage of the typical Italian "aperitivo".
37	Nov 25th from 10.30 a.m.	Restaurants "Il Cuore" (Ginowan, Okinawa)	Italian Consulate General in Osaka	<i>Italian Olive Oil: a journey of flavors, colors and scents</i>	With the support of the Italian Consulate General in Osaka, and the collaboration of the olive oil distributor "Olive House", the event, both a seminar and a tasting, will allow the public to learn about the specific features of the Italian olive oil.
38	Nov 26th from 11 a.m. to 6 p.m.	Community Café Nanatsunoko (Tokyo)	Various Japanese chefs and journalists	<i>Amatriciana Day</i>	Coordinated by the Japanese journalist and food expert Masakatsu Ikeda, in cooperation with the Italian

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					Academy of Cuisine and the Istituto Valorizzazione Salumi Italiani (IVSI), the event aims to raise fund for the earthquake-hit Italian village Amatrice, by selling the renown local dish, pasta amatriciana.
39	Nov 26th from 6 p.m.	Okinawa Italian Culture Club (Naha, Okinawa Prefecture)	Italian Consulate General in Osaka	<i>Traveling through Vineyards</i>	A special evening dedicated to the discovery of Italian wine; there will be a wine tasting with explanations on how to combine Italian wine with specific dishes.
40	Nov 26th from 11 a.m.	Kagoshima (Kagoshima Prefecture)	Italian Consulate General in Osaka and the Kagoshima Association of the Italian Cuisine Friends	<i>Italian Sagra</i>	In the main square of the city of Kagoshima there will be a tasting of dishes made with a wide of Italian products with Protected Designation of Origin (PDO) and Protected Geographical Indication (PGI).
41	Nov 28th from 12.00 to 2.30 p.m.	Restaurant Elio Locanda Italiana (Tokyo)	ENIT	<i>Food and Wine Travel Itineraries</i>	B2B seminar, for Japanese tour operators, on the theme of food and wine in Italy and of the itineraries to discover Italian regional peculiarities.
42	Nov 30th from 10 a.m. to 11.30 a.m.	Italian Embassy -Trade Promotion Section (Minami Aoyama Office)	Italian Academy of Cuisine – Tokyo Legation	<i>The History and New Trends of the Italian Gelato</i>	The Tokyo Legation of the Academy of Cuisine, with the support of the gelato

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					expert (Mr) Ryosuke Mogaki, will guide the public to the discovery of the historical roots of the Italian gelato, its variations and flavors, and its new trends.
43	Dec 3rd	Pizzeria “Dino” (Tokyo)	Italian Cultural Institute in Tokyo	<i>Pizza Chef For a Day</i>	The students of the Children School of the Institute, “Il Girasole”, will attend a cooking lesson on how to make Italian pizza.
44	Dec 4th from 10.00 a.m. to 2.00 p.m.	Tokyo Gas Studio ChuuBO! Shiodome	Italian Chamber of Commerce in Japan	<i>Italian Cuisine Chef Contest</i>	A jury, led by the 2 star Michelin chef (Mr) Simone Cantafio, will test the Italian regional dishes prepared by Japanese young chefs, selected across Japan, and will determine the winner.