

Taste of Japan in Rio de Janeiro



Japanese Cuisine Symposium The power of Japanese cuisine to support top athletes

Japanese cuisine is drawing attention from around the world now that it is registered as UNESCO's intangible cultural heritage.

At this symposium, Zico, a former top athlete who is also well known for his activities in Japan, and Barcelona Olympics gold medalist and Japan Sports Agency Commissioner Daichi Suzuki will talk about how nutritionally balanced and healthy Japanese cuisine has been supporting the diet of top athletes.

There will also be a presentation by Japanese chef Shinya Koike, who operates restaurants in Brazil.

Come and visit the symposium, filled with the wonders of Japanese cuisine!

Date & Time

Wednesday, August 17, 2016
Symposium from 2 pm to 3 pm

Organizer

Ministry of Agriculture, Forestry and Fisheries of Japan

Location

Tokyo2020 JAPAN HOUSE at Cidade das Artes
Av. Das Américas, 5300, Barra da Tijuca - Rio de Janeiro

Fee

Free of charge

1. a talk session



**Mr. Arthur
Antunes Coimbra
(Zico)**



**Dr. Daichi Suzuki
(Commissioner of the
Japan Sports Agency)**

Gold medalist for 100m
backstroke in 1988 Seoul
Olympic Games

2. Presentation of Japanese Cuisine



Mr. Shinya Koike,
Owner and chef of Japanese restaurant
Aizome and Sakagura A1, Sao Paulo
Chairman of the Japanese Cuisine
Development Committee, Brazil

One of the most prominent Japanese
chefs in Brazil, Koike's restaurant was
selected by renowned gourmet magazine
Veja Sao Paulo as the best Japanese
restaurant.

Japanese soup broth tasting event

—Now you can be an expert on Japanese cuisine—

The booth of the Ministry of
Agriculture, Forestry and Fisheries,
located within TOKYO2020 JAPAN
HOUSE, will host an event to allow
visitors to taste Japanese soup broth,
the essential ingredient and the
secret of Japanese cuisine.

[Date]
Aug. 17-21, Sep. 10-14

