



Washoku World Challenge

The 6th Competition

*Dive Deeper into
the World of Washoku
January 2019*



APPLY NOW !!

The Washoku World Challenge is a cooking contest in which Japanese cuisine chefs from all over the world compete in technical expertise and passion for Japanese food. The contest, in its 6th year, is organized by the country's Ministry of Agriculture, Forestry and Fisheries, for non-Japanese chefs.

To widen the door for chefs like you to share your love for Japanese cooking, this time we will be holding qualifying tournaments in five cities worldwide (Paris, New York, Los Angeles, Bangkok, and Osaka). The six chefs who pass the qualifiers will be invited to the final tournament, to be held in Tokyo on January 28th and 29th, 2019. This is an excellent opportunity for you to test your talent in washoku. Don't miss it!

DATE OF FINALS

January 28 & 29, 2019

VENUE

CHU-BO! SHIODOME

NBF COMODIO Shiodome 2F
2-14-1 Higashi-Shinbashi, Minato-ku, Tokyo

QUALIFYING TOURNAMENT

It will be held in six cities worldwide (Paris, New York, Los Angeles, Bangkok and Osaka)

* Check the schedule on the back page.

GOLD
2017



**
SILVER
2017



**
SILVER
2017



Why You Should Take the Challenge

If you advance to the qualifying tournament, you will:

- Be able to participate in Japanese cooking seminars by leading Japanese cuisine chefs.
- Have the chance to apply for the Certification of Cooking Skills for Japanese Cuisine in Foreign Countries (Bronze)

If you advance to the final tournament, you will:

- Be invited to the final tournament in Japan, with travel expenses paid for
- Be able to participate in Japanese cooking training seminars in Japan

The basics of Japanese cuisine "Five Flavors, Five Colors, Five Ways"

A fundamental concept of Japanese cuisine is "Five Flavors, Five Colors, Five Ways (of cooking)." The five flavors are: sweetness, sourness, saltiness, bitterness, and umami. The five colors are: red, blue/green, yellow, white, and black. The five ways of cooking are: cutting, simmering, grilling, steaming, and deep-frying. By combining these, Japanese cuisine brings out the full, mouthwatering potential of each ingredient.



Contest Theme: UMAMI

UMAMI is the source of the savoriness of Japanese cuisine. The umami taste is usually a product of some combination of inosinic acid, amino acids such as glutamic acid, and nucleic acids such as guanylic acid.

This Year's Theme: IRODORI

"IRODORI (coloration)," is a key factor that affects our experience of the food, delighting us before we even take a bite and creating expectations for the taste. It is made up of five colors - red, blue/green, yellow, white, and black. When we are served a dish created and arranged on a plate with coloration in mind, we feel the pleasure of eating.



HOW TO APPLY

ELIGIBILITY

- Chef must be of non-Japanese nationality with experience in cooking Japanese cuisine AND over 2 years of experience as a chef (current place of residence can be any country, including Japan).
- Chef must be able to participate in one of the five qualifying tournaments.
- Past participants and tournament winners are eligible to apply again.

SUBMISSION (RECIPES) REQUIREMENTS

- Recipes must be originals created by the applicant, the restaurant managed by the applicant, or the restaurant where the applicant is employed, and must not have received an award in any contest.

TO WRITE THE ORIGINAL RECIPES

《Categories》

1. One nimonowan (with five ingredients) reflecting the UMAMI and IRODORI themes
2. One assortment of five Japanese appetizers which reflects the UMAMI and IRODORI themes

* Contestants that pass the application screening will be asked to make the nimonowan at the qualifying tournament (for five people, in 90 minutes).

《Judging》

1. Judges will evaluate based on a recipe and one photo for "1. Nimonowan," and one photo (no recipe) for "2. Assortment of Appetizers."
2. For this Application Document Screening stage, "1. Nimonowan" will be worth 70 points maximum, and "2. Assortment of Appetizers" 20 points maximum, for a full score of 90 points.

* In order to ensure fair judging, please avoid having the name of the restaurant or applicant appear in the photos.

APPLICATION PROCESS



SCHEDULE

Final tournament in Tokyo: January 28th and 29th, 2019

Regional qualifying tournaments:

	Application Screening deadline for entry	Notice of Results	Qualifying Tournaments
Europe	15th Aug	30th Aug	Paris :13rd Sep
USA	23rd Aug	7th Sep	New York: 21st Sep Los Angeles: 24th Sep
ASIA	19th Oct	5th Nov	Bangkok: 20th Nov
	5th Nov	21st Nov	Osaka: 6th Dec

- * Travel and hotel expenses for qualifying tournaments are to be paid for by the contestant.
- * Travel and hotel expenses for the final tournament will be covered by the contest organizing committee.
- * There is no participation fee.

Please check the official web for more detail

A MESSAGE FROM THE HEAD JUDGE

Washoku - 5 Years after Intangible Cultural Heritage Designation

When washoku made the Intangible Cultural Heritage list in 2013, there were approximately 55,000 Japanese restaurants overseas. By 2017, the number doubled to 118,000. Many of these do not have Japanese chefs, creating high demand for talented chefs of other nationalities that are skilled in making Japanese cuisine. I strongly encourage you to enter the Washoku World Challenge, an official cooking contest organized by the Japanese government, and aim to win.

I hope that you will then take the initiative to mentor others and lead the field of Japanese cuisine in your country.



Yoshihiro Murata

Owner & Chef of Kikunoi
Chairman of Japanese Culinary Academy

ADVICE FROM THE DEPUTY HEAD JUDGE

Balance is the Key to IRODORI

Why IRODORI? Because it can be the difference between a good chef and an exceptional one. Professional chefs carefully arrange food on the plate so that it is easy for customers to eat, well-balanced in proportion to the plate, and pleasing to the eye.

In Japanese cuisine, food should take up around 60% of the plate. In addition, the chef should work with five colors as a base, with red and black as accent colors and keeping in mind the color of the plate, to enhance the tasty look of the dish.

In order to express both UMAMI and IRODORI, you should make the most of the natural color of each ingredient. White ingredients should look as white as possible, green/blue more vivid, and yellow, red, and black as fresh as they can be. Appreciate nature's colors, and you will create the impression of deliciousness.



Masahiro Nakata

Director of Taiwa Gakuen Education Inc.
President of Kyoto Culinary Art College

