



~Since Heian Period
Traditional Japanese Food Culture~
Japanese Cuisine Evening

Class of Japanese Food Culture, 6th session

Ikama Hocho Shiki & Geisha Show

Japanese Foods Culture Association (Japanese Cuisine promotion council member of UNESCO intangible cultural heritage) is holding an event to appreciate Ikama Hocho Shiki (Ikama-style Cooking Knife Ceremony) which has been inherited by the imperial family since Heian Period, and to enjoy symbols of Hanamachi cultures, Japanese cultural performances (dance, Shamisen, Tsutsumi) by Geisha group of Mukojima, a first-class Japanese dinner celebrating abundant fall harvests, on November 17, at Chiyoda, a prestigious traditional style Japanese restaurant in Mukojima.



Image:TNM Image ArchivesSource:http://TnmArchives.jp/



Images



□ **Japanese Cuisine Evening**

- ★ Date & Time : November 17, 2012 (Sat) starts at 18:00 (reception starts at 17:30)
- ★ Place : Chiyoda, Mukojima Ryotei (Sumida-ku, Mukojima 5-20-13 tel:03-3622-1755)
- ★ Ceremony conductor : Takashi Mera (Master of Ikama Hocho-do)
- ★ Dance performer : Geisha group of Mukojima
- ★ Grand Chef : Kiyoshi Yokoi, Souichi Nakamura (Chef of Chiyoda)
- ★ Fee : ¥35,000 per person (including tax)
- ★ Up to 25 people

[Payment account]

Mitsui Sumitomo Bank, Kojimachi Branch 9060108
 Japanese Foods Culture Association, Co.

【Hanamachi (Geisha district)】

Hanamachi is a Geisha district which consists of several Ryotei (traditional style restaurants of Japanese cuisine) with Geisha. Geishas are service professional women with Japanese formal manners and etiquettes, wearing Kimono.

Even though there were more than forty Hanamachis in Tokyo until the beginning of Showa Period, now only six remain, Mukojima, Shinbashi, Akasaka, Kagurazaka, Ningyouchou and Asakusa.

Stylish and smart Geishas serve drinks with witty conversations, play Samisen (three string guitar) and show Japanese dance to the guests who love Japanese sense of harmony.

As the Ryotei esteems Japanese history and tradition, you can enjoy delicious Japanese traditional cuisine, and well accomplished dance performance in there.

【Hocho Shiki(Cooking Knife Ceremony)】

Hocho Shiki is pre-meal ceremony which has been inherited by the imperial family since Heian Period, and it is considered to be the original form of Japanese cooking hospitality.

Ceremony conductors wear formal costumes of Eboshi (headgear), Hakama (long pleated skirt over Kimono), Kariginu (hunting-suit), and cut fishes or birds on the cooking board into felicitous shapes by a Hocho (cooking knife sword) and Manabashi (chopsticks) without touching them directly by their hands. This type of ceremonies has been conducted in Shrines throughout Japan even today.

【History of Mukojima】

Although the name of Mukojima is believed to express “the other side of Asakusa”, Sumidagawa (Sekiya) Goten (palace) was built under the regime of Iemitsu Tokugawa, the third Shogun, since this palace garden was called “Mukoujima” by the Shogunate, Edo citizens started calling around there so.

Cherry trees were planted to stamp on the bank of Sumida River afterwards, then “Cherry Blossoms of Mukoujima” became famous for its wonderful landscape.

Many writers and artists have visited Mukoujima and described its beauties of nature view with their special fantasies.

For Press/interview request :

- 1) For interview request, please e-mail us to info@syokubunken.jp with stating the names of reporters and company, type and name of the media, and contact information.
- 2) Please note requests on the day of the event may not be responded.
 - In case you would like to attend the event in addition to the interview, please let us know in your mail. The attendance fee of 35,000 yen per person should be paid in advance. The bank account information will follow.
 - The maximum number of attendees is 25, the members of Japan Food Culture association and other people will join.
 - Photo taking and interviewing with attendees will be accepted.
- 3) All reported and published materials should be submitted to Japanese Foods Culture Association.