



# Special Exhibition WASHOKU



Nature and Culture in Japanese Cuisine  
— More Delicious with More Knowledge —



特別展

# 和



# 食

日本の自然、人々の知恵



2023 **10.28** Sat → 2024 **2.25** Sun National Museum of Nature and Science

Opening hours 9:00-17:00 ※Last entry 30 minutes before closing.

Closed Mondays  
(except for Dec 25, Jan 8, Feb 12 and Feb 19),  
Dec 28 to Jan 1, Jan 9 and Feb 13

Official site  
<https://washoku2023.exhibit.jp/en.html>



**Organizers** National Museum of Nature and Science, The Asahi Shimbun  
**With the Support of** Agency for Cultural Affairs, Ministry of Agriculture, Forestry and Fisheries,  
Society of Japanese Food Studies, The Washoku Association of Japan  
**With the Sponsorship of** Kikkoman Corporation, Sanwa Shurui Co., Ltd.,  
East Japan Railway Company, Toppan Inc., Panasonic Holdings Corporation  
**With the Cooperation of** Cookpad Inc.  
**Inquiries** NTT Hello dial: (050)5541-8600 (Domestic Calls)

# Special Exhibition WASHOKU: Nature and Culture in Japanese Cuisine

Celebrating the 10th anniversary of Washoku's inclusion in the UNESCO Intangible Cultural Heritage list, the National Museum of Nature and Science will present the special exhibition of Washoku (traditional Japanese cuisine). This exhibition aims to introduce Washoku, which is attracting increasing attention around the world, from various perspectives including science and history, through a diverse range of specimens and exhibits.

\* This exhibition was scheduled in 2020, but was canceled due to the influence of coronavirus disease pandemic, and will be held again.

Ingredients nurtured by Japan's nature

## Vegetables

Replica of various regional radishes  
- owned by the National Museum of Nature and Science

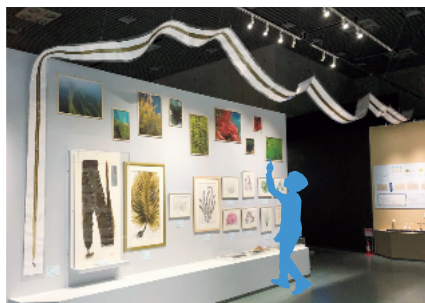


Specimen of Asian royal fern  
- owned by the National Museum of Nature and Science

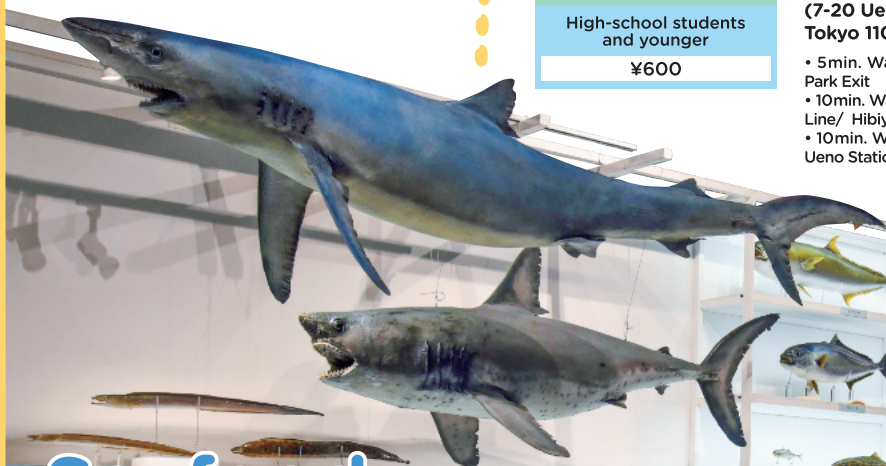


## Mushrooms

Replica of *Tricholoma bakamatsutake*  
- owned by the National Museum of Nature and Science



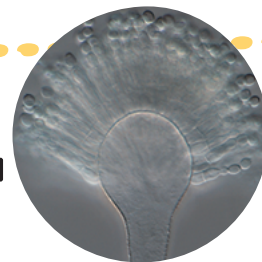
## Seaweeds



## Seafood

## Wild vegetables

The techniques of fermentation and broth created by the wisdom and ingenuity



Microscopic photograph of *Aspergillus oryzae* (Koji mold)

The history of Washoku from the Jomon period to the present day



Reproduction model of the banquet cuisine served by Oda Nobunaga to Tokugawa Ieyasu  
- Supervised by Aayo Okumura, owned by the Miketsukuni Wakasa Obama Food Culture Museum.



Reproduction of the streets of Edo, where sushi, tempura, and soba stalls lined up



### Admission

General and university students	¥2,000
High-school students and younger	¥600

### Access

National Museum of Nature and Science, Tokyo  
(7-20 Ueno Park, Taito-ku, Tokyo 110-8718)

- 5min. Walk from JR Ueno Station, Park Exit
- 10min. Walk from Tokyo Metro Ginza Line/ Hibiya Line Ueno Station
- 10min. Walk from Keisei Line Keisei Ueno Station

