

Oishii Japan Centrestage Programme

22 October 2015, Thursday

Time	Programme	Activity
9.30am – 10.00pm	Opening Ceremony Note: Invited Guests only	Ceremony
10.30am – 11.15am	Product Demonstration Maguro Cutting & Tasting Fish Girls from Ehime Japan	Demonstration & Tasting
12.00noon – 12.45pm	Modern Uses for Traditional Ingredients Chef Willin Low, Wild Rocket	Demonstration & Tasting
1.00pm – 1.45pm	Product Demonstration The Beauty of Japanese Tea Japan Tea Export Council	Demonstration
2.30pm – 3.15pm	The Sweetness of Rice Chef Gwen Lim, Patisserie G	Demonstration & Tasting
4.30pm – 5.00pm	Experiencing “Sakefan World” Service and Tasting Japanese Sake	Seminar & Tasting

23 October 2015, Friday

Time	Programme	Activity
10.30am – 11.00pm	Experiencing “Sakefan World” Service and Tasting Japanese Sake	Seminar & Tasting
12.00noon – 12.45pm	“和魂洋才”: Japanese Spirit with French Culinary Culinary Chef Keisuke Matsomoto, Lewin Terrace	Demonstration & Tasting
1.00pm – 1.45pm	Product Demonstration KINRYO's Sake Making from Kagawa Prefecture Toyo SC Trading Co. Ltd	Seminar & Tasting
2.30pm – 3.15pm	Sushi Fight! Chef Shuji Sawada & Chef Takuya Matsumoto, Maguro-Donya Miura-Misaki-Kou Sushi & Dining	Demonstration & Activity

24 October 2015, Saturday

Time	Programme	Activity Type
11.30am - 12.00pm	Experiencing "Sakefan World" Service and Tasting Japanese Sake	Seminar & Tasting
12.00pm -12.45pm	ABC Maki Sushi Workshop Tamaru Reina, ABC Cooking Studio	Workshop
1.30pm – 2.15pm	Fermented Food College Food Singapore Export Promotion Meeting of Ishikawa	Seminar
2.30pm – 3.15pm	Bento Workshop – Create Your Own Kawaii Bento! Shirley Wong, Little Miss Bento	Workshop
3.30pm - 4.15pm	NikuNoHi Wagyu Showcase Chef Henry Lee, supported by Chef Kensuke Sakai, NikuNohi	Demonstration & Tasting



*All activities will take place at Oishii Japan Centrestage unless otherwise stated. Programme is subject to change without prior notice.