

JAPAN 日本 (Booth: 3F-300/316/400/416)

Based on our theme “Stories from Japan”, we introduce excellent foods and services such as confectioneries, condiments, seafood, meat, sake, kitchen knives and more. We have “Sweet & Snacks”, “Chinese Cuisine”, “Healthy Food” and “Excellent Culture & Food Services” zones. Every item has its own story and that makes them special.

配合「來自日本的故事」這個主題，我們誠意帶來日本的上乘食品與服務參展，包括零食、調味料、海鮮、肉類，酒類及廚刀等等。本展館分成四個區域，包括「甜點及小食」、「中華料理食材」、「健康食品」及「優秀餐飲文化及服務」，每件商品均有著使其顯得特別的故事。

8 MAY (MON) @ Event 3C, Hall 3C	
12:30-13:00	Opening Ceremony of Japan Pavilion 日本館開幕禮
13:30-14:40	<p>Tasting & Pairing: Chinese Cuisine using Japanese Ingredients with Japanese Sake. (Including introduction about “the Certification of Japanese Food and Ingredient Supporter Stores Overseas”)</p> <p>品嘗及配對:使用日本食材製作的中華料理及日本酒。(另包括「海外日本產食材支援店認證制度」的簡介)</p> <p>Demonstrators 示範者:</p> <ul style="list-style-type: none">● Mr. Albert Au Kwok Keung, Group Executive Chef of Lai Sun F&B Management 歐國強先生, 唐人館行政總廚● Mr. Louis Ho, President of Sake Culture Exchange Association 何亮志先生, 日本清酒文化交流會會長
15:30-16:40	<p>Tasting & Pairing: Western Cuisines using Japanese Ingredients with Japanese Sake. (Including introduction about “the Certification of Japanese Food and Ingredient Supporter Stores Overseas”)</p> <p>品嘗及配對:使用日本食材製作的西洋料理及日本酒。(另包括「海外日本產食材支援店認證制度」的簡介)</p> <p>Demonstrators 示範者:</p> <ul style="list-style-type: none">● Mr. Christian Yang, Celebrity Chef/Host of F&B TV Programme 楊尚友先生, 飲食節目主持● Ms. Ayuchi Momose, Owner of Sake Bar GINN

	百瀨 Ayuchi 小姐, Sake Bar GINN 負責人
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N.B. These programmes are provisional and subject to change by organisers without prior notice.

備註： 以上為暫定節目，主辦機構保留更改之權利

If this is your event, remember to RSVP with JETRO Hong Kong, Mr Tanaka Hiroyuki, Hiroyuki_Tanaka@jetro.go.jp or Mr Nao Chow, tinyam_chow@jetro.go.jp.