

# PROGRAM

# Japanese Food & Ingredients MASTERCLASS



PRESENTED BY **JETRO** SYDNEY

**WHEN:** Wednesday 21 September 2016  
10.30am–2pm  
**WHERE:** Sydney Seafood School  
**ORGANISER:** Japan External Trade Organisation  
(JETRO) Sydney

10:15am Registration  
10:30am Welcome remarks by **Mr Shuichi Hirano**  
Managing Director, JETRO Sydney

10:35am **DEMONSTRATION: GARY JOHNSON**



### Okabayashi Farm

- Yuzu (Japanese citrus) juice
- Yuzu chilli paste



### Yugeta Shoyu Ltd

- Organic soy sauce
- Smoked soy sauce

11:35am Break

11:50am **DEMONSTRATION: HIDEO DEKURA**



### Grazie Mille

- Dashi stock
- Papaya yuzu dressing



蔵元 榊塚味噌  
MASUZUKA MISO

### Masuzuka Miso

- Tamari soy sauce
- Miso

12:55-2pm Networking - further tasting, meet the suppliers and manufacturers.

## ABOUT JETRO SYDNEY

The Japan External Trade Organisation (JETRO) is a Japanese government body that promotes trade and investment between Japan and the rest of the world. The Sydney office assists Australian companies enabling them to expand their business ties with Japanese partners.

## ABOUT THE DEMONSTRATING CHEFS

**Gary Johnson** is Group Executive Chef and National Food Manager of Spirit Hotels. His role sees him responsible for all aspects of food service in 90 hotels nationally. Australian born and trained, Gary has over 30 years of global culinary experience in restaurants, pubs and international hotels. In 2011 he was awarded the Australian Hotel Association "National Chef of the Year".

**Hideo Dekura** of Culinary Studio DEKURA is a Master Sushi Chef and author, trained in the principles of sushi and kappou-ryori food preparation as well as classical French cuisine. The Japanese government has awarded him prestigious commendations for his work over the past 40 years promoting Japanese cuisine culture.



Gary Johnson and Hideo Dekura

## JETRO Sydney

Email: [Syd-bd@jetro.go.jp](mailto:Syd-bd@jetro.go.jp)  
Phone: 02 9002 6218  
Web: [www.jetro.go.jp/australia](http://www.jetro.go.jp/australia)