



Online Workshop

Authentic Japanese Tofu: From Bean to Block

Wed., Sept.. 22, 2021

6:30 pm – 7:45 pm EDT Online Workshop

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The *Food Talk* series is sponsored by Kikkoman Corporation.



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INSTRUCTOR BIO

Akemi Yokoyama is a Japanese chef, presenter and culinary educator based in London. Her regular classes at Sozai Cooking School have received very favourable reviews in national media, including Time Out and The Telegraph. She has also appeared on the popular TV programme, C4's Sunday Brunch, teaching the presenters how to make sushi. She demonstrates Japanese cooking in the UK at various diverse events and she regularly works with the Japanese government's related organizations promoting Japanese cuisine to the media and public. Akemi is a member of Japanese Culinary Academy UK, is a certified miso sommelier and International Wine Challenge Sake Judge in 2020 and 2021. She was trained in Tsuji Culinary Academy in Osaka and Yamato Ramen School in Tokyo. She is also a certified koji making instructor at Koji School, Japan, by Nakaji, the author of 'Koji For Life'.

MENU

Homemade Tofu
Tofu Pulp (*Okara*) Mochi

All participants will receive a recipe and ingredient list separately, and may follow along during the workshop or simply observe.



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UPCOMING PROGRAMS

Live Webinar

The Japanese Garden: Living Classroom of Nature, Architecture & Culture

Tues., Sept. 28 at 7:00 pm EDT

The Japanese garden is not simply a place of beauty, serenity and contemplation grounded in a long tradition, but it is also a holistic art form functioning as a place of discovery and innovation that continues to evolve through cross-pollination with other cultural forms. This talk explores the historical journey of one of the world's oldest land art forms and examines its evolving relevance to the world. Inviting experts of critical acclaim from various creative fields, this interactive webinar delves into how Japanese landscape design principles and aesthetics have impacted the ways in which modern society approaches art and architecture while helping mold the human relationship with nature. *This is the first of the five-part Living Traditions webinar series.*



Photo credit: PJG/Michael Drewry

[Register —>](#)

Live Webinar

Zen and Japanese Spiritual Practices

Tues., Oct. 19 at 7:00 pm EDT



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What is Zen? It is a term most people are familiar with, but few may fully understand. This religious tradition has influenced not only Japanese culture and spiritual practices immensely, but has also had a significant impact on Western society. At this talk, we invite scholars and practitioners to share their unique perspectives, examining Zen's role and perception in Japan and the West, differences in practices, and the path forward in a post-COVID world. *This is the second of the five-part Living Traditions webinar series.*

[Register —>](#)