

1<sup>st</sup> Conference, Tokyo (September 30 – October 2, 2018)  
(Yayoi Auditorium Annex, Yayoi Campus, Tokyo University)

Haute cuisine, a tension between discourse and practice



Initiative de Recherche Interdisciplinaire Stratégique Etudes Globales (IEG, PSL Université Paris).

Global Unit for Study and Transcription of Japanese Cuisine (GUSTO, University of Tokyo)



September 30, 2018 (9 am-3:45 pm)

Opening by Takahiro NAKAJIMA (9-9:15 am)

Introduction by Sandrine RUHLMANN (9:15-9:30 am)

Nicolas BAUMERT (Associate Professor, University of Nagoya, cultural geography of food, Japan) & Ikuhiro FUKUDA (Professor, University of Waseda, sociology & history of alimentation, Japan)

The raw and the cooked in Japanese gastronomy: variations on the wild and the artificial

Hirohisa KOYAMA (Chef, Aoyagi restaurant, Tokyo)

The art of cooking of ancient and modern times

Coffee break (11:30-11:45 am)

Alice DOUBLIER (Research associate, EHESS, anthropology of techniques, Japan)

A sense for the dish: texture and taste in contemporary Japanese ceramics

Lunch (12:45 am-1:45 pm) (Bento box)

Virginie de SAINT QUENTIN (Teacher-Researcher at Ferrandi Paris, coordinator of the Ferrandi-AgroParisTech master IPCI)

How Japanese cuisine inspires French Chefs?

Shoko IMAI (Assistant Professor, Tokyo University of Agriculture, geography of food, Japan)

Chef Nobu's innovative Japanese cuisine: globalization and agent-based authenticity

Diner (at Eric's, in Shin-Marunouchi building)

October 1, 2018 (9 am-4:15 pm)

**Eric TROCHON** (Chef, Meilleur Ouvrier de France 2011, Freddy's, Semilla, Paris, Eric'S, Tokyo & Teacher at Ferrandi)

French & Japanese Chefs and cuisines: particularisms of transmission, between fascination and tension

**Françoise SABBAN** (Full Professor, EHESS, history and anthropology of food, China)

Is the knife only serving aesthetics in Chinese haute cuisine?

Coffee break (11-11:15 am)

**Sandrine RUHLMANN** (Researcher, CNRS, anthropology of food, Mongolia)

Mongolian chefs and gastronomy in Ulaanbaatar: an ethnography of culinary techniques

**Shoichiro TAKEZAWA** (Professor, National Museum of Ethnology of Osaka – FFJ of EHESS of Paris, anthropology of food, Japan & France)

Enigma of the oyster eaten raw in France, cooked in Japan

Lunch (1:15-2:15 pm) (restaurant in Tokyo University)

**Aël THERY** (PhD student, EHESS, anthropology of food, A.P. of Guangxi – China)

Does culinary regional identity's claim represent a lock or a spring in the creativity process? Discussion with chefs in the autonomous province of Guangxi

**Greg de SAINT MAURICE** (Associate Professor, Osaka City University, anthropology of food, Japan)

Discourses and practices of Japaneseness: Japanese haute cuisine inside and outside of Japan

Diner (at Kyobashi Basara)

October 2, 2018 (9 am-4:15 pm)

“Transcribing Japanese Cuisine”, organized by [Takahiro NAKAJIMA](#) (Professor & President, University of Tokyo, Chinese philosophy)

[Tomoji ONOZUKA](#) (Professor, University of Tokyo, economic history)  
Ability for the culinary creation

[Hiraku KANEKO](#) (Associate Professor, University of Tokyo, Japanese history)  
“Omonetashi” during the warring states period. The art of business entertainment from Nobunaga and Hideyoshi

Coffee break (11 am -11:15 am)

[Nobuyuki YAGI](#) (Professor, University of Tokyo, agricultural and life sciences)  
History of Japanese fisheries and its nexus in food culture

Lunch (12:15 am-1:15 pm) (Mukogaoka Faculty House)

[Alessandro STANZIANI](#) (Director of Studies, EHESS, global history)  
AOC: preservation of traditions or stabilization of innovations?

Committee discussion (2:15-4:15 pm)

Coffee break (3:15 pm-3:45 pm)

Diner (at Komagata Dozeu Asakusa) (self pay: 7,000 ¥ per person)

## Biography of participants

**BAUMERT Nicolas** (Associate Professor, cultural geography of food, University of Nagoya)



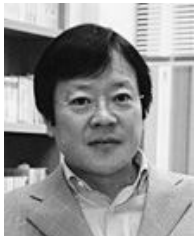
Nicolas Baumert is Agrégé and Doctor of Geography. He specializes in the cultural geography of Japan. His research focuses on food and drink, analyzing dietary practices from geo-cultural and identity perspectives. He is currently associate professor at Nagoya University.  
baumert@ilas.nagoya-u.ac.jp

**DOUBLIER Alice** (Research associate, anthropology of techniques, EHESS)



Working with ceramic students at a Kyoto art university, trying to trace the complexity of learning processes and relationships between people, machines and materials, Alice Doublie defended her thesis entitled "The Texture of the World: Learning Ceramics in an Art University of Kyôto". She is now particularly interested in the share of ignorance and non-knowledge in craft and artistic practices. She is preparing a research project on ferment in Japan.  
aldoublie@yahoo.fr

**FUKUDA Ikuhiro** (Professor, sociology & history of alimentation, University of Waseda)



Ikuhiro Fukuda is a professor at Waseda University in Tokyo. His research work focuses in particular on viticulture and its representation in the social imagination in France and Japan. More generally, Ikuhiro Fukuda is interested in the comparative eating habits of Japanese and French gastronomy.  
ikuhirof@waseda.jp

**IMAI Shoko** (Assistant professor, geography of food, University of Tokyo)

Shoko Imai works for Integrated Human Sciences Program and Cultural Diversity (University of Tokyo). Her academic interests are food cultures of the United States and Japan, and in particular, she looks at phenomena of restaurants and chefs from the cultural geographical perspectives.  
imai@ihs.c.u-tokyo.ac.jp

**KOYAMA Hirohisa** (Chef, Aoyagi restaurant, Tokyo)



[KANEKO Hiraku](#) (Associate Professor, Japanese history, University of Tokyo)



Associate Professor at Historiographical Institute, University of Tokyo. His major is Japanese Medieval History. He published *The Era of Omotenashi in Warring States* from Tankosha, an introductory essay for the public.  
kaneko@hi.u-tokyo.ac.jp

[Takahiro NAKAJIMA](#) (Professor & President, University of Tokyo, Chinese philosophy)



Takahiro Nakajima is a sinologist and Professor at IASA (Institute for Advanced Studies) on Asia in Tokyo. His main fields of research are the circulation of philosophical concepts in East and West and East Asian discourses of food. He was Deputy-director of IASA (2016-2018) and now an editor in chief of *IJAS* (International Journal of Asian Studies) from Cambridge University Press.  
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[ONOZUKA Tomoji](#) (Professor, economic history, University of Tokyo)



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[RUHLMANN Sandrine](#) (Researcher, anthropology of food, CNRS)



An anthropologist specialized in Mongolian food practices, techniques and material culture, Sandrine Ruhlmann studies the Mongolian concept of food sharing linked to the fate of the human soul. She is currently researching changes in food practices, notably in Ulaanbaatar and in the steppe among sedentary and nomadic herder families. She is simultaneously working on food, safety and health crises, particularly the management of animal diseases.  
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[SABBAN Françoise](#) (Director of Studies, history & anthropology of food, EHESS)



Françoise Sabban is a sinologist and Professor at the EHESS in Paris. Her main fields of research are the anthropology and history of food and the history of ordinary technics in Asia, as compared with Europe. She was Director of the French Bureau of the Maison Franco-Japonaise (2003-2008). She is President of the scientific committee of European Institute for the History & Culture of Food (Tours).  
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**SAINT MAURICE (de) Greg** (Associate Professor, anthropology of food, Osaka City University)



Greg de Saint Maurice's research specializations are "place," globalization, food culture, and Japan. He received his PhD in Cultural Anthropology in 2015 (Pittsburgh University). He also holds three Masters degrees, one in Social Anthropology (Oxford University) and the others in International Relations (American University, Ritsumeikan University). He is currently Vice-President of the Association for the Study of Food and Associate Professor (Osaka City University).  
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**SAINT QUENTIN (de) Virginie** (Associate Professor Ferrandi, culinary and sustainable innovation)



Teacher-researcher in culinary marketing, Centre of Research in Culinary and Sustainable Innovation, co-director of the IPCI AgroParisTech Specialized Master's degree.  
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**STANZIANI Alessandro** (Director of Studies, global studies, EHESS-CNRS)



Alessandro Stanziani is Director of Studies (full Professor) in Global History at EHESS and Director of research at CNRS. He is the author of *Histoire de la qualité alimentaire. France 19th-20th centuries*, (Seuil, 2005), *Bondage, Labor and Rights in Eurasia* (Berghahn, 2014), *Labor in the Fringes of Empire* (Palgrave, 2018).  
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**TAKEZAWA Shoichiro** (Professor Emeritus, anthropology & archeology, National Museum of Ethnology)



Shoichiro Takezawa is working on rural development and agricultural policy as Air Liquid Fellow of the Fondation France-Japon of EHESS (Paris). He has published more than 150 articles and books in Japanese, English and French. His works include: *The Aftermath of the East Japan Earthquake and Tsunami: Living among the Rubble* (Lexington Books); *Sur la trace des grands empires: Recherches archéologiques au Mali* (L'Harmattan, 2017).  
shotakezawa@gmail.com

**THERY Aël** (Research associate, anthropology of food, EHESS)



Specialist of anthropology of food and gastronomy in China, Aël They has previously worked at the Paul Bocuse Institute of Shanghai as a training teacher, where she has done an exploratory fieldwork on the transmission of techniques between French and Chinese heritage. She is now preparing a thesis at EHESS entitled "Between culinary workman and craftman of the Nation: a political anthropology of the work of cook in China".  
ael.thery@gmail.com

**TROCHON Eric** (Teacher at Ferrandi, culinary design expert & Chef, Meilleur Ouvrier de France 2011, Freddy's, Semilla, Paris, Eric'S, Tokyo)



His talents as a stylist have enabled Éric TROCHON to be associated with chefs such as Paul BOCUSE, Joël ROBUCHON, Pierre GAGNAIRE, Alain SANDERENS, and famous photographers such as Peters LIPPMAN, Jean-Louis BLOCH-LAINÉ and Éric FÉNOT. With the latter, he produced the first 3 volumes of the *Recipés des Meilleurs Ouvriers de France*. He is co-founder of *180°* magazine, which has a major influence in the field of gastronomy.  
erictrochon@gmail.com

**YAGI Nobuyuki** (Professor, agricultural and life sciences, University of Tokyo)



Nobuyuki Yagi is Professor at the University of Tokyo and a member of Science Council of Japan. His area of study includes socio-economic aspects on fisheries as well as marketing and consumer behaviors on food products. He received his MBA (Master of Business Administration) from the Wharton School of University of Pennsylvania, USA, and his PhD from the University of Tokyo, Japan.  
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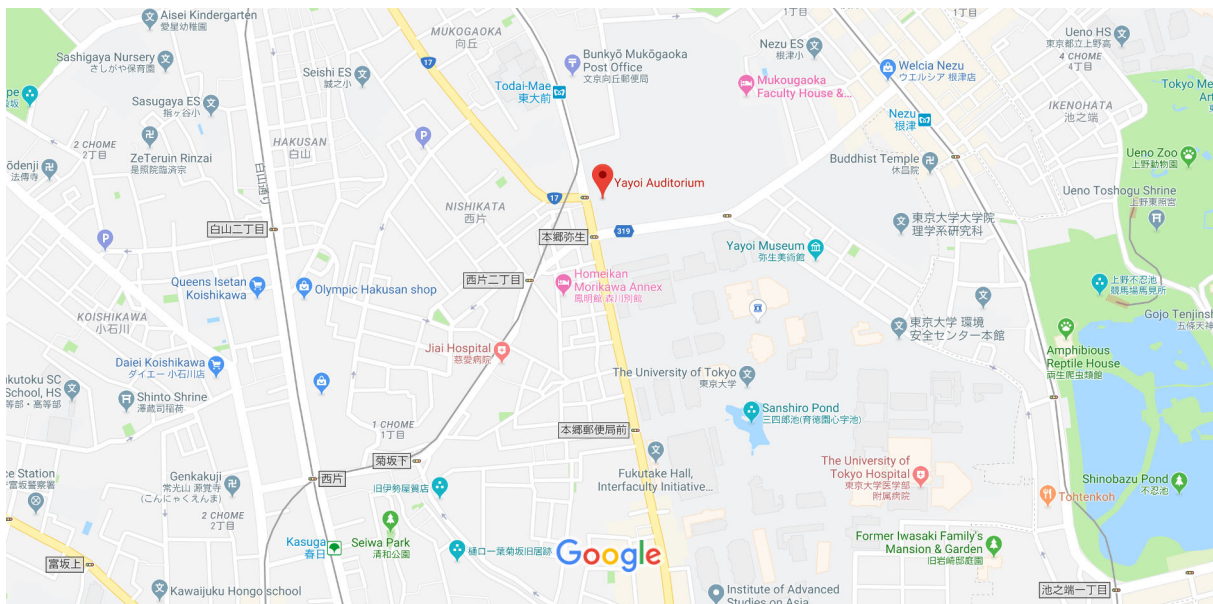
## VENUE

Yayoi Auditorium Annex (in Yayoi Campus in the Tokyo University Accommodation)



[http://www.a.u-tokyo.ac.jp/yayoi/plan\\_annex.html](http://www.a.u-tokyo.ac.jp/yayoi/plan_annex.html)

<http://ds.adm.u-tokyo.ac.jp/material/pdf/20171017104923.pdf>



## ACCOMMODATION

Mukogaoka Faculty House (RUHLMANN, BAUMERT, DOUBLIER, HAMADA, de St MAURICE, THERY)



<https://www.u-tokyo.ac.jp/adm/housing-office/en/housing/shukusha/mukougaokafaculty.html>

Sanjo Conference Hall Tatsuokamon Annex (LANGARET, TROCHON, DE SAINT QUENTIN)



<https://www.u-tokyo.ac.jp/adm/housing-office/en/housing/shukusha/sanjotatsuoka.html>