

CCIEA International Exchange Salon

Japan's food culture has been nurtured by its rich natural environment. Among its many traditions, *dashi* (Japanese soup stock) holds a special place as the foundation of all *Washoku* (Japanese cuisine). We will welcome a *dashi* expert from NINBEN CO.,LTD., a specialty shop for *katsuobushi* (dried bonito fish flakes) founded in 1699. You'll learn how *katsuobushi* is made, try shaving it yourself, and experience making dashi. Let's enjoy international exchange while savoring the rich aroma of freshly shaved *katsuobushi* and the authentic taste of real dashi.

Date & Time

May 16 (Saturday)

2:00* - 4:00 p.m.

* Please arrive by 1:50 p.m.



Preparing traditional dashi ▶

Place: Gender Equality Center "Bouquet 21"
4F Workroom (1-1-1 Minato, Chuo-ku)

- Free Admission
- Registration Required
- Capacity: 24 people (15 years old and above)
- People who live, work or study in Chuo City

* In case of a large number of applicants, participants will be chosen by lottery on April 30, and informed by e-mail. If there are vacancies, we will continue to accept applications and post the information on our website.



How to Register

Please register through QR code or, our website below.

[Google Form URL QR Code](#) ▶



<https://www.chuo-ci.jp/events/event/14025/>

**Access : 3-minute walk from A2/B3 Exit,
Hatchobori Sta. of Hibiya Line & JR Line**

In co-operation with NINBEN CO.,LTD.

CONTACT

Chuo Cultural & International Exchange Association (CCIEA)

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2026.05

Discover the Essence of Washoku Through Dashi!