



食文化創造都市

鶴岡

City of Gastronomy
TSURUOKA

TSURUOKA JAPAN

2014

加入網絡年份

YEAR OF DESIGNATION

日本・鶴岡

城市介紹 | INTRODUCTION OF THE CITY

Nestled between the lush mountains and the rocky shores of the Sea of Japan lies Tsuruoka City, situated in Yamagata Prefecture. Recognized in 2014 as the first UNESCO Creative City of Gastronomy in Japan, Tsuruoka boasts a rich tapestry of culinary delights and cultural traditions. Renowned for its seasonal bounty and distinctive topography, the gastronomy of this region is a reflection of its unparalleled natural surroundings, offering a unique culinary experience found nowhere else.



廚師介紹 | CHEF INFORMATION

Hideki Namba



My name is Hideki Namba, and I am a Japanese chef specializing in French Cuisine. I currently run my own restaurant, "Italian French Recolte".

Unlike most chefs, I did not pursue this career from a young age. Instead, I changed professions when I was 34, driven by a deep admiration for the history of both French and Italian traditional cuisines. From this passion, I decided to master their modern recipes and techniques with the aim of developing my own version of a "Classic and Modern Hybrid Cuisine".

Since childhood, I have always had an interest in design, and enjoyed finding beautiful visuals, and creative ways to present dishes.

For me, adding a sense of uniqueness while keeping a playful spirit in the process is what defines my originality.

菜品 | DISHES

Scallops And Shrimp Poêlé Served With Herb Salad And Citrus Dressing

The key to this dish's flavor is Japanese fish sauce. While there are many kinds of fish sauce in Japan, China and Southeast Asia, most are made from a blend of small fish and shrimp. However, the fish sauce I will use for the event originates from my hometown and is made solely from sweet shrimp. I chose this fish sauce for the Scallops and Shrimp Poêlé because it highlights the rich, concentrated flavor of the shrimp. In addition, the slight bitterness of vegetables, combined with the sweet-and-sour citrus sauce and the herbs that bring out freshness, together create a harmonious dish.



Corn and Spices Parfait

Desserts are my specialty. For this one, I will use Japanese soy sauce and hojicha.

In Japan, we often grill corn on the cob with soy sauce, and Japanese people also enjoy the pleasant smell of soy sauce when it's cooked.

For this dish, I wanted to transform that flavor into a dessert. I believed the aroma of cooking soy sauce pairs very well with spices, and that roasted hojicha tea leaves complement it perfectly. Parfait, originally from France, is traditionally served in a glass in Japan. I would love to share these Japanese flavors and aspects of our culture with the visitors at this event!

