



Umami Live in Bangkok

by Chef Shimomura

Having celebrated the centennial discovery in 2008, umami has continually gained popularity not only in Japanese cuisine but also in the Western culinary world.

In modern French cuisine, umami has taken a central importance in savoring taste and has become indispensable in making delicious and healthy dishes.

In this Umami Live in Bangkok, the Umami Information Center is pleased to introduce useful and updated information, and also provide an opportunity to taste the modern French umami dishes by Chef Koji Shimomura, one of the most remarkable chefs creating French cuisine with new healthy concept.

Date

March 14th, 2011 (Monday)

Venue

Ballroom, The Sukhothai Bangkok
13/3 South Sathorn Road, Bangkok 10120, Thailand

Program

10:00am Reception
10:20am Welcome
10:30am Lecture
10:50am Cooking demonstration, Tasting & Discussion
12:30pm Lunch Buffet
14:00pm Close

Lecturer

Chef Koji Shimomura



In 2009, Tokyo Michelin Guide awarded "Édition Koji Shimomura" two stars, just two years after its grand opening, and was again awarded two Michelin stars in 2010.

The man behind this remarkable success is owner Chef Koji Shimomura, who was trained at some of the top restaurants in France. He opened his own restaurant "Édition Koji Shimomura" in Tokyo in 2007. Chef Koji is known for his sophisticated, modern and artistically presented cuisine that makes good use of umami and scientific culinary techniques instead of too much cream and butter.

Organizer



Umami Information Center (UIC) For more information about umami, please visit: <http://www.umamiinfo.jp>

Co-Organizer



The Sukhothai Bangkok

Sponsor



Ajinomoto Co., Inc. / Ajinomoto Co., (Thailand) Ltd.

The Umami Information Center is pleased to invite you to this wonderful event for free.
As seats are limited, please make reservations at umami_in_bangkok@umamiinfo.com and Tel. 02-247-700-#1552