

# LECTURE & TASTING KOJI: THE MOTHER OF JAPANESE CUISINE

THURSDAY, JUNE 13 AT 6:30 PM



*Koji*, grains cultured with *koji* mold, is a fermentation starter for Japanese food such as miso, soy sauce and sake. Mixed with salt, it's called *shio koji*. Used for centuries, *shio koji* is not only known to be enzyme rich, but also to enhance the flavor of meat, fish and vegetables through the marinating process. As a salt substitute, *shio koji* brings *umami* flavor into your food. In this lecture, **Chef Koji Hagihara** of the West Village's Hakata Tonton and sake samurai **Timothy Sullivan** explore the importance of *koji* as a foundation of Japanese cuisine. Chef Hagihara will reveal his brand new recipes using *koji* products.

All audience members will receive free samples and easy-to-follow recipes. The lecture is followed by a tasting reception provided by Chef Hagihara.

**TICKETS \$12/\$8 Japan Society members, seniors & students.**  
Ticket price includes post-event tasting reception

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