

1. Title:

Global Japanese Cuisine Project: Culinary Mobilities and Urban Place Making (2021~2022)

2. Contact Person:

James Farrer (*4066; jamescfarrer@gmail.com)

3. Members:

ICC members: **Prof. James Farrer**, **Prof. David Wank**, **Assoc. Prof. Chris Hess**

External Collaborative Researchers (Sophia University GPGS graduates): : **Dr. Chuanfei Wang**, **Dr. Lenka Vyletalova**, **Dr. Monica R. de Carvalho**

Mariko Iijima (Faculty of Foreign Studies, Associate Professor)

External Collaborators (Non-Sophia): **Prof. Krishnendu Ray** (NYU, Assoc. Professor)

4. Intellectual Purpose and Methods

The intellectual purpose of this project is to investigate the comparative global sociology of the restaurant. There are two overlapping research efforts: Farrer's ongoing project (supported by JSPS) consists of a study of artisanal food production and business-based community building in a Tokyo neighborhood (an area of Suginami district). Wank, Hess, Farrer, de Carvalho, Vyletalova and Wang are investigating the globalization of Japanese culinary labor in Europe, Asia and North America, as part of the Japanese Global Cuisines Project funded by Sophia University. The ICC grant was given to support the ongoing publication of the results of these research activities in an online digital format.

5. Budget Use and Goals

We employed our budget for editorial assistance on monograph for the University of Hawai'i Press. We also used our budget to support the editorial work for our research on the globalization of Japanese cuisine, including transcription work and field

6. Plans for External Funding Application

We have applied for kaken funding for 2022-25

7. Record of Receiving External Funding:

(1) Ongoing research grants we received as a result of the ICC support for the initial project.

a. JSPS Grant, 2016-2019 (extended three times, now through to 2022-23 academic year), "Digital Ethnographic Mapping of Neighborhood Foodscapes in Shanghai and Tokyo," ¥4,680,000, J. Farrer principal investigator

(2) Previous grants:

a. Carnegie Council on Ethics in International Affairs, Robert J. Myers Fellowship, 2016-19, "Artisanal Ethics and Community Resilience in Tokyo," \$4000 (2016), \$2000 (2017), \$2500 (2018), \$1500 (2019) J. Farrer principal investigator

b. Sophia University Special Grant for Research in Priority Areas, 2016-18, "Grass-roots Culinary Globalization: Sociological and Historical Study of the Japanese Food Boom" ¥14,201,000, J. Farrer principal investigator

8. Impact of the Project over the Past Year

A. We have completed a full draft of our joint book manuscript.

A.1. *The Global Japanese Restaurant: Mobilities, Politics and Imaginaries*, now in production at the University of Hawai'i Press (edited by Farrer and Wank, with chapters all written by project members Farrer, Wank, Hess, Vyletalova, Wang, and de Carvahlo), 400 pages.

B. We published articles and chapters directly related to the project in the past year:

B.1. James Farrer. 2021. "The Space-Time Compression of Tokyo Street Drinking" *Food, Culture and Society*; DOI: 10.1080/15528014.2020.1859902

B.2. Susanne Wessendorf and James Farrer. 2021. "Commonplace and out-of-place diversities in London and Tokyo: migrant-run eateries as intercultural third places" *Comparative Migration Studies*. Volume 9, Issue 28, pp. 1-7, DOI: 10.1186/s40878-021-00235-3.

B.3. Andrew Field and James Farrer. 2021. "From Jazz Men to Jasmine: Transnational Nightlife Cultures in Shanghai from the 1920s to the 2010s" Frank Pieke and Koichi Iwabuchi (eds) *Global East Asia*. Berkeley: University of California Press, pp. 31-40. ISBN: 9780520299870



B.4. James Farrer. 2021. "Editorial Letter" (as issue editor) *Gastronomica: Journal of Critical Food Studies* Volume 21, Issue 1, p. v.

B.5. James Farrer and Chuanfei Wang. 2021. "Who Owns A Cuisine? The Grass-roots Politics of Japanese Food in Europe" *Asian Anthropology* 20(1) DOI: 10.1080/1683478X.2020.1774960.

B.6. Chuanfei Wang. 2021. Creating a wine heritage in Japan, *Asian Anthropology*, 20(1), 61-76, DOI:10.1080/1683478X.2020.1773622

B.7. Yuk Wah Chan and James Farrer. 2021. "Asian Food and Culinary Politics: Food Governance, Constructed Heritage, and Contested Boundaries" *Asian Anthropology* 20(1) DOI: 10.1080/1683478X.2020.1779968.

B.8. James Farrer. 2021. "From Cooks to Chefs: Skilled Migrants in a Globalizing Culinary Field" *Journal of Ethnic and Migration Studies* DOI: 10.1080/1369183X.2020.1731990.

C. We presented research output at conferences and colloquia this past year:

C.1. "Sustaining Tokyo's Grimy Drinking Streets," *Informasia*, June 19, 2021, (held online), *invited speaker*.

C.2. "Sustaining Neighborhood Gastronomy in Tokyo During the Pandemic," 2021 Joint Annual Conference Association for the Study of Food and Society (ASFS), Agriculture, Food & Human Values Society (AFHVS), Canadian Association for Food Studies (CAFS), The Society for the Anthropology of Food and Nutrition (SAFN), New York City (held online), June 9-15, 2021, *panelist*.

C.3. James Farrer and Chuanfei Wang "Japanese Cuisine in Urban Chinese Foodways," Modern Chinese Foodways Conference, Emory University, Atlanta GA (held online), April 23-24, 2021, *invited presenter*.

C.4. James Farrer. "Sustainable Community Gastronomy: Insights from Ethnography," presentation in the roundtable on "The human-scale built environment of Tokyo: Building local community in the megacity," Association for Asian Studies Virtual Annual Conference (held online), March 21-26, 2021, *presenter*.

C.5. James Farrer. "Eating in Small Spaces: The Spatial Texture and Flavor of Neighbourhood Space in Tokyo," Building City Knowledge from Neighborhoods, ARI-NUS/SEANNET Conference, National University of Singapore, March 11-12, 2021 (held online), *invited presenter*.

C.6. James Farrer. "A Field Theoretical Approach to Expatriate Mobilities: Ethnographic Research on Mobility in Culinary and Sexual Fields" University of Amsterdam ChinaWhite Project (held online), Feb. 9, 2021, *invited speaker*.



D. We organized lectures at the ICC related to the project:

D.1. ICC Lecture/Speaker Series “The Future of Eating Out: A View from South Africa”
Lecture with Jean-Paul Rouseaw, March 30, 2022.

D.2. ICC Lecture/Speaker Series “The Future of Eating Out” Inaugural Lecture with
Prof. Krishnendu Ray, January 29, 2022.

D.3. ICC Lecture/Sophia Open Research Week Lecture “Sushi before Sushi, Umami
before Umami” with Prof. Eric Rath (held online) Nov. 6, 2021.

E. We developed collaboration with other universities and organizations:

E.1. Farrer is working with Prof. Krishnendu Ray and NYU Food and Nutrition Studies
on a speaker series “The Future of Eating Out”

E.2. Farrer and Wang participated with faculty from City University Hong Kong in
organizing a journal special issue in *Asian Anthropology* (published 2021)

E.3. Farrer participated with the Asian Migration Institute of Waseda University in a
special issue of *Journal of Ethnic and Migration Studies* (published 2021)

E.4. Farrer edited the Winter 2021 issue of *Gastronomica*, a leading food studies jour-
nal for which he serves as a member of the editorial collective. (See “Editorial Letter”
Gastronomica: Journal of Critical Food Studies 23 (1): p. v.)

**F. We have added to the two webpages now that promulgate our research results to
a global audience.** Both platforms have seen the addition of substantive materials
in 2021 in line with our research schedule.

www.nishiojology.org

www.global-japanese-cuisine.org



G. We presented the research findings in global media and community events:

G.1. Podcast interview with James Farrer for BBC The Forum, July 27, 2021, about the globalization of sushi ([link](#))

G.2. Print interview with James Farrer for Japan Times, July 11, 2021, about new restaurant openings in Tokyo ([link](#))

G.3. Print interview with James Farrer for Fodor Travel, June 3, 2021, about izakaya in Tokyo ([link](#))

G.4. Television interview with James Farrer for NHK World, Tokyo Eye, May 19, 2021, about local restaurants and COVID pandemic ([link](#))

H. We incorporated the research from this project into our teaching:

Students have benefited from research assistance opportunities as well as training in online coursework.

