

1. Title:

Global Japanese Cuisine Project: Culinary Mobilities and Urban Place Making (2022~2023)

2. Contact Person:

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

3. Members:

ICC members: **James Farrer**, **David Wank**, **Chris Hess**

External Collaborative Researchers: : **DChuanfei Wang**, **Lenka Vyletalova**, **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

We have one long term theoretical focus culinary mobilities and one new one sustainable urban foodways.

(1) Our project uses the term culinary mobilities to describe the organization of contemporary Japanese cuisine as a constantly shifting configuration of producers, consumers, suppliers, and products centered in global culinary cities and their accompanying networks. One of the central questions here is the role of migrant labor in the making of cuisine around the world.

(2) The second concept is sustainable urban foodways. We are looking at the ways that governments (national and local) as well as local communities sustain independent restaurants and other aspects of local community foodways, such as small-scale agriculture and street vending. The nature and level of support varies in cities, which is the subject of our study. We aim to make restaurants part of the discussion of social sustainability in cities.

5. Budget Use for 2022-23

We employed our budget for editorial assistance on monograph for the University of Hawai'i Press, (2) editorial work for the community foodways projects, (3) invited speakers for the speaker series on the "Future of Eating Out"

6. Achievements and Awards

(1) Our 2021 paper was awarded the “Best Paper Award for Asian Anthropology 2021” (James Farrer and Chuanfei Wang. 2021. “Who Owns a Cuisine? The Grassroots Politics of Japanese Food in Europe” *Asian Anthropology* Vol. 20, Issue 1, pp. 12-29, DOI: 10.1080/1683478X.2020.1774960.)

(2) The Nishiogiology project, which has been a key output of the Japanese Food Research Unit was recognized by the Japanese Agency for Cultural Affairs as an “exemplar of utilizing knowledge of Japanese food culture” (食文化「知の活用」振興事例).



7. Academic Impact of the Project (academic year 2022-23)

a) Our book will be published May 31, 2023.

The Global Japanese Restaurant: Mobilities, Imaginaries and Politics, now in production at the University of Hawai'i Press (edited by Farrer and Wank, with chapters coauthored by the ICC food project members Farrer, Wank, Hess, Vyletalova, Wang, and de Carvahlo), 380 pages.

b) We published articles and chapters related to the project:

i. Farrer, James. 2022. “Sustainable Neighborhood Gastronomy: Tokyo Urban Foodways Facing Crises” *Asia Pacific Viewpoint*. Volume 63 Issue 3, pp. 396-410. <https://doi.org/10.1111/apv.12339>.

ii. Wang, Chuanfei. 2022. “Wine tourism in rural Japan: An integrated development instrument.” In Saurabh Kumar Dixit (ed.). *Routledge Handbook of Wine Tourism*, pp. 283-293. Routledge.

iii. Wang, Chuanfei, Xiangchun Zheng, and Nelson Graburn. 2022. “Wine Tourism in East Asia.” In *Encyclopedia of Tourism Management and Marketing*, pp. 765-769. Edward Elgar Publishing.

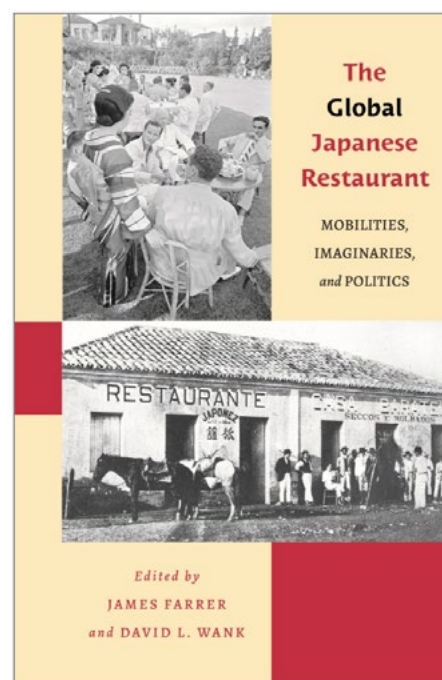
iv. Farrer, James. 2022. “Seeing the Kanda River” *Gastronomica: The Journal of Food Studies*. Volume 22, Issue 4, pp. 49-53. Doi: 10.1525/gfc.2022.22.4.49.

v. Farrer, James. 2023. “An Academic Diptych,” *Gastronomica: The Journal of Food Studies*. Volume 23, Issue 1, pp. iv-ix. DOI: 10.1525/gfc.2023.23.1.iv.

c) We presented research output at conferences and symposia:

i. Farrer. “Social Sustainability and Neighborhood Foodways as Social Infrastructure,” SITE Japan #2: Japanese Urbanism in International Context, Keio University, February 26, 2023, paper presenter.

ii. Farrer. “Roundtable: The Water Issue,” Annual Meeting of the Editorial Collective for *Gastronomica: The Journal of Food Studies*, Toronto University Culinary Research Center, Nov. 12, 2022, roundtable participant.



iii. Wang. "Heritage and wine tourism in Japan" The roundtable of Heritage and Tourism, held by Sainsbury Institute for the Study of Japanese Arts and Cultures, London (joined on Zoom), August 3rd, 2022, invited lecture.

iv. Farrer. "Explaining Sustainable Culinary Neighborhoods in Tokyo," lecture at The Faculty of Environmental & Urban Change, York University, Nov. 10, 2022, lecture.

v. Farrer. "Sustaining Neighborhood Foodways in Tokyo," presentation to the Indiana University Food Studies Program, Bloomington Indiana, Aug. 26, 2022, invited presenter.

vi. Farrer. "Sustaining Neighborhood Foodways in the Face of Urban Redevelopment Schemes in Tokyo," Conference on Food and Sustainability: Local food system, food policy and global engagement, Co-organized by Sustainable Ecological Ethical Development Foundation (SEED) and Southeast Asia Research Centre, City University of Hong Kong, August 12, 2022 (held online), invited presenter.

vii. Farrer. "Migrants Sustaining Neighborhood Foodways in Tokyo," for "Society in East Asia" class in PEAK program, Tokyo University, June 8, 2022, Tokyo (held online), invited guest lecture.

viii. Farrer. "Sustainability and Crisis in Japanese Foodways," Roundtable at the Association for Asian Studies Annual Meeting, March 27, 2022, Honolulu Hawaii (held online), panel organizer and chair.

d) We have added material 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.nishiogiology.org

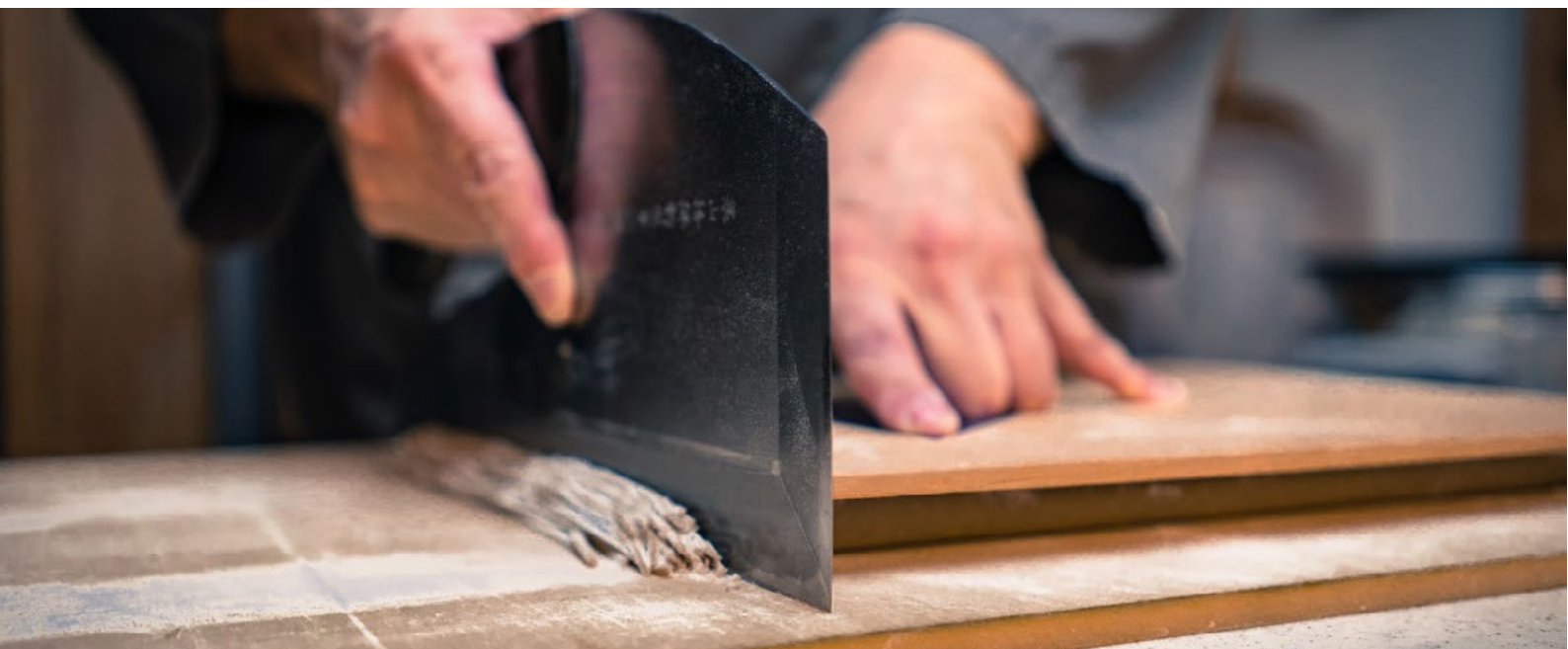
www.global-japanese-cuisine.org

e) We organized a public panel for Sophia Research Weeks through the ICC:

"Foodways and Social Sustainability," James Farrer, Sophia University Institute of Comparative Culture, Chuanfei Wang, Sophia University Institute of Comparative Culture, Nov. 18, 2022

"Sustainable wine tourism in Japan," Chuanfei Wang

"Social Sustainability and Neighborhood Foodways," James Farrer





f) We organized a speaker series through the ICC: “The Future of Eating Out” (co-organized with New York University Food and Nutrition Studies Prof. Krishnendu Ray)

- i. “Japan’s Global Restaurant Scene After Three Years of Travel Restrictions,” Melinda Joe, American Journalist based in Tokyo, Japan, Dec. 10
- ii. “Future of Eating Out: A View from Thailand,” Dharath Hoonchamlong , Food Scholar, Nov 19, 2022.
- iii. “European Restaurant Marketing in a Time of Crisis: A Conversation with Smartbox” October 5, 2022.
- iv. “Restaurants in Mexico During and Beyond COVID,” Scarlett Lindeman, Restaurateur and Food Journalist from Mexico City (CDMX), June 15, 2022.
- v. “The Future of Eating Out: A View from India in the Wake of Covid,” Rushina Munshaw Ghildiyal, Culinary Chronicler, Teacher and Corporate Food Consultant, May 10, 2022.
- vi. “The Future of Eating Out: A View from South Africa,” Jean-Pierre Rossouw, Publisher of Rossouw’s Restaurants, March 30, 2022.

g) We presented the research findings in global media

- i. James Farrer, NHK World, “Dive in Tokyo,” Jan. 11-24, 2023, Ōmori urban history
- ii. James Farrer interview with Jeffrey Mo, Canadian journalist, July 15, 2022, Chinese food restaurants
- iii James Farrer, NHK World, “Dive in Tokyo,” June 24-July 6, 2022, Kanda river history

h) External Funding:

- i. Ongoing research grants we received as a result of the ICC support for the initial project.
 - JSPS Grant, 2022-2025, “Neighborhood Gastronomy as a Grassroots Creative Industry: Resilience and Innovation in Response to COVID,” Y3,200,000, principal investigator
 - JSPS Grant, 2016-2019 (extended through to 2022-23 academic year), “Digital Ethnographic Mapping of Neighborhood Foodscapes in Shanghai and Tokyo,” Y4,680,000, J. Farrer principal investigator
- ii. Previous grants:
 - 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
 - Sophia University Special Grant for Research in Priority Areas, 2016-18, “Grassroots Culinary Globalization: Sociological and Historical Study of the Japanese Food Boom” Y14,201,000, J. Farrer principal investigator

i) We developed collaboration with other universities and institutions:

The Future of Eating Out Speaker's Series organized with New York University Food and Nutrition Studies

j) We incorporated the research from this project into our teaching:

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



The screenshot was taken on March 10, 2023 at <https://www3.nhk.or.jp/nhkworld/en/ondemand/tag/tokyo/?type=tvEpisode&>