

Japan's Global Restaurant Scene After Three Years of Travel Restrictions

Melinda Joe

Dec. 10 (Saturday at 10 am JST)
Dec. 9 (Friday at 8 pm in NYC)

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Japan has one of the most admired and acclaimed restaurant scenes in world, whether measured in terms of Michelin stars, places on the World's 50 Best list or the culinary imaginations of ordinary travelers. At the same time, Japan has imposed some of the strictest travel restrictions of any major market, making it very difficult for tourists to enter the country. How have restaurants responded to this temporary "de-globalization" of the gastronomic market? As part of the series on "The Future of Eating Out" sociologists James Farrer and Krishnendu Ray will be talking to Tokyo-based food journalist Melinda Joe about the broad trends facing the restaurant business in Japan, including COVID, the globalization of gourmet awards, labor/migration issues, etc. Some of the trends we will cover will include the presence of international chefs in Tokyo, the growing awareness of sustainability concerns in Japan (and questions about how restaurants are responding), and the changing market for fine wines and sakes. We also will discuss broad global trends, and how Tokyo fits into these patterns.



The Future of Eating Out

Melinda Joe is an American journalist based in Tokyo, Japan. Her food writing has appeared in publications such as *Newsweek*, *The Wall Street Journal*, *CNN*, and *Departures Magazine* and has been translated into four languages. She writes about Japanese drinks in her column for *The Japan Times*, "Kanpai Culture." A certified sake and wine specialist, she is a panel chair for the sake division at London's International Wine Challenge.



The Future of Eating Out Lecture Series

Buffeted by COVID, climate change, labor shortages, and other stressors, the food and beverage industry around the world is in crisis and transition. How are practices of eating out changing? Where are restaurants, street vendors, and other eateries headed? This is a series of lectures and dialogues with food researchers and practitioners to see where the global business of eating out is headed during and after the COVID crisis. Looking at eateries on different scales from gourmet restaurants to street vendors, we hope to gain insights that can be shared across national and local contexts. This online series is organized by the Global Food Project of the [Institute of Comparative Culture at Sophia University](#) and the [New York University Nutrition and Food Studies](#), with funding from Sophia University. Lectures will be held on zoom, recorded and made available to interested viewers around the world.