

Afterword

I have written about the merits of Japanese food, hoping people in the world will recognize it. I think that now is the time when we should export Japanese foods abroad together with Japanese culture like *Omotenashi*, delicately service for customers. It seems that the main stream of the world trades is going ahead to the liberalization or trades by tariff abolishment. Even if we block cheap imported goods now, cheap rice, for instance, will be imported soon. We can process them into rice flour bread, cakes, or functional foods and export them. Even in the case of meat, high-class meat like Japanese bland *wagyu*, will sell at an appropriate price.

On the other hand, if Japanese people, choose the establishment of a state on free market, we should use part of the profit and assist people who are engaged in environmental conservation for the protection of Japanese food and agriculture.

If we continue to serve delicious, safe and traditional Japanese dishes, they will be loved all over the world from now on. Arranged Japanese foods like California rolled *sushi*, which is rooted in the area, will be liked, but if we serve imitated and sham foods, there will be fewer and fewer Japanese restaurants in the near future. The arrangements of Japanese food matching to local people would be accepted by them. However, the easy arrangement of Japanese food will lose the merit of Japanese foods, such as non-fatty, less calories and delicacy. I think it is thoughtless of us to arrange the traditional taste of Japanese foods intentionally for people there. Now there are few Japanese chefs in overseas countries, so young Japanese people who understand strong points of Japanese food, have many chances to take an active part in the world. I would also recommend that

non-Japanese chefs should train themselves to cook various traditional cuisines at Japanese food training schools or at good restaurants in Japan.

In conclusion, I would like to add a few more words. I wish you will enjoy and appreciate genuine Japanese foods and promote your health and longevity.

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About the translator

Ichiro Saeki was a teacher of English at Hiroshima Prefectural Senior High School. He participated in an English seminar held at Ohio State University in 1988. He wrote several English grammar books and texts for students. After he retired, he has been living a quiet life, enjoying playing the guitar in a mandolin club, mountaineering, fishing and reciting 'youkyoku' of Noh plays.

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