



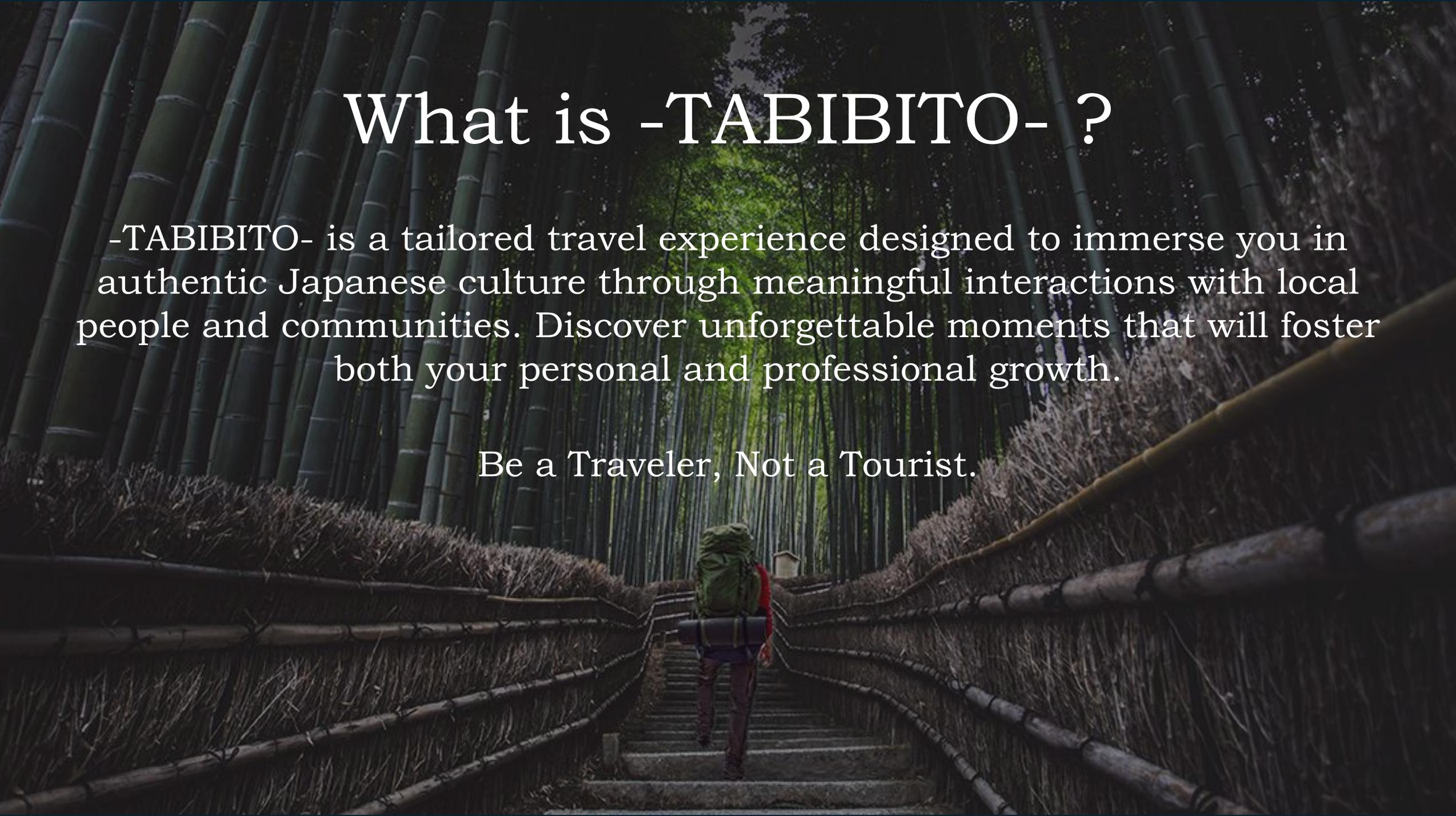
旅人 -TABIBITO-

Culinary Program

What is -TABIBITO- ?

-TABIBITO- is a tailored travel experience designed to immerse you in authentic Japanese culture through meaningful interactions with local people and communities. Discover unforgettable moments that will foster both your personal and professional growth.

Be a Traveler, Not a Tourist.



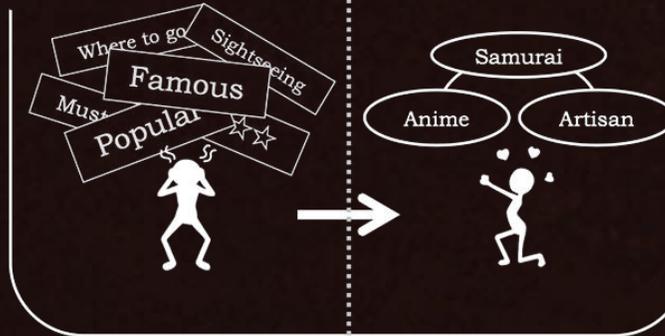
Uniqueness of TABIBITO

TABIBITO is a tailored travel experience, and each program is customized based on the components below.

1 Exclusive activities and sites only for the locals



2 Maximizing your curiosity



3 Engaging with top local experts



4 Traveling to grow roots



5 Knowledgeable local guides



Customization-based Program

TABIBITO is a tailored travel experience, and each program is customized based on the components below.



-TABIBITO- For Culinary Professionals

Deepening their understanding as a “chef” through exploring the authentic world of Japanese cuisine

TABIBITO provides many opportunities to engage with high caliber local chefs, farmers, traditional artisans, and other professionals gaining invaluable insights into the philosophies that shape the world of Japanese cuisine.

Meeting these professionals directly exposes students to their philosophies providing an authentic learning experience impossible from the classroom.



LEARN



Meet Local Chefs & Farmers

Be exposed to the value and passion of the people involved

EXPERIENCE



Discover a variety of expressions as a Chef

Expand your range of expressions and discover new concepts of "deliciousness"

EXPLORE



Explore Your Values as a Chef

Understand your backbone, verbalize your values as a chef, and share the stories with your peers.

COOK



Express "Yourself" on Dishes

Express your culinary identity and the discoveries made during TABIBITO as a culmination

LEARN

Meet Local Chefs & Farmers



Learn the uniqueness of the landscape and background of Japanese food culture



Story-sharing from Chefs



Story-sharing from farmers

EXPERIENCE

Discover a variety of expressions as a Chef



Taste freshly picked vegetables at local farms



Experiment with combinations of Japanese seasoning and ingredients



Compare the differences made by a variety of Japanese cooking methods

EXPLORE

Explore Your Values as a Chef



Understand yourself through self-reflective questions



Verbalize your values and philosophy as a chef



Share your stories & values with peers

COOK

Express "Yourself" on Dishes



Experiment with how to express yourself on a dish



Cook a dish as the culmination of the whole program



Receive feedback from chefs, farmers, and peers

Mr. Naoki Uezu Yakumo Uezu

Michelin One Star Executive Chef

- For 16 years since the launch of KikunoI Tokyo, Mr. Uezu studied under Yoshihiro Murata and was appointed head chef in 2017.
- After that, Mr. Uezu became the executive chef at Haruyamashita.
- In February 2021, Mr. Uezu opened Yakumo Uezu, his current restaurant, and has received Michelin one star every year
- Originally from Okinawa.



Learning Goal

Experience and deepen your understanding of Japanese cuisine to explore your identity as a future chef

LEARN

Listen to stories by the experts on their values and philosophy in Japanese cuisine and understand the backbone of “Washoku” culture

EXPERIENCE

Expand the range of culinary expression by experiencing cooking techniques and usage of different seasonings in Japanese cuisine

EXPLORE

Explore your creativity reflecting on your journey and discover your unique culinary identity

COOK

Cook with premium Japanese ingredients and craft your own signature dish expressing your culinary identity

LEARN



Story-telling by a top-level farmer

Participants will learn the value and philosophy of a top-level farmer and take full advantage of the original taste of ingredients in the freshest version.



Story-telling by Professionals in Toyosu

Participants will learn how to find the best ingredients from connoisseurs working at the best and most famous market in Japan.



Story-telling by a Michelin-star chef

Participants will learn the philosophy underlying a Michelin-star chef's dishes and to obtain inspiration to explore their culinary identity.

LEARN & EXPERIENCE



Interactive workshop by a Michelin-star chef on Japanese cooking methods and seasonings

Participants will learn and experience the concept of Umami and broth, foundations of Japanese cuisine through interactive workshops and various tastings.



EXPERIENCE



Farm visit:
Freshly-picked
vegetable tasting

Participants will learn about the journey of vegetables from farm to table by participating in the harvest and tasting freshly-picked produce.



Explore
Toyosu fish and
vegetable market

Participants will explore the Toyosu Market to understand the professionalism in sourcing and distribution of fresh seafood and produce



Japanese
seasoning maker
visit: Soy sauce,
Miso, Tofu

Participants will learn about the traditional production methods and key ingredients of essential Japanese seasonings and also understand their fundamental role in Japanese cuisine and the concept of Umami

COOK



Ingredient
shopping at
Toyosu market

Participants will learn about selecting high-quality ingredients by experiencing the process of shopping for fresh seafood, produce, and more.



Cooking Day:
Express yourself
using Japanese
ingredients

Participants will apply their knowledge of Japanese ingredients and techniques to create their own dishes, expressing their culinary creativity and understanding of flavor profiles.



Receive feedback
from the
Michelin-star
chef

Participants will receive constructive feedback from a Michelin-star chef, gaining valuable insights into their culinary techniques and understanding how to refine their skills to achieve a higher level of culinary excellence.

Unique Customization for Each Program

We will customize and create your own TABIBITO program that fits with learning goals, students' needs, and other conditions.

