



## Oishii! Essen in Japan

Edited by Uta Werlich

Edited by Toko Shimomura

<b>ISBN</b>	9783897904682
<b>Publisher</b>	Arnoldsche
<b>Binding</b>	Hardback
<b>Territory</b>	USA & Canada
<b>Size</b>	8.5 in x 10.98 in
<b>Pages</b>	27 Pages
<b>Illustrations</b>	288 color
<b>Price</b>	\$60.00

- Never before seen pieces from the Linden-Museum's collection illustrate this gem
- Interdisciplinary essays inform about the Japanese culture of food and drink
- Accompanying the exhibition at the Linden-Museum, Stuttgart (DE), 15.10.2016-23.4.2017

'Oishii!' – 'Delicious!' is the most common word in Japan to describe food. Expressing culinary taste goes hand in hand with the social and cultural identity of those eating it. Hence food is much more than nutrition; rather it is tied to all areas of human life and illustrates the various aspects of a society and its culture. Against this backdrop renowned authors devote themselves to Japanese food and drink culture. How is rice cultivated? How do you catch bonitos? What is the secret to good sake and how did green tea become a lifestyle product? Hitherto partly undisclosed treasures from the Linden-Museum Stuttgart and valuable examples from home and abroad draw attention to the rich material culture of food and drink in Japan.

Text in German.