

## Japanese Cuisine Demonstration Event

On 16 March 2023, a Japanese cuisine demonstration event was held at Asabet (which means “fish place” in Amharic) Restaurant, Addis Ababa, in cooperation with an internationally renowned Ethiopian chef, Chef Yohanis Gebreyesus Hailemariam.

Chef AMANO Akiyuki, Japanese chef to Ambassador of Japan to Ethiopia ITO Takako, and Chef Yohanis demonstrated five different Japanese fish dishes together: ① Three types of Sushi: smoked Nile Parch coloured by beets; yellow pepper & zucchini vege sushi; and rolled sushi (“Sheger Roll”) ② Shrimp Tempura with sesame and “Berbere” Ethiopian spice ③ Teriyaki of Electric Eel and Elephant Fish (grilling with Japanese soy sauce, sugar, mirin, sake, etc.) ④ Nitsuke Moonfish (simmering with Japanese dashi, soy sauce, mirin, sake, etc.) ⑤ Tilapia Satsuma-age (Japanese deep-fried fish balls).

The two chefs showed what they can explore fish dishes in Ethiopia and to promote the eating habits of fish among Ethiopian people by demonstrating how fascinating and potential fish dishes are in Ethiopia through learning traditional Japanese fish dishes and cooking approaches. It was not just for entertainment and cultural exchange, but also was educational and enlightening. As this event was exclusively covered by a very popular Ethiopian TV Station Kana TV and will be on air in “#TIME”, a famous TV program in Ethiopia, it was a great opportunity for a large number of Ethiopian people to discover new eating styles of local fish as well as beautiful Japanese cuisine, which is recognized as a UNESCO Intangible Cultural Heritage.



Ambassador Ito and two Chefs



Chef Yohanis explaining Ethiopian local fish



Cooking Demonstration



Guests enjoying the tasting