



**RELAIS & CHATEAUX**  
*Rendez-Vous*

*Tokyo, Japan*



# FOOD FOR THOUGHT by Relais & Chateaux



**FOOD PHILOSOPHY FOR TOMORROW**  
*Morning Aspirational Conference*  
10:00AM - 1:00 PM



**FINE ARTS OF LIVING MARKET**  
*Japanese and Innovative market*  
1:00 PM-03:00 PM

# Conference



## Conference Part 1 : Japan's influence

10:00AM - 11:50AM



## Conference Part 2: The Future of Food

11:50AM - 1:00PM

### AUDIENCE

500 GUESTS

OWNERS AND CHEFS FROM RELAIS & CHATEAUX

(North America, South America, Europe, Africa, Asia, New Zealand & Australia)

INTERNATIONAL MEDIA (USA, Europe, Asia)

FOOD AND TRAVEL BUSINESS VIPs

UNIVERSITIES, PARTNERS...

# INTRODUCTION

10:00AM – 10:40AM

**10h00** : Introduction & Welcome of Her Imperial Highness by P Gombert (10')

**10h10** : Speech of the Princess (3-4')

**10h15** : Speech of Olivier Roellinger (10')

**10h25** : Speech of Jean Robert Pitte (15')



# JAPAN'S INFLUENCE

10:40AM – 11:50AM

**10h40** : Round table with  
Pierre Gagnaire, Ryoko Seikiguchi & Michel Bras (30')



**11h10** : Michael Booth (10')



**11h20** : Round table with  
David Kinch, Tetsuya Wakuda (20')

**11h40** : Q&A (10') All Speakers of the rounds table

# THE FUTURE OF FOOD

11:50AM – 1:00PM

**11h50** : Introduction of the « Future of Food » (5')

**11h55** : Tim Lang Video (3-5')

**12h00** : Speech of Joanna McMillan (10')

**12h10** : Speech of Yannick Alleno (10')

**12h20** : Speech of Mori Yuichi (10')

**12h30** : Speech of A Gauthier (10')

**12h40** : Q&A (20')



# CONFERENCE Japan's Influence



## WELCOME BY

*Her Imperial Highness Princess Takamado*

## MASTERS OF CEREMONY

*Melinda Joe*

*Freelance journalist based in Tokyo, specialized in food, drink and travel. Regular writer of the Japan Times and Wall Street Journal Asia, CNN Travels. Tokyo's correspondent for The Forbes Travel Guide.*

*Patrick O'Connell*

*Delegate for the US East Coast Relais & Châteaux members, Chef & owner of "The Inn at Little Washington," Washington (USA).*

## INTRODUCTION

*Olivier Roellinger*

*Vice president of Relais & Châteaux, Chef & owner of "Les Maisons de Bricourt," Brittany (France).*

*Jean-Robert Pitte*

*Member of the Academy of Moral and Political Sciences. French geographer and writer, specialized in gastronomy, President of the Geographical Society, of the French Mission of food heritage and culture of Food and of the French Wine Academy.*

# CONFERENCE Japan's Influence



**Pierre Gagnaire**  
Chef & owner of the “Pierre Gagnaire” in Paris (France).

**Ryoko Seikiguchi**  
Japanese poet and translator. Author of several books on Japanese gastronomy and on cultural facts.



**Michel Bras**  
Chef & owner of “Le Suquet” in Laguiole (France).

**David Kinch**  
Chef & owner of the “Manresa” in Los Gatos (USA).



**Tetsuya Wakuda**  
Chef & owner of the “Tetsuya’s” in Sydney (Australia).



**Michael Booth**  
Author and journalist for *The Guardian*, *Monocle*, *The Independent*, *The Times* and the *Condé Nast Traveler* magazine. Specialized in travel and food, mostly in France, Japan and the Nordic Region. His book *Sushi and Beyond* won a Guild of Food Writers award and has recently become a best seller in Japan.





# CONFERENCE

## The Future of Food



### **THE ROLE OF FOOD IN THE CITY** *Tim Lang (Video)*

*Founder of the Centre for Food Policy at City University of London and professor of Food Policy.*



### **HEALTH** *Joanna McMillan*

*Joanna McMillan has a PhD in Nutritional Science. She is one of Australia's best known health experts and founder of Get Lean.*



### **NEW HERITAGE EXTRACTION & FERMENTATION** *Yannick Alleno*

*Chef & owner of "Le Pavillon Ledoyen" in Paris (France), among other restaurants in different countries (Morocco, United Arab Emirates, China, Taiwan).*



### **NEW TECHNOLOGIES** *Mori Yuichi*

*Japanese researcher specializing in new technologies and new ways to grow plants and vegetables in any kind of ground including infected areas.*



### **NEW FINE DINING** *Alexandre Gauthier*

*Chef & owner of "La Grenouillère" in La Madeleine-sous-Montreuil (France).*

# FINE ARTS OF LIVING MARKET

1:00 PM-03:00 PM

## *Japanese & Innovative Market*

*The Japanese & Innovative Market will be a unique meeting point of tradition and innovation.*

*During this single market, guests will share & connect with Japanese food and craftsmanship, they will learn about tradition and discover innovations.*

*To host visitors, 10 Japanese chefs will lead their own pavilion with their preferred craftsman. Each structure will represent its own universe.*

*Throughout the market, visitors will be able to engage with culinary experts and guests and listen to informal talks on a variety of subjects.*



# FINE ARTS OF LIVING MARKET chefs' pavilions



**Engage in one-on-one discussions with our  
Japanese Chefs:**

**Chef OKAZAKI – Restaurant Sant Pau – Tokyo**

**Chef MATSUO – Kashiwaya – Osaka**

**Chef MIKUNI – Hôtel de Mikuni – Tokyo**

**Chef TANABE – Hikariya Nishi – Matsumoto**

**Chef SHIBUYA – La Bécasse – Osaka**

**Chef KOYAMA – Aoyagi – Tokyo**

**Chef YAMAGUCHI – Kobe Kitano Hotel – Kobe**

**Chef OTOWA – Otowa restaurant – Utsunomiya**

**Chef NAKAMICHI – Restaurant Molière – Sapporo**

**Chef TAKAGI – Zeniya – Kanazawa**

**Chef BOUCHET – Dominique Bouchet Tokyo – Tokyo**

**And also a lot to discover with our showcases and  
culinary experts on Whisky, sake, tea...**