



東アジア文化都市
2023 静岡県
Culture City of East Asia 2023 SHIZUOKA

Nihondaira Art Hills Journey through Shizuoka's Art, History, and Food Culture

The Nihondaira region, located in central Shizuoka, is known for its fantastic scenery, wide variety of produce, and its art, culture, and historical sites. This year, Shizuoka Prefecture is the site of the East Asia Culture City 2023 Shizuoka Prefecture Festival. We are taking this opportunity to offer a special experience from Nihondaira, one that shares the unique art, history, and food culture of Shizuoka with the world.



Produced by
Naoki Maeda of Sasue Maeda Uoten in Yaizu

Special SHIZUOKA | SEOUL | HONG KONG Collaboration Dinner

& The Dancing Girl of Izu viewing and backstage tour at SPAC +
special exhibition viewing at Shizuoka Prefectural Museum of Art

2023.11.7 tue / 8 wed

A night to enjoy a fusion of
cuisines from Shizuoka and around Asia

Featuring a special dinner prepared by famous chefs from Shizuoka, Seoul, and Hong Kong using ingredients carefully selected by Naoki Maeda, owner of the Sasue Maeda Uoten seafood market, one of the most demanding and in-demand seafood suppliers in Japan.



SHIZUOKA



SEOUL



HONG KONG



SHIZUOKA



SHIZUOKA

Journey Through Shizuoka's Art, History, and Food Culture

See the Dancing Girl of Izu and go on a backstage tour at the Granship Theater in the Shizuoka Performing Arts Center and enjoy a guided tour of the Superstar no Meiho/Eisei Bunko + SPMA Kano School exhibitions at the Shizuoka Prefectural Museum of Art.

Tour Content

Date	①11/7/2023 (Tues) ②11/8/2023 (Wed) Day trip
Meet-up location	Next to Suruga Bank at South Exit of JR Shizuoka Station (meet-up time: 12:30)
Price	¥42,000 (tax included)/ person
Schedule	JR Shizuoka Station South Exit (meet at 12:30) → Watch the Dancing Girl of Izu with backstage tour at Shizuoka Performing Arts Center → Superstar no Meiho at Shizuoka Prefectural Museum of Art → Shizuoka + Seoul + Hong Kong Special Collaboration Dinner at Fugetsu Karyo → JR Shizuoka Station (end at 9PM)
Application period	10/1/2023 (Sun) until 7 days before departure date (Available on first-come, first-served basis. No more applications will be accepted once all spots have been filled.)
Tour operator	JR Tokai Tours Co., Ltd.

Special Collaboration Dinner Chefs



**JUNGSIK
YIM JUNGSIK**

Globally renowned star chef who owns Jungsik, which also has a location in New York.

11.7 tue
11.8 wed



**CHOY CHOY Kitchen
GRACE CHOY**

Known as the queen of hidden Hong Kong restaurants. Owner of Choy Choy Kitchen, named as one of Hong Kong's 10 best private kitchens by CNN.

11.7 tue
11.8 wed



**Sasue Maeda Uoten
NAOKI MAEDA**

5th-generation owner of Sasue Uoten in Yaizu, Shizuoka. Unloads fresh seafood from Yaizu Port and provides excellent quality fish to restaurants.

11.7 tue
11.8 wed



**NAKAMURA
TOMONORI NAKAMURA**

Worked at Naruse and now owns Nakamura, a tempura restaurant in Yaizu opened in May. Top apprentice of Takeo Shimura.

11.8 wed



**FUJI
MASAKI FUJIOKA**

Enthralled by Mr. Maeda's seafood, Fujioka owns Fuji, a Japanese restaurant focused on local ingredients sourced from Suruga Bay.

11.8 wed



**NARUSE
TAKEO SHIMURA**

Owner of Naruse, a Shizuoka tempura restaurant visited by gourmands from around the world. Works together with Mr. Maeda to become one of Japan's leading tempura restaurants.

11.7 tue



SPAC:
The Dancing Girl of Izu



Shizuoka Prefectural Museum of Art: Superstar no Meiho/
Eisei Bunko x SPMA Kano School Exhibition

Details/Notices

- Registration with Smart EX is required to apply. •Participants must be 20 years of age or older.
- Seating will be arranged by the tour operator. Participants may have to sit next to people they don't know.
- The tour schedule may change or be canceled without prior notice due to weather, safety reasons, etc.

*This event is being held as part of the East Asia Culture City 2023 Shizuoka Prefecture Project and the Japan Tourism Agency Restart Tourism Project run by the Shizuoka Shin Shokubunka-ka Kyoso Kiko. Media may be present during the event and the event may be photographed for release to the public.

Applications cannot be made via this online flyer. Scan the QR code to the right or use the EX Travel Reservations page to compare travel plans and submit your reservation.



Further information

Foundation for
Shizuoka New Food Culture Innovation

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Held by: Shizuoka Shin Shokubunka-ka Kyoso Kiko

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