

# Special Exhibition WASHOKU

Nature and Culture in Japanese Cuisine  
— More Delicious with More Knowledge —

特別展

# 和食

日本の自然、人々の知恵

2025 **4.26<sup>sat</sup> → 7.6<sup>SUN</sup>** The Museum of Kyoto

**Opening hours** 10:00-18:00

\*Fridays until 19:30

\*Last entry 30 minutes before closing

**Closed:** Mondays (except for Apr 28 and May 5)  
and May 7

**Museum site**

[https://www.bunpaku.or.jp/exhi\\_special\\_post\\_en/20250426-0706/](https://www.bunpaku.or.jp/exhi_special_post_en/20250426-0706/)



**Organizers** Kyoto Prefecture, The Museum of Kyoto, The Asahi Shimbun, Mainichi Broadcasting System  
**With the Support of** Agency for Cultural Affairs, Ministry of Agriculture, Forestry and Fisheries,

Society of Japanese Food Studies, The Washoku Association of Japan, Kyoto Tourism Federation,  
Kyoto City Tourism Association, Kyoto Broadcasting System, FM-Kyoto

**With the Sponsorship of** Kikkoman Corporation, Sanwa Shurui Co., Ltd.

**With the Special Cooperation of** National Museum of Nature and Science

**With the Cooperation of** Cookpad Inc., Kyoto Japanese food culture research center,  
Taiwa Gakuen Education Inc. Kyoto Culinary Art College



# Special Exhibition WASHOKU: Nature and Culture in Japanese Cuisine

Celebrating the 10th anniversary of Washoku's inclusion in the UNESCO Intangible Cultural Heritage list, the Museum of Kyoto will present the special exhibition of Washoku (traditional Japanese cuisine). This exhibition aims to introduce Washoku, which is attracting increasing attention around the world, from various perspectives including science and history, through a diverse range of specimens and exhibits.

Ingredients nurtured by Japan's nature

## Vegetables

Replica of various regional radishes  
- owned by the National Museum of Nature and Science



Specimen of Asian royal fern  
- owned by the National Museum of Nature and Science

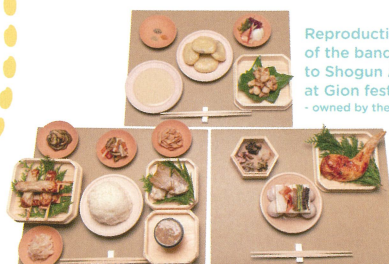
## Wild vegetables

The techniques of fermentation and broth created by the wisdom and ingenuity



Microscopic photograph of *Aspergillus oryzae* (Koji mold)

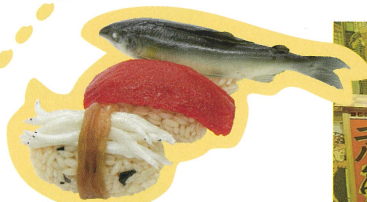
Kyoto venue's Original Project  
Reproduction of  
**Shogun's Gozen** (banquet cuisine)



Reproduction of the banquet cuisine served to Shogun Ashikaga at Gion festival in 1522  
- owned by the Museum of Kyoto

## Mushrooms

Replica of *Tricholoma bakamatsutake*  
- owned by the National Museum of Nature and Science



Reproduction of the streets of Edo, where sushi, tempura, and soba stalls lined up

 **PHOTOGRAPHY OK!**

## Seaweeds

### Admission

General	¥1,800(1,600)
University and high school students	¥1,400(1,200)
Junior high school and Elementary school student	¥600(400)

\*Prices shown in ( ) indicate group (more than 20 persons) and advance discount tickets.

\*Tickets are available at The Museum of Kyoto, Asoview!, etix online ticket, Lawson Ticket(LCCode : 51807), eplus, Seven Ticket (Seven-Code: 108-526), KKDAY etc.

\*Admission is free for visitors with disabilities and one caretaker. Please present Disabled Person's Notebook or similar identification. \*The ticket allows access to exhibitions on the 2nd floor and film theatre on the 3rd floor. (Additional fees may be required for special events)

\*Advance tickets will be available from Feb 28 to Apr 25.

### Access

**The Museum of Kyoto**  
(Sanjo-Takakura, Nakagyo-ku, Kyoto 604-8183)

- Subway: 3-minute walk from Karasuma Oike Station
- Hankyu Line: 7-minute walk from Karasuma Station
- Keihan Line: 15-minute walk from Sanjo Station
- City Bus: 2-minute walk from Sakaimachi Oike bus stop



## Seafood

