



What's up, OITA!

Usuki City Takes One Step toward Certification as a “UNESCO Creative cities Network on Gastronomy”



Various food culture in Usuki

Usuki City is full of attractive food culture, such as the promotion of organic farming and local production for local consumption, which they have started to work on in recent years, in addition to the food culture such as brewing industry and local cuisine that predecessors have developed with great care. In the city, in order to inherit such diverse food cultures, promote industry further, and create new food industries, they are aiming to join the UNESCO Creative Cities Network in the gastronomy field. Application to UNESCO comes once every two years, and they are proceeding with further efforts to promote food culture this year. In June, the attractiveness of Usuki's food culture was highly rated, and they were able to obtain the recommendation from the Japanese National Commission for UNESCO, which is necessary to apply to the UNESCO Secretariat in Paris. The UNESCO Secretariat is currently reviewing the application form, and the result will be announced in late October.

- 3 Food Cultures representing Usuki -

Fermentation/ Brewing industry



(Kani-soy sauce & co.,Ltd)

Usuki's main industry with over 400 years' history. Above all, it is a leading producer of miso and soy sauce and producing both on the same scale can rarely be seen in Japan.

Local cuisine



(Kirasu-mameshi)

Local and frugal foods such as "Kirasu-mameshi" and "ohan", are created with the wisdom of our predecessors and have been loved by citizens from the Edo period.

Circular Agriculture



(Usuki city compost Manufacture Center)

Fermented compost "Usuki-dream compost" for the purpose of making healthy soil helps establish an ecosystem. At the same time, they have made an original certification system for agricultural products without any chemical fertilizers, and support the citizens' health.

A project aiming at industrial promotion making use of gastronomy (excerpt)

We promote leading projects making use of diverse food cultures as the Creative City of Gastronomy in collaboration with agriculture, forestry and fisheries industry, food service, tourism, and also educational research institute..

A project of “Usuki gastronomy archives”



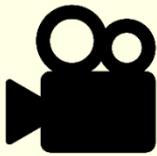
We archive the food cultures of Usuki and disseminate the information through website and booklets, as well as providing to the restaurants in the city. e.g. Conducting a literature search, Survey report, Creation of enlightenment materials, etc.

A project of “Usuki gastronomy Story”

We will build a narrator training program that can convey the appeal of food which is unique to the city to citizens and tourists. e.g. Planning programs, tourism, history, miso soy sauce, sake course management, etc.



A project of “Usuki gastronomy Film Festival”



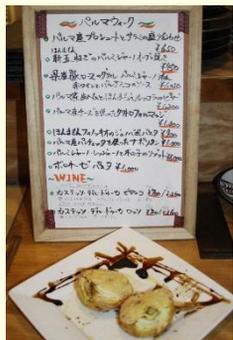
We will hold a film festival relating “foods” in the downtown area, for the better understanding of food cultures of the citizens.

e.g. Food related movies filmed in both Usuki and Tsuruoka, Yamagata Prefecture

※Tsuruoka is only an official member of the UNESCO Creative Cities Network of gastronomy from Japan.

Activities so far

A Fair treating foodstuffs of Parma



We hosted a fair treating foodstuffs of Parma, Italy that is the secretariat city of the UNESCO Creative Cities Network of gastronomy in cooperation with Italian restaurants. It was a great success with many visitors from the inside and outside of the city.

Usuki gastronomy is being promoting by many generations



Usuki Gastronomy is spreading to all of Oita prefecture. For example, Oita Prefectural Tsurusaki high school handled Usuki food cultures in the class, and Tsukumi high school gathered information on our food cultures

“Discover Japan” introduced this project!

Discover Japan, a magazine conveying the rich culture of Japan to the present generation as entertainment has reported the attractiveness of the food cultures of Usuki loved by citizens from the perspective of SDGs as the following.

- Usuki City Compost Manufacturing Center
- Honmamon Agricultural Products

Part 1



Part 2



Usuki Creative City of Gastronomy Promotion Council

It was established for the purpose of promoting the Gastronomy Creative City with food-related industry of the city.



Official HP <https://gastronomy-usuki.com/>