## Afterword

I have written about the merits of Japanese food, hoping people in the world will recognize it. I think that now is the time when we should export Japanese foods abroad together with Japanese culture like *Omotenashi*, delicately service for customers. It seems that the main stream of the world trades is going ahead to the liberalization or trades by tariff abolishment. Even if we block cheap imported goods now, cheap rice, for instance, will be imported soon. We can process them into rice flour bread, cakes, or functional foods and export them. Even in the case of meat, high-class meat like Japanese bland *wagyu*, will sell at an appropriate price.

On the other hand, if Japanese people, choose the establishment of a state on free market, we should use part of the profit and assist people who are engaged in environmental conservation for the protection of Japanese food and agriculture.

If we continue to serve delicious, safe and traditional Japanese dishes, they will be loved all over the world from now on. Arranged Japanese foods like California rolled *sushi*, which is rooted in the area, will be liked, but if we serve imitated and sham foods, there will be fewer and fewer Japanese restaurants in the near future. The arrangements of Japanese food matching to local people would be accepted by them. However, the easy arrangement of Japanese food will lose the merit of Japanese foods, such as non-fatty, less calories and delicacy. I think it is thoughtless of us to arrange the traditional taste of Japanese foods intentionally for people there. Now there are few Japanese chefs in overseas countries, so young Japanese people who understand strong points of Japanese food, have many chances to take an active part in the world. I would also recommend that non-Japanese chefs should train themselves to cook various traditional cuisines at Japanese food training schools or at good restaurants in Japan.

In conclusion, I would like to add a few more words. I wish you will enjoy and appreciate genuine Japanese foods and promote your health and longevity.

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**Yoshikatsu Murooka** is an Emeritus Professor of Osaka University, Japan. He was formerly a Visiting Fellow and a Visiting Scientist at the National Institutes of Health, Bethesda, Maryland, a Professor in the Department of Fermentation Technology, Hiroshima University, a Professor in the Biotechnology, Graduate School of Osaka University and an Executive Director in the Education and Research

Center of Osaka University, San-Francisco. Dr. Murooka was a chief-editor of Journal of Biotechnology and Bioengineering and served on the editorial board of four international journals. He is a distinctive member of the Society for Biotechnology, Japan and a member of the New York Academy of Sciences and he published more than 200 professional papers in English. Dr. Murooka received the B.S. degree (1964) in fermentation technology from Hiroshima University and the Ph.D. degree (1970) in biotechnology from Osaka University, Japan.

## About the translator

**Ichiro Saeki** was a teacher of English at Hiroshima Prefectural Senior High School. He participated in an English seminar held at Ohio State University in 1988. He wrote several English grammar books and texts for students. After he retired, he has been living a quiet life, enjoying playing the guitar in a mandolin club, mountaineering, fishing and reciting 'youkyoku' of Noh plays.

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