

# FROELICK GALLERY

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Now it is possible in many countries to enjoy a great variety of cuisines from around the world. Among these, Japanese food has become quite popular. In this statement, I would like to try to draw a parallel with cuisine and the European and Japanese approaches to the use of materials.

In European cuisine, chefs carefully select a number of ingredients and various seasonings, preparing them skillfully in many different ways. The results are dishes with well blended and balanced flavors that are pleasing to the palate. Chefs strive to develop new and original tastes by using a variety of ingredients, combining them creatively to achieve the sublime.

In contrast, the preparation of Japanese cuisine seems deceptively simple. The chefs concern themselves with bringing the essence of each food's character to their guests, selecting the freshest ingredients in tune with the seasons. Many raw, fresh ingredients are used, their flavors enhanced by skillful knife work and beautiful presentation. To accent the singular tastes of the ingredients, other flavors are used to heighten their unique characters. These secondary flavorings often comprise the complex flavors of ingredients that have been carefully aged and fermented, such as miso (a paste of fermented soya beans), shoyu (commonly known as soy sauce), sake (Japanese rice wine), mirin (a sweet rice-based sherry), katsuboshi (the fine, delicate shavings of cultured and dried bonito), and so on. Though fresh fish can be found around the world, and Japanese sushi is now very popular, it is the lesser known art that orchestrates the simplest of fresh ingredients with the appropriate secondary flavoring(s) that is the essence of Japanese cuisine.

In summary, European cuisine combines a variety of ingredients and simmers, sautés, bakes and stews them into a harmonious deliciousness. The many elements become one. Japanese cuisine on the other hand seeks to maintain and draw out the original flavor of the ingredients by adding complementary, secondary flavorings. The flavors are separate, becoming mingled on the palate.

In my work, I try to balance the selection of ingredients (the choice of technique, papers, inks, etc.) - with just the right amount of seasoning, hoping to achieve a perfect balance, striving to create a finished work that will suit the visual palate.