

Day 1 Highlights



Do not miss the last day to experience Japanese flavors from 283 exhibitors from 38 prefectures.

Registered Trade Visitors can enter with existing Trade Visitor Badges. Reprint of badge is chargeable at SGD 10.

Sale of Tickets is available at SGD 20 per pax for Trade Visitors on-site registration.

Registration Counters close at 5pm, exhibition closes at 5.30pm today.



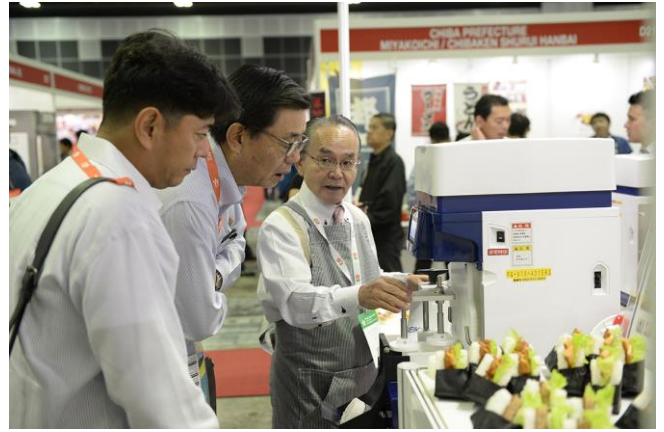
L-R Junko Ishii, JETRO; Andrew Phua, STB; Masanao Nishida, Director of Food Japan; Mitsuhiro Miyakoshi, Special Advisor to Prime Minister of Japan; Vicky Wong, Deputy CEO of e2i; Edmund Toh, President of Singapore Chefs' Association



Visiting Gyoren Hokko, featuring "Seafood from Hokkaido", such as dried scallops, dried sea kelp, dried abalone, dried sea cucumber, frozen scallops, and frozen salmon (chum salmon).



Japan Pork Export Association in their Happi Coats. Can you tell what cut is the meat?



The iMaki produces perfect rice sheets in large quantities at a minimum production cost.



Check out Persimmons, a major food crop from Gojo.



Attend seminars to deepen your skills and knowledge.



Are you drooling over this beautiful food plating as we do?



Our hosted buyer program, gives you an opportunity to do business with suppliers from all over Japan in a conducive environment.

ADMISSION DETAILS

TRADE

27 October, Friday

10am - 5.30pm

\$20 onsite registration fee per person applies

Please present your business card for verification purpose

[Floorplan](#)

[Exhibitor List](#)

[J-Food](#)

[Visitor Alert](#)

MASTERCLASSES

Catch local culinary chefs in action as they demonstrate the use of Japanese ingredients to create signature dishes for your tasting.

\$88 per session

You can register onsite and slots are subject to availability.

Stand to win a one-night stay at Hotel Metropolitan Sendai, Japan
in our upcoming Instagram Contest @FoodJapanSG

