



















8/11-8/17

Check the event type by color and icon combination.

-  Same-day ticket distribution
-  Reservation
-  Hands-on / Tasting
-  Presentation





Hot Tip: The Mirai Choco Test is available on weekdays only! You can take the test anytime during exhibition hours on weekdays. However, chocolate gifts will be handed out starting at 9:30 and 15:00, and distribution will end once supplies run out. (Please bring your smartphone.)
Food Allergens in the Chocolate: Milk, Soy

Forum “Redefining the Boundaries of Food”: A program exploring the near future of food featuring a collaboration between MIRACORE™ and eight partners.

	8/11 (Mon)	8/12 (Tue)	8/13 (Wed)	8/14 (Thu)	8/15 (Fri)	8/16 (Sat)	8/17 (Sun)
9:00							
9:30							
10:00							
10:30			 Mirai Choco School Allergy Information: Milk, Soy	 Mirai Choco School Allergy Information: Milk, Soy	Forum: “Redefining the Boundaries of Food” MIRACORE™ × 3D Food Printer Professor Hidemitsu Furukawa, Yamagata University 10:30~ 12:30~ 14:30~ 16:30~ For participation details, please check the MIRACORE™ website.		
11:00							
11:30			 Mirai Choco School Allergy Information: Milk, Soy	 Mirai Choco School Allergy Information: Milk, Soy		All-Purpose Forum Watanabe Seimen	All-Purpose Forum Ippudo
12:00						Celebrating 76 years since its founding, Watanabe Seimen offers authentic Shinshu soba served with plant-based soba broth.	Global brand Ippudo presents its forward-looking plant-based ramen.
12:30						10:00~16:00	10:00~16:00
13:00			Future Recipe Experience Sweets and breads co-created with four chefs, New sweets invented by Fuji Oil Development staff.	Future Recipe Experience Sweets and breads co-created with four chefs, New sweets invented by Fuji Oil Development staff.		For participation details, please check the MIRACORE™ website.	For participation details, please check the MIRACORE™ website.
13:30						 	 
14:00			New sessions start every 30 minutes.	New sessions start every 30 minutes.		 	
14:30			There will be no chef presentations. 	There will be no chef presentations. 			
15:00							
15:30							
16:00							
16:30							
17:00			 THE RAMENS -Ramen Maker presents. 17:00 Open 17:10-17:50	 THE RAMENS -Ramen Maker presents. 17:00 Open 17:10-17:50			
17:30							
18:00							
18:30							
19:00							
19:30							
20:00							





















8/25-8/31

Check the event type by color and icon combination.

-  Same-day ticket distribution
-  Reservation
-  Hands-on / Tasting
-  Presentation





Hot Tip: The Mirai Choco Test is available on weekdays only! You can take the test anytime during exhibition hours on weekdays. However, chocolate gifts will be handed out starting at 9:30 and 15:00, and distribution will end once supplies run out. (Please bring your smartphone.)
Food Allergens in the Chocolate: Milk, Soy

Forum “Redefining the Boundaries of Food”: A program exploring the near future of food featuring a collaboration between MIRACORE™ and eight partners.

	8/25 (Mon)	8/26 (Tue)	8/27 (Wed)	8/28 (Thu)	8/29 (Fri)	8/30 (Sat)	8/31 (Sun)
9:00							
9:30							
10:00							
10:30	 Mirai Choco School Allergy Information: Milk, Soy	 Mirai Choco School Allergy Information: Milk, Soy	 Mirai Choco School Allergy Information: Milk, Soy	 Mirai Choco School Allergy Information: Milk, Soy	 Mirai Choco School Allergy Information: Milk, Soy	Forum: “Redefining the Boundaries of Food” MIRACORE™ × Food Tech Professor Ishikawa (Miyagi University) & Chef Hitoshi Sugiura Scheduled for 3–4 sessions between 10:30 and 12:30. For participation details, please check the MIRACORE™ website.  	Forum: “Redefining the Boundaries of Food” MIRACORE™ × Future Dining Ritsumeikan University Terroiru & Chef Motoi Maeda 10:30~ 11:00~ 11:30~ 12:00~ For participation details, please check the MIRACORE™ website.  
11:00							
11:30	 Mirai Choco School Allergy Information: Milk, Soy	 Mirai Choco School Allergy Information: Milk, Soy	 Mirai Choco School Allergy Information: Milk, Soy	 Mirai Choco School Allergy Information: Milk, Soy	 Mirai Choco School Allergy Information: Milk, Soy		
12:00							
12:30	All-Purpose Forum Bell Shokuhin Kogyo From Osaka to the world — Showcasing curry dishes of “today” and “tomorrow.” ① Business Seminar 12:30-13:15 ② 1330-1350 ③ 1400-1420 ④ 1430-1450 For participation details, please check the MIRACORE™ website.  	Future Recipe Experience Nobuaki Nishikawa : Owner-Chef of Boulangerie Ça marche (Kobe, Hyogo) New sessions start every 30 minutes. There will be no chef presentations. 	Future Recipe Experience Shoko Hirase : Chef Pâtissier at Restaurant L’aube (Roppongi, Minato-ku, Tokyo) New sessions start every 30 minutes. There will be no chef presentations. 	Future Recipe Experience Gen Sasaki : Chef Pâtissier of la boutique de yukinoshita kamakura (Kamakura, Kanagawa) New sessions start every 30 minutes. There will be no chef presentations. 	Future Recipe Experience Kazuya Hatakeyama : Owner Pâtissier of feuquillage (Chofu, Tokyo) New sessions start every 30 minutes. There will be no chef presentations. 	Forum: “Redefining the Boundaries of Food” MIRACORE™ × Shojin Cuisine VegeDo Initiative Part 1 – 13:30 Kadohama-Gomatofu-sohonpo & Osaka Metropolitan University Part 2 – 16:00 (4 sessions) Nakamichi Co., Ltd. — Mr. Aoe Kakuho Seminar intended for media and related professionals.	Forum: “Redefining the Boundaries of Food” MIRACORE™ × Startups NINZIA Co., Ltd. / vitom Co., Ltd. / MISOVATION Co., Ltd. Seminar intended for media and related professionals.
13:00							
13:30							
14:00							
14:30							
15:00							
15:30							
16:00							
16:30							
17:00							
17:30							
18:00							
18:30							
19:00							
19:30							
20:00							




























9/1-9/7

Check the event type by color and icon combination.

-  Same-day ticket distribution
-  Reservation
-  Hands-on / Tasting
-  Presentation



Hot Tip: The Mirai Choco Test is available on weekdays only! You can take the test anytime during exhibition hours on weekdays. However, chocolate gifts will be handed out starting at 9:30 and 15:00, and distribution will end once supplies run out. (Please bring your smartphone.)
Food Allergens in the Chocolate: Milk, Soy

Forum “Redefining the Boundaries of Food”: A program exploring the near future of food featuring a collaboration between MIRACORE™ and eight partners.

	9/1 (Mon)	9/2 (Tue)	9/3 (Wed)	9/4 (Thu)	9/5 (Fri)	9/6 (Sat)	9/7 (Sun)
9:00							
9:30							
10:00							
10:30	 Mirai Choco School	 Mirai Choco School	 Mirai Choco School	 Mirai Choco School	 Mirai Choco School	ORA Children's Future Project	ORA Children's Future Project
11:00							
11:30	 Mirai Choco School	 Mirai Choco School	 Mirai Choco School	 Mirai Choco School	 Mirai Choco School	Forum: “Redefining the Boundaries of Food” MIRACORE™ × Famous Noodle Shops 13:00-18:30 ① Dotonbori Imai ② Sohonke Sarashina Horii ③ Pyon Pyon Sha ④ Mimiko For participation details, please check the MIRACORE™ website.  	Forum: “Redefining the Boundaries of Food” MIRACORE™ × Gastronomy All Japan Food Association A seminar for media and invited guests is planned.
12:00							
12:30	All-Purpose Forum VegAn&SHIROYAMA HOTEL kagoshima Business Seminar	All-Purpose Forum Saga Prefectural Industrial Technology Center × Kesamaru Fisheries × Bistro Matsushima Exploring the potential of Saga's seaweed as a plant-based dashi and introducing initiatives to protect and cultivate it. Enjoy dishes created by local chefs using this plant-based dashi. A seminar for media and invited guests is planned.	All-Purpose Forum Kounan Shokuryo Rice culture has new value and appeal to the world. ① Business Seminar 1230-1315 ② 1330-1350 ③ 1400-1420 ④ 1430-1450 For participation details, please check the MIRACORE™ website.  	All-Purpose Forum Fauchon Hotel Kyoto × Rihga Royal Hotel Kyoto French cuisine chefs from two iconic Kyoto hotels present a new style of hotel gastronomy. ① Business Seminar 1300-1345 ② 1420-1440 ③ Business Seminar 1500-1545 ④ 1620-1640 ⑤ Business Seminar 1700-1715 For participation details, please check the MIRACORE™ website.  	All-Purpose Forum Sohonke Sarashina Horii A long-established Edo-style soba restaurant introduces a new world of soba evolving into multicultural cuisine with plant-based dashi. ① Business Seminar 12:40-13:20 ② Business Seminar 13:40-14:20 ③ 14:30-14:50 ④ 15:00-15:20 For participation details, please check the MIRACORE™ website.  		
13:00							
13:30	All-Purpose Forum Veg-An Showcasing Plant-Based Singaporean Cuisine ① 1330-1350 ② 1400-1420 ③ 1430-1450 For participation details, please check the MIRACORE™ website.  						
14:00							
14:30							
15:00	All-Purpose Forum SHIROYAMA HOTEL kagoshima A new style of hospitality where everyone can enjoy the rich flavors of Kagoshima's traditional dishes. 15:00-17:30 For participation details, please check the MIRACORE™ website.  						
15:30			All-Purpose Forum Kazenosawa From a historic farmhouse auberge in Miyagi Prefecture, offering new food experiences rooted in the local community. A seminar for media and invited guests is planned. A seminar for media and invited guests is planned.				
16:00		All-Purpose Forum CREO-RU Meigetsukan From Dotonbori's Kureoru and wagyu-specialist Meigetsukan (55 years of dedication to wagyu), presenting plant-based noodle dishes. A seminar for media and invited guests is planned.					
16:30							
17:00			All-Purpose Forum Ontable Co., Ltd. Bringing Japan's exceptional food culture to tables around the world. A seminar for media and invited guests is planned.				
17:30							
18:00					 THE RAMENS -Ramen Maker presents. 16:30 Open 16:40-17:20		
18:30					 THE RAMENS -Ramen Maker presents. 18:00 Open 18:10-18:50		
19:00	 THE RAMENS -Ramen Maker presents. 19:00 Open 19:10-19:50	 THE RAMENS -Ramen Maker presents. 19:00 Open 19:10-19:50	 THE RAMENS -Ramen Maker presents. 19:00 Open 19:10-19:50				
19:30							
20:00							

9/8-9/14



Check the event type by color and icon combination.

- Same-day ticket distribution
- Reservation
-  Hands-on / Tasting
-  Presentation

Hot Tip: The Mirai Choco Test is available on weekdays only! You can take the test anytime during exhibition hours on weekdays. However, chocolate gifts will be handed out starting at 9:30 and 15:00, and distribution will end once supplies run out. (Please bring your smartphone.)
Food Allergens in the Chocolate: Milk, Soy

The Mirai Choco Test on Friday, September 12 will be held from 16:00.

Forum “Redefining the Boundaries of Food”: A program exploring the near future of food featuring a collaboration between MIRACORE™ and eight partners.

	9/8 (Mon)	9/9 (Tue)	9/10 (Wed)	9/11 (Thu)	9/12 (Fri)	9/13 (Sat)	9/14 (Sun)
9:00							
9:30							
10:00							
10:30	<p>Forum: “Redefining the Boundaries of Food”</p> <p>MIRACORE™ × Space</p> <p>Professor Seiko Shirasaka (Keio University) / Professor Tomomi Nonaka (Waseda University) / Mayor Moriyoshi Kakuta (Kazo City) / President Shingo Horiguchi (DigitalBlast) / Chef Hitoshi Takayama</p> <p>10:30–16:00 Open to all visitors on the day. For participation details, please check the MIRACORE™ website.</p> <p>13:00–14:30 and 16:00–17:30 Special seminars for media and invited guests.</p>  						
11:00							
11:30							
12:00							
12:30							
13:00							
13:30							
14:00							
14:30							
15:00							
15:30							
16:00							
16:30							
17:00							
17:30							
18:00							
18:30							
19:00							
19:30							
20:00							