8/11-8/17

Reservation Presentation

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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.

Forum "	Redefining the Bound	aries of Food": A prog	gram exploring the ne	ar future of food feati	uring a collaboration b	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			
11:00			Information:	mormation:	Forum: "Redefining the Boundaries of Food"	All-Purpose Forum	All-Purpose Forum
11:30			Mirai Choco School Allergy Information: Milk, Soy	Mirai Choco School Allergy Information: Milk, Soy	MIRACORE™× 3D Food Printer	Watanabe Seimen Celebrating 76	Ippudo Global brand
12:00			miormation.	miormation.	Professor Hidemitsu	years since its founding, Watanabe Seimen	Ippudo presents its forward- looking plant-
12:30					Furukawa, Yamagata University	offers authentic Shinshu soba served with plant-	based ramen.
13:00			Future Recipe Experience Sweets and breads	Future Recipe Experience Sweets and breads	10:30~ 12:30~	based soba broth.	For participation details please check the MIRACORE™ website.
13:30			co-created with four chefs, New sweets invented by Fuji Oil	co-created with four chefs, New sweets invented by Fuji Oil	14:30~ 16:30~	For participation details, please check the MIRACORE™ website.	MIRACORE Website.
14:00			Development staff. New sessions start every 30 minutes.	Development staff. New sessions start every 30 minutes.	For participation details, please check the MIRACORE™ website.	MIRACORE. Website.	
14:30			There will be no chef presentations.	There will be no chef presentations.			
15:00			₽¶.	11			
15:30							
16:00							
16:30							
17:00			THE RAMENS	THE RAMENS			
17:30			-Ramen Maker presents. 17:00 Open 17:10-17:50	-Ramen Maker presents. 17:00 Open 17:10-17:50			
18:00							
18:30							
19:00							
19:30							
20:00							

Check the event type by color and icon combination.

Reservation

Presentation

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rorum "	Redefining the Bound	aries of Food": A prog	gram exploring the ne	ar future of food feat	uring a collaboration I	oetween 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"	Forum: "Redefining the Boundaries of Food"
11:00						MIRACORE™ × Food Tech	MIRACORE™ × Future Dining
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	Professor Ishikawa (Miyagi University) & Chef Hitoshi Sugiura Scheduled for 3-4	Ritsumeikan University TerroiRU & Chef Motoi Maeda 10:30~ 11:00~
12:00						sessions between 10:30 and 12:30. For participation details, please	11:30~ 12:00~ For participation details, please check the MIRACORE™ website.
12:30	All-Purpose Forum Bell Shokuhin Kogyo					check the MIRACORE™ website.	
13:00	From Osaka to the world — Showcasing curry dishes of "today" and "tomorrow.						
13:30	①Business Seminar 12:30-13:15 ②1330-1350	Future Besime	Future Basine	Future Besime	Futura Basina		
14:00	31400-1420 €1430-1450 For participation details, please	Future Recipe Experience Nobuaki Nishikawa:	Future Recipe Experience Shoko Hirase:	Future Recipe Experience Gen Sasaki:	Future Recipe Experience Kazuya		
14:30	check the MIRACORE™ website.	Owner-Chef of Boulangerie Ça marche (Kobe,	Chef Pâtissier at Restaurant L'aube (Roppongi, Minato-	Chef Pâtissier of la boutique de yukinoshita	Hatakeyama: Owner Pâtissier of feuquiage (Chofu,	Forum: "Redefining the Boundaries of Food"	Forum: "Redefining the Boundaries of Food"
						MIRACORE™ ×	MIRACORE™ ×
15:00		Hyogo) New sessions start	ku, Tokyo) New sessions start	kamakura (Kamakura, Kanagawa)	New sessions start	Shojin Cuisine	Startups
15:00 15:30		Hyogo)		(Kamakura,		Shojin Cuisine VegeDo Initiative Part 1 – 13:30 Kadohama-Gomatofusohonpo & Osaka	Startups NINZIA Co., Ltd. / vitom Co., Ltd. / MISOVATION Co., Ltd. Seminar intended for media
	Future Recipe Experience Fuil Oil:	Hyogo) New sessions start every 30 minutes. There will be no chef	New sessions start every 30 minutes. There will be no chef	(Kamakura, Kanagawa) New sessions start every 30 minutes. There will be no chef presentations.	New sessions start every 30 minutes. There will be no chef	Shojin Cuisine VegeDo Initiative Part 1 - 13:30 Kadohama-Gomatofusohonpo & Osaka Metropolitan University. Part 2 - 16:00 (4 sessions) Nakamichi Co., Ltd. —	Startups NINZIA Co., Ltd. / vitom Co., Ltd. / MISOVATION Co., Ltd. Seminar intended for media
15:30	Experience Fuji Oil: New sweets invented by Fuji Oil developers	Hyogo) New sessions start every 30 minutes. There will be no chef presentations.	New sessions start every 30 minutes. There will be no chef presentations.	(Kamakura, Kanagawa) New sessions start every 30 minutes. There will be no chef	New sessions start every 30 minutes. There will be no chef presentations.	Shojin Cuisine VegeDo Initiative Part 1 - 13:30 Kadohama-Gomatofusohonpo & Osaka Metropolitan University Part 2 - 16:00 (4 sessions)	Startups NINZIA Co., Ltd. / vitom Co., Ltd. / MISOVATION Co., Ltd. Seminar intended for media
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9/1-9/7

Check the event type by color and icon combination.

■ Same-day ticket distribution
■ Reservation
■ Presentation

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

Forum "	Redefining the Bound	aries of Food": A prog	gram exploring the ne	ar future of food feat	aring a collaboration i	oetween 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		
11:00						ORA Children's	ORA Children's
11:30	Mirai Choco School	Mirai Choco School	Mirai Choco School	Mirai Choco School	Mirai Choco School	Future Project	Future Project
12:00							
12:30	All-Purpose Forum VegAn&SHIROYAMA	All-Purpose Forum Saga Prefectural	All-Purpose Forum Kounan Shokuryo		All-Purpose Forum Sohonke Sarashina Horii		
13:00	HÖTEL kagoshima Business Seminar	Industrial Technology Center × Kesamaru Fisheries × Bistro Matsushima	Rice culture has new value and appeal to the world. ①Business Seminar		A long-established Edo- style soba restaurant introduces a new world of	Forum: "Redefining the Boundaries of Food"	Forum: "Redefining the Boundaries of Food"
13:30	All-Purpose Forum Veg-An Showcasing Plant-Based	Exploring the potential of Saga's seaweed as a plant- based dashi and introducing initiatives to protect and	1230-1315 ②1330-1350 ③1400-1420 ④1430-1450	All-Purpose	soba evolving into multicultural cuisine with plant-based dashi. ①Business Seminar	MIRACORE™ ×	MIRACORE™ ×
14:00	Singaporean Cuisine ①1330-1350 ②1400-1420 ③1430-1450	cultivate it. Enjoy dishes created by local chefs using this plant-based dashi. A seminar for media and invited guests is planned.	For participation details, please check the MIRACORE™ website.	Forum Fauchon Hotel Kyoto × Rihga	12:40-13:20 ②Business Seminar 13:40-14:20 ③14:30-14:50	Famous Noodle Shops	Gastronomy All Japan Food Association
14:30	For participation details, please check the MIRACORE™ website.	guests is planned.		Royal Hotel Kyoto French cuisine chefs from two iconic Kyoto	④15:00-15:20 For participation details, please check the MIRACORE™ website.	13:00-18:30 ① Dotonbori Imai	A seminar for media and invited guests is planned
15:00				hotels present a new style of hotel gastronomy. ①Business Seminar		② Sohonke Sarashina Horii ③ Pyon Pyon Sha	
15:30	All-Purpose Forum SHIROYAMA HOTEL kagoshima		All-Purpose Forum Kazenosawa From a historic farmhouse auberge in Miyagi Prefecture, offering new food	1300-1345 ②1420-1440 ③Business Seminar		Mimiko For participation details,	
16:00	A new style of hospitality where everyone can enjoy the rich flavors of Kagoshima's traditional	All-Purpose Forum	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.	1500-1545 @ 1620-1640 ⑤ Business Seminar		please check the MIRACORE™ website.	
16:30	dishes. 15:00~17:30 For participation details, please	CREO-RU Meigetsukan From Dotonbori's Kureoru and wagyu-specialist		check the MIRACORE™ website.	THE RAMENS		
17:00	check the MIRACORE™ website.	Meigetsukan (55 years of dedication to wagyu), presenting plant-based noodle dishes. A seminar for media and invited	All-Purpose Forum Ontable Co., Ltd. Bringing Japan's exceptional		-Ramen Maker presents. 16:30 Open 16:40-17:20		
17:30		guests is planned.	food culture to tables around the world. A seminar for media and invited guests is planned.				
18:00					THE RAMENS -Ramen Maker presents.		
18:30					18:00 Open 18:10-18:50		
19:00	THE RAMENS -Ramen Maker presents.	THE RAMENS -Ramen Maker presents.	THE RAMENS -Ramen Maker presents.				
19:30	19:00 Open 19:10-19:50	19:00 Open 19:10-19:50	19:00 Open 19:10-19:50				
20:00							

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Forum "l	Redefining the Bound	aries of Food": A prog	gram exploring the ne	ar future of food featu	ıring a collaboration l	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							
11:00	Forum: "Redefining the Boundaries of Food"		All-Purpose Forum	All-Purpose Forum Kagome			
11:30	MIRACORE™ × Space	All-Purpose Forum	Watanabe Seimen	Workshop	All-Purpose Forum		
12:00	Professor Seiko Shirasaka (Keio	Ippudo	Founded 76 years ago, Watanabe Seimen offers	①1030-1100 ②1115-1145 ③1200-1230 ④1245-1315	Nissin Foods		
12:30	University) / Professor Tomomi Nonaka (Waseda University) / Mayor	Global brand Ippudo debuts its plant-based	authentic Shinshu soba served with plant-based soba	For participation details, please check the MIRACORE™ website.	present a tasting		
13:00	Moriyoshi Kakuta (Kazo City) / President Shingo Horiguchi	ramen served overseas — for the first time in	broth. ① 10:30-11:30 Business Seminar		event featuring surprising new Cup Noodles		
13:30	(DigitalBlast) / Chef Hitoshi Takayama	Japan! ①11:00~16:00 ②16:00-17:00	② 11:30-13:30 ③ 14:00-15:00 Business Seminar		powered by cutting-edge technology.		
14:00	10:30-16:00 Open to all visitors on the day. For participation details,	Business Seminar For participation details,	◆ Special Collaboration Program ④ 15:30-17:30		For participation details, please check the MIRACORE™ website. Tasting will end once		
14:30	please check the MIRACORE™ website.	please check the MIRACORE™ website.	◆ Special Collaboration Program ◆ Special Collaboration		samples run out.		
15:00	13:00–14:30 and 16:00–17:30 Special seminars for media and invited guests.		Program Watanabe Seimen × Yubasho × HAPPY AGRI®				
15:30			by TOYOTA × MIRACORE™	All-Purpose Forum			
16:00			For participation details, please check the MIRACORE™ website.	A dining service company from Aichi presents the future of Japanese cuisine.			
16:30			Ο 🗖	①Business Seminar 1500-1545 ②1600-1620			
17:00				③1630-1650 ④1700-1720 ⑤1730-1750			
17:30				⑥1800-1820 ⑦1830-1850 ⑧1900-1920 ⑨1930-1950			
18:00				For participation details, please check the MIRACORE™ website.			
18:30							
19:00							
19:30							
20:00							