

Fermental Cultural Anthropology

Diversity of Japan



Hiraku Ogura 2020

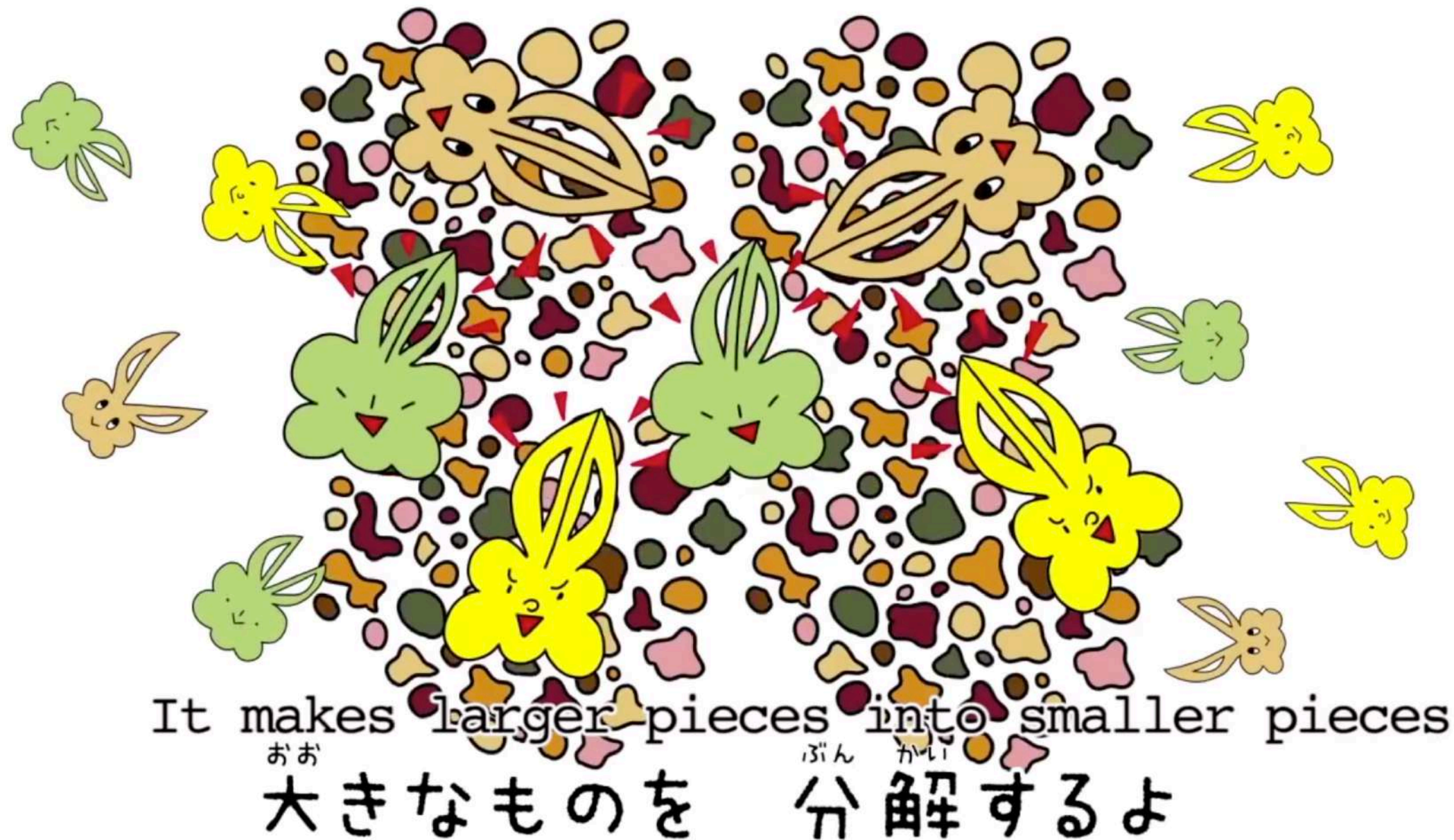


Hiraku Ogura

Fermentation Designer

- Design
- Biology
- Anthropology
- Food

What is Hakko (Fermentation) ?

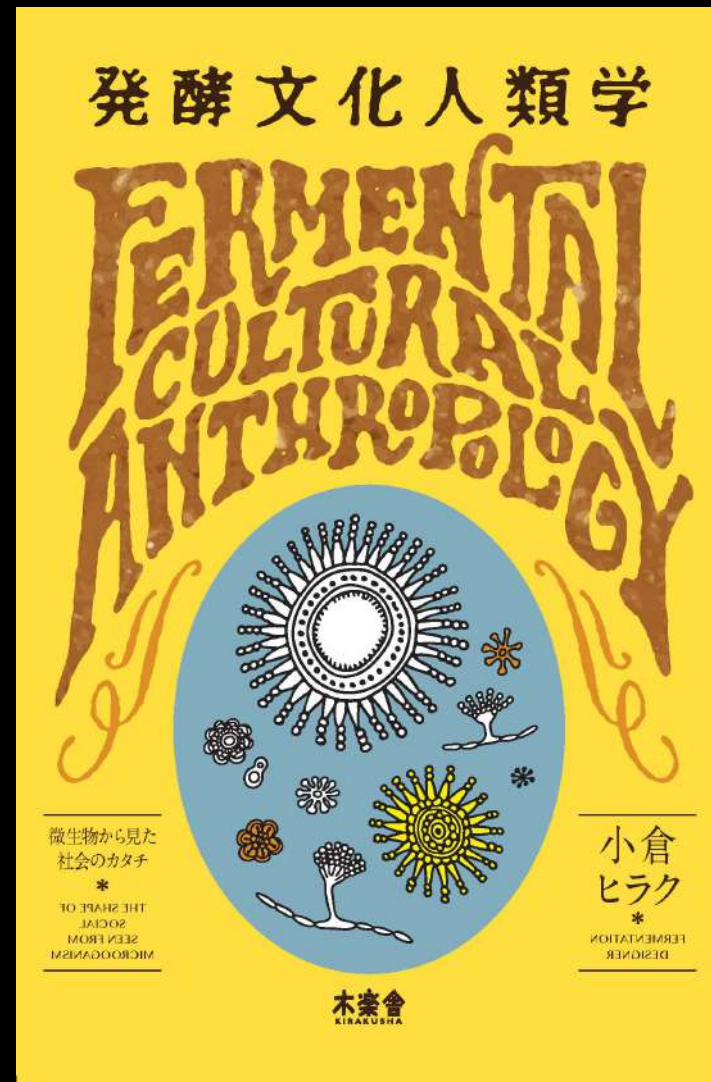


Working Process of Effective Microorganisms



Lactic Acid Fermentation

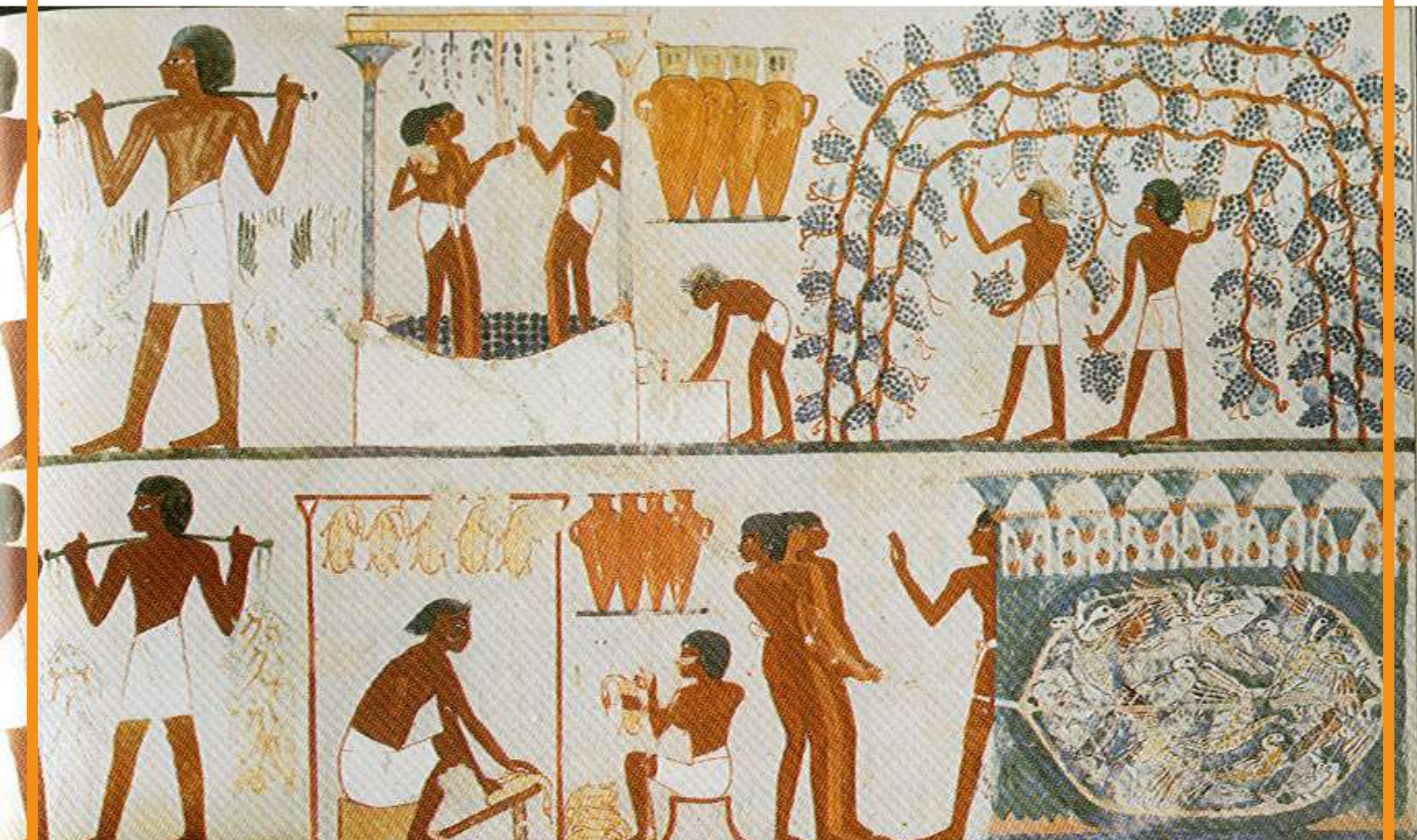




Fermentation × Design × Anthropology

Field work in ethnology all over Japan, Asia
Making new product & market of fermented foods

Context of East & West



A photograph showing a large pile of smooth, grey river stones. The stones are of various sizes and are piled up in a wooden structure, possibly a traditional Japanese stone-piling technique. The background is dark and out of focus, showing more of the same stone pile. The text "Melting Pot of Asian culture" is overlaid in white on the right side of the image.

Melting Pot of Asian culture

Yogurt
Bread
Wine/Beer

Miso
Tempe
Rice Wine

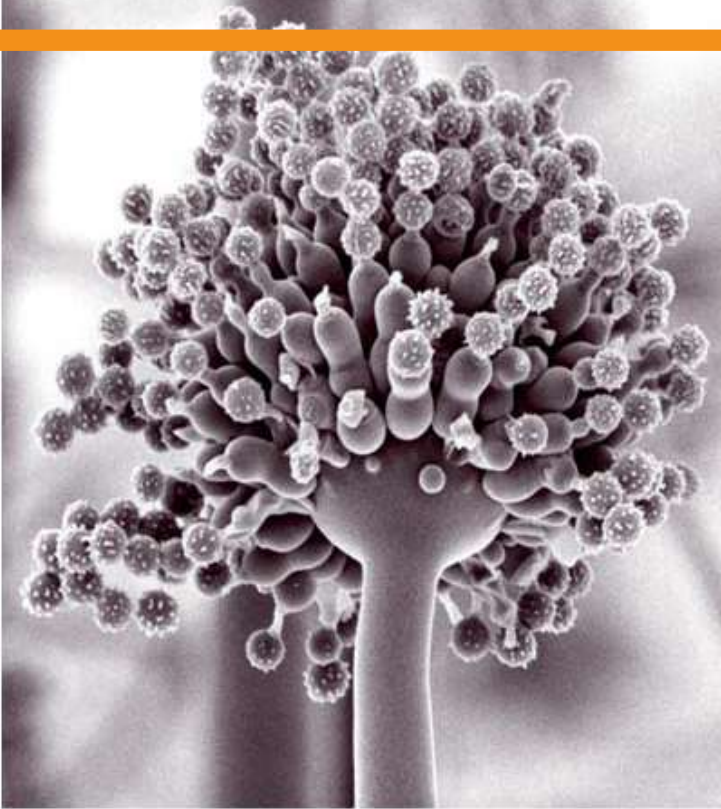


WEST ◀ ▶ EAST

Mold
as a starter

Koji is a Symbol of Japanese cuisine.





Koji mold = **Aspergillus Oryzae**

A : specific taste of Washoku

B : medium of other microbes

C : producer of Umami



Variation of fermentation molds



Aspergillus Awamori
Aspergillus Kawachii

Japanese Spirits



Aspergillus Sojae
Soy sauce



Aspergillus Glaucus
Fermented dry bonito



Monascus Anka
Red fermented bean curd

Fermented foods by using Mold

Mirin



Vinaigre



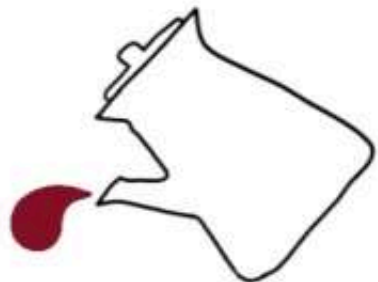
Miso



Sake



Shoyu



Japanese Spirits



いただきます!

しょうゆ

みそ

みりん

酢

日本酒

焼酎

Rice field makes our fermentation foods



Rice, Soybean, Barley(Wheat)



Blessing of Rice field

My daily breakfast



Lightning means...



Rice's wife
fix the nitrogen under the field



Sake is a Key of Japanese Mythology

Secret of Asian Fermentation



西

Microbes make

Our sence of taste?

New movement of “Hakko”



History of Over 1,000 years





Communication with wild microbes



発酵から再発見する日本の旅

fermenta

2019.4.26 FRI - 7.8 MON
11:00 - 20:00
Admission Free
Shibuya Hikarie 8F
d47 MUSEUM

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ファーマンテーション
ツリーズ
ニッポン

FERMENTATION
TOURISM
NIPPON
 fermenta



In Japan...

| There are so many
unknown fermented foods

| I traveled all over Japan
47 regions to collect them

NIPPON 47 MAP

FERMENTATION TOURISM NIPPON

発酵から再発見する日本の旅



A close-up photograph of a wooden barrel with a spout pouring dark liquid into a large wooden bowl. The liquid is dark and viscous, creating a thick stream. The bowl is made of light-colored wood and has some liquid splatters on its rim. The background is dark and shows the interior of the barrel.

Variations of **Shoyu**

Condensed Shoyu

White Shoyu

Fish Pickles

Variations of **Miso**

Hatcho Miso
Long aged Miso

Kinzanji Miso
Miso Pickles



Unique Seasonings

Kanzuri

Fermented Chill Paste

Mirin

Desert Umami Sake





Fermented Tea with Mold & Lactobacilli

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Sen made from fermented sweet potato

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Godo specific Natto of Towada

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Ao-chu roots of asian spirits

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Aizome (Japanese Indigo)



Optimize Unknown Fermentation Process

世界の発酵みんな集まれ！

発酵

HAKKO
DEPARTMENT



HAKKO DIY MOVEMENT





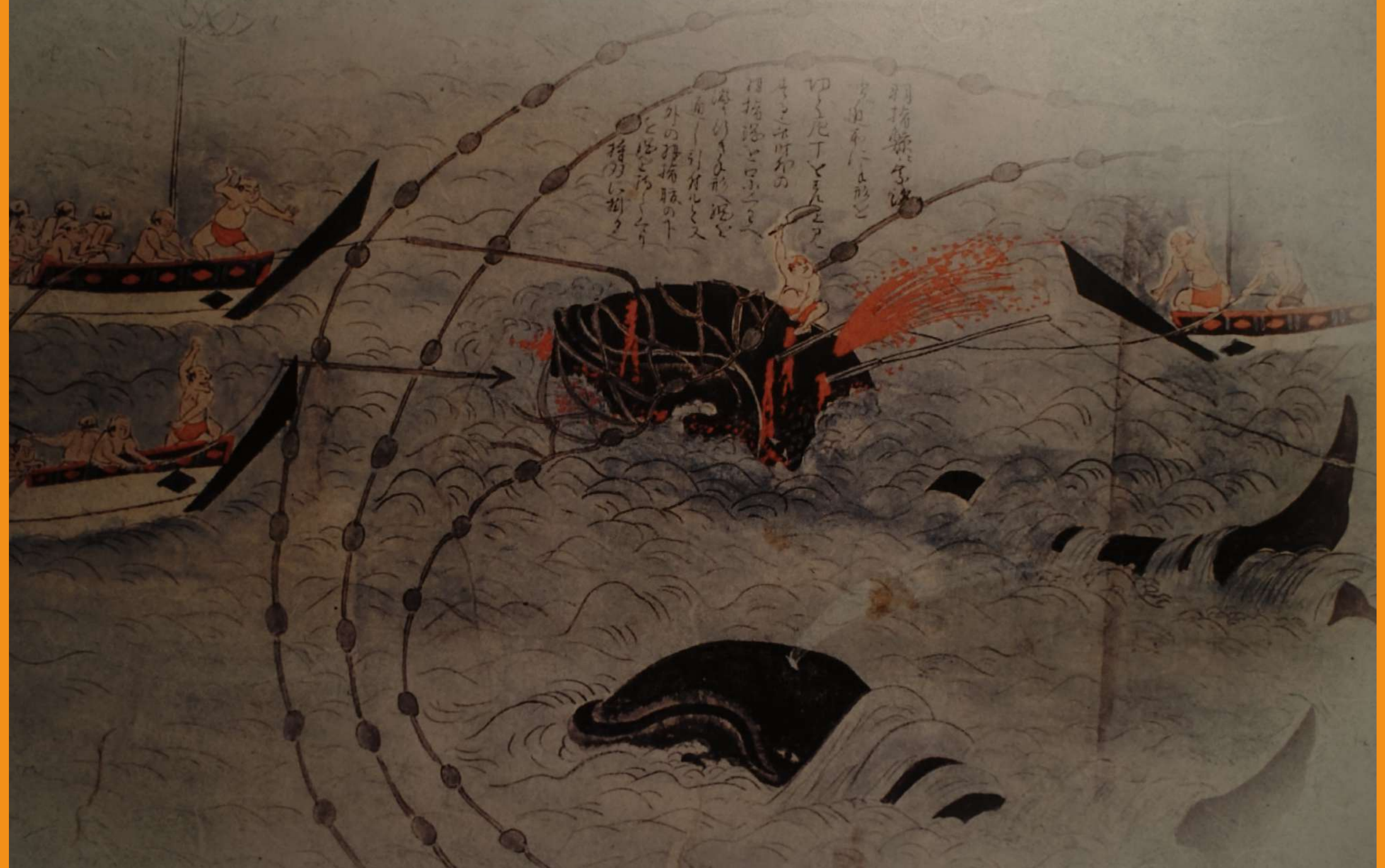
Optimize Unknown Fermentation Process

発酵させると、よみがえる。
衰退していた土地がよみがえり、
分断されたコミュニティがよみがえり、
水と土がよみがえる。

目に見えない菌たちが良く働くと、
バラバラになっていた関係性が結びなおされる

雑誌ちゃぶ台 特集『もっと菌を！』の原稿より（ミシマ社）

UNKNOWN HISTORY OF WHALING



FERMENTATION FOOD AS ARK OF MEMORY

