



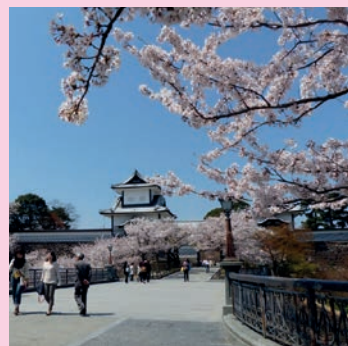
HI! I'M YOKO

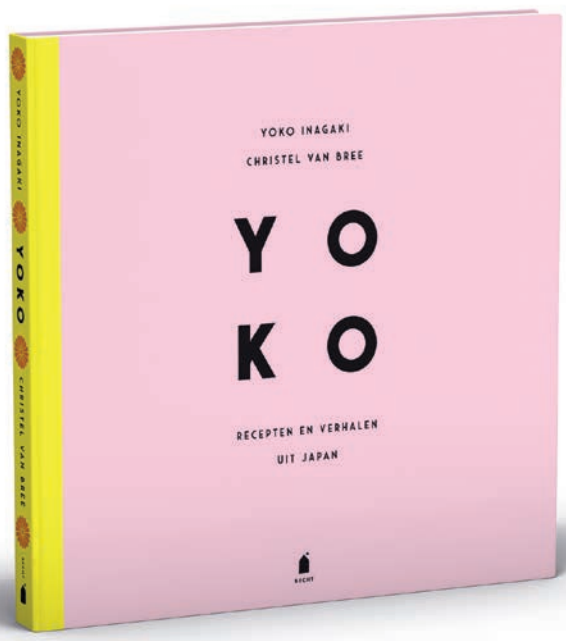
My name is Yoko Inagaki, and I was raised on the Japanese countryside of Aichi, as the granddaughter of a peach-and kaki fruit farmer. Currently I live in the food mecca Osaka.

Eight years ago, I met the Dutch Christel when we connected at the international platform *Nagomi Visit*. We met, cooked, and talked endlessly about food, Japanese ceramic, art and culture, random stories, and cooking. I'm not an educated cook, cooking is my passion, but I have an inexhaustible drive to find everything there is to know about the stories behind Japanese dishes and its ingredients. Since then, I have quit my job, and organizing food tours and cooking sessions is my fulltime occupation. The perfect excuse to visit miso-farmers, soy sauce breweries, tea fields and markets all over Japan.

YOKO shows you Japan as seen through my eyes, where I share the most beautiful stories about traditional Japanese ingredients, and I share the tastiest recipes!

ITADAKIMASU
(Bon appétit!)





English sample translation available

Original title:
 YOKO
 24 x 24 cm
 240 pages
 Hardcover, sprayed edges with motif, full colour
 November 2022

Unique book with beautiful lay-outs, authentic photography and in luxurious edition

With **YOKO**, you'll be bringing a real piece of Japan into your own home

YOKO
 Stories and recipes from Japan
 Yoko Inagaki and Christel van Bree

With **YOKO** you'll be bringing a real piece of Japan into your own home. In this one-of-a-kind cookbook, beautiful stories accompanied with unique photography are combined with easy to make recipes - the perfect mix to really get to know Japan on a deeper level. Step by step, Japanese local Yoko guides you through authentic, every day Japanese recipes which are relatively easy to make. Yoko's a real foodie and to show you the inspiration for her recipes, she takes you along on her trip through culinary Japan: through stories, dialogs and photos she shot on her way, you'll travel along with her to miso breweries, soy sauce factories and koji farms. You'll even get to take a look into a Japanese knife shop! Both stories and recipes give insight in Japanese traditions, but also show the impact of modern influences coming from the West on Japanese culture and cuisine. **YOKO** gives you that very much desired peek behind the door of an average Japanese home!

Yoko Inagaki lives in Osaka and met **Christel van Bree** in 2014 through *Nagomi Visit*, a platform connecting Japanese locals to tourists in order to teach them Japanese food culture. They clicked right away. Through her travel organization DimSum, Christel send more and more tourists Yoko's way to get a taste of her recipes. Yoko has shown to be a great and inspiring home chef ever since and now fills her days taking tourists on food tours and providing cooking workshops.



Discover Japanese cuisine and culture in a unique way through the eyes of Yoko, an Osaka local

