Name:

Affiliated restaurant：

* Your name and affiliated restaurant will not be disclosed to the jury.

**Assignment 1. *Nimonowan* reflecting the UMAMI and IRODORI themes**

1. **Name of the dish：**
2. **Appeal of the dish（**In 4 lines or within about 150 words**）：**
3. **Recipe and ingredients and seasonings (5 servings)：**

* Please describe the amount of the ingredients(weight/volume) in the easy-to-understand way.
* Please make sure to write down all the seasonings regardless of the amount. You don’t need to write the ratio of the seasonings.
* Please make sure to use dashi made from kombu kelp and bonito flakes for the clear soup.
* Please write your recipe as clear and understanding as possible.

1. **Directions：**
2. **Photo of the dish (one or more photo)**

**Assignment 2．One assortment of five Japanese appetizers which reflect the UMAMI and IRODORI themes.**

**①Name of the dish：**

1.

2.

3.

4.

5.

**②Photo of the dish (one or more photo)：**