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Sommario/riassunto	In 2013 'traditional Japanese dietary culture' (washoku) was added to UNESCO's Intangible Cultural Heritage list. Washoku's predecessor was 'national people's cuisine', an attempt during the Second World War to create a uniform diet for all citizens. Japan's Cuisines reveals the diversity of Japanese cuisine and explains how Japan's modern food culture arose through the direction of private and public institutions. Readers will discover how tea came to be portrayed as the origin of Japanese cuisine, how lunch became a gourmet meal and how regions on Japan's periphery are reasserting their distinct food cultures. This is a fascinating book that reveals how the cuisine from the land of the rising sun shapes national, local and personal identity.