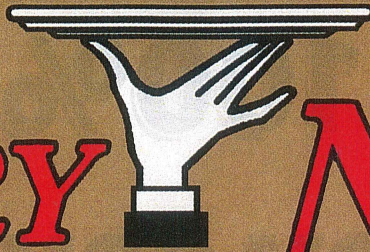


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### 2006 Japanese Food & Restaurant Show

Purple sweet potato vinegar, cherry wood smoked sea salt, and soy sauce fermented in 100-year-old cider barrels. These are just a few of the premium products to be discovered at the 2006 Japanese Food & Restaurant Show ([www.nymtc.com](http://www.nymtc.com)), October 21, 2006 at the Metropolitan Pavilion, 125 W 18th St., New York. It is open to retailers, restaurateurs, foodservice professionals, and members of the media. 40,000 square feet of booths will feature sake tastings, knife sharpening demonstrations and authentic Japanese foods and ingredients, tableware and equipment. Japanese cuisine authority and cookbook author Hiroko Shimbo heads up the demonstration kitchen, where attendees can also see some of New York's favorite chefs using Japanese ingredients in innovative preparations.