



UNIVERSITY OF THE RYUKYUS

Global Education Institute in collaboration with the Inter-Island Sustainability Educational Program

presents

*online* LIVE  
DEMONSTRATION  
**RYUKYU  
CUISINE**

ALL ARE  
WELCOME!

*with Ms. Keiko Tsukayama*

JAPAN TIME

**MARCH 13TH, 2025 (THURSDAY)**

**13:00 PM TO 15:00PM VIA ZOOM**

**REGISTER HERE FOR  
SESSION DETAILS!**



MS. TSUKAYAMA IS AN OFFICIAL APPOINTEE OF  
THE OKINAWA PREFECTURAL GOVERNMENT FOR  
THE PRESERVATION AND PROPER SUCCESSION  
OF RYUKYU CUISINE

**In Japanese**  
**English interpretation provided**





Keiko Tsukayama holds an Okinawa Prefectural Government endorsed qualification for the preservation and promotion of Ryukyu cuisine. She is a former owner-chef of two Okinawa-themed restaurants, one of which was in Singapore, and has specialized in Okinawan and Ryukyu cooking for 25 years.

Her career pivot came in 2019 when she undertook training to understand the history of Ryukyu cuisine and has since been deeply involved in the preservation of Okinawa's culturally rich foodways. She works closely with the Okinawa government, schools and other local organizations while traveling overseas extensively to promote the importance of preserving and reviving Ryukyu cuisine. Most recently, she traveled to California for a month-long culinary showcase with University of California at Santa Cruz and the Okinawa Association of America (in collaboration with University of the Ryukyus) in October 2024.



### *Session highlights*

- Introduction to the rise and development of Ryukyu cuisine
- Explanation of the characteristics of Ryukyu cuisine and present-day Okinawa cooking
- Live cooking demonstration (goya champuru and somen tashiya)
- Q&A session



This event is brought to you by the Global Education Institute and the Inter-Island Sustainability Educational Program, University of the Ryukyus. For event inquiries and information, please email [global\\_education@acs.u-ryukyu.ac.jp](mailto:global_education@acs.u-ryukyu.ac.jp)

