



## TOURISM SHIZUOKA JAPAN PARTNERS WITH VEGAN YOUTUBE CHEF WIL YEUNG TO CREATE PLANT-BASED RECIPES PERFECT FOR VEGANUARY



*From L-R: Tanmen Ramen, Wil Yeung, Japanese Curry Udon (images courtesy of Yeung Man Cooking)*

**January 2021** – Tourism Shizuoka Japan has partnered with Izu Peninsula Tourism Bureau and Mishima City on a deliciously-foodie collaboration with renowned YouTube vegan chef Wil Yeung. Wil, who is an international photographer, filmmaker and author of the book ‘Vegan Ramen’, has created recipes inspired by the destination, using traditional Japanese ingredients and flavours.

Well-known for sharing plant-based recipes influenced by his Asian heritage in Hong-Kong, Canadian Wil has devised recipes for the collaboration that include; **Tanmen Ramen** - a soup-based noodle dish with daikon radish, tofu and kombu, **Chili Korokke** – potato, onion, shiitake and chili croquettes served with napa cabbage, and **Japanese Curry Udon**, an aromatic dish of Japanese sweet potatoes with a spice blend of cinnamon, cloves, nutmeg and chilli. The videos for each recipe can be found on Wil’s YouTube channel, [Yeung Man Cooking](#), with three more Shizuoka-inspired episodes to follow next month.

Just one hour from Tokyo by bullet train, Shizuoka is home to the iconic Mount Fuji and boasts a spectacular natural environment of coastline, mountains and lakes. Steeped in history, the region is also a gourmet paradise producing some of the country’s best food and drink. Most famous is the high quality of its green tea and Shizuoka is estimated to produce around 40% of all the tea cultivated in Japan.

Thanks to its temperate climate, mountainous terrain and abundant supply of fresh flowing water, Shizuoka is also perfect for growing wasabi, producing almost 50% of all wasabi root grown in Japan. The fertile environment can also be thanked for the region’s award-winning sake, while the Pacific coastline and lakes are not only full of fresh seafood but also of seaweed famous in Japanese cuisine. With such natural bounty, and from local street food to fine dining, Shizuoka is paradise for any serious foodie traveller.

*Watch the vegan recipe videos here:*

VEGAN RAMEN WITH CHILI KOROKKE (CROQUETTE): [youtube.com/watch?v=8TM471YJq2I](https://www.youtube.com/watch?v=8TM471YJq2I)

JAPANESE VEGAN NOODLE CURRY: [youtube.com/watch?v=nkYPkMEGcug](https://www.youtube.com/watch?v=nkYPkMEGcug)

For more information on Shizuoka, visit: [exploreshizuoka.com](https://exploreshizuoka.com)

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**About Tourism Shizuoka Japan**

*Just one hour from Tokyo by bullet train, Shizuoka prefecture is home to the iconic Mount Fuji. It boasts a spectacular natural environment of coastline, mountains and lakes including the beautiful Izu Peninsula, which has been described as "Japan's Riviera" and was designated as a Global Geopark by UNESCO in April 2018. The region is steeped in history, has a huge choice of traditional ryokan inns and onsen hot springs, and is also a gourmet paradise. Its natural environment produces some of the country's best food and drink, from green tea and wasabi to fresh seafood. In fact, Shizuoka is Japan's biggest producer of green tea.*

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