



What is Gastronomy Geopolitics?

Gastronomy is not simply the study of food processing methods or cooking techniques, nor merely the pursuit of culinary pleasure. Rather, it is an intellectual endeavor that examines the profound relationship between humans and food through diverse cultural dimensions—art, history, science, and sociology—with cuisine as its foundation.

Gastronomy Geopolitics takes this concept further, expanding its scope to the natural ecosystems that are the origin of food. It seeks to deepen scientific understanding of ecosystems and develop technologies for their sustainable management and conservation. It also promotes sustainable and green transformation throughout the entire food supply chain and encourages environmentally responsible consumption behavior across society.

To achieve these goals, Gastronomy Geopolitics brings together knowledge and resources from politics, industry, and education. It serves as a new guiding framework for building climate-resilient, sustainable food systems and the economic and social structures that support them—driven by regional collaboration and co-creation.



Laboratories for Gastronomy Geopolitics

We have established Gastronomy Geopolitics labs with our central hub at Tohoku University's Aobayama New Campus in Sendai, and satellite locations in Shima City and Higashimatsushima City.

SHOKU Lab (Food Lab)

Sendai City, Miyagi Prefecture
Tohoku University Aobayama New Campus
Graduate School of Environmental Studies,
Main Building, 1st Floor



Co-creative innovation Hub with shared kitchen.

Shima Satellite

Shima City, Mie Prefecture
In front of Kintetsu Ugata Station



Serves as a research base for coastal environmental studies, with office functions plus space for meetings, lectures, and workshops.

AAG Lab

Shima City, Mie Prefecture
Inside Shima Spain Village

Aqua and
Agriculture
Garden
Lab



A learning space centered on aquaponics, hosting study tours including school trips.



Nobiruno Lab

Higashimatsushima City,
Miyagi Prefecture
Inside Kiboccha

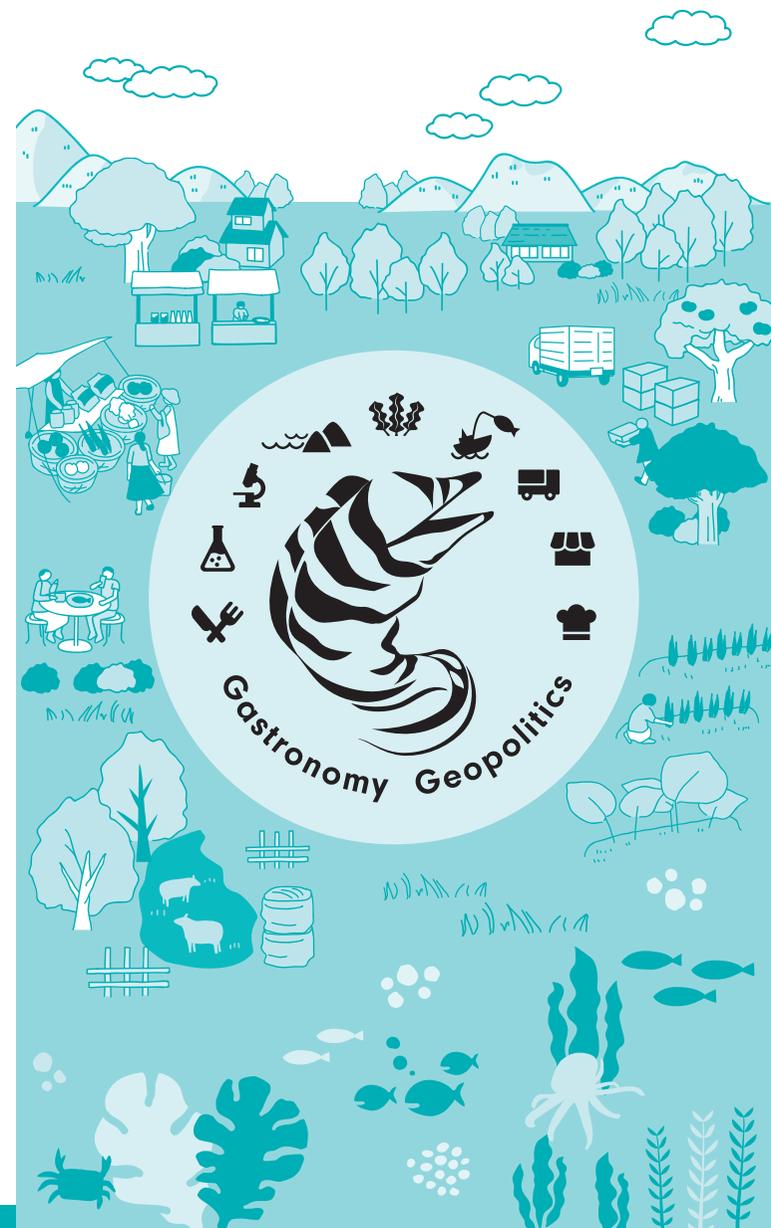
nobiruno
lab.



Hosts lectures and workshops including Nobiruno activities. Conducts spatial design research centered on aquaponics and edible gardens.



Co-Creative Hub for Fostering a Green Job Market through Gastronomy Geopolitics



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