

FCCJ F&B Committee 2024-2025

May 2, 2025 1:30 pm Meeting (No. 8)

Attending: Shuri Fukunaga, Wayne Hunter, Michiyo Nakamoto, Steve Romaine, Katsuhiko Sone (ANAC), Peter Tyksinski (ANAC Chef for Tasting)

Absent: Machiko Romaine

1. Overall

ANAC reports a slight improvement in F&B business in April. It is considering bringing in a new touch monitor order system for staff so focus can more fully fall on service.

2. Food quality & Menu

a) Follow-up on specifics raised at previous meetings:

- *"Pizza crust is tough and chewy"* -- > ANAC reports testing with new baking time.*
- *"Can French fries be changed to thinner types"* -- > ANAC responds that availability of thick or string fries will be advised when its staff takes orders.
- *"Give color in correspondents' lunch set salad and dressing on side"* -- > ANAC will top salads with tomatoes and/or other available alternatives; dressing on side will be option; non-oil dressing will be option.
- *"Bread is stale and unappetizing?"* -- > ANAC considering options.*
- *"Can washoku set lunch be offered?"* -- > ANAC reminds us its chefs are not formally trained in Japanese cuisine; but it will consider and add non-fried options among set menu choices.*
- *"Can other Japanese lunches such as donburi placed in menu?"* -- > ANAC is considering hiyashi-chuka, also una-don. Options for other don-buri mono discussed, including oyako-don, katsu-don. Merits and demerits of una-don discussed
- *"Are there items that could be taken off the lunch menu?"* -- > ANAC will review, sort and simplify.
- *"Can there be more dessert options?"* -- > ANAC has plans to offer parfaits.

**To continue monitoring.*

b) New suggestions and points made:

- To add on menu --- > 1) spaghetti napolitan, 2) more curry choices, 3) dishes for healthy conscious members
- Need to find alternative to menu printout placemats (as health hazard).

- A suggested principle to go by: Simplify and go for broadly accepted than ingredients and items that cater to only a few. This means less exotic, less edgy, less spicy.
- ANAC is considering offering a “chef’s plate of appetizers” as a menu item, to ensure no food-loss. Suggestion made for a weekly “special meal day” – eg a weekly curry day.

2. Tasting

ANAC had the Committee conduct a tasting for:

- a) Hamburgers --- > Tasting conducted to determine best patty taste and consistency in three degrees – current patty (tough), original patty (soft) and in-between. Unanimous Committee assessment : current patty tasted best but needed finer mincing.
- b) Citrus parfait --- > General assessment was that sample proposed looked fancier than needs but that it should be served as a pilot for a variety of parfaits to come.

3. Pen & Quill Utility

At this timing, ANAC assesses it is difficult to change the current reservation system, which is cumbersome, and menu+pricing. That said, it will try to open up the space for use as needed as Main Bar’s extension on days Pen & Quill receives no reservations.

4. Breakfasts, Cocktails @ Gallery

- a) Breakfast: ANAC came back with a proposal that makes it possible for FCCJ to have “breakfast” Deep Dive meetings. The proposal comprises cost for baked goods, coffee and a dedicated staff; Wayne will deliver the proposal to the Deep Dive Committee.
- b) Cocktails @ Gallery for Exhibition Openings: Wayne to discuss with Hattori-san for recommendations.

Next meeting: TBD