

1. Introduction

As a trigger, when I had a meeting with the professors of Putra University in Malaysia in August 2019, I was going to Florence, Italy for a week to attend an international academic conference, but there were no shops that served halal food, so I went shopping. She wanted to help Muslims coming to Japan for the Olympics and Paralympics.

According to the Muslim market scale [1] announced by the Ministry of Land, Infrastructure, Transport and Tourism Tourism Agency, the Muslim population as of 2010 was 1.6 billion, accounting for 23% of the world's population. Fig. 1 shows a graph of world population projections by religion from 2010 to 2050, published by the Japan Tourism Agency. In 2017, the number of foreign tourists visiting Japan from Malaysia increased by 12% year-on-year to about 440,000, and according to Figure 2, the number of foreign tourists from Indonesia increased by 30% to about 350,000 from Southeast Asian countries with many Muslims. The number of foreign tourists visiting Japan is increasing. It is expected that the proportion of Muslim visitors to Japan will increase.

From the point of view of Muslim travelers, Japan is viewed as having a low evaluation in terms of the degree of food service and the presence or absence of prayer spaces. less than According to the Consumption Trends Survey of Foreign Visitors to Japan [1] (2017), both Malaysians and Indonesians cited "eating Japanese food" as the most anticipated thing before coming to Japan. Travel agencies that handle tours for Muslims have complained about the lack of information on food and its ingredients, the lack of restaurants that offer meals, and the lack of information about Muslim-friendly facilities. There are voices saying that they are troubled by "something".

For Muslim tourists who want to eat Japanese food, there is a particular need to improve the dining environment for Japanese food and local cuisine.

I will explain the Muslim [2] mentioned above. Muslim is a word that means Muslim. Pork

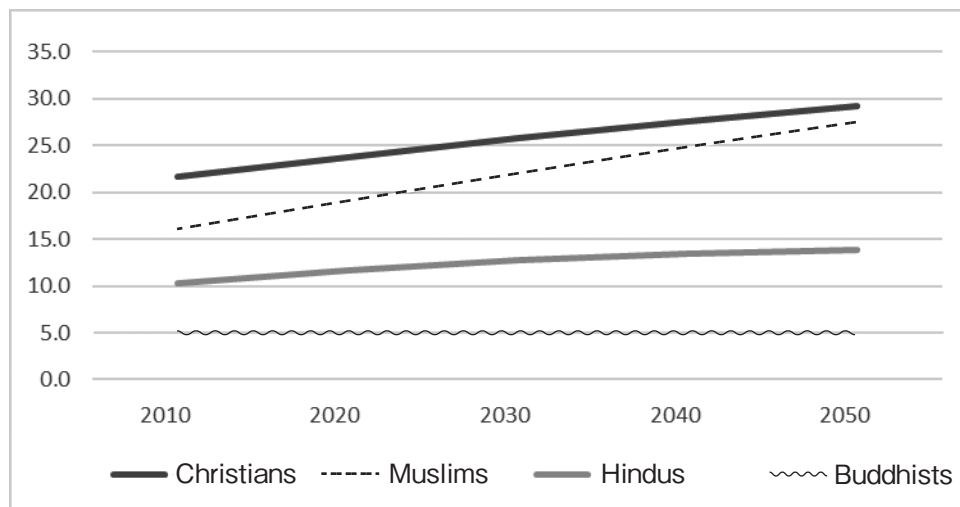


Fig. 1 Population projections by religion in the world (Unit: 100 million people) [1]

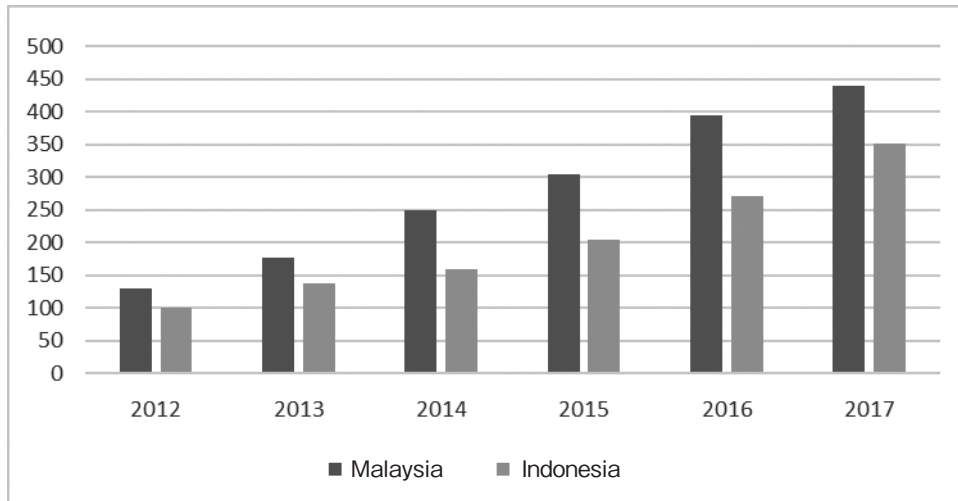


Fig. 2 Changes in the number of foreign tourists visiting Japan (unit: 1,000 people) [1]

and alcohol are prohibited as part of Muslim religious food culture [2], but meat other than pork is also prohibited unless it has been slaughtered according to Islamic methods. It is called Islamic halal food eaten by Muslims, and is an Arabic word with an Islamic flavor that is “permissible” in Islamic teachings. Slaughtering is done by slashing the throat once, and it is said that animals do not feel pain because they pray to the gods in their hearts during the slaughter. A process to remove all blood after slaughter is also required, and meat slaughtered by electric shock is also prohibited. Also, not only meat, but animal-based food materials such as animal fats and oils and gelatins should not be eaten unless it is confirmed that they are not halal. There is a halal certification mark that can prove that it is a halal food, and below is the mark [3] certified by JAKIM Malaysia in Figure 3.

Halal certification is a certification system [4] established by organizations in each country. “Halal” is a common norm or “concept” in the Islamic world, whereas halal certification is a “system” established by each country. Malaysia has the Malaysian Authority for Islamic Development



Fig. 3 Malaysian JAKIM Halal certification mark [3]

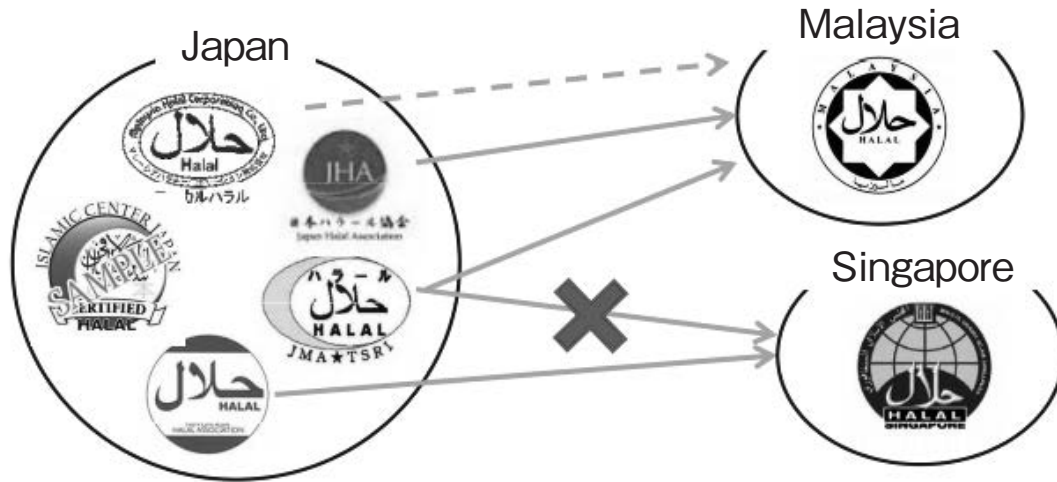


Fig. 4 Reciprocity of Halal certification in Japan [5]

(JAKIM), while Indonesia has the Food, Medicine and Cosmetics Institute of the Ulama Council (LP-POM-MUI). In general, halal-certified products must not come into contact with anything that violates halal in the process from the raw materials of the product to the hands of consumers. When producing halal food, it is necessary to separate the production line and check whether there is any contact with anything that violates halal. In addition, in Japan [5], organizations and companies such as Japan Halal Association, Japan Muslim Association, Japan Asia Halal Association (NAHA), and Malaysian Halal Corporation are halal certified in Japan. However, the halal standards of halal certification bodies in Japan differ from one institution to another, and the degree of difficulty in obtaining certification and the institution differ from one another. The halal certification body performs mutual certification with each country, and it is valid even in countries other than the country where the certification was obtained. Malaysian Islamic certificates are considered to be highly reliable and widely accepted in Islamic countries other than Malaysia. It is possible to obtain halal certification from a Japanese halal certification body, but the countries that are recognized as halal are limited as shown in Figure 4. When Muslims visit Japan, there are not many methods or information to know where they can eat Japanese food or Halal food. Also, since there is a difference in reliability depending on the certification, it is important to know the description of the information and the details of the ingredient labeling.

As a previous study, there is a guidebook for Muslim travelers in Yokohama [6]. Basic information and response status of the restaurant are described. There are 30 compatible restaurants and 10 prayer facilities. In this study, we will put more detailed information and route of the stop-over stations. In addition to restaurants, food stores will also be considered.

It is assumed that Muslim tourists eat out when they travel, and there are halal certification organizations that certify whether what they eat is halal or not, not only in Islamic countries but also in Islamic countries. It has also emerged in non-Islamic countries such as Japan, helping Muslims choose food and restaurants. In Okinawa, due to the Senkaku Islands dispute, the number of Chinese tourists has plummeted to less than 1,000 per month. Therefore, we started an initiative that focused on Muslim tourists. In Okinawa Prefecture, the government, industry groups, and halal certification bodies are working to attract foreign Muslim tourists, mainly from Southeast

Asia, and to export food products. We produced special products and cultivated markets to make Okinawan foods take root, and we set up prayer rooms at airports and shopping malls. In the place where the prayer room was set up, we set up a restaurant and food corner that can provide Muslim-friendly food.

In conclusion, about three years have passed since 2013, when Okinawa Prefecture started full-scale efforts to attract Muslim tourists, and problems have come to light. The number of halal-certified restaurants is not increasing. The cost of obtaining certification is high, and it takes time and effort to check for food contamination. Poor cost-effectiveness, which is not profitable for the cost spent, is being viewed as a problem. [7]

In this research, we first conducted a fact-finding survey in Malaysia, where there are many Muslims, and then conducted a fact-finding survey at each airport in Japan, as well as halal restaurants in Yokohama and Kobe.

2. Field survey focusing on restaurants in the outskirts of Kuala Lumpur

We conducted a field survey on the display methods of Japanese food and products manufactured by Japanese companies, including 2 Japanese department store food sections, 1 Japanese supermarket, 6 supermarkets, food courts and about 20 restaurants in the downtown area of Kuala Lumpur. Halal certification has been obtained for many of the products handled by retail stores such as supermarkets and pharmacies, as well as restaurants, etc., and the Halal logo is displayed in places where consumers can easily check, such as the entrance of restaurants and product packages posted.



Photo 1 Japanese department store



Photo 2 No pork, no alcohol banner

First of all, there were few products sold by Japanese companies that were halal-compliant. As far as we have researched, only one mayonnaise company, two instant noodle companies, and one Japanese tea company have responded. Consideration for Halal based on Islamic doctrine is essential, and it is conceivable to refrain from changing Malays (about 67%), which is the largest



Photo 3 Restaurants serving Wagyu beef



Photo 4 Japanese food street



Photo 5 Japanese seasonings



Photo 6 Instant noodles

number in Malaysia. What surprised me most was that Japanese department stores did not sell halal soy sauce produced by major soy sauce manufacturers in Japan. Since fresh ingredients such as fish are sold, it is considered to be a hindrance when making Japanese dishes such as sashimi and simmered dishes.

Similarly, restaurants in the city center are not Halal-certified, so they are mainly used by Chinese people and not by Malays. There were birds singing in the shops that weren't there. Japanese cuisine, which has been registered as a World Cultural Heritage, is of great interest. However, Malays will not eat food without Halal certification. In fact, a family with a small child in front of the ramen shop said "no halal" and left. Japanese people may think that "good products will always sell", but for Malays, Halal certification does not apply to food. However, some stores have obtained halal certification and are actively trying to sell halal products.

Japanese tea and cup noodles were certified. It is buried because it is sold with other uncertified foods without pops that show certification. As a solution, make it easier to understand by clearly indicating that it is halal certified or separating it as a halal area. It is necessary to take measures such as. On the other hand, foreign-affiliated supermarkets in the outskirts of Kuala Lumpur basically carry only halal-friendly products, and only one Japanese-made Japanese tea company is halal-friendly, and the rest are made in China and packed in the UK. Three types of green tea were sold. In the end, it doesn't matter if Japanese products are good or bad, but if they don't have Halal certification, they won't get on the sales channel. In particular, Japanese supermarkets in the vicinity dealt only with halal-certified products. Japanese products were not placed in rice and Japanese tea.



Photo 7 Entrance to the ramen shop area



Photo 8 Ramen shop area



Photo 9 No pork, no alcohol notation



Photo 10 Japanese green tea



Photo 11 Japanese antenna shop



Photo 12 Japanese convenience store

When I interviewed university professors in Malaysia, it seems that South Korea and Taiwan are actively working to obtain Halal certification. In fact, Korean instant noodles were actively sold as certified by the Korea Halal Association. In Japan as well, the government needs to consider the costs of halal certification aside from religious matters, and subsidize the costs involved.

Considering marketing, there is still the possibility of increasing sales channels. Japanese convenience store Family Mart, which recently expanded into Malaysia, entered the market after repeated research on local tastes. The store in the photo is located in a large-scale shopping mall in the outskirts of Kuala Lumpur. (There are other stores with a full line-up.) Also, oden is sold at the checkout counter, but the tom yum kung flavor that matches the local taste, and skewered meatballs like dumplings that match the local food, and sell it. I wondered if I would be able to

make a profit by narrowing down the sales items, but rice balls and oden were popular locally, and people lined up at the register to buy them. In particular, oden had a dedicated lane and there were many lines. According to a researcher at a local university, both rice balls and oden are very popular, and oden is especially popular as a lunch. I have heard that other convenience stores that have expanded from Japan are not doing well, so there is a possibility to respond based on the local situation. Halal certification is of course required.

“Japanese food”, which has been designated as a World Cultural Heritage, is also popular in Malaysia, and delicious-looking sushi, sashimi, tempura, and sukiyaki cannot be eaten without Halal certification just by looking at it. Goods from Japan do not sell well because they do not make the effort to obtain Halal certification. Perhaps because of Prime Minister Mahathir’s “Look East Policy,” the Malaysian people have a good image of Japan. . On the other hand, Japanese supermarkets did not have any Japanese labeling, most of the cup noodles were made in Korea, and Japanese products such as rice and Japanese tea were not sold.



Photo 13 Store description in Japanese



Photo 14 Store description in Japanese

It becomes useful only when you go to the site and think about what the site is looking for. When you see a restaurant where Kanko birds sing, Japanese grapes costing 10,000 yen per bunch, the Japanese people may have forgotten about improvement without waking up from the past legacy that “Japan is making progress.” I don’t think so.

As the next stage of research, we will consider the development of foods suitable for Muslims and the provision of information such as meals suitable for Muslims currently in Japan.

(Kanagawa University International Center Newsletter published after some modifications)

3. Investigation of current situation such as halal labeling

1. Research purpose

The purpose of this research is to deepen Japanese understanding of Muslims and improve the lives of Muslim tourists and Muslim students by disseminating information about Muslims and Halal food through a map of stores that have acquired Halal certification marks.

Japan is an island country, and there are few opportunities to come into contact with other

countries' religious cultures. Due to the decision to host the 2020 Tokyo Olympics and Paralympics, the number of foreign tourists is increasing year by year. Among foreigners visiting Japan, Muslim tourists have a religious food culture, and it is necessary for us Japanese to deepen our understanding without being interested and prejudiced.

Muslim tourists and Muslim students are frustrated that they cannot see signs at restaurants. Especially in a foreign country where you don't speak the language, it's important to see if it's displayed at the entrance of the store or on the signboard.

2. Research method

Take a picture of the exterior of a food store that sells halal-certified food or a restaurant that uses halal-certified ingredients, and display the presence or absence of halal certification and whether it supports halal, such as certification. Investigate whether the presence or absence, and whether it corresponds to the foreign language menu is displayed outside the store.

Targets are four international airports (Haneda, Narita, Kansai International, and New Chitose) that are used by many overseas users, as well as the center of Yokohama City in Kanagawa Prefecture and the center of Kobe City in Hyogo Prefecture that are used by tourists. investigated.

According to the website of the airport or a guidebook for Muslims, I visited the site from 2022 to 2023 and investigated. In order to prevent infection, contact was avoided and only the external appearance was investigated.

3. Execution survey at the airport

3.1 Haneda Airport (October 2022 survey)

It is Japan's largest airport, with a total of 59,810,290 passengers in the 4th year of Reiwa before COVID-19.

However, the number of customers has decreased significantly due to COVID-19.



Photo 15 Status of Terminal 3

store A Turkish restaurant

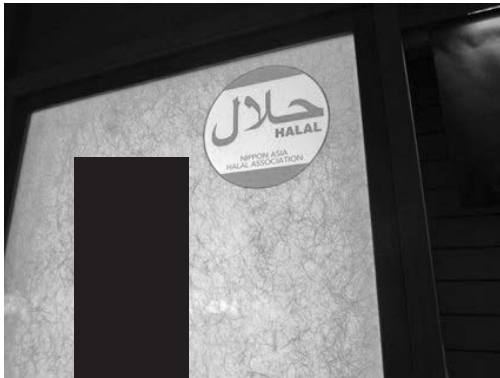


Photo 16 Store with Halal mark



Photo 17 Currently closed

Table 1 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
A	Yes	Yes	Unconfirmed	Closed

Western restaurant stores B and C

There was a halal Western restaurant of the same chain in Terminal 2, which mainly serves domestic flights, and in Terminal 1. However, there was one store each in Terminal 2 and Terminal 1, Terminal 2 had no signage, and Terminal 1 had a signage, but was closed.



Photo 18 Terminal 2 No display

Table 2 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
B	None	None	None	



Photo 19, 20 Terminal 1 is closed, although there is a sign

Table 3 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
C	Yes	Yes	Unconfirmed	Closed

3.2 Narita Airport (November 2022 survey)

Store D Soba restaurant

It is the second largest airport in Japan, with a total of 18,656,460 passengers in the 4th year of Reiwa before COVID-19.

I researched a soba restaurant in Narita Airport Terminal 2.

A soba restaurant in Terminal 2 has a halal mark on the top of the showcase. Also, the menu was written in foreign languages.



Photo 21, 22 Appearance of store D

Table 4 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
D	Yes	Yes	Yes	

3.3 Kansai International Airport (December 2022 survey)

It is the 7th largest airport in Japan, with a total of 12,988,740 passengers in 4th year of Reiwa before COVID-19.

Soba restaurant E



Photo 23 Food court at Kansai International Airport, Photo 24 Soba restaurant E in the food court



Photo 25, 26 Menu above the counter

Table 5 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
E	Yes	Yes	Yes	

The menu above the counter indicates that the restaurant is Halal certified.

3.4 New Chitose Airport March 2023 Survey

It is the 4th largest airport in Japan, with a total of 17,876,335 passengers in the first year of Reiwa before COVID-19.

Store F

The koinonia on the 3rd floor of the domestic terminal displays the halal certification at the end of the showcase.



Photo 27, 28 Appearance of store F

Table 6 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
F	None	Yes	Yes	

Store G

I was informed that a curry shop in the food court of the domestic terminal also supports halal. There was no display of halal certification.

It is also necessary to develop places to eat as part of the infrastructure, and to improve convenience, such as displaying halal certification on menus, as in the case of Kansai International Airport.



Photo 29, 30 Appearance of store G

Table 7 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
G	None	None	Yes	

4. About the actual situation of Halal in Yokohama (April 2023 survey)

We conducted a survey based on the Yokohama Halal Map [6] mentioned above.

Dim Sum H

It is a cafeteria-style Chinese restaurant on the second floor of a restaurant. Although it is not halal certified, there is a description that does not use pork and alcohol.



Photo 31, 32 Restaurant H menu

Table 8 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
H	None	Yes	Yes	

Turkish Restaurant I

A store on the second floor of a multi-tenant building did not have halal certification or a menu in a foreign language.



Photo 33, 34 Appearance of Store I

Table 9 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
I	None	None	None	

Indian restaurant J

They displayed that they were halal-certified on signboards outside, and presented menus written in foreign languages.



Photo 35, 36 Appearance of store J

Table 10 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
J	Yes	Yes	Yes	

Turkish restaurant K

They displayed that they were halal-certified on signboards outside, and presented menus written in foreign languages.



Photo 37, 38 Appearance of store K

Table 11 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
K	Yes	Yes	Yes	Large display or easy understanding

Japanese restaurant L

The store is located in the basement of the building, and there is no halal certification or menu in foreign languages.



Photo 39 Menu displayed outside store L

Table 12 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
L	None	None	None	

Soup restaurant M

The menu above the counter indicates that the restaurant is Halal certified.

The store was located in a large commercial facility, and there was no halal certification or foreign language menu markings.

Table 13 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
M	None	None	Yes	

*Photos cannot be taken because it is a large-scale shogi facility.

5. Kobe Halal status survey (April 2023 survey)

When selecting restaurants, we conducted a survey using the “Kobe City Muslim Friendly Map” created by Food Diversity. Ten).

There are many halal restaurants around this area.



Photo 40 Mosque in Chuo Ward, Kobe

Turkish restaurant P

Store on the upper floor of the restaurant. There was no halal certification or foreign language menu on the signboard on the first floor.



Photo 41, 42 Appearance of store P

Table 14 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
P	None	None	Yes	

Yakiniku restaurant Q

Store on the upper floor of the restaurant. The signboard on the first floor clearly states that they serve halal-certified Kobe beef. There was no foreign language menu.



Photo 43, 44 Restaurant Q

Table 15 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
Q	Yes	Yes	Yes	

Food store R

A store specializing in halal ingredients. It indicates that it is halal certified.



Photo 45 Appearance of store R

Table 16 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
R	Yes	Yes	Yes	

Restaurant S

The store signboard clearly indicates that the restaurant is halal certified.



Photo 46 Appearance of store S

Table 17 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
S	Yes	Yes	None	

Food store T

A large sign at the entrance of the store indicates that the restaurant is halal certified.



Photo 47, 48 Appearance of store T

Table 18 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
T	Yes	Yes	—	

Turkish restaurant U

The signboard and menu indicate that the restaurant is Halal certified, and the menu is written in both foreign languages.



Photo 49, 50 Appearance of store U

Table 19 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
U	Yes	Yes	Yes	

Meat store V

Meat store. They clearly stated that they would serve halal-certified Kobe beef. There was no foreign language menu.



Photo 51, 52 Appearance of store V

Table 20 About indications such as Halal

Store	Halal certification	Halal certification of the mark display menu	Foreign language notation	Other
V	Yes	Yes	—	

Summary

When Muslim tourists come from overseas, it is thought that they will be able to communicate with peace of mind if there is a halal menu in a foreign language in a country where they do not speak the language. In Kobe, there were many shops that displayed both. In the future, it is hoped that the number of stores that can be recognized by the appearance will increase.

4. Efforts for regional revitalization through halal food offerings

1. Case of Sano City, Tochigi Prefecture

Sano City in Tochigi Prefecture is a city with a population of 110,000 located in the northern part of the Kanto Plain. It is a town development that considers inbound marketing that specializes in Muslims. In 2020, we conducted a hearing survey at the Sano City Hall in Tochigi Prefecture.

Initially, we tried to promote inbound tourism like other local governments, but we were late. We are developing inbound for Muslims as a niche market.

At first, the ramen shop offered Muslim-friendly alcohol and pork-free ramen. Volunteers took the lead in establishing the “Ryomo Muslim Inbound Promotion Council” and carried out the

Table 22 History of the Ryomo Muslim Inbound Promotion Council

2015
 November Ryomo Muslim Inbound Promotion Council established

2016
 March Nikkoken's Halal gyoza won the annual award in the NIPPON QUEST food category
 July 1st Muslim Song held
 June Held Muslim inbound seminars (until October, 3 times in total)
 August A three-party MOU is concluded with the local travel agency Japan Halal Tour Center in Indonesia and Sano City.
 Exhibited at the "Garuda Islamic Fair" held in Indonesia in October
 Exhibited at "International Islamic Expo 2016" held in Indonesia in November
 Exhibited at "Halal Expo Japan 2016" in November

2017
 July "Ryomo Halal BBQ in Sano" held
 July "Open Mosque" held
 November Co-sponsored the 1st Ryomo Muslim Inbound Promotion Council Champions Trophy
 November International exchange event "Sano Twilight Festa" co-sponsored
 Exhibited at "Halal Expo Japan 2017" in November

2018
 March Created and released the "Patient pointing confirmation sheet"
 June "Ryomo Halal BBQ in Sano" held
 July Exhibited at "Overseas & Inbound Marketing 2018"

2019
 March Co-exhibited at "Japan Travel Fair 2019" held in Indonesia

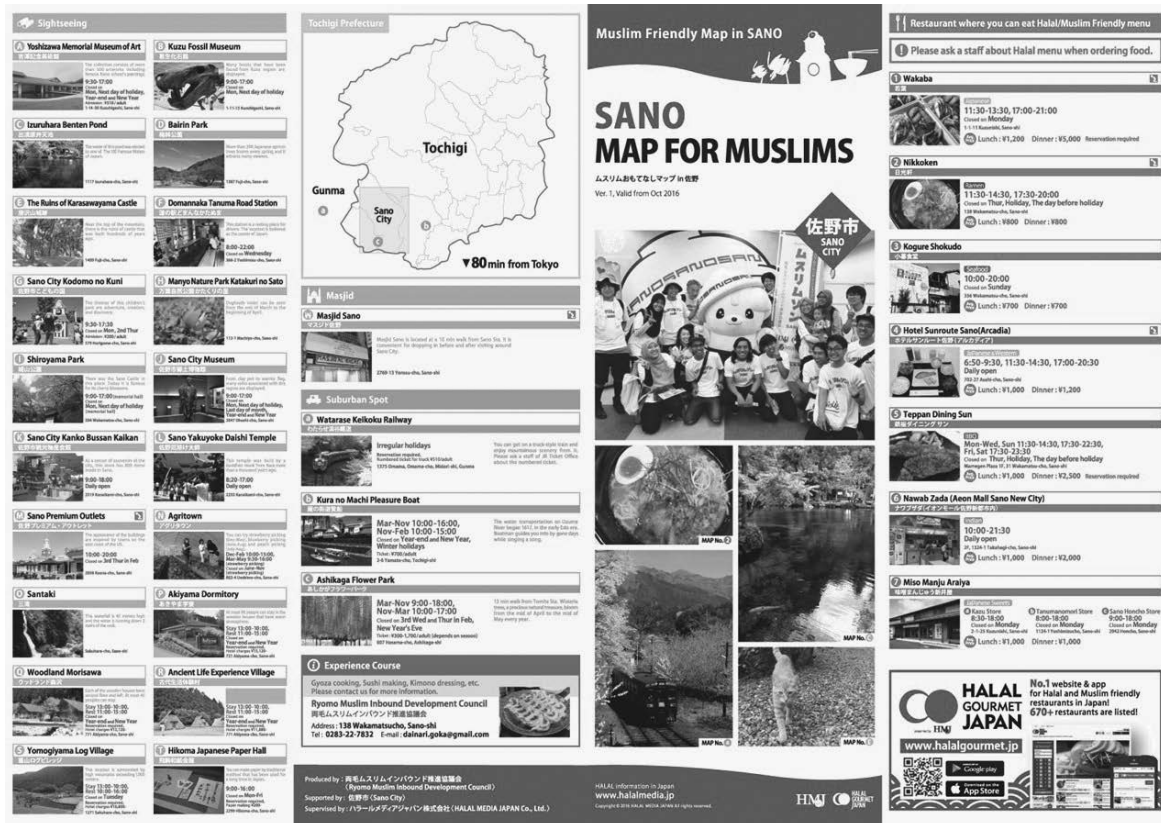


Fig. 5 Halal map of Sano City



Photo 53 Sano City Hall Photo 54 Halal ramen shop

following activities. Currently, in Sano City, tours for Muslims are held, and ramen, dumplings, and izakaya menus are served for Muslim friends. Prayer rooms are set up in lodging facilities and outlets, and events such as BBQ parties are held as events for Muslims.

2. Matsuura City, Nagasaki Prefecture

Nishinohon Uoichi is a wholesaler that operates the Matsuura Fish Market. The marine products handled at the West Japan Fish Market are mainly produced by purse seine fishing. Landing of coastal fisheries is also carried out, but the amount of landing is small. As of April 2022, there were 21 small-sized and 13 large- and medium-sized purse seine fleets that landed in West Japan Uoichi. The number of landings in 2021 was 1,716 and 731 respectively. In 2021, the production volume of landed fish is about 6,000 tons, and the landed value is about 9.2 billion yen (including small-scale coastal fisheries other than purse seine).

Nishinohon Uoichi uses large machines to sort marine products by size at the time of landing. The sorted marine products are automatically packed in lightweight boxes without being exposed to the outside air, and are automatically transported and quickly frozen. The facility complies with EU standards and is also exported to Dubai and other countries.



Photo 55, 56 Matsuura City, Nagasaki Prefecture Sorting machine

5. Summary

According to the Global Islamic Travel Index 2019, among non-Muslim countries, Japan ranks third, following Singapore (1st) and Thailand (2nd), along with the United Kingdom and Taiwan in the Friendly Countries Ranking of Islam. country.

In Japan, various arrangements have been made to accommodate Muslims. Prayer rooms are being maintained at airports, and halal food is being provided.

However, due to the immigration restrictions on foreigners to prevent the spread of the coronavirus, some businesses have significantly reduced their operations. It is expected that the number of Muslim tourists visiting Japan will increase in the future after the end of Corona. Prayer rooms are installed at airports and shopping centers. Even for tourists, it is a necessary condition and a pleasure to have a facility that caters to Halal food. In addition to actively inviting, you should display the indication of halal correspondence.

In addition, we surveyed halal restaurants in Yokohama and Kobe, and found that many of them were halal-certified and displayed menus in foreign languages. In an unfamiliar place where you don't understand the language, it is very effective to put it on the outside of the store.

It is also important to provide information on cooking by Muslims living in Japan (Turkey, Indonesia). Personal screens on Philippine Airlines domestic flights offer a service that shows the location of Mecca. (As of November 2022) It is also necessary to provide multifaceted services.

References

- [1] Japan Tourism Agency, Ministry of Land, Infrastructure, Transport and Tourism, Overview of action plan for dealing with Muslim tourists visiting Japan.
<https://www.mlit.go.jp/common/001235640.pdf> (reference 2020-4-29)
- [2] Naoto Higuchi, Kiyoto Tanno, Transcending borders of food culture and formation of halal food industry: A case study of Muslim immigrants living in Japan, Tokushima University Social Science Research No. 13, pp. 99-105 (2000).
- [3] Ministry of Agriculture, Forestry and Fisheries, case study of exporting halal staff of domestic halal-certified companies.
https://www.maff.go.jp/j/shokusan/export/torikumi_zirei/pdf/q_haral.pdf (referenced 2020-4-29)
- [4] Yuya Murakami, Overview of the Islamic Food Market for Export - Considering Points to Consider for Halal Support in Brewed Foods-, Journal of the Brewing Society of Japan, Vol. 111, pp. 728-730 (2016).
- [5] Ministry of Agriculture, Forestry and Fisheries, Expanding Halal Market and Current Situation ~Basics of Halal Market~.
<https://www.maff.go.jp/tohoku/kihon/yusyutu/kyougikai/pdf/tanaka-siryuu.pdf> (reference 2020-4-29)
- [6] Fumiko Hayashi, "Vegetarian Traveler" completed!, Ministry of Agriculture, Forestry and Fisheries, Case Study of Halal Staff Export Efforts of a Domestic Halal Certified Company, Yokohama Guidebook for "Muslim Travelers".
https://www.maff.go.jp/j/shokusan/export/torikumi_zirei/pdf/q_haral.pdf (Reference 2020-4-29)
- [7] Yasuhiro Fukushima, Dealing with Muslim Tourists and Exporting Halal Foods, Field+: Field Plus: Research Institute for Languages and Cultures of Asia and Africa, Tokyo University of Foreign Studies [Ed.] no. 16 p. 10-11, 2016.
- [8] Ministry of Land, Infrastructure, Transport and Tourism - Statistics/Data (https://www.mlit.go.jp/koku/15_bf_000185.html)
- [9] Food Diversity, Kobe City Muslim Friendly Map, https://fooddiversity.today/article_4873.html (reference 2023-5-5)
- [10] Takuya Ide, Research on the creation of a store map that provides meals for Muslims in Yokohama City and its effects (interim report), Social Behavioral Science Laboratory, Department of Management Engineering, Faculty of Engineering, Kanagawa University, 2020.
- [11] Sano City, Initiatives for Inbound (Foreigners Visiting Japan), https://www.city.sano.lg.jp/kurashi_gyosei/kanko_bunka_sports/kanko/7029.html (reference 2023-5-5)