

18th IAA SYMPOSIUM ON VISIONS AND STRATEGIES FOR THE FUTURE (D4)
Contribution of Moon Village to Solving Global Societal Issues (2)

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METHODOLOGIES FOR MAKING “TAKOYAKI” UNDER ZERO GRAVITY AND MAKING LUNAR
SHAPED “TAKOYAKI.”

Abstract

These days a lot of projects related to the universe are in progress, such as voyages to space by using various space crafts or building the lunar city. In the future, the demand for food which is easy to eat in space or on the moon like street food will increase as our living area spreads to out of the earth.

“Takoyaki” is one of the famous street foods in Osaka, Japan. It is a flour-based snack in the shape of little round ball containing pieces of octopus. “Takoyaki” is even becoming popular around the world.

In this presentation, a concept for making “Takoyaki” under zero gravity will be introduced. To confirm the concept, an experiment to determine whether the vibration caused the convection of “Takoyaki” dough was performed. The result of it will be reported.

Furthermore, assuming to sales in the lunar city, some experiments were carried out in order to make lunar surface patterns on “Takoyaki.” The results of those experiments also will be reported.