



Japan  Melbourne

Japan in Melbourne

January 2013!!



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[www.japaninmelbourne.com.au](http://www.japaninmelbourne.com.au)

Japanese culture, interviews, food and beauty guide, classifieds and much more!

**EVENT CALENDAR [2013 JANUARY]**

**Japanese Visions: Works from the Collection**

**DATE** Until 27 Jan

**VENUE** Bendigo Art Gallery, 42 View St, Bendigo

**ADMISSION** Free

**WEBSITE** [bendigoartgallery.com.au](http://bendigoartgallery.com.au)



Ethel Spowers (1890 – 1947)  
*The green bridge* 1926  
colour linocut  
Collection of Bendigo Art Gallery

Showcasing an exclusive collection from the Bendigo Art Gallery, *Japanese Visions* will explore the influences of traditional Japanese art and design on Australian artists. Bringing together works by both Japanese and Australian artists, this exhibition will trace the many ways in which Japanese art has been a source of inspiration in our visual culture.

**Junko Azukawa Calligraphy Exhibition**

**DATE** 7 - 31 Jan

**VENUE** JICC, Consulate-General of Japan, Level 8, 570 Bourke St, Melbourne

**ADMISSION** Free

**WEBSITE** [junkoazukawa.com](http://junkoazukawa.com)

Learning calligraphy since the age of five, artist Junko Azukawa is proud to present another solo exhibition featuring original sumi ink drawings with calligraphy. Come and gain an insight into Junko's painted world.

**Jump into Japan**

**DATE** 13 Jan, 11am - 2pm

**VENUE** Bendigo Art Gallery, 42 View St, Bendigo

**ADMISSION** Gold coin donation

(Bookings preferred call: 03 5434 6088)

**WEBSITE** [bendigoartgallery.com.au](http://bendigoartgallery.com.au)

Looking for something to do these school holidays? Bring the family and explore the unique arts of Japan. Activities include calligraphy, Haiku poetry, Godzilla masks, Japanese fan making and more!

**Japanese Salad Workshop**

**DATE** 19 Jan, 11am - 12:30pm

**VENUE** Chef's Armoury, 422 Church St, Richmond

**ADMISSION** Free, spaces limited,

RSVP to [richmond@chefsarmoury.com](mailto:richmond@chefsarmoury.com)

**WEBSITE** [chefsarmoury.com](http://chefsarmoury.com)

Ever been to a Japanese restaurant only to long for the tantalising flavour of the salad dressing afterwards? Find out how to prepare five different types of Japanese salad dressing at this free event. This is one of many workshops held at Chef's Armoury throughout the year.

**School Holiday Japanese Film Screenings**

**DATE** 22, 23, 29, 30 Jan, Various times

**VENUE** JICC, Consulate-General of Japan, Level 8, 570 Bourke St, Melbourne

**ADMISSION** Free, spaces limited,

RSVP to [meljapan@mb.mofa.go.jp](mailto:meljapan@mb.mofa.go.jp)

**WEBSITE** [melbourne.au.emb-japan.go.jp](http://melbourne.au.emb-japan.go.jp)

Notable films include: *Wanpaku* (22 Jan) which follows the story of a separated puppy due to a volcanic eruption evacuation, *Haru's Journey* (30 Jan) which follows Haru, who moves from a small fishing village in Hokkaido to Tokyo in search of better opportunities and Hayao Miyazaki's *Howl's Moving Castle* (22 Jan) and *Arrietty* (30 Jan). For detailed information and session times, please visit the website.



Arrietty ©2010 GNDHDDTW

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**JIM INTERVIEW** From the Yakuza to Aussie: The beauty of *wabori*, Japanese traditional tattooing



**Renowned tattoo master Horihiro visits Melbourne**

"This is the sound of skin." The needle jabs the skin rhythmically, about 3-4 times per second. It makes a light clicking sound. "Jab, raise, then remove," he says. He makes a small triangle a few millimetres beneath the outer layer of skin. That is where the ink is injected.

This is Horihiro, a tattoo artist from Osaka. Horihiro specialises in *wabori*, traditional Japanese designs, and is particularly well known as a Kansai (Western region of Japan) tattooing master. He trained under a Horimitsu tattoo master, learning a technique which originated in the Edo period and is the oldest form of tattooing in Japan's west. Not only has the technique remained the same, the tools and inks used have also remained unchanged throughout the years.

It might seem like very simple work, but there is a huge difference between the skilled and unskilled tattooists. "Many call themselves *tebori* (hand tattooing) tattooist just because they tattoo by hand. You can't call it *tebori*. They lack skill and can't do the job well." Horihiro explains when the lesser skilled tattooists jab the skin, the intended colour

doesn't appear. They jab the same part of skin over and over again and it bleeds. It takes longer and the colours fade quickly, resulting in a 'dirty' tattoo.

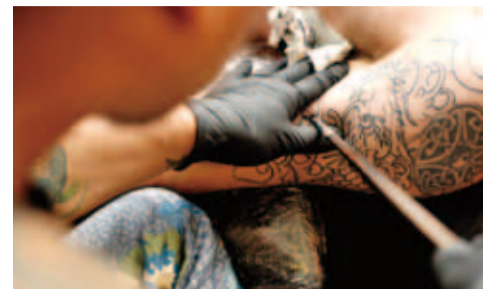
Horihiro, who has unwavering confidence in his technique, first started tattooing 31 years ago. At the peak of his career, he travelled all over Japan to decorate skins of Yakuza who specially chose him. In total, it amounted to thousands of *wabori* and when tattoos were included, tens of thousands of them. Many Yakuza bosses have also been tattooed by Horihiro.

"Right now, for our kind of industry, Japan is no good." For a few years now, *wabori* jobs have been steadily decreasing. The Anti-Bouryokudan (Yakuza) Law was revised in 2008. With that, activities began to crack down on the Yakuza's activities and all the businesses that deal with them causing Horihiro's business to suffer too.

Horihiro is lost. He's unsure about where to go from here. "It's my duty to leave the tradition of *wabori* to the next generation". But how? To whom? Maybe in Melbourne? If there's somebody who really wants to learn it, it doesn't matter where they come from or what their nationality is.

"The people in Melbourne are great. Really kind. Kind of like how Japan used to be like, lots of busybodies." This time marks Horihiro's third visit to Melbourne.

In the West, machine tattooing has been main stream for long time. Yet in spite of this, Horihiro's art is universally acknowledged and



appreciated. His work was in high demand at an event in Germany 10 years ago. There were even rumours of Horihiro opening a tattoo parlour in New York. "People overseas understand my art, but not in Japan. It's quite sad."

During his stay in Melbourne, he treats tattooing as a hobby, tattooing exclusively to clients introduced to him by his friends. Despite that, there is a long list of people who want to decorate their bodies with *wabori* - this 150 year old Japanese art.

Horihiro has returned to Japan now. However, he will return to Melbourne in May 2013 in which he plans to accept public clients.

He says that he enjoys travelling as he can sharpen his senses. "In this job, having a discerning eye is the most important thing."

What part of Melbourne's landscape does Horihiro like? "It's always the same no matter where I go. I love the sky."

Inquiries about Horihiro in Melbourne can be made to Andrew (0447-777-984)

Article: Noriko Tabei  
Photos: Masatoshi Sato  
Translation: Meagan Sneddon

**Feel the latest beat with Yamaha**



HPH-PRO500 High-Fidelity Premium Over-Ear Headphones

Yamaha's latest electronic range delivers new high quality sound, function and performance. The long and reputable history of the company is distinctive, well known and highly recognised.

The new range includes the **PRO Series Headphones**, the **PDX-B11 Portable Bluetooth Speaker** and the **MCR-B142 Bluetooth Micro System**.

Comprising of the **PRO300**, **PRO400**, and **PRO500 models**, the series delivers not only in sound quality, but also in comfort. The funky design is a throwback to the 80's and 90's music era. The over-ear adjustable design provides complete sound isolation, and

all afternoon long. Its lightweight and easy-to-carry portable functionality makes it perfect for life on the go. The speaker system has such a clear and vast sound performance, that it'll make you feel like there is a concert happening right in front of you.

The **MCR-B142 Microsystem** is available in 10 vibrant and fresh colours. The sound quality is like no other. You will feel like you are listening

to a CD when you hook-up to its Bluetooth connection. This version comes with digital clock radio, alarm system, CD player and a USB port. You can also connect the micro system

to a CD when you hook-up to its Bluetooth connection. This version comes with digital clock radio, alarm system, CD player and a USB port. You can also connect the micro system



PDX-B11 Portable Bluetooth Speaker



MCR-B142 Bluetooth Micro System

up to your PC through the AUX input. With its funky and retro style, it'll be the envy of all your friends.

Yamaha's focus on delivering a high quality product is well achieved. The efficiency and design in their latest range of superior technology, is engineered with advanced excellence.

Article : Jodie Kako

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**IZAKAYA HACHIBEH**

# Green Tea Kaiseki Dinner

## What's on the menu, Chef Yoshida?



### OCHA AND ITO-EN

invite you to

#### ITO-EN NEW SEASON GREEN TEA DINNER CELEBRATION

10 COURSE SET MENU DEGUSTATION, USING GREEN TEA LEAVES IN EVERY DISH. GIFT FROM ITO-EN, ON MONDAY, 21st OF JANUARY 2013 AT 6:30PM (DINNER STARTS AT 7 PM) \$95 per person.

R.S.V.P. Paul on (03) 9853 6002.

fried and grilled dishes, finishing with three types of dessert.

For the mains, there's a *surimi* (minced prawn) tempura wrapped in tea sprouts. Through experimenting with the fresh tea sprouts I have collected from the ITO EN tea field, I discovered the slight bitterness in the sprouts brings out the umami of various types of seafood. The bitterness also goes well with sweet flavours as demonstrated in our raw tuna canapé.

As for dessert, they will be made by restaurant co-owner, Michelle. There'll be a green tea pavlova, mascarpone cheese *ohagi* and doughnuts with a matcha white chocolate sauce.

#### - How can we incorporate green tea into everyday food?

Through my experimentation, I found out that green tea contains many types of nutrients such as catechin and is very good for health. By eating a bit of the leaves or drinking lots of tea, it'll be good for the body. Therefore I would like to incorporate it in my dishes from now on.

Here's something delicious to try at home - mix some dried green tea leaves into inari sushi rice. The bitterness of the green tea complements the sweetness of vinegared rice.

#### - Since you went to ITO EN's tea field to collect

Hi, it's Chabatake-kun from ITO EN. I can't believe it's a new year already! Time sure does fly!

In collaboration with ITO EN, Melbourne's leading modern Japanese cuisine restaurant, OCHA is proud to present a green tea dinner course event using this year's new crop green tea.

Today I'll be bringing you to meet owner-chef, Mr. Yoshida! For this event, Chef Yoshida and his team have been busy creating and refining various green tea inspired fusion dishes. It will be interesting to see how he has incorporated green tea into every dish.

#### - Please tell us what's on your green tea course dinner menu!

We will be incorporating a variety of tea products into our dishes including: freshly harvested tea sprouts, dried green tea leaves, *hojicha* (roasted green tea) and *matcha* (green tea powder).

In total, there will be ten different dishes. We will begin with a soup, followed by sashimi,

#### tea sprouts, what kind of image did ITO EN leave on you?

I think it's great for ITO EN to be able to produce organic Japanese tea in Australia in some of their fields. I was especially impressed by how knowledgeable Mr Tanoura (tea cultivation advisor and Executive Director of ITO EN Australia) is. He taught me a lot about tea production and I thought, "He is definitely a tea making professional!"

Since Mr Tanoura is also coming to the event, I'll have to do my best to dish out amazing food!

#### Don't miss out on this once in a lifetime opportunity, where Japanese tradition fuses with Melbourne's seasonal food culture!

Restaurant OCHA in conjunction with Ito En, Australia presents...

### The Green Tea Kaiseki Dinner

21st January 2013 6:30pm-

For reservations please contact (03) 9853 6002

**OCHA**  
3 Church St, Hawthorn ● 03 9853 6002  
Lunch Tue - Fri: 12pm - 2:30pm, Dinner Tue - Sat: 6pm - late ● www.ocha.com.au

「肴」 Ate, also known as *sakana* is a Japanese term referring to food eaten as an accompaniment to alcohol, especially with sake.



### Grilled Chicken Gilet (YAKITORI)

#### Summer! Beer! YAKITORI!!!

Summer weather is approaching, so why not try our recipe for yakitori, a popular Japanese grilled chicken skewer. You will be addicted to its chewy texture and will not look for any other taste!

#### [ Ingredients ]

- Chicken gilets • Spring onion
- Salt & Pepper
- Lemon (as much as you want)

#### [ Method ]

1. Cut the chicken gilets into bite-size pieces. We recommend skin-on, but you can cut them off if you want.
2. Skewer the gilets alternatively with the chopped ends of spring onion and season generously with salt and pepper.
3. Put on a foil-lined tray and grill at 200°C for 15 minutes. Or grill them on the summer barbie!
4. Garnish with lemon wedges and serve immediately.

#### [ Our recommendation ]

We recommend this yakitori with Echigo Beer Koshihikari Rice Lager. It's a smooth, dry, crisp premium rice lager made with the best Niigata rice.

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[www.sakeonline.com.au](http://www.sakeonline.com.au)



## YAMATO NADESHIKO

Beautiful, elegant and strong at heart. Compassion, thoughtfulness, perseverance and purity alongside knowledge. These are the traits of Yamato Nadeshiko, the idealised Japanese lady.



Name : Yukino  
Place of birth : Amami Oshima  
Occupation : Intern at language school, Chambers  
Length of time in Australia : 1 month

★ Why did you come to Australia?  
To experience a different society.

★ What is your hobby?  
Making organic cosmetics.

★ What do you miss about Japan?  
The climate and sea of Amami.

★ What is your Favourite movie?  
"Catch Me If You Can" starring Leonardo DiCapro.

★ What do you look for in a partner?  
Someone who is considerate and takes care of others.



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## CHEF'S ARMOURY: Japanese kitchenware that's top gear

bespoke handcrafted Japanese knife may prove to be the ultimate temptation for culinary aficionados.

Close to the vibrant Swan Street hub, CHEF'S ARMOURY carries a variety of products: Japanese knives, Japanese groceries, cast iron cookware, kitchen utensils, Japanese charcoal-fired barbecues and books.

There is also an area set aside for classes (knife skills, knife care and Japanese cooking), and another section dedicated to knife sharpening where you can watch Leigh apply his craft.

Leigh loves knives. He trained in Japan for six years in the art of knife sharpening and is happy to give advice or sharpen your knife, whether it's Japanese or not.

CHEF'S ARMOURY started as a website, set up by Leigh and his wife, Stephanie, to sell authentic Japanese knives online and led to the opening of a Sydney store. Fast forward to 2012, at a time when many business

are cutting back, and they establish a Melbourne outlet to cater to a growing following.

Consider the delicacy and precision that is required for Japanese cuisine and it comes as no surprise that Japan has a long tradition of knife-making alongside samurai sword crafting. A handcrafted knife is the combined effort of three artisans: a blacksmith forges a blade that is passed onto a polisher or Togishi who refines it into a work of art. Finally, a handle-maker creates a suitable handle from a traditional wood - by eye.

CHEF'S ARMOURY has brought something new to Melbourne guaranteed to boost your kitchen mojo.

Article : Peter Dewar

### CHEF'S ARMOURY : MELBOURNE STORE

[www.chefsarmoury.com](http://www.chefsarmoury.com)  
Opening Hours: Mon-Sat 10:30am - 4:30pm AEST.  
422 Church St, Richmond VIC. Near Swan Street.  
PHONE: (03) 9429 1139

"Japanese knives are their first choice," says co-owner of CHEF'S ARMOURY and knife craftsman, Leigh Hudson describing the procession of chefs that have been through the new store in Church Street, Richmond since its opening in October.

Japanese handcrafted knives are high performance, seriously styled blades with sex appeal. Owing much to the hardness of steel used, a Japanese knife is considered longer-lasting, sharper and more balanced than others, but you could be forgiven for buying one because it looks so stylish.

CHEF'S ARMOURY can even custom make you one; a



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