



November 2012



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www.japaninmelbourne.com.au

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

EVENT CALENDAR [2012 NOVEMBER]

• Fight For Life

DATE 10 - 11 Nov 7:30am
VENUE Melbourne Sports and Aquatic Centre (MSAC), Albert Park
ADMISSION \$110 One day, \$160 Weekend
WEBSITE ffl-2012.org



Featuring over 40 International and Australian instructors covering more than 140 hands on seminars (Aikido, Karate, Judo etc.),

Fight For Life is a charity event endorsed by the Cancer Council Victoria to raise awareness and much needed money for cancer research.

• Madama Butterfly

DATE 14 Nov - 14 Dec
VENUE State Theatre, Arts Centre, 100 St Kilda Rd, Southbank
ADMISSION \$28.50 - \$250
WEBSITE opera-australia.org.au

One of the world's most famous operas, Puccini's *Madama Butterfly* returns to Melbourne with Japanese soprano, Hiromi Omura in the title role. Perfect for the first time opera-goer, this production blends exquisite costumes and stylish set designs with some of the most moving music ever written. Performed in Italian with English subtitles.

• Le Petit Prince??

DATE 15 Nov 6:30pm / 16 Nov 8:30pm / 17 Nov 6:30pm
VENUE La Mama Theatre, 205 Faraday St, Carlton
ADMISSION \$15
WEBSITE lamama.com.au

Rakugo artist and ventriloquist, Showko Shoufukutei will appear at the best independent theatre, La Mama for an eye-opening performance. Combining the use of puppets and traditional Japanese comic story telling, there's got to be an unexpected twist! Prepare to laugh your heart out!



• Manga Studies Symposium

DATE 23 - 24 Nov
VENUE Japanese Studies Centre, Bld. 54, Monash University Clayton
ADMISSION Free, requires advanced registration online for catering
WEBSITE arts.monash.edu.au/lcl/jsc/events

JSC Manga Library at Monash Clayton provides a unique environment and opportunity to access an extensive collection of Japanese Manga and literature. Celebrating its 10th anniversary, JSC will be hosting a symposium, aiming to attract scholars from a broad variety of areas of study.

• Japan Culture and Art Festival

DATE 25 Nov 11am - 5pm
VENUE North Melbourne Town Hall, 521 Queensberry St, North Melbourne
ADMISSION \$2
WEBSITE japancultureandartfestival.blogspot.com.au



The JCAF team is back again for 2012, organising a bigger and better festival for all to enjoy! Come along and participate in various Japanese games and workshops, check out the art display and craft stores and most importantly, have fun!

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JIM EXCLUSIVE 16th Japanese Film Festival, 2012



The long-awaited Japanese film festival is finally here!

Run and presented by the Japan Foundation, the annual film festival features the hottest movies, comprising of many newly released films currently screening in Japan - it is finally here!!

The film festival will kick off with the screening of *Thermae Romae*. Based on a recent smash-hit manga series, this comedic story centred on bath culture following Lucius, a stumped Roman architect who stumbles upon a time portal that leads him to a modern Japanese bathhouse. How will he incorporate the newly found ideas into his Roman bathhouse? Abe Hiroshi's portrayal of Lucius is highly anticipated!

For those looking for a darker movie, *Helter Skelter* explores Lilico's desperation when her top-to-toe "perfect" body starts to deteriorate,

transcending her into a spiral of darkness. Combined with Erika Sawajiri's striking performance as Lilico, this movie will sure to be a hit!

Don't worry romantic comedy movie buffs, *Love Strikes!* is the one for you! Geeky Yukiyo, has never had much luck with romance, but what's to happen when four beautiful women suddenly becomes interested in him at the same time?

Another title to look out is the definitely popular manga-turned-movie, *Rurouni Kenshin* led by Takeru Satoh. It's a must for any samurai lover! Also, the couple pairing of Masaki Okada and Haruka Ayase in *Akko-chan: The Movie*, there's bound to be something you will enjoy! Hurry and book your tickets before they are sold out!

Images from top left: Afro Tanaka © 2012 Masaharu Noritsuke, Shogakukan/Afro Tanaka Film Partners ● ALWAYS - Sunset on Third Street - 3 © 2012 Always3 Film Partners ● We Were There - First Love & True Love "WE WERE THERE" © 2012 TOHO CO., LTD. / Asmic Ace Entertainment, Inc. / Hakuholdo DY Media Partners INC. / SHOGAKUKAN INC. / J Storm Inc. / AMUSE INC. © 2002 Yuuki Obata / Shogakukan ● AKKO-CHAN: The Movie © 2012 "AKKO-CHAN: The Movie" Film Partners © Fuji Akasaka ● Eight Ringers "EIGHT RINGERS" © 2012 J Storm / Toho / Teichiku Entertainment / Office Crescendo EIGHT RINGERS and the character design © J Storm ● Girls for Keeps © 2012 "Girl" Movie Project ● The Kirishima Thing © 2012 "Kirishima" Film Club © Ryo Asai / SHUEISHA ● K-ON! Movie © kakify/Honbunsha/Sakura High Band ● My S.O. Has Depression © 2011 MY S.O. HAS DEPRESSION Production Committee

www.japanesefilmfestival.net

Dates : 29 November - 9 December 2012
Venue : Hoyts Melbourne Central, ACMI Cinemas
Admission : \$15 Adult, \$13 Concession
\$11 Japan Foundation Members, \$60 5-Film Pass
Yasuzo Masumura Retrospective - FREE
Enquiries: Japan Foundation,
Sydney at japanesefilmfestival@jpf.org.au / (02) 8239 0055

Tickets are on sale now!!



Recommended Films



Rurouni Kenshin
Director: Keishi Otomo
Cast: Takeru Sato, Yu Aoi, Emi Takei, Teruyuki Kagawa
© NOBUHIRO WATSUKI/SHUEISHA © 2012 "RUROUNI KENSHIN" FILM PARTNERS



Thermae Romae
Director: Hideki Takeuchi
Cast: Hiroshi Abe, Aya Ueto, Masachika Ichimura
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揚げ出し豆腐 - Agedashi Tofu -

「肴」Ate, also known as *sakana* is a Japanese term referring to food eaten as an accompaniment to alcohol, especially with *sake*. The first recipe that we will introduce in this column is the popular agedashi tofu.

This well-known dish is actually very simple to prepare at home. All you need is **soft tofu**, **potato flour**, **konbu seaweed soup stock** and **vegetable oil** for deep frying.

To make: cut the tofu into evenly sized large cubes and coat them with potato flour (or **corn starch**), making sure you dust off the excess. Heat oil in a saucepan and when it is hot, slowly place the tofu cubes in oil and fry until golden and crisp, turning if necessary. Drain excess oil using a paper towel. Transfer into a bowl and serve with konbu seaweed soup stock diluted in hot water. To make it tastier, add chopped spring onion and grated white radish as toppings. Itadakimasu!

If you have trouble locating the ingredients, be sure to check out online Japanese grocer, www.ichibajunction.com.au.



POLA Skincare with traditional Japanese extracts
SAKURA VEIL

Pola Skincare & Cosmetics is renowned for being specialists in advanced skin care and cosmetics. Being internationally recognised as a world leader in product research and development, they have recently won over forty major beauty awards in Japan.

Chanoyu Natural Beauty & Spa in Collingwood uses Pola extensively in their treatments. Beautician Anne chose Pola as she "was impressed by the Japanese focus on quality products combined with safety and effectiveness".

Pola offers a range of products to suit different skin types and ages. Their new Sakura Veil line, is especially recommended for youthful skin and was developed with the desire to provide women with skin that has the strength of sakura flowers to withstand elements damaging to the skin.

Exclusive to JIM readers, Pola and Chanoyu have a special offer just for you. Be sure to check out JIM's online Fashion and Beauty page to participate!

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IZAKAYA HACHIBEH



Tasting Kirin's Megumi from his beer tap, the owner of MAEDAYA, Toshi Maeda, just beamed in delight. "Fantastic!" Introducing himself as "The Sake Master", Maeda offers the izakaya-style of honourable Japanese drinking culture to those in Melbourne. Maeda's passion towards the culture he loves so much was what inspired him to open MAEDAYA - a reason to share with others.

More than half of the people who walk through MAEDAYA's doors are return customers. It's Maeda's passion that enables him to form a strong bond with his customers. Staying popular for a long period of time just proves how fantastic MAEDAYA is.



The large picture menu features a diverse selection of casual Japanese food crafted to match not only Australian tastebuds but also tastes great with drinks.

It was something that seemed common yet unique. Soon enough, the restaurant and bar became a big hit.

As The Sake Master, Maeda recommends three signature dishes that he declares would match up perfectly with Megumi, the only tap beer in store.

SUMIYAKI SET

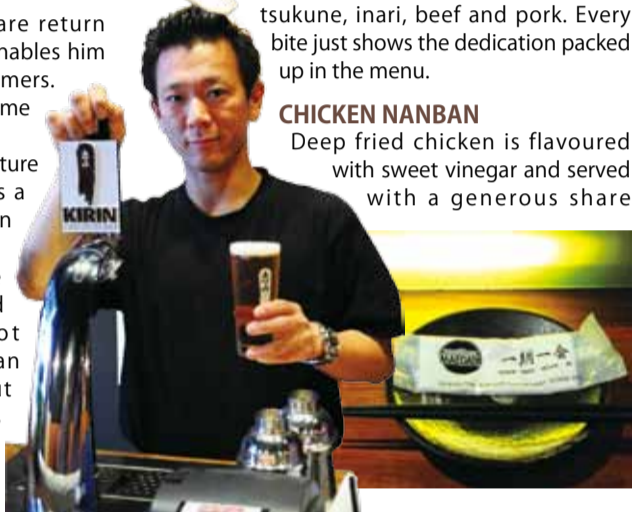
Served up piping



hot, the skewers are brought to perfection through charcoal grilling. Juicy skewers with an appetising aroma and char - brilliant. The recommended skewer set includes, tsukune, inari, beef and pork. Every bite just shows the dedication packed up in the menu.

CHICKEN NANBAN

Deep fried chicken is flavoured with sweet vinegar and served with a generous share



of homemade tartar sauce. The rich flavour of the chicken combines quite well with the refreshing taste of Megumi. The lightly seasoned lotus root chips accompanied with the nanban serves as one of the popular side dishes which are also fabulous with beer. It's the perfect izakaya match!

SPICY TUNA ROLL

Although it looks like any other another tuna and avocado sushi roll, you've got to try it with a tiny bit of chilli paste on top! You'll need a swig of beer to counter its hotness! Instead of soy sauce, try it with balsamic vinegar with a squeeze of lemon. You'll be surprised with the Japanese taste when it's been given a bit of an Italian swing.

Although being surrounded by bottles and bottles of sake, the one and only tap just cannot be ignored. The consistent high quality associated with Megumi satisfies even The Master of Sake.

Story : Noriko Tabei
Translation : Yin ki Kyra Leung
Photos : Grub



MAEDAYA
 ● 400 Bridge Rd Richmond
 ● Mon - Sun Dinner (1F / 2F) 5:30pm - late
 ● 03 9428 3918 ● sakejapan.com.au

Hangout Place

Ajitoya - Japan's Kitchen



Local delicacy

Located in Seddon, popular Japanese café, Ajitoya, has become a regular hot spot for locals to enjoy authentic home cooked Japanese food.



Their handcrafted menu boasts a colourful selection of casual Japanese food which includes donburi, soba, soups, and of course everyone's favourite, sushi. Already having a few vegan-friendly items on their menu, owners, Adam and Maya are more than



happy to accommodate for gluten free or vegetarian dietary needs with prior notice.

Understanding the difficulty of finding Japanese ingredients, Ajitoya also sells the bare essentials of Japanese cooking in their small grocery. In addition, they stock about forty different types of Japanese craft beers.

With their refreshing approach to the norm, Ajitoya grows with its food enthusiast community. The comforting atmosphere is relaxed and they welcome all to enjoy the tastes of Japan.

Story : Jodie Kako

ajitoya
Japan's Kitchen
AJITOYA
 ● 82 Charles St, Seddon
 ● Tue - Sat 11am - 3pm, 5pm - 9pm, Sun 11am - 3pm
 ● 03 9687 1027 ● ajitoya.com.au

Japan Melbourne

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Sakura Lounge Spa Room

A shared healing experience to be enjoyed with friends

luxurious group area allows you and your friends to relax and share stories over a pot of warming Japanese tea.

The three hour shared healing experience begins with all guests enjoying a foot massage on the comfortable spa couch, followed by a tea break. The group will then be divided into smaller groups for Sakura Lounge's signature massages or facial treatments. Guests will regroup for sweets before breaking up again for a different treatment.

The benefit of the Spa Party is having the ability to customise your experience. Any of their existing packages may be chosen for groups of two or more however, you are most welcome to put together your favourite combination of signature massage treatments and Japanese shiatsu. Also, the party guest is entitled to a complimentary upgrade to a hot stone lomi lomi massage upon request.

Furthermore, you can enjoy the serenity together longer, with an optional champagne serving. Or maybe you would prefer a light meal consisting of delicious Japanese sushi and tapas made to order by neighbours at Portell Rosso Restaurant.

It will be a truly unforgettable experience!

The Spa Party is considered such a great escape; many customers don't want to leave.



Photo by Jason

For more information on Sakura Lounge and their deluxe Spa Party package, hop onto their website

and have a look. Let us help you treasure your time at Sakura Lounge, with your close friends and family.

Exclusive for JIM readers, Sakura Lounge will extend your Spa Party for thirty minutes accompanied with a bottle of champagne if you mention this article when making a booking in November.

Story & Photos : Grub

Spa parties are a wonderful way to relax, be pampered and bond with your great friends. All of this can be done in Sakura Lounge's newly furnished Sakura Spa Room.

The all-new Sakura Spa Room is an extravagant space located directly above Sakura Lounge and allows up to six people to enjoy Sakura Lounge's signature treatments together. It's the perfect place to host birthdays and hen's parties or part of a fun weekend getaway without ever leaving Melbourne!

Highlights of the Spa Room experience definitely include having many choices and being able to have the entire space to unwind and relax together. The



Misunderstanding



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