



December 2012



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

EVENT CALENDAR [2012 DECEMBER]

The 16th Japanese Film Festival

**DATE** Until 9 Dec, Various times  
**VENUE** Hoyts Melbourne Central / ACMI Cinemas, Federation Square, Melbourne  
**ADMISSION** Adult \$15, Concession \$13, JF Members \$11, 5-Film Pass \$60  
**WEBSITE** japanesefilmfestival.net



Continuing from November, the 16th Japanese Film Festival will be reaching its conclusion on the 9th of December. Don't miss out on your last chance to see much anticipated movies such as *K-ON! Movie* and *ALWAYS - Sunset on Third Street - 3* and many more!

Madama Butterfly

**DATE** Until 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.

Japanese Visions: Works from the Collection of Bendigo

**DATE** 1 Dec - 27 Jan  
**VENUE** Bendigo Art Gallery, 42 View St, Bendigo  
**ADMISSION** Entry by donation  
**WEBSITE** bendigoartgallery.com.au

*Japanese Visions* will explore the influences of Japanese art and design on Australian artists. This exhibition will bring together works by both Japanese and Australian artists, to trace the many ways in which Japanese art and design has been a source of inspiration in our visual culture.

Jill Symes Contemporary Ceramics Exhibition

**DATE** 4 Dec - 7 Jan, 9am - 1pm, 2pm - 5pm (Closed 24 - 26 Dec, 29 Dec - 3 Jan)  
**VENUE** Japan Information and Cultural Centre, Level 8, 570 Bourke St, Melbourne  
**ADMISSION** Free  
**WEBSITE** melbourne.au.emb-japan.go.jp

Jill Symes has been a ceramics artist for almost 30 years having previously been awarded the Clunes Ceramic Award and Castlemaine State Festival Ceramic Award. Her works have been displayed internationally in galleries such as the City of Whitehorse Gallery and the Toyota Community Spirit Gallery.

McClelland Sculpture Survey and Award 2012

**DATE** Until 14 Jul 2013, Tue - Sun, 10am - 5pm  
**VENUE** 390 McClelland Dr, Langwarrin  
**ADMISSION** Free  
**WEBSITE** mcclellandgallery.com

The McClelland Sculpture Survey has emerged as the most important outdoor sculpture exhibition in Australia, allowing both established and emerging artists to display their wide range of works. Amongst finalists this year, Japanese artist Chaco's work will also be on display.

© Chaco Kato

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JIM EXCLUSIVE CHRISTMAS PRESENT from JIM, 2012

With Christmas just around the corner, finding the perfect gift can be hard. But don't stress, below are some amazing stores in Melbourne and online where you can find that special Japanese style gift.

**Made in Japan** (Australian on Collins/ 276 - 278 Coventry St South Melbourne) offers a large range of Japanese imported goods, both traditional and modern. They have an array of ceramics, table wear, antiques, furniture, kimono, and other collectables.

**Kazari Collector** (450 Malvern Rd, Prahran) also offers traditional imported goods. They have a large range of antique Japanese furniture, decorative objects and sculptures. Kazari's art collection includes traditional Japanese paintings, prints and drawings. They also have a Warehouse at 7- 11 Hill St, Cremorne.



"Rose" in Japanese, name on canvas, custom order calligraphy by Miho Araki

**Kimono House** (Room 7, 2nd Floor, Nicholas Bldg, 37 Swanston St. Melbourne) offers a large range of beautiful and intricate textiles and handicrafts, hand selected from Japan. All products are available online

along with Japanese sewing supplies and craft kits. Cultural classes and workshops are also available in areas such as kimono dressing and quilting.

Located in Elwood, **Ebisu Design** (161 Ormond Rd, Elwood) features traditional Japanese calligraphy by artist Miho Araki. You can find antique furniture, fabric and deco items inside the Ebisu Design shop. They also have a healing room that offers holistic treatments.

Specialising in home wares and ceramics, you can find **Zakkaya** at 52 Johnston St. Fitzroy. Zakkaya has a large range of unique fashion accessories, kitchenware and children's wooden toys. Zakkaya is also available online.

Newly opened in Nov, **Chef's Armoury** (422 Church St, Richmond) is the only shop that has a large range of high quality imported Japanese cookware and tableware. Chef's Armoury is also available online.

**Japanese t-shirts AOI** (30-32 Red Cape La, QV, Melbourne) is well known with their affordable collection of high quality cotton t-shirts, designed and decorated with quirky caricatures, writing and prints.

**CAL eyewear** (243 Lonsdale St, Melbourne / 155 Toorak Rd, South Yarra) offers high quality fashionable Japanese eyewear at an affordable

price. Designed to suit your mood, clothing, and lifestyle, CAL eyewear has a huge range of colours and styles on offer.

**Alexcious** ( www.alexciuous.com ) is a one-stop-shop for everything and anything Japanese! You can find this store online. They have a huge range from household goods to art, music, kids toys and fashion accessories.

A Present to our Japan in Melbourne Readers!

JIM is offering one lucky winner a **frame and lens voucher worth \$100** courtesy of CAL Eyewear. JIM will also be giving out **3 wooden iPhone5 cases** to 3 lucky winners worth \$79.60, courtesy of Alexciuous.

To apply, simply mail us at **info@japaninmelbourne.com.au** with the subject "JIM Present". In the email please include the item you wish to receive, your full name, mobile number and a small description of what you would like JIM's next article to be about. This event closes on the 10th of December. Winners will be required to come to the office to pick up their prizes (we are unable to send them). Good luck!



Wooden Frame CAL eyewear



Wooden iPhone5 case, www.alexciuous.com



Sushi T-shirt, AOI



Kamakura lacquer mirrors, KAZARI

**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.

Restaurant OCHA in conjunction with ITO EN Australia presents **The Green Tea Kaiseki Dinner Event!**

**OCHA**  
3 Church St. Hawthorn, VIC  
21st January 2013 6.30pm~

Melbourne's leading restaurant in modern Japanese cuisine, OCHA is proud to present a green tea dinner course event made from this year's newly grown tea. The green tea which is currently in full harvest is provided courtesy of ITO EN Australia's tea plantation located in north-eastern Victoria.

OCHA's owner and chef Mr. Yoshida will be creating and refining various green tea inspired fusion dishes.

As a gift, all guests will receive a sample of various Ito En green tea products.

Do not miss out on this once in a lifetime event, where Japanese tradition and Melbourne's seasonal food culture will fuse to create this fantastic collaboration dinner event.

For reservations please contact **03 9853 6002**



Victorian organic green tea harvest report!

Hey, it's me, Chabatake-kun!  
This time we're in Alexandra in north-east Victoria where ITO EN's green tea is grown. This tea field grows 3 types of green tea: Sayama-kaori, Okuhikari and Yabukita.



Harvesting is done by machines which have rotating blades located underneath to

collect the tea leaves. It is possible to harvest up to 250kg of tea leaves from one row of plants.

Harvesting is done at a slow pace in order to protect the leaves, with blades rotating at only 2km/h!

The leaves are then taken to ITO EN's tea factory located in Wangaratta. There they are processed into Aracha (crude tea) before being shipped off to Japan for further processing.

ITO EN president, Mr Tanoura explains that the Australian summer is very dry compared to Japan, so more water is

necessary to grow the tea.

Animals can also make growing tea difficult, trampling the plants and digging tunnels below the fields causing the plants to sink.

However, even though it's a tough job, ITO EN have chosen Victoria as the place to grow Japanese green tea and it's all very worthwhile.



Chabatake kun

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**IZAKAYA HACHIBEH**



Chef and owner of Shimbashi, Takafumi Kumayama first tasted handmade soba almost 10 years ago, and since then he has not been able to stop himself from making it.

Chef Takafumi explained that rather than a modern or trendy restaurant, he wanted to create a place with a homely and nostalgic atmosphere, the kind you would find in the local neighbourhood soba shop back in Japan. Thanks to this, the store now has many regulars even though less than four months have passed.

It was almost 10 years ago that Chef Takafumi first learnt how to make handmade soba from one of Japan's leading soba masters, Mr. Yoshinori Shibasaki at the original Shimbashi in Sydney. Following his studies, Chef Takafumi moved to Singapore in 2003, where he worked as head chef for seven years at the newly opened



side dish.

Shimbashi. It was also at this time that Chef Takafumi's dream of opening his own Shimbashi came to life. With words of encouragement from his previous mentor, Chef Takafumi moved to Melbourne and opened the Shimbashi we see today!

All buckwheat used in store to create the soba is sourced from Tasmania. The soba is usually created twice a day using a stone mill in store to retain all the earthy flavours from the buckwheat. It is then kneaded and cooked until it has a firm and chewy texture. What's more, all ingredients used in Shimbashi are freshly brought from Queen Victoria Market, meaning dishes will vary according to what is in season!

Below are three dishes that Chef Takafumi himself has recommended to go with Kirin's Megumi beer!

**AGESOBA (Deep fried soba noodle)**

A delectable side dish of deep fried fresh handmade soba, a big hit since the restaurant first opened. A popular starter for the Japanese, sprinkle on a bit of salt and you've got the perfect

**KAMO SHIO (Grilled duck fillet with salt)**  
Australian raised duck lightly grilled without seasoning. Sprinkle a touch of salt or a dash of

lemon when you eat this to savour the distinct fatty flavour of the duck.

**TENPURA SEIRO (Chilled noodle with assorted tempura)**

Freshly made, cooked then chilled soba, together with the prawn and vegetable tempura and the



broth made from bonito flakes from a specialty shop in Tokyo. This dish is one of the best ways to appreciate handmade soba.

Chef Takafumi recommends Megumi for any beer-loving Aussie, light and refreshing, matching any dish on the menu!

Translation : Sze Min Yee

**SHIMBASHI**  
17 Liverpool St, Melbourne  
Mon - Fri : 11:30am - 2:30pm, 6pm - 10pm, Sat : 6pm - 10pm, Sun : Closed ☎ 03 9654 6727

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



**Tilapia with Egg Yolk Pickled in Soy Sauce**

**Egg Sauce on Rice: Real Japanese spirit!**

It might be unusual for foreigner to eat raw egg, but many Japanese enjoy egg sauce on rice (Tamago kake gohan), which is rice mixed with raw egg. Here is an easy recipe using raw egg yolks which go well with sake.



- [ Ingredients ]
- 2 egg yolks • Soy sauce
- 1/3 Izumidai (tilapia) fillet

[ Method ]

1. Separate the eggs, placing the egg yolks into a small bowl.
2. Pour soy sauce into the middle of the egg yolks.
3. Keep in the fridge for 1 or 2 days
4. Slice tilapia, and dress it with the sauce



Get the ingredients on [www.ichibajunction.com.au](http://www.ichibajunction.com.au)

[ Our recommendation ]

We recommend drinking Kizakura Yamahai Jikomi with this dish. It matches both light and heavy food. The amino acid in the sake makes the taste more mild with raw fish.

Japan **IN** Melbourne For latest updates, please visit [www.japaninmelbourne.com.au](http://www.japaninmelbourne.com.au) Find us on FACEBOOK [www.facebook.com/JAPANINMELBOURNE](http://www.facebook.com/JAPANINMELBOURNE)

## Ofuro Ya: taking it easy, Japanese style

The Japanese Bath House – Ofuro Ya is Australia's only traditional Japanese public bath house located down a narrow backstreet in Collingwood. For those who have never had the opportunity to visit a Japanese style bath house, Mocca Masuoka, manager of The Japanese Bath House and daughter of the founder, Hiromi Masuoka, describes it as the "Japanese version of a chat over dinner", a way to relax with others.

The Japanese Bath House is divided into three levels: men's bathing, women's bathing and a level dedicated to shiatsu, a hands-on Japanese therapy which unlocks the body's flow of energy.

Much like Japan, The Japanese Bath House has a 'no bathers' policy, which can be daunting for many first-timers. However regulars believe that this is an inexpensive alternative to relaxing and rejuvenating.

The Japanese Bath House – Ofuro Ya is a family business, having been opened thirteen years ago by Hiromi Masuoka in order to support her family. Daughter Mocca has now taken over the business and says she wants to "keep to the original concept - a traditional public bathing experience."

For first-timers the basics are as follows. Upon entering one takes off their shoes and proceeds to the reception desk where either Mocca or Hiromi will welcome you. Take your bathing kit from the reception desk and feel free to ask any questions.

Proceed to the locker rooms and undress before heading into the bathing area. Sit down on a stool and scrub and rinse yourself to get rid of all the muck on your body.

Next head into the hot bath and take a few moments to relax before heading to the sauna and then the showers again. Repeat this process until you're satisfied.

After the bath and sauna, put on the traditional robe and proceed to the Tatami Lounge where you can chat and recover over a cup of tea, sake or various other drinks.

Mocca suggests at least an hour in the baths to fully absorb the experience. For more information on this wonderful experience, jump onto their website or give them a call.

**Ofuro Ya**  
**The Japanese Bath House**  
59 Cromwell St, Collingwood  
Phone: 9419 0268  
[japanesebathhouse.com](http://japanesebathhouse.com)

## DOLLY'S MANGA

Being Natural.

Yeah...? Hey Dory... me grin

When I was a child I used to say

"Something happened a lot..."

In our house a helmet is for Protec...

Tch, for protection... THIS IS HAIR! Hahahaha

Yeah? Hey Dory. What that something was...

THIS IS SUNBURN! We're not allowed to wear shoes in our house! me

Was underestimating... Hahahaha The Australian Sun...

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