



February 2013!!



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www.japaninmelbourne.com.au

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

EVENT CALENDAR [2013 FEBRUARY]

Mammals from Melbourne Museum

DATE 1-28 Feb, Mon-Fri 9am-1pm, 2pm-5pm
VENUE JICC, Consulate-General of Japan, Level 8, 570 Bourke St, Melbourne
ADMISSION Free
WEBSITE kyokoimazu.com



The first series of Kyoko Imazu's ongoing drawing project at museums will be on display at the

JICC during February. The exhibition will feature six prints from drawings on animals that are on display in the Melbourne Museum.

Natural Medicine Course with Healing Japanese Cuisine

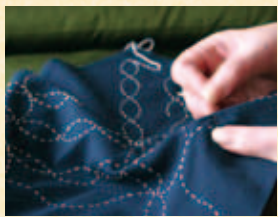
DATE Feb 2 and 16, 10am
VENUE Wabisabi Garden, 17 Wellington St, St Kilda
ADMISSION \$90 email bookings@taiyohealth.com for bookings
WEBSITE www.wabisabi.net.au

Lohas' top blogger, naturopath Nami collaborates with Wabi Sabi Garden, the best restaurant in Victoria 2010 for an introductory naturopath course followed by an organic vegetarian lunch with recipes.

Sashiko - Japanese Stitching for Beginners

DATE 9 Feb, 2pm-3:30pm
VENUE Kimono House, Room 7, Level 2, 37 Swanston St (Nicholas Building), Melbourne
ADMISSION \$45 (including materials), call/email for reservation
WEBSITE kimonohouse.com.au

Ever wanted to make your own *zakka* goods? Come and grasp the fundamentals of traditional Japanese needlework and learn Japanese decorative hand-stitching.



Free Japanese Film Screenings

DATE 26-27 Feb, 3pm-4:45pm (1st session), 5:30pm-7:30pm (2nd session)
VENUE JICC, Consulate-General of Japan, Level 8, 570 Bourke St, Melbourne
ADMISSION Free, spaces limited, RSVP to meljapan@mb.mofa.go.jp
WEBSITE www.melbourne.au.emb-japan.go.jp

JICC is hosting free film screenings over two consecutive days. Films include: *Robo-G*, *Wanko, Éclair*, based on an autobiographical novel by Shigeru Nishimura and *Maiko Haaaaan!*, a comedy following the comedic life of Kimihiko who is infatuated with *maiko* and later has a rivalry with a baseball player.

Open Day at Como Gardens

DATE 16 Feb
VENUE 79 Basin Olinda Rd, The Basin
ADMISSION \$7.50, children under 14 free
WEBSITE comogardens.com.au

Looking for a fun family day out? Come to Como Gardens and admire the spectacular range of flora. Waidoiko Rindo *taiko* instructor, Toshi Sakamoto will be performing at 11am and 12:30pm and Japanese calligrapher, Miho Araki will be holding a demonstration and selling her works.

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JIM EXCLUSIVE Experience the liveliness of the Japanese summer festival!

MELBOURNE JAPANESE SUMMER FESTIVAL 2013
SUNDAY 10TH FEBRUARY 1-5PM



Natsu matsuri otherwise known as the summer festival is widely celebrated all over Japan during July and August. Locals like to dress up in thin cotton kimonos called *yukata* and dance the traditional *bon odori* dance alongside the lively beat of the *taiko* drums. Lining the streets are activity booths which include *kingyo sukui* (goldfish scooping) and *yoyo tsuri* (water balloon fishing). Don't forget about the *yatai* (food stalls) set up by the side of the road. Delicious favourites

include *takoyaki* (octopus balls), *yakisoba* (fried noodles) and *okonomiyaki* (thick savoury pancake), frankfurt sausages, *ringo ame* (candy apples) and chocolate coated bananas. At the end of the night, everyone looks up at the sky and admires the colourful *hanabi* (fireworks) shooting up in the sky. Luckily, those of us living in Melbourne can experience the liveliness of the Japanese summer festival too! Starting at 1:00pm on Sunday 10 February, come along to Docklands, New Quay and celebrate the summer season with your family and friends. Eat some delicious Japanese festival food and bask in the sun with lots of Japanese fun. Try your luck at quoits, calligraphy and perhaps try on a *yukata* as well.

There will be spectacular performances by Wadaiko Rindo, Miyake Taiko, George and Noriko from *Australia's Got Talent*. For a more authentic Japanese

festive feel, be sure to participate in the *bon odori* dance. Many of your favourite Japanese restaurants like Ramen Ya, Wabi Sabi Salon, IZAKAYA HACHIBEH, Burwood



Teppanyaki House, EN IZAKAYA, Zero Lam will be there too, bringing you scrumptious wagyu burgers, *yakitori* (grilled skewers), chilled

noodles, *taiyaki* (fish shaped cakes) and many more! There will also be plenty of Japanese pop-up stores too! Head to Kanga Kanga's stall to get the latest magazines from Japan and replenish your tea supplies at Lupicia's stall. If you are looking for something unique, you've got to check out the samurai sword umbrellas only at Bubblegum Tiger. Check out the nanoblocks available at I'm Rick James Bricks' stall too.

Lastly, don't forget about the raffle draw, the major prize being an Australian return trip to from an Australian capital city to a Singapore capital city with all government taxes included. Have fun!

Photo: Samuel Lim

JAPANESE SUMMER FESTIVAL
10 Feb 1pm - 5pm
New Quay (formerly Waterfront City) Piazza, Docklands, Melbourne

PEPPER LUNCH COMES FROM JAPAN!
Already opened in Sydney and Perth, there's finally one in Melbourne!

Beef Pepper Rice \$8.9

Tokusen Rib Eye \$16.8

Double salmon \$15.0

Hamburger Chicken \$13.0

[PEPPER LUNCH]

- Address: 311 Elizabeth St, Melbourne
- Open hours: Mon-Wed: 11am-10pm Thu-Sat: 11am-11pm Sun: 11am-10pm
- Tel: 03 9078 6388
- Facebook: www.facebook.com/PepperLunchVictoria
- Web: www.pepperlunch.com.au

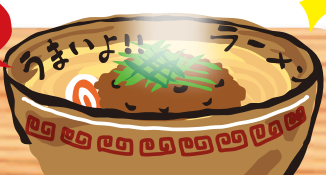
| | |
|--------------------|---------------------------|
| | Melbourne Central Station |
| La Trobe St | ↓ |
| Little Lonsdale St | ★ |
| Lonsdale St | ← Elizabeth St |

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Ramen Directory

MUST TRY!!!



Cold Tantan Ramen \$15

The rich and spicy broth easily entices one's appetite. With more than ten ingredients used for the broth, it's no wonder why. Tastes great on a cold day too!

Gekkanzan@GPO

- Shop 28G, GPO, 350 Bourke St, Melbourne
- 03 9663 7767
- Mon-Sat 11:30am-5pm, Sun 11:30am-4pm Dinner on Thu & Fri 6pm-9pm



Jumbo Ramen \$15.50

It's all about the variety! Pick from a soy sauce or Hokkaido miso broth with toppings like chashu, fried chicken, spicy pork and vegetables. We recommend the miso broth!

ITO JAPANESE NOODLE CAFE

- 122 Bourke St, Melbourne
- 03 9663 2788
- Everyday 12pm-10pm



Cold Noodle \$11

Daily handmade noodles are topped with chashu, shredded egg, cucumber slices, paprika and red ginger. With a bit of karashi mustard, this cold ramen is perfect for summer.

KOKORO RAMEN

- 157 Lonsdale St, Melbourne
- 03 9650 1215
- 03 9650 1215
- kokororamen.com
- Mon-Thu 11:30am-10pm, Fri-Sat 11:30am-5am, Sun 11:30am-9pm



Pork Ramen \$17 (Mon-Fri 12pm-4pm) Other time \$22

Thick juicy slices of perfectly stewed chashu sit on top of a bowl of delectable soy sauce ramen. There is also a chicken miso ramen made with free range chicken.

CHOCOLATE BUDDHA

- Federation Square, Melbourne
- 03 9654 5688
- chocolatebuddha.com.au
- Mon-Thu, Sun 12pm-10pm Fri-Sat 12pm-11pm



Cold Ramen (Sesame) \$12 (Soy sauce also available!)

The rich sesame taste comes from using sesame paste. Topped with ham, tomato and cucumber slices, shredded egg and more. Tastes great even after a swig of beer!

IZAKAYA HACHIBEH

- 143-145 Bourke St, Melbourne
- 03 9078 9909
- hachibeh.com.au
- Lunch Mon-Fri 12pm-2pm, Dinner Mon-Sat 6pm-11pm (last order 10:15pm)



Pork ramen \$15

Limited to only 20 bowls during Wednesday lunch! With long stewing time to fully bring out the flavours from the bones into the broth, this ramen is surprisingly refreshing.

WABI SABI GARDEN

- 17 Wellington St, St Kilda
- 03 9529 8505
- wabisabi.net.au
- Lunch Mon-Fri 12pm-3pm Dinner Mon-Sat 6pm-11pm

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



Avocado & Tuna Salad with a Genoan flair

Avocado X Soy sauce = Raw Tuna?!

It's a famous urban myth in Japan that avocado tastes like raw tuna when served with soy sauce. It sounds like a crazy idea, but you would be amazed by how the two have similar textures and flavours!

We have prepared this "double tuna recipe" using avocado and raw tuna for you to go with your sake.

- [Ingredients]
- 1 avocado
 - 1/2 tsp pesto
 - 1 Tb soy sauce
 - 100g tuna nakaachi ground meat, defrosted

- [Method]
- Cut avocado into cubes
 - Mix well with other ingredients



It's great with donburi (rice bowl) as well!
Get items from www.ichibajunction.com.au

Japan **IN** Melbourne For latest updates, please visit www.japaninmelbourne.com.au Find us on FACEBOOK Like www.facebook.com/JAPANINMELBOURNE

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 : Nana
Place of birth : Kumamoto-ken
Occupation : Waitress
Length of time in Australia : 1½ years

★ What's your favourite thing about Melbourne?
Compared to other cities, the people here are friendlier.

★ What do you do on your days off?
Go out as much as possible and have a picnic.

★ What do you look for in a partner?
Someone who can warm-heartedly hear out my selfishness. (laughs)

★ What's your favourite restaurant?
Movida - their tapas are delicious!



Japanese T-Shirts Aoi **ONLINE STORE**
www.aoi-webstore.com

Daiso has now opened at Highpoint!

Daiso is open 7-days a week at Shop 2542, Highpoint Shopping Centre, 120-200 Rosamond Rd, Maribyrnong



A new Daiso store has now opened at Highpoint, Maribyrnong. With over 200,000 products on display, every item is a flat rate of \$2.80. Founded in 1997, Daiso is Japan's largest value store, otherwise known as the '100 yen' store. With items designed in a country where quality, design and affordability is the key, "innovation, real savings, quality and variety", is founder, Hirotake Yano's promise. With four locations in Melbourne, Daiso's a one-stop-fun-shop for personal care items, lifestyle products, novelty gifts, and a range of Japanese snacks.

Text and photos : Jodie Koko

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- Fri: 11am - 7pm, Sat: 9am - 7pm
- Close: Sun, Mon