

Japan in Melbourne

April 2013!!



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

EVENT CALENDAR [2013 APRIL]

• Hara-Kiri: Death of a Samurai

DATE From 21 Mar
VENUE Cinema Nova, 380 Lygon St, Carlton
ADMISSION Check Cinema Nova website
WEBSITE cinemanova.com.au

From legendary filmmaker Takashi Miike (*13 Assassins*) comes *Hara-Kiri: Death of a Samurai* which tells a tale of love, honour and revenge amidst the fall of the Samurai in 17th Century Japan.



• Tonkotsu Ramen POP UP!

DATE 7 Apr, 12:00pm till sold out!
VENUE Wabi Sabi Salon, 94 Smith St, Collingwood
WEBSITE wabisabi.net.au

With the limited tonkotsu ramen at their sister store proving popular, Wabi Sabi Salon will be popping out 150 bowls of ramen from lunch. With long stewing time to fully bring out the flavours from the bones into the broth, it'll be highly irresistible!



• Supanova Pop Culture Expo

DATE 12-14 Apr
VENUE Melbourne Showgrounds, Ascot Vale
ADMISSION Adults \$27.50, Children under 12 are free
WEBSITE supanova.com.au

From manga to anime, to sci-fi to card games, all your beloved pop culture will be gathered conveniently under one roof! This year popular voice actor, Yuko Miyamura will be a special guest at the Melbourne expo appearing over the weekend for autographs and Q&A sessions.

• Free Japanese Film Screenings

DATE 2-4, 30 Apr, Various times
VENUE Japan Information & Cultural Centre, 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

Coinciding with the school holidays, JICC will be showing popular anime movies over 3 consecutive days! Fall in love with *Chibi Maruko* and the mischievous *Crayon Shinchan* and time travel with Makoto in *The Girl Who Leapt Through Time*. Classic Japanese movies will screen at the end of the month.

• The Golden Age of Colour Prints: Ukiyo-e

DATE Until 2 Jun
VENUE Shepparton Art Museum, 70 Welsford St, Shepparton
ADMISSION Adult \$12, Concession and members \$8, Family \$28
WEBSITE sheppartonartmuseum.com.au



Drawn from the collection of the Museum of Fine Arts in Boston, *The Golden Age* showcases one of the most significant collections of Japanese prints in the world. The exhibition showcases 96 ukiyo-e prints and offers a rare opportunity for visitors to appreciate the gorgeous colour aesthetic printed in multiple colours.

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JIM INTERVIEW Super Rugby player, SHOTA HORIE - From season games to Super Rugby



We were honoured to interview Shota Horie, a Japanese rugby representative coming from season games to playing Super Rugby for the Melbourne Rebels.

- What was the reason you started playing rugby?

I used to play soccer in primary school, but I stopped as no one took it seriously. I gained a bit of weight once I stopped playing and a family friend who played rugby recommend I try it. I guess that's where it all began.

- Why were you so drawn to rugby?

At the time, I used to fight with my brother a lot, so I could release the stress from that through rugby. It's also a sport where I can utilise my body type.

- When did you decide that you wanted to play in Super Rugby?

I first watched Super Rugby when I was in high school, and from then I thought it would be great to compete in it. I always had the dream that I would make a name for myself through it.

- What do you think about the difference in level between here and Japan?

It differs in some aspects, but it applies to the Japanese in some areas too. It doesn't really matter as I don't think there is a difference in the technique. I think the big differences lie between personal level, physical ability, and a feel for the game. There are a lot of people here who know a lot about rugby.

- When you say 'know a lot about rugby', what exactly do you mean?



There may only be a few players among the 15 teams who are like this, but here most team members know these sorts of things.

- How can people 'know about rugby'?

The more you practice and study, the more experience and knowledge you will gain. More children in Australia and New Zealand are in contact with rugby so it's becoming increasingly popular nowadays. Rugby is still relatively unknown in Japan, so I think it is important for myself or Fumiaki Tanaka (NZ rugby player), to play at our best, in order to increase the knowledge of rugby. Japanese children playing rugby will see us, and think they may also have a chance of playing in Super Rugby. This will all help rugby become stronger in Japan.

- Do you feel any pressure as a pioneer?

I try not to think about it. Striving towards Super Rugby was a growing experience for myself, so the feeling of coming here and fulfilling that is stronger.

- What do you think are the strengths of the Japanese players?

Skill, agility and fitness. Even though many of the other team mates are bigger and physically stronger, the Japanese can hit lower, and have guts to get up and keep running even after being tackled.

- How can first-time watchers of rugby enjoy the game more?

It's much better to watch rugby at the stadium! Even if you don't understand the rules, you will soon learn them!

- What would you like people to notice about you?

While my body is smaller than the other players, I'm training just as hard, and I want people to see that a Japanese player like me can do this too.

- Final comment for JIM readers?

Please come to a game and support the Rebels!

Article: Iwao Sasaki
Photos: Takuya Yumoto
Translation: Adam Feldman



A PLACE TO FIND REAL COFFEE, PRAHRAN'S MARKET LANE COFFEE



Situated on the corner of Prahran Market is a bustling coffee shop.

From the selection of the right coffee beans, through to the roasting process and right up until the last drop is poured for the customer, coffee maker, Toshi Ishiwata manages quality control. His day starts with coffee tasting. Taking into consideration of the bean origin and harvest date, he uses a German built machine to do the roasting, controlled at just the right temperature.

"We treat coffee beans just like fresh food. Even coffee beans ordered from the same place will vary in flavour. Of course, there is a process for roasting, but where you might have 150 different aromas in wine, it is said that there are 600 different

aromas found in coffee", Toshi explains.

"In recent years our clientele are becoming more interested in the quality of their coffee and at the same time, we are also seeing coffee beans being associated with various individual characters."

"The most popular coffee we make is the Cafe Latte, which is very milky. Alongside the coffee, we want our customers to enjoy the taste of milk too, so we have a contract with a hormone free organic supplier and we prefer to use organic Costa Rican sugar."

Indeed, inside the café you can see the enjoyment on everyone's faces as they drink their coffee.

"We are situated inside a market, so we don't mind customers enjoying their coffee with the fresh food they've just purchased."

"In recent times pour over/ filter coffee has become quite popular. But, there isn't much of a culture in Melbourne for it just yet. I can see a new style of coffee

drinking emerging.

"I would like my customers to know more about coffee, so on Friday to Sunday from 10am onwards, we have coffee tastings instore." Join the team at Market Lane Coffee and gain another insight into your daily cup of jo.



Story : Kurui
Photos : Grub
Translation : Sam Hewson

Market Lane Coffee



● Shop 13 Prahran Market, 163 Commercial Rd, South Yarra
● 03 9804 7434 ● Mon Closed, Tue 7am-5pm, Wed 7am-4pm, Thu-Sat 7am-5pm, Sun 8am-5pm ● marketlane.com.au

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Homemade soup and handmade ramen noodles. Kokoro Ramen

offers not just a great ramen taste, but also the spirit of Japan.

The popularity of the ramen scene in Melbourne is increasingly growing. Within this multicultural



city of Melbourne, people of all nationalities enjoy eating ramen. The kitchen staff at Kokoro Ramen also reflect on this particular culture. What binds them together is the goal of perfecting Japanese ramen.

Upon asking manager, Fujio Tamura on what his dream is, he answered "although it may be a bit of a stretch, I want world peace. The only way to learn about other cultures and customs is by coming together. I think ignorance is a sin. My dream is for people to come together and understand each other through ramen."

He learnt this through his experiences in life. He though there was something he could do with the ramen he always loved. This was why he got into management at Kokoro Ramen.

A Kirin Megumi beer tap was installed last year and has had great feedback. Everyone seems to agree that the beer has a "great body and a great taste".

Tamura recommends 3 dishes that go particularly well with Kirin Megumi.

◆ **Gyoza 12pcs Pan-fried \$8.50 / Steamed \$8.00**

The filling is also handmade in-store! This dish will continue to feature on the beer set menu.

◆ **Shio Ramen \$11.00**

Seasonal edition shio special using 3 kinds of salt. A culinary masterpiece with rich chicken and seafood stock, cooked for over 8 hours. If it's popular enough, it may just become a regular menu item.

◆ **Tomato Tsukemen (limited quantity)**

New on the menu! This exquisite noodle dish incorporates a refreshing flavour with the rich taste of the tomato based soup. Perfect with extra spices. Even the posters on the wall are unique. One of

the staff members actually designed them and there are even some customers who want to buy them!

Kokoro Ramen will go all out to create the perfect dish from exquisite ingredients, including the creamy tonkotsu soup simmered for over 10 hours.

Using machines brought all the way from Japan to create fresh noodles, they deliver a flavour that cannot be found elsewhere. Bringing you ramen that is chock-full of the best Japanese flavour!

Article & photos : Yoshimi Okita
Translation : Adam Feldman



KOKORO RAMEN
157 Lonsdale St, Melbourne ● 03 9650 1215
Mon - Thu 11:30am - 3pm, 5pm - 10:30pm, Fri - Sat 11:30am - 5am, Sun 11:30am - 9pm ● kokororamen.com

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 : Yukari
Birthplace : Chiba
Occupation : Waitress
Time in Australia : 9 months

★ **Why did you come to Australia?**
I love English and I wanted to see more of the world.

★ **What type of guys are you into?**
Someone like Takashi Sorimachi - manly, polite and modest.

★ **What's your secret to beauty?**
Vitamin C! I always have a jar of lemon slices in honey ready in the fridge.

★ **What's your goal for the year?**
Putting my English and tourism experience to good use.



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Learn the slang!

積ん読

つ ん ど く

< Tsundoku >

Meaning

(n.) buying books and not reading them, instead letting them pile up unread on shelves, floors or bedside tables.

Are you suffering from *tsundoku* too? As the Japanese have already coined a term for it, aren't you glad you're not alone?



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KIHARA LANDSCAPES DESIGN & CONSTRUCTION PTY LTD

Kihara Landscapes: Gardens to grasp your senses



Moto and Bridget still can't believe Kihara Landscapes took out a prize for best residential landscape at the Victoria Landscapes 2012 Awards, trumping larger and more seasoned competitors. It never occurred to this humble, husband-wife team they may have a secret weapon - Moto's special lineage: three generations of designing and building Japanese gardens.

Moto was born and raised in Yokohama, Japan - the son of a landscaper with a family history in designing and creating gardens. Moto came to Queensland to finish high school and complete a TAFE education. On his return to Japan, he obtained his qualifications with his father's company, Toukaen, and met his Australian wife-to-be, Bridget.

Moving to Melbourne, husband and wife began Kihara Landscapes in 2006. "It's not solely Japanese gardens; we do other styles for customers looking for a high level of craftsmanship," they explain.

Japanese gardens are well known for their beauty and refinement, and Moto and Bridget admit that they don't come cheap as a meticulous effort goes into each one.

Anyone looking for a Japanese garden formula can expect to be disappointed. Rather, the art of creating a Japanese garden is found in the painstaking

placement of the elements to create beauty.

A Japanese garden grasps all your senses. Spatial factors like the orientation to the sun or prevailing wind have to be considered too. Moto then goes about choosing rocks, plants, to satisfy the aesthetic requirements of the space. "From fifty plants, I may choose one for its shape or colour," Moto says.

Once elements are chosen, they are arranged, shaped and shifted as the garden emerges. "They are like characters in a novel - changing as the story goes along," says Bridget.

"It's a sixth sense," says an obviously proud Bridget. "It's hard to put into words, but Moto adds a quality that is essentially Japanese to each garden he creates."

It's become obvious it takes more than a trip to the local garden supplier to make a Japanese garden, and with no unifying principle anywhere in sight, the art of creating an intrinsically Japanese style garden is hard earned with patience and a good teacher.

Moto's father recently celebrated fifty years in business. Both Bridget and Moto agree, this would be a milestone the new generation Kihara Landscapes would love to reach.

Article : Peter Dewar

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