

Japan in Melbourne

May 2013!!



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

EVENT CALENDAR [2013 MAY]

• Kirigami Workshop

DATE 5-7 May, 5:30pm
VENUE [5 May] Craft Victoria, 31 Flinders Ln, [6 May] JICC, Consulate-General of Japan, Level 8, 570 Bourke St, [7 May] Japaneasy, 4 / 126-128 Russell St, Melbourne
ADMISSION Free
WEBSITE yorokobinokatachi.com

Kirigami is the intricate art of paper cutting. Join artist Kanako Yaguchi in a workshop this month!

• KYOKO IMAZU "Adore"

DATE Until 11 May, Mon, Wed, Sat 10am-3pm, Thu-Fri 10am-5pm
VENUE Bird's Gallery, 236 High St, Kew
ADMISSION Free
WEBSITE birdsgallery.com.au

Adore showcases Melbourne-based Japanese artist, Kyoko's recent works on her investigation into her fixation with the animal kingdom and how recording and interpreting it evokes memories from her childhood. She will be exhibiting her etchings, aquatints, artist books and paper cut works.

• Mother's Day at Ichi Ni

DATE 12 May, Midday - Late
VENUE 12 The Esplanade, St Kilda
PHONE 03 9534 1212
WEBSITE ichini.com.au

Book a table for Mother's Day for a special lunch or dinner overlooking St Kilda beach. Receive a complimentary glass of Billecart Champagne for Mum with each booking - to avoid disappointment book early!

• Buddha's Day & Multicultural Festival

DATE 18-19 May, 10am-5pm
VENUE Federation Square, Melbourne
ADMISSION Free
WEBSITE buddhaday.org.au

For the 17th year in running, this special event celebrates vesak or wesak (Buddha's birthday), incorporating many traditional aspects of Buddhist ceremonies and attended by Melbourne's diverse multicultural society. A festival for the mind, body and spirit.

• Free Japanese Film Screenings

DATE 28-29 May, 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
WEBSITE www.melbourne.au.emb-japan.go.jp

This month's movie screenings include popular anime blockbusters: *Evangelion 1.11, 2.22* and *Summer Wars* and famous Japanese classics *Rashomon, Sumo Do Sumo Don't* and *Her Mother's Profession*.

• 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. Don't forget to check out the Mother's Day High Tea.

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★ JIM EXCLUSIVE The annual Japan Festival is coming back to town!



Marking its 14th year in running, the Japan Festival has cemented its popularity as a cultural interchange event for the local Japanese and Australian community.

Joining popular festival food stalls are 110 other stalls bringing you cultural exhibits and workshops, elaborate handicraft and manga and anime stalls. Immerse yourself in a tea ceremony demonstration or try your hand at traditional Japanese board games or origami. Maybe you'll pick up a new hobby? With various music, dance and martial arts performances happening on stage as well, you'll be wondering what to do next! The highlight of the day will definitely be the cosplay and contests. Garnering popularity year after year, the drawing contest in particular has attracted over 400 entries this time round!



kimono, children's drawing contests.

As for the top notch raffle prizes, there'll be a Toshiba Windows 8 Touch Screen Laptop valued at \$1699 up for grabs. Consolation prizes include a Janome computerised sewing machine, Nintendo 3DS XL, Yamaha keyboard and so much more! With such spectacular prizes, you'd want to buy more than one ticket! Good luck!

On an average, more than 5000 people attend this event yearly. With such a great turnout each year, it is up to the 150 volunteers who make this festival a success. If you require assistance on the day, be sure to speak to someone wearing a bright yellow vest. For those who want to experience something new or relive that bit of Japan, get yourselves ready and prepare yourselves for one of the biggest ethnic festivals happening right here in Melbourne!

Date: 19 May, 10:00am-5:00pm (Doors open 9:30am)
Venue: Box Hill Town Hall & Box Hill TAFE, 1000-1022 Whitehorse Rd (Melway: 47 D9)
Admission: General public \$5 (Full fee for Kimono/Yukata wearers), Free for children up to Grade 6, disabled persons (+1 attendant) & Seniors Card Holders
Website: jcv-au.org/japanfestival/

Raffle tickets (\$2) can be pre-purchased at the JIM Office, but winning tickets are only valid if presented on the day at the festival. Tickets will be deemed void otherwise.



Thanks to the Japanese Festival Committee, we have an admission ticket giveaway for 10 lucky readers! For a chance to win, all you need to do is send an email to info@japaninmelbourne.com.au

with your full name, contact number and your opinion on JIM! Please remember to mark the subject of the email with "The Japan Festival - Ticket Giveaway".

Winners will notified by email and will be required to come to the Japanese In Melbourne office Level 5, 258 Little Bourke Street, Melbourne VIC 3000 to pick up the tickets.



ITOEN Green Tea Powder x Pierrick Boyer, Le Petit Gâteau



Hey guys, check out this beautiful cake! Inside lies a delectable white chocolate and green tea mousse and a green tea and raspberry cream.

Topped with a sliver of gold and covered in green, it's not only gorgeous but so Japanese! It looks sooo delicious!

This cake actually made its first appearance on the 50th anniversary of the Australia-Japan Tourism Exchange dinner party as a dessert at

the Ambassador Hotel in Tokyo Disneyland on March 28 this year.

And the one who created them was none other than RACV club's award winning French pastry chef, Pierrick Boyer from *Le Petit Gâteau* in Melbourne.

The green tea used to make

wanted to give all the hard work that's gone to produce the green tea a sense of life. When the cake is sliced in half, you'll be able to see the two colours divided beautifully."

"This cake isn't overly sweet. I wanted it to be elegant yet subtle enough for the Japanese people to enjoy it."

You've got to try it out too !

If you're in Melbourne, you'll be glad to know you can try this special cake yourselves at *Le Petit Gâteau*!

Pastry chef,
Pierrick Boyer

Chabatake kun



this cake is of course, supplied by ITO EN.

Pierrick says "Green tea is one of my favourite ingredients. I love the strong flavour of ITO EN's green tea. I've tried other brands but ITO EN's definitely my favourite."

"I call myself 'Mister Green Tea' since I love this ingredient so much. I

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IZAKAYA HACHIBEH

Opened just three months ago, Bistro GOEMON uses Japanese cuisine as a base for their culinary creations.

Owner Mr. Sato explained that he was inspired by Japanese people around his age in Melbourne who were working as head chefs or restaurant owners. It's been about ten years since he entered the scene and yet, he still follows methods taught by his mentor to "always cherish your ingredients right to the end". With this philosophy, he always utilises his materials to their fullest potential.

He thought "Most people who visit Japan say the cuisine there is delicious, right? That means it would be appreciated in other countries as well." With a concept based on "delicious food created

by Japanese people" he created GOEMON, exclusively serving unique food that people want to eat. You won't find popular Japanese dishes such as curry or ramen here, but only original dishes.

He is also very particular on the type of alcohol the bistro serves, personally selecting wines at a winery where he frequents. Kirin Megumi beer is featured at GOEMON just because of common sense. The subtlety of Japanese dishes work best with the delicate flavour of Megumi. This light lager is also popular amongst his female patrons.

◆ Vegetable Obanzai (Tasting Plate) \$12.00

The natural flavours of the vegetables bring out a gentle yet delicious flavour

◆ Crab Agedashi-Tofu \$16.50

The deep fried egg tofu and the crab filling is a match made in heaven.

◆ Crumbed Tuna Cutlet with Gorgonzola Sauce \$18.00



This medium rare tuna cutlet with gorgonzola sauce is just perfect with beer. The rich sauce complements the tuna and is surprisingly refreshing.

Trial and error is used to create the Japanese flair to his dishes. "Extra things may be added, but the principle of 'less is more' can just be as important. It's based on simplicity."

You'll spot GOEMON immediately with its eye-catching octagonal window. Swing by some time and order something from the secret menu (just ask the friendly staff!)

Article & photos : Yoshimi Okita
Translation : Adam Feldman

bistro GOEMON

bistro GOEMON
281 Glen Huntly Rd, Elsternwick 03 9523 9900
(LUNCH) Mon-Sat 12pm-2:30pm, (DINNER) Mon-Thu 5:30pm-10pm, Fri & Sat 5:30pm-10:30pm ● CLOSE: Sun and Public Holiday

Yn YAMATO NADESHIKO 大和撫子

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 : Mai
Birthplace : Saga
Occupation : Admin
Time in Australia : 1 month

★ Why did you come to Australia?

I wanted to gain some work experience overseas and meet the host family that took very good care of me when I came to Melbourne seven years ago.

★ What are you into recently?

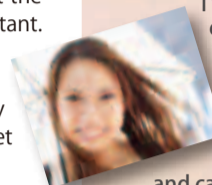
Visiting gardens and cafés.

★ And your favourite café is?

Definitely Bourke St's Pellegrini's Espresso Bar. There's such a relaxing Italian vibe.

★ What's your goal for the year?

Improving my English and gaining more experience.



Japan Melbourne

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Learn the phrase!

木漏れ日
こもれび
< Komorebi >

Meaning

(n.) sunlight that filters through the tree leaves

Such a beautiful phrase it hurts.

The Owl and the Pussycat went to sea in a beautiful pea-green boat:
Lyrical Ceramics

technical aspects of her art form. But what delighted Shoko was creating pieces and watching them be given as gifts. Not one for socialising, this was a satisfying way to express herself.

Years later, she moved to the Philippines which had a major impact on her art. She found the culture more expressive than in Japan and felt encouraged to convey deeper aspects of her inner life through her ceramic figures. The feminine form provided an effective way to do this. "With these sculptures I could express my inner-self," she says.

Shoko migrated to Australia to be with her daughter ten years ago. She believes that, "Japanese pottery holds a different place than it does in Australia. Japanese pottery has a long history and is used in everyday living," says Shoko. And as for the Aussie attitude to her chosen art form, pottery? "I don't care that my work is considered a craft anymore. It's my life," says Shoko.

Shoko runs pottery classes from her home in Yarraville where she teaches the technical side of clay work. At a number of Melbourne craft markets, you'll find her work on display to buy. Don't be surprised if you're invited to handle her ceramic pieces, she takes great joy in seeing how people interact with her artwork.

Expect a deeper dimension to be revealed in Shoko's ceramic pottery; an encounter may leave you feeling much like the Owl and the Pussycat as they danced by the light of the moon.

Article and photos : Peter Dewar
shokoceramics.com

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