



June 2013!!



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

EVENT CALENDAR [2013 JUNE]

• EVANGELION

DATE Until 9 June
VENUE No Vacancy Gallery, QV Bldg, 34-40 Jane Bell Ln, Melbourne
ADMISSION Free
WEBSITE no-vacancy.com.au



The exclusive exhibition will offer pop culture fans a unique and extensive insight into how the famed *EVANGELION* animated films were created – showcasing a collection of original concept and production art, character drawings and other key artefacts that provide a rare and fascinating glimpse at the behind the scenes artistry of Japanese anime film production.

• Japanese Woodblock Printing Workshop

DATE 22 June, 10am-4pm
VENUE Kimono House, Rm 7, 2nd Floor, Nicholas Bldg, 37 Swanston St, Melbourne
ADMISSION \$120
PHONE 03 9639 0565
WEBSITE kimonohouse.com.au

Artist Ema Shin teaches traditional Japanese water base woodblock print techniques to make creative original art works. Learn how to carve your own woodblock in designs inspired by patterns and symbols found in Japanese kimono fabric. Class fee includes all materials, use of tools & a light lunch. Bookings required.

• Free Japanese Film Screenings

DATE 25-26 June, Various times
VENUE JICC, Consulate-General of Japan, Level 8, 570 Bourke St, Melbourne
ADMISSION Free, spaces limited, RSVP to mejapan@mb.mofa.go.jp
WEBSITE melbourne.au.emb-japan.go.jp

This month's movie screenings include popular anime blockbusters: *Naruto Shippuden the Movie* and *Professor Layton and the Eternal Diva* and famous Japanese classics *Seven Samurai* and *Sansho the Bailiff*.

• Netsuke: The Art of Miniature Sculpture

DATE 11 June-11 July, Mon-Fri 11am-6pm, Sat-Sun by appointment
VENUE Lesley Kehoe Galleries, Ground floor, 101 Collins St, Melbourne
ADMISSION Free
WEBSITE kehoe.com.au/exhibitions/

Rudi Dineur's *netsuke* are considered innovative and daring. As Japanese *netsuke* give physical form to the soul of Japanese culture, Rudi's sculptures express the essence of Australia addressing the enigmas of the universal human condition and the natural world.

• Japaneasy Culture Village

DATE Various dates and times
VENUE Japaneasy, Lvl 4, 126-128 Russell St, Melbourne
ADMISSION Various
WEBSITE japaneasy.com.au/culture_village/

Ever wanted to immerse yourself in Japanese culture? Now you can with culture classes at Japaneasy! This month's featured classes include: Japanese calligraphy, Japanese style mah-jong class, a Manga sketchbook workshop and many more!!

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JIM GOURMET Teppankai – A Temple of Contemporary Japanese Cuisine



One street back from a cacophony of retailers, restaurants and bars on busy Chapel Street is Teppankai, Melbourne's latest offering in Japanese dining.

Walking past, you may wonder what's concealed behind the facade of timber posts on the ground floor of a new apartment block. It's not until you're inside Teppankai that you realise a sanctuary has been created for a contemporary Japanese dining experience, safe from the hustle outside.

Malaysian-born managing director, Richard Tan, explains how a reunion with a childhood friend led to the decision to create a new Japanese fine-dining experience in Melbourne.

"The first two Japanese characters of our logo mean open-grill. The third, 'Kai', translates to

ocean and is also the word for food in Maori. My partner and his wife are from New Zealand, so we chose a blend of words to mean seafood grilled on a plate," Richard says.

The Teppanyaki experience is normally associated with food going aerial in a performance by the chef, but at Teppankai, the focus is on the preparation of memorable cuisine.

"You will see our chefs' knife-skills in action, but we don't include the tricks normally associated with a Teppanyaki restaurant; we want to respect the food and provide an experience of contemporary Japanese cuisine," says Richard.

Teppankai was designed by the award-winning retail and hospitality architect, Wayne Finschi, who "was inspired by the idea of a temple".

There's a separate private dining area and tables for a more intimate dinner, but the grill, which extends the length of the restaurant, provides the - eat while you watch - Teppanyaki experience.

"I want Teppankai to get a reputation for service," says Richard. "Right from the start, we've placed a lot of importance on being attentive to customers, and the feedback we're getting is that they have noticed it. We want

to create a five-star experience with a three-star price tag".

Teppankai's head chef, Masakuni Kuriki, trained in Nagoya, Japan and has thirty years experience. At Teppankai, he plans to deliver traditional meals



prepared in a contemporary style to Australian diners. His signature dish, Spicy Fish Tempura Roll, is a good example.

Salmon sushis prepared in a light tempura batter delicately spiced with chili. It comes plated as a mountain with a drizzle of mayonnaise sauce for good measure. Masakuni recommends it as starter - probably to wake up your palate.

An assortment of Teppanyaki may follow your journey through the dinner menu and could be finished with a flaming desert.

Travel to a Japanese city and you'll discover the sort of modern dishes found at Teppankai. Judging by the reviews, Melbourne is pepped up to have a new contemporary offering.

Article: Peter Dewar Photos: maruyo



Spicy Fish Tempura Roll



TEPPANKAI
34 Bray St, South Yarra 03 9827 8822
Mon - Sat Lunch (a lunch menu is available) 12pm - 2:30pm Dinner 6pm - 10pm
teppankai.com.au

Seifuku Shuzo - A warm welcome

We are here for Awamori, the lifeblood of the Okinawans. Whilst Awamori production is similar to Shochu, there are some defining differences. The first is that it is predominately produced from the Thai-style long grained Indica rice and secondly the koji is produced using the indigenous black koji mould (*Aspergillus Awamori*) as opposed to white koji in Shochu production. Distillation knowhow reached Okinawa in the 15th century from Thailand but has been refined and localised. Awamori is single distilled and generally cut with water to achieve 25 to 30% but can be found up to 44%.

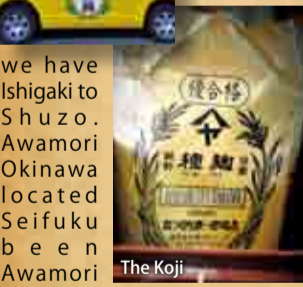
To enlighten us on all things Awamori, travelled to visit Seifuku. There are 47 distillers in of which 6 are on Ishigaki. Shuzo has producing for 63 years and production is overseen by matriarch distiller/owner Keiko Kanna. For a small batch (around 120 litres) of

Moromi to be distilled to produce 18 litres of Awamori, it can take around 3 hours. But let's turn the clock back. First, the rice is washed then soaked for 15 hours, steamed for 3 hours and made ready for koji propagation that takes around 2 days. The resulting Moromi of koji, water and yeast is added to the fermentation tanks with additional ingredients. During summer, fermentation takes around 14-20 days, plus another 10 during winter. Then, it's down to distillation followed by minimum 3 to 6 months storage in stainless tanks. Ageing is good for Awamori, as it rounds the edges and softens the palette. To be classed as Kusu (aged Awamori) it's laid to rest for 3 years but 10 years is better and 20-25 years best, but this obviously adds cost to the product and a lot of



I enjoy Awamori immensely; its rich earthiness and depth of flavour create a drink that is well matched with food and very enjoyable over ice as a digestive. Typically, the locals enjoy it with either iced or warm water; a 50/50 ratio seems the way to go.

In recent years the fascination associated with Shochu and Awamori has waned due to increased pressure of western beverages. Seifuku Shuzo has risen to the challenge, offering an impressive selection of 40 different product lines; their passionfruit umeshu, ginger liquor and coffee liquor all deserve a place in bars worldwide. That evening, our host Shimizu Wakato treats us to local Izakaya fare and like their local drop Awamori, the hospitality is warming and memorable. Sake Master's blog: www.sakemaster.com.au



The Koji



Small Batch Distilling



Seifuku Bottles



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IZAKAYA HACHIBEH

JIM INTERVIEW An Interview with Voice Actors Yuko Miyamura and Christine

The first voice acting class in Australia opened at Japaneasy during October 2012. We were lucky enough to be given the chance to interview teachers, Yuko Miyamura (Y) and Christine Busby (C). Yuko has voiced numerous anime characters, and is particularly well known for her roles as Asuka in *Neon Genesis Evangelion* and Kazuha in *Case Closed*. Christine, on the other hand is an avid cosplayer who was selected to represent Australia in the World Cosplay Summit 2012.

- What made you decide to move to Melbourne?

(Y): We moved to Melbourne four years ago because my husband decided to enrol in a circus school in Melbourne. We'll be staying here for a while, as he also joined a circus group.

- How is living in Melbourne?

(Y): Melbourne is a lot more laidback than Tokyo or Sydney. Since I lived in Japan I've always liked cafes, so it's great how Melbourne has many.

- How's your English?

(Y): I can't speak it at all! (laughs) When I talk to the students, I usually speak in Japanese and Christine interprets for me.

- What made you decide to start a voice acting class at Japaneasy?

(Y): I met Christine in 2010, and we started brainstorming ideas about how we could connect Japan and Australia through pop culture. I didn't think that there would be many Australians aiming to become voice actors, so the idea initially didn't occur to me at all.

However, when I started thinking about it, I realised that it would be a really good chance for Japanese language students to improve their speaking in an enjoyable way.



- How did the first voice acting class go?

(C): There were a lot of people that came who love Japanese anime, so at the beginning they were very nervous. When we started playing games, everyone became much more relaxed, and I think they all really enjoyed themselves in the end.

(Y): I feel like there were a lot of shy people. But unlike in Japan, the shy people here tend to become quite talkative once they get used to you. There are students with excellent vocalisation and I was quite surprised to find out that there were even some students who are seriously aiming to become voice actors!



- What kind of things do you do in the classes?

(Y): We practice things like tongue twisters first, and then we move on to practicing lines, how to read the script and how to use the microphone. Later we rehearse post-recording, and finally we put post-recording into practise.

The course is divided into beginner and advanced classes. In terms of the difference, the beginner class practices everyday conversation whereas, the advanced class uses scenes, where much more difficult language is utilised. Both courses have small student numbers, so you can experience a lesson that's nearly one-on-one!

- Do you have any advice for others who want to become voice actors?

(Y): It's not really a case of being suited for voice acting or not, I really think that if you have enough motivation you can do it. Don't think that because you're in Melbourne, it's impossible! Challenge yourself to achieve your dream!

- Voice acting workshop -
Keep an eye on our Facebook page for more information about future workshops and events.
[facebook.com/SeiyuWorkshop](https://www.facebook.com/SeiyuWorkshop)

Article: Iwao Sasaki
Photos: Takuya Yumoto
Translation: Meagan Sneddon



Beef and garlic shoots look good and go very well together. This time we'll be introducing a satisfying stir-fry flavoured with organic, gluten-free Tamari Soy Sauce.

There are just two ingredients: thinly sliced beef and fresh green garlic shoots. Garlic shoots have a subtle smell and are extremely delicious when cooked. They are full of Vitamin C and can increase your immunity, prevent colds and look after your skin too!



Just marinade the beef in the soy sauce and set aside while you roughly cut up the garlic shoots. Then, fry the beef quickly in a piping-hot frying pan. By cooking it quickly at a high heat, you seal in the flavour of the marinated meat. To finish, just toss in the garlic shoots to make a great dish in a flash!

This hearty dish only takes minutes to prepare. The concentrated smell of the soy sauce will hit you as its rich aroma fills the room and soothes your soul. Enjoy!



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Japan Melbourne

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< Karoshi >

Meaning

(n.) death by overworking.

Has this ever happened in Australia?



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Bring nature inside



Muku is a small concept shop situated in Ripponlea (located only 20 minutes from Melbourne's CBD). Its style and inspiration is



highly reflected in its motto "Organic and natural living for everyone".

"Nature heals us," says eco-

friendly shop owner Aya Okunoya. Muku is inspired by natural living concepts and focuses on bringing nature inside the home to help heal and relax.

"My shop concept is natural, organic styled living," says Okunoya.

Aya believes that if something is made from natural material, it will last longer and its longevity value will suit the lifestyle of the consumer better. "Each item has to be practical and something that we will use".

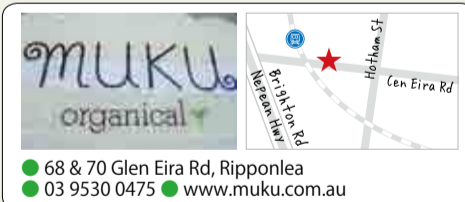
Muku, which means "purity" or "innocence" in Japanese, offers a beautiful and eclectic earthy range of home wares, paper goods, stationary, organic baby and children's items, wooden toys, cotton and wool clothing, accessories and luxurious organic cotton towels.

Okunoya says, "Muku attracts happy and relaxed people who have a similar vision that appreciate nature and caring for their babies and children".

Aya also likes to inspire and educate people who know little about the value of buying organic and natural goods.

Most items at Muku are made in Australia, Japan and Europe, with a selection made in India and Vietnam.

Article & photos: Jodie Kako



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