

Japan in Melbourne

August 2012



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

EVENT CALENDAR [2012 AUGUST]

• State of the Nation: Japan (Melbourne)

DATE 1 Aug 6pm - 8pm
VENUE PwC, Freshwater Place, 2 Southbank Blvd, Melbourne
ADMISSION \$33
WEBSITE www.asialink.unimelb.edu.au
Japanese Ambassador of Australia, HE Mr Shigekazu Sato, will offer insights about Japan as a nation by speaking at the State of Nations Series forum organized by Asialink. There will be opportunities for questions and dialogue with the speakers to broaden your understanding and knowledge about Japan.

• Summer Wars Screening

DATE 15 Aug 6:30pm - 8:25pm
VENUE State Library of Victoria, 328 Swanston St, Melbourne
ADMISSION Free (RSVP inquiries@slv.vic.gov.au or call 03 8664 7099)
WEBSITE www.slv.vic.gov.au/event/summer-wars
Directed by Mamoru Hosoda, Summer Wars (2009) is available to watch for free in the State Library. Kenji is your typical teenage misfit - good at maths, bad with girls and spends most of his time hanging out in an online community. When the girl of his dreams hijacks him to act as her fiancé at a family reunion, things only get stranger and his new 'family' must band together to save the worlds they inhabit.

• Quartet and Setting Sail from the Ruins Screening

DATE 22 Aug, 3pm - 5pm (Quartet), 5:30pm - 6pm (Setting Sail from the Ruins)
VENUE Japan Information & Cultural Centre, Consulate-General of Japan, Level 8, 570 Bourke St, Melbourne
ADMISSION Free (RSVP meljapan@mb.mofa.jp)

Quartet - In order to save the family from collapsing, the Nagae's formed a quartet which brings back smiles and confidence into the household. **Setting Sail from the Ruins** - An NHK production that set in Ofunato, Iwate where the fishing industry was almost destroyed due to the 3/11 earthquake. This short documentary records Kenichiro Yagi and his fellow fishermen's road to recovery, three months after the disaster.



• CONCRESCENCE by Milik

DATE 28 Aug to 2 Sep, Tue - Sun 11am - 8pm
VENUE No Vacancy Gallery, 34-40 Jane Bell Lane, Melbourne
ADMISSION Free
WEBSITE milik.jp

CONCRESCENCE is an exhibition of haute couture contemporary jewellery by Milagros Kuga (Milik) and ikebana collaboration by Yasuaki & Junko Fujita. The launch party scheduled at 31 August night will also feature the performance by special guest, Amika Morita..

• Stars of the Tokyo Stage

DATE Until 25 Aug
VENUE RMIT Gallery, 344 Swanston St, Melbourne
ADMISSION Free
WEBSITE nga.gov.au/TokyoStage

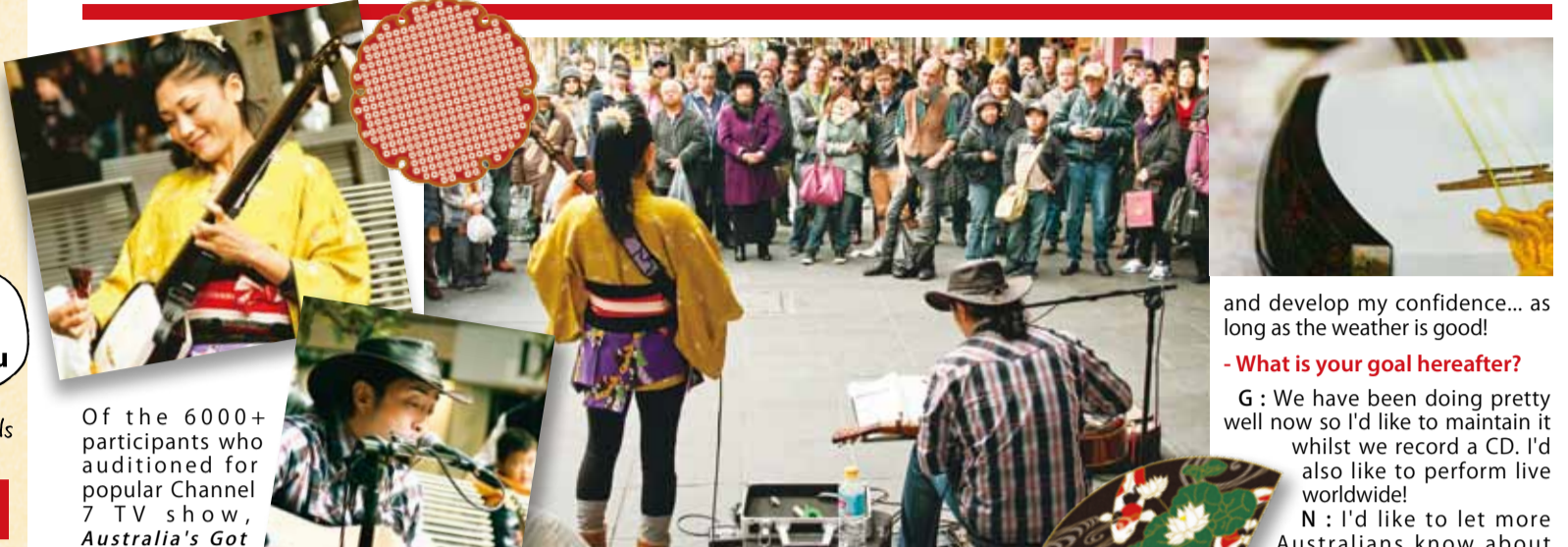
An exclusive collection from the National Gallery of Australia is touring Australia, and has arrived in Melbourne. This collection of prints is showcasing images of life in the world of Kabuki, a traditional Japanese style of theatre. These images were created by Japanese artist Natori Shunsen (1886 - 1960).



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JIM INTERVIEW George & Noriko - An Exclusive Interview!



Of the 6000+ participants who auditioned for popular Channel 7 TV show, *Australia's Got Talent* (2012), duo, blues George Kamikawa (G) and tsugaru-jamisen player Noriko Tadano (N) have made their way to the semi-finals.

- How did you feel about making it into the semi-finals?

G: I never thought that we'd make it this far! I'm really happy!

N: I'm satisfied since my goal was to reach the finals, but we will continue to do our best!

- Why do you think your music is attractive?

N: I think it's the combination of both western and eastern styles of music. I often hear people say that this is really unique and they've never heard of it before.

G: I have never heard of this kind of style before either. I've heard about shamisen with rock or pop music in Japan but not with the blues.

- What does busking mean to you two?

G: This is my main source of income so I'm basically relying on it! There are also live performances but, these don't come every day so busking is how I've been supporting myself for the past 10-15 years.

N: I also enjoy it very much. I get to practice, connect with the audience

and develop my confidence... as long as the weather is good!

- What is your goal hereafter?

G: We have been doing pretty well now so I'd like to maintain it whilst we record a CD. I'd also like to perform live worldwide!

N: I'd like to let more Australians know about Japanese culture. Youtube is very convenient and allows feedback from people all over the world. I want to show everyone that it's possible to accomplish such thing.

- Do you have anything to say to your fans?

G: A big thank you for those who watch the show and have voted for us! Please continue to support us! If you have time, please come and watch our live performances.

N: We will continue to perform throughout Melbourne and across other places too! Please come and support us if you have the chance!

Want to know more about George & Noriko? Check this out:
www.japaninmelbourne.com.au/interview/interview/437.html

Story: Masatoshi Sato
Photos: Takako Kaneshige

More than SAKE

Chin Chin Restaurant's Wendy McGuinness x You's Time Light = #125



Did the romantic shade of orange of this cocktail make you think of a sunset by a beach? Chin Chin Restaurant's new bar manager, Wendy McGuinness, has recently created a new cocktail named 'No. 125 Mandarin Sake', which is the also the number of the hip restaurant located in

Flinders Lane. This cocktail has a fresh mandarin nose that jumps out of the glass and finishes with a fruity sweet but slightly astringent taste from the yuzu (Japanese citrus). You can enjoy it as an aperitif cocktail or pair it with their flavourful yet light seasoned kingfish sashimi. The cucumber and bitter orange on the palate are so light and refreshing but still complex enough to stand up to the stronger flavoured dish.

The magic ingredient of this cocktail is You's Time Light. Not only will you be

mesmerized by the genuine aromatic zest of yuzu, the minimal taste of alcohol made it so easy to drink that even sake beginner would enjoy it just like fruit juice.

With the main ingredients are just equal parts of You's Time Light and Aperol, this is such a simple cocktail that anyone can make it at home. Wendy told us that we can stir all the ingredients like martini and mix with fresh cucumbers so as to bring out the freshness.

visit www.sakeonline.com.au for the recipe
Story and Photos: Tiffany Ho

JAPANESE EYEWEAR ONE DAY RUSH

www.caleyewear.com



Within the stylish interior and cute decorations for a Japanese touch, CAL is more than your ordinary eyewear shop. Consider it as a new hangout place filled with happy surprises. Just like buying a new t-shirt, simply walk in store to try on more than 1000 frames designed and imported from Japan.

Of the many frames available, the imitation wooden frames are most popular. Being light weight and comfortable to wear, the patterns aren't much different to real wood. It's the best item for anyone who would love something Japanese-y! Available in a wide range of colours and designs, they are quite low-key, but unique enough to make an impression.

Reasonably priced ranging from \$100 - \$260 for the whole package, there's bound to

be one that suits your budget. As the mastermind behind CAL, Tetsuo Nishikawa would like to turn-around the rigid image of glasses as a medical device by providing you with two playgrounds of glasses, one in the city and the other in South Yarra.

By being a valued customer at CAL, you will receive the best Japanese customer service. You will also be able to utilize their lens cleaning and glasses adjustment services too.

Thanks to the affordable price, you can now co-ordinate your outfit with your glasses.

Story and photos: Tiffany Ho

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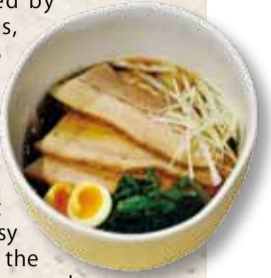
Recently opened at the end of June, NAMA NAMA prides themselves on their house made udon noodles. "Nama" meaning 'fresh', emphasizes on the restaurant's policy to serve quality food. Surrounded by glass and wooden fittings, space is vast which creates a bright and comfortable atmosphere for everyone.

Executive chef at Izakaya Den, Yosuke Furukawa, makes the udon each morning and tells us that "homemade udon is no easy feat". In order to produce the perfect udon, the ratio of flour and water varies depending on the temperature and humidity of the day. Different from manufactured udon, these are hand cut to preserve the slippery smooth mouth feel.

Apart from their popular udon, they also serve customisable bento boxes, katsu buns and rolled-to-order nori rolls.

There's also a small retail space where you can purchase stylish Japanese home ware and sake too.

Story: Iwao Sasaki
Photos: Sherry Chen



Get your friends together and reward yourself after a long day at Hachibeh.

Story: Tiffany Ho
Photos: Sammy & Yoshie

IZAKAYA HACHIBEH
 143-145 Bourke St, Melbourne ● LUNCH Mon - Fri 12pm~2pm DINNER Mon - Sat 6pm~11pm (last order 10:15pm) ● 03 9078 9909 ● www.hachibeh.com.au

NAMA NAMA
 Ground floor, 31 Spring St, Melbourne
 Mon - Fri 7am-5pm, Sat & Sun 8am-5pm
 03 9639 9500 ● www.namanama.com.au



Authentic izakaya allow you to enjoy many affordable small dishes over sake in a casual setting. You don't have to travel all the way to Japan - when in Melbourne, there is Izakaya Hachibeh.

All the Japanese chefs at Hachibeh are experienced in creating traditional and innovative Japanese tapas at a reasonable price without compromising on the taste. With a menu that consists of more than 100 different dishes in 15 categories, you will definitely be amazed!

We understand that

decision-making has never been easy. For starters, why not try their chef recommendations? What makes the dining experience at Hachibeh fun is definitely their secret menu! Impress your friends by ordering those secret dishes such as umaki and tsukemen.

Limited only in winter - don't miss their tonkotsu ramen! Chewy noodles served in a slow-cooked pork bone broth, an onsen-egg and house made chashu complete the dish. Friendly staff will provide you with small bowls to share on request. Hand made by owner chef, Motoki Saito, another must-try would be their green tea ice cream made with premium ITO EN green tea powder.

You can order an 18L bottle of sake and share it amongst your friends. Hachibeh has a bottle keep service so you will be able to finish it the next time you go.



LUPICIA Fresh Tea

Savour the taste and fragrance of their tea

Tucked away in the QV shopping centre is LUPICIA, a Japanese tea shop that specialises in black and green tea sourced from all over the world. From the original tea blends to the flavoured and herbal teas, LUPICIA stocks so many different teas it may be difficult to select one. For this reason we recommend LUPICIA's trial sets. There are a number of different sets to choose from, and each one is filled with a selection of 10 different teas. Normally the teas are sold in amounts of 50g and upwards. However in the trial sets, you will be able to try an assortment and purchase the ones you like next time.

Rooibos and honey bush tea sourced from South Africa and roasted "Mate" tea from South America are known to have various health benefits. Honey bush in particular is very popular for its antioxidants and ability to

improve hangovers. The Rose Darjeeling is also highly recommended as rose petals are said to promote blood circulation and immunity. Moreover it smells fantastic when brewed.

According to shop owner Mr. Shimizu, green tea seems to be popular amongst Australians. Best sellers include: sencha "matsuri", sakuranbo vert and ume vert.

We have introduced a number of teas in this article, however, everyone's tastebuds differ.

Before selecting your tea, please have a chat with Mr. Shimizu and ask him for advice, as well as some recommendations.

Story & Photos : Sammy

Location

DOLLY'S MANGA

Soy Sauce Nightmare

I'm now housemates with 4 Aussies and a French.

This is not my soy sauce.

My shelf

Since I don't know whose soy sauce this is...

I'll just leave it here.

COMMON AREA

The next day...

slide open

Let's cook something!

Why did the soy sauce return to my shelf?!

Kya aaaa

Soy Sauce = Japanese

How about another one?!

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