



AUGUST 2013



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EVENT CALENDAR AUGUST

until 5

Along the River

A collaborative print exhibition by Kyoko Imazu and Damon Kowarsky; this feature comprises of 14 mesmerising architecture etchings surrounding the riverside in Kyoto, Japan. Photo: David Sickerdick
Date: Until 5 Aug
Venue: The Art Vault, Deakin Ave, Mildura VIC
Admission: Free
Website: art.damon.fastmail.net/news.htm

16-18

Manifest

An annual 3-day festival focusing on Japanese pop culture and entertainment including anime, manga and video games. Get your cosplay gear on and sing your heart out too!
Date: 16 – 18 Aug, Various times
Venue: Melbourne Showgrounds, Epsom Road, Ascot Vale VIC
Admission: Various prices, check website for more details
Website: manifest.org.au

until 30

World Heritage Building Models Exhibition
The JICC is proud to present a collection of model buildings based on the irreplaceable heritage treasures which have been succeeded from the past to the present. The display includes the: Kiyomizu-dera Temple, Himeji-jo Castle, Shirokami Mountains, the A-Bomb Dome and many more.
Date: Until Aug 30
Venue: JICC, Consulate-General of Japan, Level 8, 570 Bourke Street, Melbourne VIC
Admission: Free, RSVP to meljapan@mb.mofa.go.jp
Website: melbourne.au.emb-japan.go.jp

1st SEP

Rare Japanese Whisky Tasting

This Father's Day, Whisky and Alement are giving lucky dads the chance to taste an assortment of rich, high quality Japanese whisky such as: Yamazaki, Hibiki and Nikka. Enjoy a variety of Japanese beer snacks throughout the tasting.
Date: 1 September
Venue: Whisky & Alement, 270 Russell Street, Melbourne VIC
Admission: \$75.00
Website: whiskyandale.com.au/rare-japanese-whisky-tasting

Until 13th SEP

Toko Shinoda: A Lifetime of Accomplishment
As part of the international commemoration of universally renowned abstract artist, Toko Shinoda's lifetime of accomplishment, Lesley Kehoe Galleries will present the first solo show of Shinoda's works in Australia.
Date: Until 13 Sep
Venue: Lesley Kehoe Galleries, Ground Floor, 101 Collins Street, Melbourne VIC
Admission: Free
Website: kehoe.com.au

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KIRIN Megumi Stories Vol.36 Horse Bazaar

A local bar full of uniqueness. This is Melbourne at its best.

Complete determination. Food and drinks that will satisfy anyone, music and space for relaxation. Whether lunch or dinner, or whether by yourself or chatting with friends, the determination of owners Mr. and Mrs. Tamura can be felt at this izakaya style bar, 'Horse Bazaar'.

Head of the kitchen, Taka, makes her own creations by hand. The mayonnaise, teriyaki sauce are all her original creations. No chemical additives are used, and the chicken and eggs are organic.

There are also many vegetarian options. The menu focuses on Japanese food, and the chemistry it has with Kirin Megumi beer is in a class of its own. 'My mum loved cooking, and I used to see her making snacks to accompany alcohol that made everyone happy. I never forget to provide service that will allow you to enjoy your time at Horse Bazaar.'

Recharge during the week (except Mondays) for lunch from 12, together with Megumi beer.

< 100% Wagyu beef - Tokyo Tower burger with chips - \$15 >

This burger will certainly satisfy! The elegant taste of the wagyu beef and the hand made sauce perfectly agree with each other. The burger is about 17 centimeters tall complete with fried onion rings and lettuce. It goes excellently with Megumi beer.



Horse Bazaar

Website: <http://horsebazaar.com.au/>
Address: 397 Little Lonsdale Street, Melbourne
TEL: (03) 9670 2329
Opening hours: Mon 4pm-late, Tue - Friday 12pm-late, Sat 5pm-late

< Pickled edamame soy beans (small) - \$5 >

Pickled edamame – a popular dish with chili and garlic infused sauce, pickled with the skin on. Discover a new sense with this juicy and slightly sour dish. You will surely be hooked.

Horse Bazaar, where food and drinks combine perfectly with music and art. The menu plays with your heart, with an abundance of tapas and snacks starting from \$5.

The food at Horse Bazaar goes superbly with the most refined Megumi beer, combining the pure energy of both these factors.

Article: Kurilui
Photo: oka P

< Original Yakisoba under Okonomiyaki - \$15 >

These two favourites are now available together, served on a hot plate right in front of you, with an aroma that will



linger in the air. The noodles are crispy and the okonomiyaki is soft and full of vegetables. From the moment you bite into this you can taste the quality ingredients, arousing the senses. Naturally, Megumi beer should flow freely with this.



recipe: Japanese Hot Pot (Niku-jaga)



TIME: 150 MINUTES INGREDIENTS

1. Off cut Beef (gristle or brisket) x 500g
2. Onion Slice x 400g
3. Carrot cuts x 300g
4. Potato x 1000g
5. Beans x 200g
6. Kirin Megumi Beer x 1.5 bottle
7. Sake (Kizakura Yamahai) x 150ml
8. Soy Sauce (San-J Tamari Shoyu) x 230ml
9. Sugar x 200g
10. Bonito soup x 800ml

Method

1. Stir-fry the onion slices until it becomes pliant.
2. Add the sliced off cut beef into 1.
3. Add Kirin Beer, sake, bonito soup, soy sauce and sugar. Also add the carrots and potatoes together.
4. Let the pot boil, after 15 minutes take out the carrots and potatoes in a different bowl.
5. Simmer on low flame for about 1 hour.
6. Take out the beef and onions, leaving the soup.
7. Cool the soup in the fridge.
8. Take away the fat on the surface.
9. Put all ingredients back in the pot with the soup from step 8, and simmer for about 1 hour.
10. Boil the beans.
11. Add the beans, warm it and place it on dish.



Chef's Tips
The beef used on this occasion was Wagyu Beef with a lot of fat. So the cooling of the soup is very important to remove the fat. The other point is to maintain the shape for the carrots and potatoes. If you have a pressure cooker this will not be a problem, but if not you must be careful to separate them in a different bowl. If you use Royal Blue as potatoes it will make it much easier. Instead of using sake and sugar, you can also use mirin sweetened sake. If this is the case use 200ml of mirin. If you use mirin, this will make it sweeter and a great match to rice. Using water and soup stock instead of bonito soup is also possible.

Chef's Comment
When beer is used, the dish becomes bitter and the flavour becomes much deeper. The beef will become tenderer as well. With an orthodox, not too sweet, simple and taste you will love.



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IZAKAYA HACHIBEH

Kimono House: Discover authentic Japan in busy Melbourne



Leanne O' Sullivan is the founder of Kimono House whose love of Japan began early. "As a child I read a book about a Japanese character. I was a little girl and thought it was so exotic," she says.

The relationship blossomed over time. Five years living in Japan gave her the opportunity to explore kimono culture and led to a fascination with Japanese fabric, and a business idea. It would be a mistake to think Kimono House - a destination for Japanese textiles, craft and cultural classes - is purely a commercial venture. Rather, it's Leanne's way of sharing a tiny piece of Japan, in Melbourne.



After bumping along hectic Swanston Street and not far from Flinders Street station, you'll find the Nicholas Building, home of Kimono House. The eighty year-old, grand architectural dame is a reminder of Melbourne's once thriving rag trade. Enter, and into the rabbit hole you go to an art and craft wonderland. It's an enchanting labyrinth filled with artists, jewellers, vintage shops, and craft suppliers.

It suited Leanne to be amongst other creative types, and the location meant she could replicate the shopping experience of a Japanese city like Kyoto. "In Japan, treasures are often discovered walking up those stairs or down those lane-ways, or going into a shop that doesn't have any signage," she explains.

Kimono House sells Japanese vintage and contemporary fabrics, fashion accessories, handbags and a host of other items. The delightful craft kits have been put together by Leanne. She thoroughly tested each one after writing the instructions. Also available are small number of vintage but unused kimonos.

The store, on the second floor, is an alluring fusion of colours and textures. "Customers walk in and

often go, "Wow," says Leanne. Surrounded by a smorgasbord of Japanese textiles, it's hard to resist touching the beautiful material and picking up the products on display.

The years spent in Japan helped Leanne deepen her understanding of Japanese culture and form bonds with suppliers - not an easy thing for a Westerner to do. She regularly travels to source material and deal with manufacturers.

Leanne says that the best fabric is needed for a beautiful kimono. "Unlike Western fashion where designers tailor the outline of clothing, the shape of a kimono is timeless, so it's all about the fabric. Wool is used for winter, cotton for summer and silk fabric used to make kimonos for formal occasions," she says. A superior fabric is vital; in centuries gone-by weaving, dyeing and embellishment techniques imported from other parts of Asia were perfected to create more beautiful and higher quality textiles. "Japanese fabric not only looks wonderful, it feels beautiful," Leanne says.

Kimono House also runs craft workshops and cultural classes. They provide an authentic cultural



experience and sharing of traditional craft techniques. The winter program goes till September and includes: Japanese woodblock printing, Japanese patchwork quilting, Sashiko (Japanese textile embellishment), hand stitching felt Temari balls, Shibori (traditional indigo dyeing) and Ikebana (Japanese flower arranging).

Japanese tea is served in the classes and a Japanese lunch included in day-long workshops. "There may even be traditional music playing that's meditative,



depending upon what you're doing," says Leanne. "You don't need to go outside into the chaos. You can be fully immersed in a Japanese experience for the day".

Kimono House has programs for high school students. Leanne's cultural workshops also formed part of the activities associated with Bendigo Art Gallery's Japanese Exhibition earlier in 2013.

So, after all these years, what's kept Leanne's love of Japan going?

"Even now, I'm amazed by the contrasts: the beauty; the quirky, crazy things ... the history. It mixes so well," she says, as if she's talking about a life-long friend.

Story and photos: Peter Dewar

Kimono House
Room 7, 2nd Floor, Nicholas Building, 37 Swanston Street, Melbourne, VICTORIA 3000
Phone: 03 9639 0565
Website: www.kimonohouse.com.au
Wednesday to Friday: 10 am - 5 pm.
Saturday: 11 am - 4 pm.

Japan Melbourne

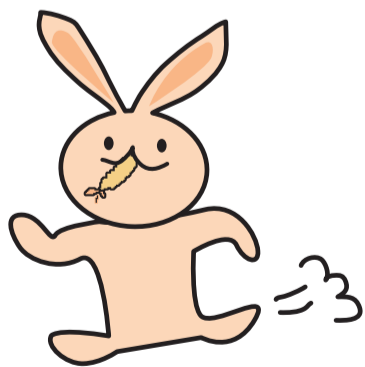
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Learn the phrase

「**Kuinige**」
Don't run away
without paying!

「**食い逃げ くい逃げ**」
(n.) To eat and then
run away without
paying one's bill



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Wabi Sabi ~Salon De Ramen~



▶ Wabi Sabi Salon is now selling their limited tonkotsu ramen every Sunday afternoon. Here you'll find a group of men diligently making and plating up bowls of ramen each week. To them, making ramen symbolises their seriousness and passion. You'll definitely feel that kind of atmosphere reflected in the restaurant.

Tonkotsu Chashu ramen (left, \$16)

It's topped with succulent slices of pork fillet, but the star of this

ramen is definitely the broth! Savour it slowly until the very last drop.

Tonkotsu TanTan noodles (right, \$16)

This bowl of ramen boasts a mild flavour with a spicy sesame taste. It'll draw all your senses in together.

Eating a bowl of steaming hot ramen is the perfect way to spend comfort time with your loved ones on a Sunday afternoon.

By the way, if you come in a group of four or more and say, "I read your article in JIM" you'll receive a serve of gyoza at no charge!

The restaurant will close when the last bowl of tonkotsu broth has



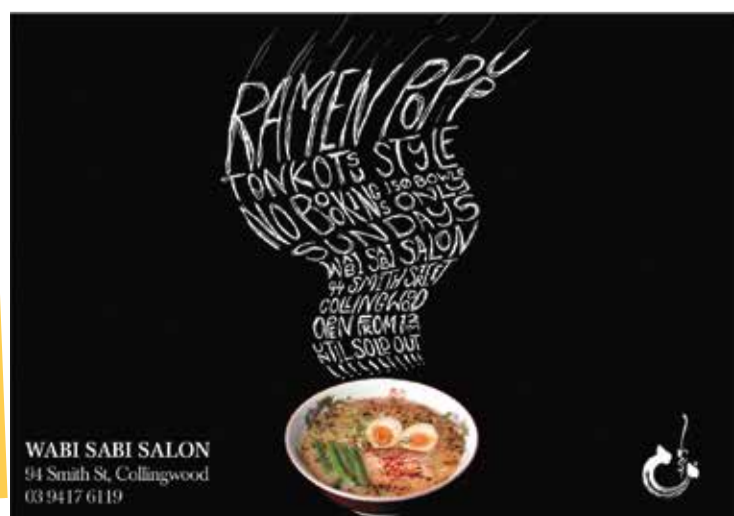
been sold. To avoid disappointment in the evening, give them a ring to see if they have any left for you!

"Salon De Ramen!"

Starts every Sunday 12pm until soup runs out!

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Article & photos: J



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