

Japan in Melbourne

September 2012



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www.japaninmelbourne.com.au

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

EVENT CALENDAR [2012 SEPTEMBER]

• Reel Anime 2012

DATE 13 – 26 Sep
VENUE Cinema Nova, 380 Lygon St, Carlton
ADMISSION \$14 – \$18
WEBSITE reelanime.com

Bringing back animation to the big screen, Madman Entertainment proudly presents four of the newest anime feature films straight from Japan. Titles include Studio Ghibli's newest masterpiece, *From Up On Poppy Hill* and *Summer Wars* director, Mamoru Hosoda's *Wolf Children*.



(c)2011 Chizuru Takahashi - Tetsuro Sayama - GNDHDDT

• Japanese Language Speech Contest – State Final

DATE 16 Sep, 9am (High school division) and 12:30pm (University and open division)
VENUE Swinburne University, ATC Auditorium, 427 Burwood Rd, Hawthorn
ADMISSION Free
WEBSITE www.melbourne.au.emb-japan.go.jp

Already running for 43 years, this contest aims to encourage Japanese language learners to use and hone their language skills. As the subject of the speech is open-ended, it will be interesting to see what contestants come up with this year.

• Tetsuya Mizuguchi Melbourne-bound

DATE 20 Sep, 6:15pm / 21 Sep, 4pm
VENUE ACMI, Federation Square, Melbourne
ADMISSION {20th} Full \$20, Members \$15, Concession \$16 (21st) Free (limited capacity). Register by emailing intermix@acmi.net.au
WEBSITE acmi.net.au



Music gaming legend, Tetsuya Mizuguchi will be visiting ACMI's 'Game Masters' exhibition over two days. Having worked on popular titles such as

Egen Rally Championship, *Lumines* and *Children of Eden*, you will be able to join him as he discusses his vision of 'the future of entertainment' and the gaming industry in Japan.

• Hanami Day

DATE 23 Sep, 10am - 4pm
VENUE National Rhododendron Garden, The Georgian Rd, Olinda
ADMISSION Free (limited parking)
WEBSITE parkweb.vic.gov.au

'Hanami' is a Japanese tradition of appreciating the beauty of cherry blossoms. An event suitable for all ages, there will be a taiko performance, traditional tea ceremony, calligraphy and children's game demonstrations as well.

• Kodo and Taiko In Concert

DATE 24 Sep, 7:30pm
VENUE Arts Centre, Hamer Hall, Melbourne
ADMISSION \$40 - \$85
WEBSITE artscentremelbourne.com.au

World renowned Japanese taiko ensemble, Kodo collaborates with Australia's own leading ensemble, TaikoZ in a compelling performance of energetic and rhythmic drumming.

• Japanese Film Screenings

DATE 25, 26 Sep, 10am / 28 Sep, 11am
VENUE Japan Information & Cultural Centre, Consulate-General of Japan, Level 8, 570 Bourke St, Melbourne (25, 26th), Watsonia Library, 4/6 Ibbotson St, Watsonia (28th)
ADMISSION Free, RSVP
WEBSITE www.melbourne.au.emb-japan.go.jp

This is month's free film screenings include Studio Ghibli's classic *Nausicaa of the Valley of the Wind*, *Kiki's Delivery Service* and a master film maker, Akira-Kurosawa's *Maadadayo*.

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JIM INTERVIEW Wayne Shennen - The Sake Alchemist

There's nothing magical, it's all about passion (and a little bit of fun)!



Recently completing a professional sake course in the US and returning from his Japan tour, Wayne Shennen is a dedicated sake-lover who is also bar manager at one of Sydney's top Japanese restaurants, *Saké Restaurant & Bar*. Did you know you can now try their sake at Melbourne Arts Centre?



- Can you tell us more about your background?

I've been a bartender for about 10 years. It's quite interesting. I love the different flavours and combinations so I have a penchant for cocktails.

- When was your first sake experience?

Like most people, my

first experience was with heated sake. It was pretty bad, but I figured they were rather low grade as the flavours were very strong.

- Why do you like it so much now?

When I was in Japan in 2006-07 to teach English, I'd heard some good things about sake and I thought, "Ok, one last chance!" I went to a little bottle shop and asked for something nice. I think they gave me a little bottle of daiginjo and from memory it was very floral. At that moment, I realised that's

how sake is supposed to taste like! That's also when I started drinking sake again.

- What are some of your favourite sake?

One of my favourites would be the organic sake we sell here from Kozaemon Brewery. Another one would be one made with strawberry flower yeast crafted by Amabuki Brewery. It smells like nashi pear, vanilla and cinnamon and has a nice finish. It's a great drink to have before the food comes.

- How is sake doing in Australia at the moment?

It's just booming and everyone in Sydney has become interested. However, I think there are also many people who are afraid to try sake for all the wrong reasons. One of them is that they tend to think about the negativity created by low grade sake.

- What did you learn on your sake tour in Japan?

Sake brewers have harsh lives, so I really appreciate the effort they put into a crafting a single product. Also, the hours are seriously long. They start at 4am, have a couple of

hours break during midday before finishing close to midnight. If you posted a job advertisement with these work conditions, just how many applicants do you think are you going to get?!

It was also very interesting to hear the differing philosophies that each brewery holds and their reasons for choosing the methods they use. I'll be going back to Japan in February to work at some of the breweries I visited. It'll help me appreciate sake that much more.

- Any advice for beginner sake drinkers?

I think sake has an amazing balance of acids and umami which makes it pleasing to drink. Start off with the sweeter and smoother ones. When those ones become a little boring, try something more complex.

Want to find out more about sake and Wayne's travels in the US and Japan? Be sure to check it out online!

Story: Tiffany Ho
Photos: s:HuE)



ITO EN Australia Pty Ltd
Drink healthy, choose Oi Ocha!
Hey guys! How's goin'?

I am Chabatake-kun, the up-and-coming star at JIM!

When we think about the bottled green tea sold in Australia, we will undeniably refer to the ones with added sugar. Not only are they high in calories, they also lack in real taste. I'm not surprised if you are looking for a replacement.

Much loved by the Japanese people for more than 20 years, Oi Ocha has finally achieved its break though and has been gaining popularity overseas! Reported first on a popular Japanese TV program, there's a well-known IT company, Evernote, in Silicon Valley that consumes up to 200 bottles a day! Wow! Isn't that amazing?!

And that's not the end of the story! It's soooooo in to do this "ITOEN Pose" instead of just drinking on its own! lol

Made purely from natural ingredients and containing no calories, active agents like catechin found in Oi Ocha are beneficial to our health. Moreover, the good caffeine that interacts with the tannin provides us with a refreshing drink!

You too can savour the real taste of Oi Ocha. Just head to participating Japanese grocery stores or order it through Ichiba Junction. Drink up everyone!

By the way, if you want know more about green tea, check out "Teatime by the Tea Field" running biweekly in JIM's website!

I ♥ green tea!
Chabatake kun

にっぽん **UNVEILING JAPAN** **KOCHI 高知県**

Where in Japan is Kochi? The southern coast of Shikoku Island* is home to Kochi Prefecture. Blessed with an abundance of natural scenery, Kochi is surrounded by the sea and many rivers, hills and forests. Local attractions include: the 'miraculous' Niyodo River, Shimanto River – it's known as the last fresh river stream in Japan and Muroto Geopark. Did you know Kochi is famous for their food too? Voted No.1 for "Delicious Food" in *Jalan*, a popular Japanese travel magazine, one of the ways to enjoy this fruit is to squeeze some of its juice into soy sauce. Its aromatic fragrance will heighten the flavour of any dish, in particular seafood.

If you decide to visit Kochi, lookout for the Yasokai Festival! Held during August 9 – 12, around 20,000 dancers come together bringing excitement and vitality into the brightly lit streets. These dancers' charms attract tourists from all over the world!

Whether you are there to dine, enjoy life or to canoe – there will be an activity just right for you!

*Shikoku Island is located southwest of Japan's main island Honshu.
Text and photos courtesy of Kochi prefecture

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Acknowledged as one of the top restaurants in Melbourne, Taxi Dining Room is conveniently situated at the Federation Square precinct. Favoured by many tourists, TDR also receives praises from local Melburnians.

As a reflection on their quality service and astounding cuisine, TDR is recommended annually



on *The Age's Good Food Guide*. In 2010, they were also awarded with Wine List of the Year and the Wine Service Award (Lincoln Riley).

The good food, wine and their knowledgeable sommeliers are highly commendable.

Fusing the essence of Japanese cuisine into their modern Australian dishes, they have also included

chef, Tony Twitchett's bursts of inspiration. It has gone beyond the frameworks of both Japanese and Australian cuisines.

Today, Tony has showcased two of his signature dishes. Both look stunning, and of course, taste amazing. Let's take a look at his



commentary.

Kataifi wrapped Japanese scallops with smoked chilli mayonnaise

"I love this dish! The textures of the crispy shredded filo pastry and the sweet succulent scallop are just beautifully balanced with the smokey, spicy chilli mayonnaise. The petite salad on top has a salty, sour freshness to it. This really shows my style of cuisine."

Lightly cured snapper with pink radish, pear & ginger

"In Melbourne, we get the best local snapper called 'pinkies'. I get them around the 2kg mark which keeps them very sweet in flavour yet firm to touch. The fish is cured with pink salt flakes for 2 hours, then sliced and served with pink radishes which have a great peppery taste. To top the raw fish, I make a dressing with grated pear and ginger wine which creates the whole idea of 'fresh and light'."

Overlooking the Yarra River, you will be pleased to know that TDR can cater for functions in their River Room. It is possible to cater up to 45 guests for banquets or 65 guests for cocktail events.

With the harmony between the seasonal menu and



Photos : Noriko Asano

Lightly cured snapper with pink radish, pear & ginger (\$ 26.50)



Kataifi wrapped Japanese scallops with smoked chilli mayonnaise (\$ 26.50)

TAXI DINING ROOM
 ● Level 1, Transport Hotel, Federation Square, Melbourne
 ● Mon - Sun 12pm-3pm, 6pm-11pm ● 03 9654 8808
 ● www.transporthotel.com.au

MARU SHIH Take away shop



Healthy, tasty and beautiful!

Ideal for get-togethers, business meetings or a spot of take away; South Yarra's Maru Shih boasts a nutritious and organic menu served on lovely Japanese tableware in a relaxing, enjoyable atmosphere.

Maru Shih's manager, Ms. Miho, aims to offer customers healthy lunch options such as their fresh hand rolls and soba

salads. The Yakiniku lunch set (\$13.50) is a very popular item, along with the Yakitori (2 sticks; \$6), Pan Fried Dumplings (5 pieces; \$6) and the Hamburger Curry Rice (\$10.80). Another favourite is the very crispy Katsu Sand (special price of \$5)! Their green tea latte is quite delicious too! Their new menu is

currently under construction, but if you are looking for a deliciously healthy lunch, be

sure to visit Maru Shih. "I want to offer my customers a space where they can enjoy the beauty of Japanese tableware and experience original Japanese flavour," says Ms. Miho.

Photos : Sherry Chen

MARU SHIH
 MARU SHIH Take away shop
 ● 49 Toorak Rd South Yarra
 ● Mon - Sat 10am-8pm
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TRANSPARENT SKELETAL SPECIMENS
 OBJECTS OF OTHERWORLDLY BEAUTY

Have you seen such things before? They look like specimens of small fish and animals. Yet somehow, their flesh is transparent and their bones translucent.

Special chemicals are used to make the muscles transparent, while cartilage and hard bone are stained blue and red respectively. This creates a three-dimensional specimen that, when put under light, takes on an almost illusory beauty. Originally used for scientific research, these specimens have recently received much media attention and become famous across Japan.

Drawn by their beauty, Satoshi Matsumae from the Aquatainment Company in east Osaka is currently working hard at commercialising transparent skeletal specimens. Having a long passion for animals,



to meet these wonderful objects. The more he studied, the more Matsumae came to think that the beauty of these specimens would be wasted if they were used only for research purposes. He thus decided to set up a business to introduce this product to the public.

The company is currently working to develop a 'new resource recycling business model' through industrial, government and academic collaborations. This is a business model built on the principle of recycling fish refuse and leftover samples in the fisheries industry. Products are then delivered as educational materials and interiors.

The company is also striving to use transparent skeletal specimens to create innovative, never before seen products. These include interior design products that use these

he used to work in a veterinary hospital too. After a number of trials and setbacks, he finally entered university, where he was destined

specimens in combination with indirect illumination, as well as photo and video displays for stores and building interiors. In addition, specimens will be enclosed in resin to create accessories such as earrings and buttons.

Using fish-related waste from around the world as raw material, the company is looking for ways to extend its endeavours beyond Japan. It hopes to further explore creative ways of using transparent specimens, and achieve this by bringing its 'new aquatic resource model' overseas.

Australia and Japan are strongly linked through their fishing industries in wild tuna and luxury foods like lobster and abalone. Thus in extending its Japanese style 'waste-fish business model' overseas, Matsumae would like to start with Australia, showing its people just how wonderful these transparent skeletal specimens can be.

Aquatainment : www.aquatainment.jp
 Enquiries: sakamoto@yuisenrj.jp
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