



September 2013



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

EVENT CALENDAR September

The Asian Food Festival 1-15 October

Multicultural Melbourne comes alive in the dining scene combining Asian flavours of hot and spicy, sweet and sour during the Asian Food Festival. Celebrate multicultural Melbourne at a Chinese, Malaysian, Indian, Thai or Contemporary restaurant during the 6-weeks period.

Date: 1 September - 15 October

Venue: All across Melbourne

Admission: Free

Website: asianfoodfestival.com.au



Until 13

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 3000

Admission: Free

Website: kehoe.com.au

2-24 October

Pika Pika Panic

A collaborative digital art project between young artists commemorating the 35th anniversary of the sister city relationship between Melbourne and Osaka. Drawing from the colourful and hectic visual landscape and vibrant culture of both cities, their exhibition showcases experimental and abstract sound, video and animation

Date: 2 September - 24 October, Mon-Sat 8pm - 11pm

Venue: Northbank Flinders Walk, Melbourne VIC 3000

Admission: Free

Website: melbourne.vic.gov.au

21-2 October

Royal Melbourne Show 2013

The annual Melbourne Show is finally back! Enjoy the fun with your family and friends! Favourite pastimes include the animal farm, lumberjack competitions, art exhibition, motorbike shows and cooking demonstrations.

Date: 21 September - 2 October, 9.30am - 9.30pm

Venue: Melbourne Showground

Admission: Various, check website for more details

Website: royalshow.com.au

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Hanami Cherry Blossom Festival

'Hanami' is a Japanese tradition of flower viewing and appreciating the beauty of cherry blossoms. An event suitable for all ages, there will be a Japanese flower arranging demo, traditional tea ceremony and other fun activities to enjoy. Let's welcome the coming of spring under the beautiful blossom trees!

Date: 22 Sep, 10am-4pm

Venue: National Rhododendron Gardens, The Art Vault, Deakin Ave, Mildura VIC 3500

Admission: Free

Website: parkweb.vic.gov.au

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KIRIN BEAT & EAT KOKORO RAMEN

Restaurant

Homemade soup and handmade chijiremen noodles. Kokoro Ramen offers not just a great ramen taste, but also the spirit of Japan.



The popularity of the ramen scene in Melbourne is increasingly growing. Within this multicultural city of Melbourne, people of all nationalities enjoy eating ramen. On top of that, the kitchen staff at Kokoro Ramen are also of many nationalities, with the one wish of creating the perfect Japanese ramen.

Upon asking Mr. Tamura, the manager of Kokoro Ramen, what his dream is, he answered 'although it may be a bit of a stretch, I want world peace. The only way to learn about cultures and customs of other countries is by coming together. I think ignorance is a sin. My dream is for people to come together and understand each other



through ramen.'

He understood this through his experiences in life. He thought there was something he could do with the ramen he always loved. This was the reason for getting into management at Kokoro Ramen.

A Kirin Megumi beer tap was installed last year and has had great feedback. 'Great body, great taste!'

◆ Gyoza 12pcs Pan-fried \$8.50 / Steamed \$8.00



The filling is also handmade in-store! This dish will continue to feature on the beer set menu.

◆ Shio Ramen \$11.00



Seasonal edition shio special using 3 kinds of salt. A culinary masterpiece with rich chicken and seafood stock cooked for over 8 hours. If it's popular enough, it may just become a regular menu item.



Even the posters on the wall are



unique. One of the staff had worked on the posters, with many others coming forward suggesting they should be sold!

Kokoro Ramen will go to any expense to create the perfect dish from exquisite ingredients including the creamy tonkotsu soup made over 10 hours. Using machines brought all the way from Japan to create fresh noodles, they deliver a flavour that cannot be found elsewhere. Bringing you ramen that is chock-full of the best Japanese flavour!



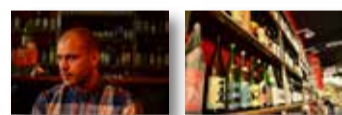
KOKORO RAMEN
<http://kokororamen.com/>

157 Lonsdale Street,
Tel: 03 9650 1215

OPEN:
Mon-Thurs 11.30am - 3pm, 5pm - 10pm
Fri 11.30am - 3pm, 5pm - 5am
Sat 11.30am - 5am
Sun 11.30am - 9pm

The Magical Tie-Up of Sake and Wine - Sake Expert Steve Darazs from Sydney

Different yet Similar. Steve's vision on his favourite beverages



Sommelier and Sake Expert Steve Darazs from Izakaya Fujiyama

[Profile]

Born in Hungary and moved to Australia 8 years ago, Steve has been working in the hospitality industry ever since. It was about 6 years ago when he started working more towards wine. Steve accepted the offer to work with Kenji as the sommelier at Izakaya Fujiyama in September, 2011.

How is sake doing in Sydney?

It is growing. All the new izakaya style restaurants, and even contemporary European restaurants are picking up a lot of sake. I think the number one reason is that sake is so much easier to match with food. Sake is not as "offensive" as wine in terms of acidity and tannin levels. The same thing might not be applicable to shochu, but other sake (nihonshu) are certainly much easier to pair with food.

What do most Australians like?

Depends on the person and the situation, but most Australians like sweeter stuff. Ladies usually prefer sake that are easier to drink, the so called "feminine sake". Just tell me your preference and I can come up with something to your liking. For example most people think of umeshu as a sweet dessert wine, but two of the many umeshu we have here, Izumibashi Umeshu and Awamorishikomi Kokuto Umeshu are quite different. Izumibashi is somewhat like Sherry, more sour and a bit dryer, while Awamorishikomi is a little bit like Madeira. There is always a fit for everyone.

Does sake also go well with western cuisine?

There are good options for that, too. Some sake with stronger characters can be similar to the structures of full-bodied white wines. For example, stronger-charactered jukuseishu, kimoto and yamahai can stand up to stronger tasting food.

On the contrary, I think some delicate Japanese dishes like sushi and sashimi, daikon (Japanese radish) don't really go well with wine. Of course there are chances that you find the right wine, but I think sake is much better. Ginjo and

daiginjo especially, go very well with that kind of delicate food.

* Kimoto and Yamahai have complex, rich and earthy set of aromas, often having nutty, spicy, woody, even burned rubbery notes. Sake made this way have more palate weight with more amino acids and strong, tangy, flavours.

Is that why you like sake so much? Any personal favourite?

Yes, one of the reasons. I am being completely honest here that I like them all! My favourites at the moment would be yamahai and muroka nama genshu. I absolutely love all junmai! Not much of honjozo, maybe shochu occasionally. I haven't tried many shochu yet, but I like sweet potato ones because of the sweeter note. Also, mugi (barley) ones are great because I am a big fan of stronger tasting single malt.

How should we enjoy shochu then?

Shochu is a quite different from nihonshu. I think it is a little aggressive for most European palates. For first timers, I would say on ice because shochu is higher in alcohol content with stronger alcohol taste. I think ice brings down the alcohol content, not physically but in terms of

flavour. Depends on how much clarity of flavour you want to get and what you are used to when drinking any sort of spirits, some people probably want to have it neat too.

Please visit our website for more details.
<http://www.japaninmelbourne.com.au/interview/interview/409.html>



IZAKAYA FUJIYAMA

<http://www.izakayafujiyama.com>

Shop G09, 38-52 Waterloo Street Surry Hills NSW 2010

TEL: 02 9698 2797

Please note that bookings are not taken at Izakaya Fujiyama

Opening Hours:
Monday - Wednesday 6pm - 10pm
Thursday - Saturday Dinner 6pm till late

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Authentic Japanese Catering Service

Melbourne is a unique city, capable of developing multiple socialisations between large field of businesses and industries all year.

We realise, by sponsoring an event for corporations, organisations, or large group of associates, there are time when you require inspiring meals and social atmosphere to deepen the relationships between your guests and sponsors.

We understand, to present an enjoyable meal to the guests, sponsors go through many phrases of hard work and effort to organise a satisfactory meal.

Did you know there is a unique catering service presented by a professional Japanese chef?

Japanese food has now become more than just a fashion, but now evolved to be in fusion with Australian food culture. Implementing the wonderful essence of our culture into our services and entertaining our customers with finely detailed and delicious meal is what we specialise. We are certain we will satisfy and amaze you and your clients with our special meals of fine art.

Customers may use our catering service for the following events and meal styles.

- Finger food for special events and ceremonies (example, (standing) buffet party)
- Special dining occasion or home party with options of:

1. Sake Matching Course Dinner / Lunch
2. Wine Matching Course Dinner / Lunch
3. Non-alcohol Dinner / Lunch

(Please be aware that depending on the scale and estimated expense, minimum number of people is required to attend)

4. Food serving services (light meal or tea sweets) when inviting VIP guests
5. Bento Boxes or Light Meals for large group of people.

If there is any special requirements needed during the service, please contact prior to the event and we may offer a possible solution. For further enquiries and information, please contact

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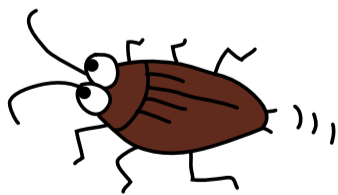


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Learn the phrase

「G」じい
(n.)
Short for ゴキブリ
(gokiburi),
which means
'cockroach'.

Many Japanese people
don't like saying
'gokiburi' directly,
because they're gross.



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Maru Shih, the superb take away shop

When you get tired shopping in the trendy South Yarra, there is an easy and beautiful take away shop named Maru Shih waiting for you. Newly opened in November 2011, Maru Shih has already gained popularity among commuters and female customers who shop around South Yarra. Even though most of the customers come in for take-aways, Maru Shih is also available for eat-ins. Their fresh hand rolls and soba salads are ideal healthy but quick lunch choices. For those who want to have a more "proper" meal, our editors have several recommendations.

This is the most popular Yakiniku Lunch Set.



Top: Yaki Tori (2 sticks).
Left: Pan Fried Dumplings
(5 pieces). Front: Hamburger
Curry Rice (Look at the size of the
serving!!).



Chicken Katsu.
It's really crispy~!!



The owner of the shop also pay a lot of attention on the nutrition of their food, for their slogan is "We offer food that good to our customers' health". For their Cafe menu, they use the "a2" milk, which is completely natural and additive free. And for coffee and black tea, they only use organic products. And the matcha powder they use in their

popular drink Green Tea Latte is from MoriHan, one of the most famous matcha company located in Uji, Kyoto.



Ms. Miho, the shop manager spent 7 years in Japan learning catering. After she moved to Australia, she attended the Iron Chef, which was a huge success and gave her the chance to meet Kin san (Arakane Chef), who are a professional in running restaurants and consulting.

"I want to offer my customers a space where they can enjoy the beauty of Japanese tableware and experience original Japanese flavor," says Ms. Miho. The Japanese style accessories, the color and design of the interior are all extensions of the manager's attention to details.

This is a place where you can relax and enjoy yourself.



There is even a cute little private room on the 2nd Floor.



This space could be used as private function. Business lunch or get-togethers are also ideal.

Here at Maru Shih you can find original Japanese flavor. The new menu is under development. Make sure you visit it when you need a bit of great food.



Maru Shih Take Away Shop

Address: 49 Toorak Road, South Yarra

Opening Hours: Mon-Thu 9am-8pm,

Fri & Sat 9am-Till Late, Sun Closed

Phone: 03 9077 9108



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