

Japan in Melbourne

First Issue April 2012



Go online for latest information!
www.japaninmelbourne.com.au

Japanese culture, interviews, food and beauty guide, classified... and many more!

EVENT CALENDAR [2012 APRIL]

• Women in Art – Creating & Created

DATE 16 Mar - 11 May
VENUE Lesley Kehoe Galleries, Ground Floor, 101 Collins Street, Melbourne

PRICE Free Entry **WEBSITE** www.kehoe.com.au

Are you interested in Japanese culture? Are you interested in gender issues? Yes? This exhibition is a must go for you. Exploring female roles in art, this exhibition will bring you new inspirations without any doubt.

• Screening of Jiro Dreams of Sushi



VENUE Cinema Nova, 380 Lygon Street, Carlton
WEBSITE www.cinemanova.com.au
Please refer to Cinema Nova's website!

Jiro Ono is widely considered the best sushi chef in the world. His 10 seats, sushi only restaurant is the first of its kind to be awarded 3 Michelin stars. David Gelb made Jiro's story into a prize-winning film. For session times, please check the link above. It's a movie you shouldn't miss.

• Mami Yamanaka Biography Exhibition



DATE 17 Apr - 5 May
VENUE Flinders Lane Gallery, 137 Flinders Lane, Melbourne
WEBSITE www.flg.com.au

Created by Japan born Melbourne based artist Yamanaka, her works are delicate patterns that bring out the sense of perfection and intricacy, which makes you wonder the creativity of nature.

I don't wanna miss a thing!

Check out the latest Japan-related events at
www.japaninmelbourne.com.au/event/event



FREE Shipping on orders over \$100.
SAKE ONLINE
A GUIDE TO ENJOYING SAKE
www.sakeonline.com.au

Japanese T-Shirts Aoi
ONLINE STORE
www.aoi-webstore.com

TASTE of JAPAN — Kumo Izakaya & Sake Bar

RESTAURANTS

A Japanese Tavern (Izakaya), Andre Bishop's Way

Heading north along Lygon Street to Brunswick East, I was mesmerised by a small bamboo grove appearing out of nowhere. I then pushed open a heavy wooden door and was captivated by the industrial, art deco interior before me... it's KUMO IZAKAYA founded by sake master and connoisseur Andre Bishop.



From a warm "Irasshaimase--", "welcome" in Japanese, at the point of entry, Kumo is particular about Japanese cuisine, Japanese sake and Japanese style. Despite owning and managing many existing Japanese venues such as Izakaya Chuji and Nihonshu Sake Bar, Andre has always wanted to open an izakaya in his own style; and Kumo delivers what Andre considers is the ideal izakaya experience.

One of the central concepts of Kumo is to act as a "window to sake" that provides a wonderful sake experience to first-time sake drinkers. Born in Western Australia, Andre moved to Melbourne when he was still in college.

At that time he lived in Brunswick East and now having returned many years later to open his latest venue it feels like a home coming, delivering excellent Japanese cuisine to the neighbourhood. It took over four years

to find the right property but finally, persistence paid off and Kumo is housed in a former ANZ bank built in 1956 that lends its clean lines to the Japanese aesthetic so well.

With skilful and passionate head chefs Akimi Iguchi and Eriko Hamabe overseeing the kitchen, the dishes you can enjoy at KUMO not only taste great, but also look mouth-watering. No other izakaya offers such an extensive lunch and dinner menu and a wide-range of different sakes.

Because only ingredients of high quality are selected and used, what you can get here is more than just food; it's a piece of art.

Kumo strives to bring you the "Best Izakaya Experience". You can feel this real passion just by looking at the cool Japanese chopsticks and the chopstick rests. They are so particular to get tableware that cannot be found elsewhere in Melbourne that they got their miyamayaki plates all the way from Kyoto. It may not look like a typical Japanese restaurant fit out with the industrial interior design but as you walk towards the back of the restaurant, a



SEARED DUCK FILLET WITH PONZU JELLY & SCALLION MASH \$18.00

horigotatsu came into sight.

Whilst Kumo leads with a contemporary feel and design the inclusion of a more traditional private dining room shows a respect of the traditional.

It is certainly a cool izakaya even in the eyes of Japanese people. There must be something intriguing about Kumo that makes everyone return for more.

Also available for private functions. Please go try it out yourself.



KING PRAWN FRY WRAPPED IN POTATO WITH GREEN TEA SALT \$16.00



Story and Photo : Yoshimi Okita

KUMO 雲

152 Lygon Street, Brunswick East
Open 7 days
03 9388 1505 www.kumoizakaya.com.au

Sake Learner's DRUNK TALK

Written by Tiffany Ho
Super Dry Suijin's Magic Wand



Dragon is the synonym of SUIJIN, the "water god" in East Asian folklore. Based in Iwate, the renowned Nanbu Sake Brewing Method is what makes Asabiraki Sake Brewery stand out from the crowd. One of the many splendid things about this super dry sake is its versatility. Suijin is brewed to bring out the best in any food. The extra amino acids within made it a great accompanying sake that suits all occasions, all cuisine. You might be surprised by its dryness at first sip but gradually, a very subtle sweetness of rice takes over. It has a very light body with a sharp finish that cleans your palate every time. Just 300ml, why not give it a try?

Get your sake at : www.sakeonline.com.au

KanjiDojo
Kanji Dojo's Kanji Lesson

Hiroshi Watanabe has been teaching Japanese professionally since 1979.
Kanji Dojo: www.kanjidojo.com

Stroke order [red-blue-yellow-green-black-red...]

山 雨 川

1. Please try to guess the meaning of three kanji in the sentence, then write each kanji in the bracket below. (Look at the stroke order above, please.)

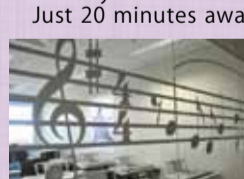
There are high mountains a long way away from the village. Rain often falls in the mountains, and the river becomes a river. And the JII flows by the village.

rain 1() river 2() mountain 3()

Answers: 1. 山 2. 雨 3. 川



Now it's time to start!!



YAMAHA Corporation is not only renowned for specialising in musical instrument production, but also nurturing young musicians through music classes and sharing the joy of music with everyone. Just 20 minutes away by train from CBD, Yamaha Music Education Centre in Carnegie is the largest and the newest centre in Australia. All courses



are taught by professional and passionate local teachers who are regularly trained by instructors from Yamaha Japan. One of the key aspects of the Yamaha method is to teach in a group environment, which encourages the development of creativeness and motivation.

The best way to understand Yamaha's approach towards Music Education is to join a Free Information Session (FIS). Participants will have the opportunity to talk with teachers

about their needs and the benefits of different courses. FIS are conducted throughout the year at a range of different locations with no obligation at all.

Music is the universal language for all age groups. Yamaha offers a range of classes for children aged 3 1/2 and above, teenagers and adults. Come along and discover how enjoyable learning music at Yamaha Music Education is!

YAMAHA Music Education Centre

Level 2, Carnegie Central, Corner Koornang Road & Princes Highway, Carnegie
1300 139 506 www.yamahamusiceducation.com.au

Yamato Nadeshiko



Updating every Thursday! www.japaninmelbourne.com.au/beauty/nadeshiko



JIM INTERVIEW — The First Japan-born policewoman in VIC, Constable Yuki Onuma

YUKI ONUMA is the first Japanese woman graduated from the Victorian police academy in early September after 33 weeks of hard training. An article about her was published on the Herald Sun on 2 Sep 2011.

Yuki Onuma



Constable Onuma is now working at Footscray police station.

We interviewed her about her work in Footscray, where it is considered an "unsafe" suburb and also how the training was like at the academy.

-How is work in Footscray?

It is very busy but I am having a great time with great boss and colleagues.

I like the fact that I don't know what will happen today. With ordinary jobs, you'd know what kind of work you'd be doing in a day but with the police, you can't plan things like "the house is going to be burgled today".

My duties include patrolling, working at the counter and doing paperwork in the office. I work shifts. It could be the morning, afternoon or night shift.

It was my preference to work in Footscray because I'd like to be busy.

-Have you ever encountered any dangerous situation?

There are situations that I would feel endangered before my training at the academy but not now.

So the answer is "yes" if I were a common resident and "no" as a police officer.

While talking with suspicious people on the street, I, as a trained police officer, always think in my head like "how we could escape if being attacked" or "how I could protect my fellow officer" or "this person might have a weapon in his pocket".

-Do you feel disadvantaged about being a woman and a Japanese police officer?

Not so far at the police station. Victorian police is now employing many officers from multicultural backgrounds and there's another female officer of an Asian background here at the Footscray police station.

Out of my expectation, I didn't quite get the "what? An Asian policewoman?" while patrolling in the street. Oh just once, someone asked "what is a Ninja doing here?"

-What made you an officer in the front line?

It wasn't my dream job really.

Before commencing the course at the academy, I was working as an analyst for the Victorian Police for 1 1/2 years and the work in the front line interested me.

There are two kinds of jobs in the police force - "Sworn" and "Un-sworn". "Sworn" officers are those who have the authority to arrest and detain people for a short period of time, along with other duties and authorities whereas "un-sworn" officers work mainly in the Forensic field. My former job as an analyst is an example of an "un-sworn".

My main duty as a traffic analyst was to track down cars, for instance, those used in crimes.

A car at point A was caught on a council's traffic



camera. We then predict the escape route. The "sworn" officers will go and do the search based on the information we provide.

Before working as a traffic analyst, I worked at a marketing company in Japan and a staff at a university in Melbourne. However, both jobs were repetitive and boring. Just then, I heard from an acquaintance

about the "un-sworn". I applied for it and got accepted.

-What was the training at the police academy like?

It was very tough because of the hardcore and strict training.

We spent most of our time studying laws during the 33-week course. We had



Photo courtesy of Yuki Onuma



Photo courtesy of Yuki Onuma

thick law books on each topic and a test every week. Also, we had practicals and exams on how we should act and how a law can be applied to a certain situation.

The foot drill in the early morning and the uniform check once a week was a bit army-like.

I didn't have a private life at all and there were quite a few people who dropped out of the academy because of the tough curriculum.

Apart from studying laws, we had physical trainings like self-defence and marathon, as well as simulation of testifying at the court and the ways of using a gun.

-What was firearms-training like?

In the beginning, we received trainings like trigger control, inserting a gun into a holster and gun mount positions with fake guns.

After that, we had a week of intensive gun training and an assessment on the last day of that week.

The assessment included shooting the target twice, reload 2 bullets, shoot twice again and then put it back into the holster within a certain amount of time.

All active "sworn" members have to undergo the assessment once in 6 months.

-Finally, what kind of police officer would you like to be?

I went to a Vietnamese restaurant to get takeaways for lunch the other day. The Vietnamese staff and customers were so happy to see me, an Asian female officer walking into the restaurant. Everybody gathered around me and said "same, same", which probably meant "we are all Asians".

They asked me many questions like "when did you become an officer" "even migrants can join the police force" "police officers can be friendly too". Besides Asians, Africans come and talk to me sometimes during a patrol.

It might be minute but I hope I can change the "scary", "hard to approach" impressions of police officers to more positive ones.

NB: Yuki was working at Footscray police station when interviewed in October, 2011. She is currently working at Keilor Downs police station (last update Dec 2011).

Story and Photo : Noriko Tabei

Japan **IN** Melbourne

for latest updates, please visit www.japaninmelbourne.com.au

MUST TRY!!!



Ramen Directory



Recommended Ramen! Tsukemen \$13

This cold noodle with dipping soup is a delicacy of tender egg noodles mixed in Hachibeh's original spicy oil. This "secret dish" is not on the menu and is only available at dinner times. Please tell the waitstaff "Tsukemen" when you order.

IZAKAYA HACHIBEH

- 143-145 Bourke Street, Melbourne
- 03 9078 9909 ● www.hachibeh.com.au
- Lunch : Mon-Fri 12pm-2pm
- dinner : Mon-Sat 6pm-11pm



Recommended Ramen! Grilled pork ramen \$14.50

4 types of different soup base plus 14 different toppings, decision-making has never been this hard. The soup was so rich and dense but the taste of salt came in, making it surprisingly light! Together with tender grilled pork fillet, this is a must-have.

KOKORO RAMEN

- 157-159 Lonsdale Street, Melbourne
- 03 9650 1215
- Mon-Sat 11:30am-10pm last order
- Sun 11:30am-9:30pm last order



Recommended Ramen! Tan Tan Ramen Noodle Soup \$14

White miso soup base topped with slightly spiced meat miso and exquisitely soft eggs. Two ways to enjoy: 1. Have some noodles with soup without mixing meat miso. 2. Mix it well and try again. One Bowl, twice the Tastiness!

KENZAN GPO

- Shop G28, GPO Building, 350 Bourke Street, Melbourne ● 03 9663 7767
- Weekdays, Sat & Sun 11:30am-5pm
- Open for dinner on Thu & Fri 6pm-9pm

All products at \$2.80! Hunt for your favourites at TOKUYA



Located in the heart of the CBD, the oh-so-familiar Japanese \$2 shop TOKUYA on Bourke Street is the best place to get some Japanese merchandise at lower prices. All products are imported to suit the standard of Japanese customers so you will be satisfied with the guaranteed high quality for sure.

From daily necessities to home décor and car accessories, you will be surprised by the variety of goods sold in Tokuya.

Thanks to the wide range of useful stationery, we can now say goodbye to those low quality

translucent papers and leak-drip ballpoint pens. Holding okonomiyaki party at home and wondering where to get authentic Japanese tableware for the occasion? No worries! Tokuya has it all! Foldable sandwich keepers and origami papers are something not to miss either.

Just few steps from Target, feel free to drop in this cosy lovely store and hunt for your favourites. Please visit the official website for new products and latest promotion.



Heaps of Cute, Cool Stuff

Low prices for high quality Japanese bowls



Training chopsticks for kids



TOKUYA
Japanese \$2 shop
● 236 Bourke Street Basement Level, Melbourne
● Mon-Wed 10am-8pm, Thu&Fri 10am-9pm, Sat&Sun 10am-8pm ● 03 9650 9470 ● www.tokuya.com.au



Yes or No ?



ICHIBA JUNCTION
Online Japanese Grocery
ONLINE JAPANESE GROCERY
www.ichibajunction.com.au
Delivered to your Door!!