



May 2012



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

EVENT CALENDAR [2012 MAY]

Japan Festival 2012

DATE 20 May 10am - 5pm
VENUE Box Hill Town Hall and Box Hill TAFE
ADMISSION \$5
WEBSITE www.jcv-au.org/japanfestival

It's time for Japan Festival! Like previous years, this year's festival includes live performances, food stalls and cultural workshops. In addition, winners of the annual drawing competition held by Japan Club of Victoria will be announced and awarded that day on the Main Stage. Grab some friends and go have fun!

Flute Fantasy

DATE 20 May 3pm & 17 June 3pm
VENUE Wyselaskie Auditorium (20 May)
29 College Crescent, Parkville
Kardinia International College Old Hall (17 June)
29-31 Kardinia Drive, Bell Post Hill
ADMISSION \$25 (\$20 Concession)
Bookings essential (email: kuriflute@gmail.com)

Internationally acclaimed Melbourne based Japanese flutist Masahide Kurita is performing with Japanese pianist Sonoka Miyake in May and June. This collaboration of the two most celebrated Japanese artists provides a great opportunity to appreciate their music and skilful techniques.



Screening of Fukushima Hula Girls

DATE 23 May 5:30pm
VENUE Consulate General of Japan, Melbourne
Level 8, 570 Bourke Street, Melbourne
ADMISSION Free, bookings essential (email: meljapan@mb.mofa.go.jp)
WEBSITE www.melbourne.au.emb-japan.go.jp

This is a documentary about how the hula dancers play their part to lure back holiday visitors to The Spa Resort Hawaiians, a theme park in Fukushima after the 2011 Tohoku earthquake and tsunami.



I don't wanna miss a thing!

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



JIM INTERVIEW Melbourne-born, Japan-raised Professional Daiku : The De Keyzer Brothers



Neil De Keyzer (left) Shaun De Keyzer (right)

-What made you a *daiku?

Shaun(S): Our house in Mameoka, Kyoto was only half done when we moved in. We finished the rest under the lead of our father. That was when I first developed my interest in carpentry.

*Daiku is the English equivalent of carpenter. It is a respectable profession that requires formal training with strict standards in Japan.

-What are some of the popular requests you get here in Australia? Would that be to incorporate traditional Japanese essence as expected?

Neil(N): So far we don't really get specific requests from clients here. Of course we are told the big direction like "I want a door here", but since we are given much freedom in designing and production, we actually give advice and suggestions to our clients instead.

-I believe the materials you can find here differ from Japanese ones. How do you overcome that?

S: There are times we have to get materials from Japan because they just don't have them here. When it comes to timbers, I think it makes most sense to use Australian grown ones as they will be more durable. Things turn out well as long as we use them right.

N: Just that, timbers we can get here in terms of size and type are way less than Japan. We can get something if we visit specialists. Still, they just have around 2-3 types to choose from. The sizes are fixed so if we want something bigger, we have

to place special orders; if we want something smaller, we have to chop it up at our workshop.

-To you, what is the difference between daiku and carpenter?

S: To me, daiku and carpenter and handyman are all the same in terms of job classification. Whether or not you do your job with care and precision is what marks the difference.

-The two of you could build houses too, couldn't you?

S: We can if requested.

-Anything in particular you would like people to pay extra attention to regarding your profession?

S: Rather than "to pay extra attention", I hope they will look at our works and think, "hmm, there's something different".

N: I just want to make quality stuff. Frankly, we still don't know what is considered "good" but in the mean time, we are just making what we are satisfied and happy with.

-By that, do you mean make each and every product wholeheartedly instead of mass production?

S: It is said that Japanese get bored



Sake Learner's DRUNK TALK As Clean and Dazzling as a Mirror

Written by Tiffany Ho



Seikyo from Hiroshima is another must-try award-winning sake. Great to enjoy during meal and a nice apéritif to be served chilled. Regardless of the fruity sweet nose derived from the exclusive "apple skin yeast", it is actually a semi-dry sake with a slight tartness. The use of the oldest sake brewing rice, Omachi, contributed to a more defined flavour. Japanese dishes of course, but surprisingly, it makes a good match with brie cheese and seafood pasta, too! Be ready to be mesmerised by the lingering aroma and refreshing dryness.

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

Spice of Life



Sake Cups, Guinomi and Spouted-pouring Vessel, Katakuchi

Level Up your Sake with Tin Vessels

Tin is the most valuable metal after gold and silver. It has been treasured since ancient times in Japan. Founded in Takaoka City, Toyama in

1916, each and every pure tin sake vessel is proudly crafted by NOUSAKU.

Pure tin contains anions which help sterilising water. Repeated experiments have been carried out and showed that fresh cut flowers last longer in tin vases compared to ordinary ones. Thanks to this wonderful characteristic, tin has traditionally been used to make sake and tea wares.

Speaking of sake, as pure tin is hypoallergenic and antibacterial, tin vessel does not leak harmful chemicals to your sake, instead, removes undesired bitterness from sake thus making it taste even better. It does not possess metallic smell or taste either. Most metals are not good thermal insulators but tin is, which means chilled sake stays cold and warmed sake stays warm.

Tin sake vessel requires low maintenance however there are few points to note. First of all, pure tin is quite soft. Though not as fragile as glass or ceramic, dropping it onto the ground might change the shape a little. Do not microwave or refrigerate and never ever place over an open flame as your precious tin vessel will just melt!

Pure tin vessel does not tarnish or rust at all even when exposed to air and liquid. But it might look dull after repeated usage. Simply wipe it gently with a piece of soft cloth to get back its shine.

This tin vessel set is going to last forever if used with care. It makes a classy gift or an heirloom to hand down to your beloved children.

Written by Tiffany Ho

NOUSAKU : www.nousaku.co.jp
Enquires: info@tryber.com.au



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



Akachochin means red paper lantern, often seen hanging at the entrance of an izakaya in Japan. This is an izakaya as hinted by its name, only, they do things different here. Better.

Akachochin provides some exclusive contemporary izakaya dishes like 'Hiramasa Namerou with Rice Crackers'. Hiramasa Namerou is Japanese tartar originated in Ibaraki (Northeastern part of Kanto region). Instead of using mackerel, the common misconception of this authentic dish even in Japan, chopped kingfish is used and mixed with spring onion, mori-miso, kizami-wasabi and olive oil. As for the delicate rice crackers, steamed rice is first made into congee and then blended in a blender. It is then deep fried when completely dried.

After working in Japan for 14 years, Kengo Hiromatsu came to Melbourne in 2005 for patisserie training and English learning. On top of that, his long experience at Nobu, Taxi Dining Room, Chocolate Buddha, Misuzu and many more, makes him a true all-rounder head chef; from



Kengo Hiromatsu

sushi and sashimi, to appetisers, main and even desserts! "I was quite shocked when I first dined out at a Japanese restaurant here in Australia, wondering why the flavour is so strong! In order to know more about what Australians like, I even worked at a local restaurant for a year to learn some basics like how to grill steaks and of course, most importantly, to learn more about the preferences of Australians. Now I know how to balance Australian and Japanese tastes. Generally it's still quite Australian but leaning more towards the Japanese side and I am happy with it. You can also call that 'My Taste'."

To Kengo, gastronomy is his career and his hobby at the same time. At work, he is constantly thinking about food and his customers; in private, he is used to eating out at different restaurants once a week just to get inspirations on food and restaurant ambience.

On one hand, Kengo sincerely hopes that he could work together with other restaurants and importers to bring in more quality ingredients and sake from Japan, on the other, he uses fresh local produce, like lobsters and pipi for best results. According to Kengo, sea urchins from Tasmania sometimes taste better than Japanese ones.

Sharing many dishes among the table with matching sake is what he longs to see. Not only do they sell food, but they also sell happiness here. To add on to the already extensive menu (around 50 different dishes), Kengo is starting on the autumn-only menu now, which the freshest in season produce are used. Each dining experience at Akachochin will be a different one and let's wait with much anticipation.

And there was light. May Akachochin shed some light and sophisticate your Japanese dining experience.

Story : Tiffany Ho Photos : sHue :)



Hiramasa Namerou w Rice Crackers \$15



Chicken Wing Dumplings \$15



Akachochin Set Lunch Menu \$20 (Available: mon - fri 12pm-3pm)



Extensive range of matching sake available

AKACHOCHIN

33 Dukes Walk, South Wharf ● 03 9245 9900
 Tue-Sun LUNCH 12pm-3pm, DINNER 5pm-late
 www.akachochin.com.au ● info@akachochin.com.au

The Sharing House

Tapas Shared, Enjoyment Doubled

Right next to Akachochin, **The Sharing House** is a new stylish restaurant for European tapas. Everything here is designed to share. Mark Briggs, former head chef at Vue de Monde, reinvented many classic European dishes.

The concept is somewhat a combination of Spanish tapas and a degustation menu with lots of different courses to pick and choose. It is no fine dining restaurant – no confusing names that scare you away from trying new dishes or long waits before you get your food just because the whole table has to be ready at the same time.

The price point is quite affordable with the most expensive dish on the menu is \$24! So if all your friends are occupied on a Friday night, enjoying few dishes with a glass of wine at the Lego bar isn't bad either. "I hope people come in with family and friends and try new things. Making them smile is my motivation and my motivation," Mark said.

Gravlax \$12 – Ocean trout cured with apple vodka, textures of apple and mustard crème fraîche



Afternoon Tea with a selection of mini cakes and pastries \$15



THE SHARING HOUSE

The Sharing House

35 Dukes Walk, South Wharf ● 03 9245 9800 ● Mon-Sun 12pm-10:30pm (Last Order)
 www.thesharinghouse.com.au ● info@thesharinghouse.com.au

Japan **IN** Melbourne

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The traditional Japanese technique

SHIBARI

Does anyone know about this particular aspect of Japanese culture called **SHIBARI**? **SHIBARI** was developed during the Edo period when handcuffs were not common, so ropes were used to restrain

criminals. They might be able to break free as only one rope was used to prevent them from escaping. As a result, a certain level of technique was developed to tie them up securely. Moreover, strict hierarchy was in place at that time, so the rules for tying knots and ropes varied according to the person's class status, gender and age, etc.

And now, we have found a **SHIBARI** dojo in Thornbury, Melbourne!

Scott, the instructor, who learnt **SHIBARI** technique in Japan, opened up this dojo because he wanted to pass on **SHIBARI**'s magnificence and profundity to other Australians. He gave us a demonstration after explaining what **SHIBARI** is. Scott tied up the female model while explaining what might become dangerous if done wrong. No point for her to resist because within seconds, her hands were tied back. He then put the rope through a loop hanging from the ceiling and suspended her horizontally.

The knots that were precisely tied up looked beautiful at the same time made the human body look more luscious.

It is said that ropes have been used to connect men with gods and men with men since ancient times in Shintoism, while in modern times, ropes are said to be useful tools to facilitate communication between partners and to strengthen their bonds. There might be some truth to that after seeing the real life demonstration of Scott and the model. Seems like one can achieve some very powerful communication of love.

Story : Asuka Itami

MELBOURNE ROPE DOJO
www.melbournropeddojo.com.au

DOLLY'S MANGA

I'm from OSAKA!!

On the train

Gosh, what is this feeling? Feel so familiar...

Oh! Awww What is it?

The Pattern on that seat Yeah! What! How's it goin? Looks just like the shirt of a typical Osaka middle-aged man

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