



October 2012



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15th ANNIVERSARY EVENT CALENDAR [2012 OCTOBER]

Japanese Film Screenings

DATE 2 - 3 Oct 10am, 23 Oct 3pm, 5:30pm
VENUE Japan Information & Cultural Centre, Consulate-General of Japan, Level 8, 570 Bourke St, Melbourne
ADMISSION Free, RSVP to meljapan@mb.mofa.go.jp
WEBSITE www.melbourne.au.emb-japan.go.jp

In conjunction with the Term 3 school holidays, October is jam-packed full of free movie screenings which include *Arrietty* (2 Oct) and *Whisper of the Heart* (3 Oct). Later in the month (23 Oct), JICC offers the rescreening of popular documentary *Fukushima Hula Girls* and Akira Kurosawa's 1950 film *Rashomon*.

DasSHOKU SHAKE!

DATE Until 7 October, Wed - Sat 8pm, Sun 5:30pm
VENUE Fortyfivedownstairs, Basement 45 Flinders La, Melbourne
ADMISSION Full \$27, Concession \$22
WEBSITE fortyfivedownstairs.com

As part of the Melbourne Fringe Festival, DasSHOKU SHAKE! is a funky cross cultural emo shake up by punkess Yumi Uniumare, Osaka's Theatre Gumbo with local and international artists. Fusing cabaret with butoh (form of Japanese conceptual dance), this performance tells the emotional and physical reactions of the recent disasters in Japan.

Okinawa Night with Ichimadin

DATE 13 Oct, 7pm
VENUE Japaneasy Japanese Language School, Level 4, 126 - 128 Russell St, Melbourne
ADMISSION \$15, to book e-mail ichimadin@gmail.com
WEBSITE facebook.com/pages/Official-Ichimadin-Site/145400942174048

'Ichimadin' meaning 'forever' in Okinawan is the name of possibly the first band in (3 strings) band based in Australia. Join koto player, Chiemi and sanshin player, Junko in a night full of good music, dance and games in their debut concert. Guest performers include Fuefukuro and Toshihiko Ijuin. Seats are limited so be quick!



Floral Journey

DATE 13 Oct 12pm - 4pm, 14 Oct 11am - 4pm
VENUE East & West Art Gallery, 665 High St, East Kew
ADMISSION Free
PHONE 03 9859 6277

Ikebana is a traditional Japanese art of flower arrangement. Join Masumi Jackson from the Ichiyo School of Ikebana in her 'Floral Journey'.

Zigzag Textile Exhibition

DATE 13 Oct - 27 Oct
VENUE Kazari Collector, 450 Malvern Rd, Prahan
ADMISSION Free
WEBSITE zigzagau.net

Various craft pieces made wholly or in part with Zigzag's Japanese vintage fabrics by members of the community will be showcased in Japanese fine art store/gallery, Kazari Collector.

Hiroshima Exhibition with A-Bomb Artefacts

DATE 9 - 27 Oct
VENUE Gasworks Arts Park, Cnr Graham and Pickles Sts, Albert Park
ADMISSION Free
WEBSITE gasworks.org.au

In 1945 the Japanese cities of Hiroshima and Nagasaki were destroyed instantly by atomic bombs. This exhibition from the City of Hiroshima features artefacts from the bombings and activities to promote a nuclear-weapon-free-world. By appointment, groups can speak via Skype to survivors from Hiroshima and Nagasaki.

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JIM EXCLUSIVE New Japanese Exhibition Opens at the National Gallery of Victoria: The Arts of Japan

From October, the most important Japanese art collection in Australia will be on display at NGV's newly created Japanese Gallery. Assembling the largest, oldest and most diverse collection of Japanese art in the country, the new gallery has been carefully designed to capture the beauty, serenity and spirituality of Japanese culture.

Planning began more than four years ago coinciding with a large donation from a well-known philanthropist, and lover of Japanese art, Pauline Gandel. She has assembled a major lacquer ware collection from which highlights have been selected for display in the new gallery.

Joining NGV's team of Asian art curators a few years ago, Wayne Crothers, will be responsible for the new Japanese gallery. Having lived in Japan for over twenty years and working as an academic, the experience has given him an appreciation of the spiritual and cultural layers that underpin the beauty of Japanese art. Moreover, his connection with his colleagues in Japan has been important in acquiring new pieces.

Wayne thinks that visitors should approach the exhibition "with an open mind...expecting to get a fresh perspective of Japanese culture". Rather than a Western interpretation of Japanese art and culture, visitors are provided with a true Japanese



experience helped by the thoughtful interior design. More than a mere display of art, the new gallery offers an authentic cultural experience.

For example, the tea ceremony ware section will display tea utensils in its correct context allowing people to understand how they would have been arranged and used from the 16th century to the present day.

The gallery also includes a number of Japanese architectural features such as a tatami matted area to view scrolls, a coffered ceiling to allow the installation of large artworks and shoji lattice screens designed to create a unique Japanese ambience.

Greeted by the stunning samurai helmet upon entering, visitors will find the following featured pieces in the collection: several 12th century Buddhist sculptures, a large scale mandala, ancient negoro and exquisite maki-e lacquer ware, Noh theatre robes and masks, rare works by eccentric Kyoto painters, fine porcelain, folding screens, tea utensils, Ukiyo-e woodblock prints and contemporary ceramic works.

Even young manga devotees, can encounter "whimsical drawings" of everyday life in early Japan by the great Japanese artist, Katsushika Hokusai. Wayne explains that this famous artist coined the term "manga" and his drawings are the forerunners to the modern art form that has captured the imagination of a younger generation.

It is a diverse exhibition that will appeal to many.

Although the new Japanese gallery is a permanent exhibition, Wayne's job does not end at the opening of the exhibition. Many items such as lacquer ware and prints are delicate and light sensitive, therefore can only be shown for four months at a time in order to preserve their beauty and value. Due to these strict conservation issues, the collection will be refreshed with new items. Items on display will also be rotated on a regular basis, meaning lovers of Japanese art will be treated to a different experience each time they visit.

For many years, the NGV, benefactors and curators have worked together to bring an authentic Japanese experience to Melbourne. They all hope that the new exhibition promises to be much more than a display of Japanese art. It will be a wonderful opportunity to become better acquainted with Japanese culture.

Story : Peter Dewar



(left) JAPANESE Samurai Helmet (Kabuto) Edo period, 18th century, Japan lacquer on metal (shikki) 77.5 x 34.0 cm (overall) Collection of Pauline Gandel, Melbourne Photo: Earl Carter

(Right) JAPANESE Noh theatre robe (Atsuta) (Nōshōzoku Atsuta) Edo period, late 18th century-early 19th century, Japan silk, gilt paper, silk thread 173.0cm (center back); 41.0 cm (sleeve length) National Gallery of Victoria, Melbourne Felton Bequest, 2012



JAPANESE Noble lady's carriage and flower cart (Goshoguruma) Edo period, early 18th century, Japan pair of six panel folding screens: ink, gold paint, pigments on gold leaf on paper, lacquer on wood, silk, brass, copper, paper 184.6 x 373.7 cm (overall) (each) National Gallery of Victoria, Melbourne Purchased, 1994

National Gallery of Victoria
The Japanese Gallery
(The Pauline Gandel Gallery of Japanese Art)
Public Opening: October 5, 2012

In full bloom

Located in Yarraville, Birchbox Flowers is unique in contrast with other florists in the area. When you walk through the door, the beautifully lined walls of fresh colourful flowers and gifts, invoke a sense of rustic welcome. The shabby-chic natural surrounding wood tones mixed with the elegant white chandelier hung from the painted wooden roof sets the tone for the warm smiles and quality service that you will receive.

There is a deep sense of community found here that is rarely seen elsewhere. The wall behind the shop counter is decorated with photos of happy



customers and their chosen floral arrangements. "We have regular people [that] keep coming back," says Japanese florist, Naomi. "I like to make other people happy. That is my motivation".

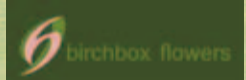
Naomi, a Japanese native, has lived in Australia for almost 20 years. She studied Floristry in England, where she also worked as an apprentice. "I was always involved

in flower arranging. In Japan, if you are a girl, it's easy to learn. It's in our culture," she says.

Naomi has been practicing Ikebana for many years too. 'Ikebana' is a simplistic style

of Japanese art flower arranging. "It's sharing the most beautiful line of the branch," says Naomi. 'Ikebana' differs to western style. At the Birchbox, we don't create the same arrangement over and over again," says Naomi,

Story : Jodie Kako Photos : Bianca at Birchbox



51 Anderson St, Yarraville
Mon-Thu 9:30am-6pm, Fri 9:30am-7pm, Sat 9am-6pm
www.birchboxflowers.com.au 03 9687 0474



Yum...Green Tea Desserts Collection!

Hey guys! Remember me, Chabatake-kun? Gosh, there are so many yummy sweets! Which should I pick?! See the beautiful shades of green? Yep, they are all made with matcha.

So what is "matcha" anyway? First, you gotta know what "tencha" is. Tencha is steamed green tea leaves that are dried naturally. When grounded, it becomes matcha - green tea powder. Besides the famous Japanese tradition of chanoyu (tea ceremony), did you know

matcha can be used in so many different ways?

For you sweet tooths out there, guess what? Matcha is the magic powder to all these sweets. By simply adding matcha, it can give these ordinary sweets a natural shade of green and a Japanese flavour makeover in a wink!

Let's see which matcha sweets can be found in Melbourne! Did you know gelato specialist, Fritz Gelato uses ITO EN's matcha powder in their delicious matcha gelato? Also you can find many different kinds of matcha flavoured baked items in popular bakery, Bread Top.

Oh yeah, have you guys heard of matcha latte? It's a milk based matcha drink that is secretly booming in Melbourne.

Perhaps you have tried some of these

already, which is your fave? To find out more about green tea, remember to check out "Teatime by the Tea Field" running biweekly in JIM's website!



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TASTE of JAPAN — ASAKUSA

Located in Malvern East, Asakusa is an authentic Japanese restaurant which is own and run by Chinese owner, Lucy Liao. Established for nine years, this restaurant has become much loved by the locals.



The seven Australian Achievers Awards hanging on the wall speak for themselves. Their huge success is credited due to their philosophy to treat customers like family members.

Therefore Asakusa combines only the best ingredients with healthy cooking methods. With almost a hundred different dishes on the menu, there will be something that suits meat lovers, seafood enthusiasts and vegetarians alike.

Being in the industry for twenty years,



head chef, Steven Yu has worked in Japan for seven years, honing his skills alongside Japanese chefs. Thanks to his valuable experience, you can be sure the food tastes

authentically Japanese.

To enjoy your meal to the fullest, Lucy recommends accompanying the dishes with Asabiraki Junmai Okarakuchi Suijin. Lucy explains Suijin has a good amount of umami to bring

out the freshness of seafood and at the same time, handle the robust flavours of stronger flavoured grilled dishes. Let's see which dishes are most compatible!

SMALL SASHIMI

Three varieties of fresh fish are handpicked by the chef daily and served up sashimi style. Please enquire for the daily specials!

TOOTH FISH MISOYAKI

Generous portions of high quality tooth fish fillets imported directly from Japan are marinated in miso and then grilled to perfection. Served with salad topped with sesame dressing, this is the perfect example of a healthy Japanese diet.

KAKI MAYOYAKI

Fresh large oysters are generously coated in Japanese mayonnaise and grilled. Underneath the golden layer of grilled mayo is a juicy oyster bursting with freshness. It's one of Asakusa's popular menu item!

LAMB YUANZUKE

Succulent lamb cutlets are marinated in yanzuke – a blend of soy sauce, sake, mirin and yuzu slices before being grilled. Absorbing the delicate flavours of the yanzuke, the lamb fills the air with refreshing aroma.



Kaki Mayo-yaki and Lamb Yuanzuke

RESTAURANTS



Tooth Fish Misoyaki

The poster on the restaurant wall which reads「道」(michi – meaning path) highlights Lucy's perseverance on just how strongly determined she is to improve Asakusa's performance each day. Asakusa is a restaurant that the locals love to return to for their variety of traditional, handmade Japanese dishes. "All dishes are served up with a smile, so please come and see for yourself."

Story : Tiffany Ho Photos : Masatoshi Sato



Owner : Lucy Liao

ASAKUSA JAPANESE RESTAURANT
浅草 ASAKUSA

127 Waverley Rd, Malvern East
Tue - Sun 5:30pm - 10:30pm
03 9569 2051

Sweet Japan

Wagashi are traditional Japanese sweets often served during tea ceremonies and special occasions.

Intricate in design and handmade with utmost care, these are Ai Kageyama's wagashi. Seeing an under developed market for wagashi in Australia, Ai has decided to make Wagashi Ai in order to preserve the culture and educate people what traditional wagashi really is. Changing in colour and design between the seasons, Ai's wagashi are made with natural ingredients and contains no preservatives.

Already doing this as an extended hobby for more than seven years, Ai is determined to keep production small to maintain her strict standards of high quality and freshness. This she is adamant on the idea of using preservatives and mass production.

Currently, you'll only be able to try her wagashi at Melbourne's Izakaya Den and NAMA NAMA. For wagashi orders and inquiries, please contact Ai via email at mamex2@hotmail.com

To find out more about the different types of wagashi Ai makes, be sure to check out her blog at mamesweet.exblog.jp

Story and Photos : Grub



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Get glossy hair for spring! STAIRS' hair straightening!!!



Stairs Hair Salon employs experienced and reliable Japanese hair stylists using only the best Japanese products imported directly from Japan. Just a walking distance from South Yarra train station, it's one salon not to be missed!

Living in Australia for almost 20 years, the owner Sayuri, aims at styling ladies hair based on the image of what the Japanese refer to as an "Asian beauty" – someone with lustrous hair and a glowing complexion. Sayuri tells us that kind of silky sleek hair can be achieved through using their permanent hair straightening treatment. It is particularly recommended for ladies who have

unmanageable frizzy hair or have varying degrees of thickness of hair or for people who just want lustrous long hair. After the treatment, the lustre and feel of your hair will certainly change for the better.

STAIRS stresses the importance of pre-treatment and hair counselling. As part of their pre-treatment service, stylists will enrich hair with protein which helps to protect and minimise damage done to the hair cuticles. Hair straightening becomes complex when customers

have different requests like wanting more lustre or a softer edge to their hair. But worry not as STAIRS takes their customer service to a whole new level. Stylists are trained to select products for the treatment that are most suitable to the customer's hair type and needs from a wide range of Japanese products tailored to suit the customer's existing hair condition.

When you are getting your hair done you'll be sure to learn more about how to protect your hair directly from the pros. Stylists will be more than happy to teach you on how to blow dry your hair without peeling the cuticles and how to use a hair



dryer to reduce the frizziness in unruly hair. Besides styling hair, STAIRS offers nail services too! Whilst you are waiting, be sure to flip through the pages of the newest Japanese fashion magazines for inspiration.

Whether you want to get your hair or nails done, be sure to drop by STAIRS. The friendly stylists will be bound to help you find the fashion enthusiast inside you.

STAIRS HAIR SALON

1st floor, 180 Toorak Rd, South Yarra
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www.stairshair.com.au 03 9827 8033

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