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WEEKENDER is open to hearing from writers, illustrators, photographers, account executives and interns. Please contact Laura at laura.keehn@weekenderjapan.com

THIS WEEK AT WEEKENDER

You're busy, you're stressed, you're working in Tokvo. You just don't have time to look your best, right? Wrong! Investing in your professional look is very important, and very, very rewarding. It was our pleasure to send our friend George P. Taylor IX (better known as Jud), kicking and screaming, to his first ever makeover, courtesy of the very handsome and stylish Frédéric Dormeuil. And the results were amazing!

Meanwhile, look to our sports page for a write up of the *Weekender!* on the first ever Weekender Golf Competition. It was a lot of hard work, and we're reminded again of how

grateful we are to everyone that helped us out. A big, big thank you to the participants, Windsor Park Golf and Country Club, The City Club of Tokyo, the New York Bar & Grill, Oakwood Residences, Right Brain Research Center, and everyone else that helped out that day. It was a great day out, one that we hope to have again in the near future.

There's a lot more to read as well, so enjoy the rest

Caroline Pover, Publisher, Helen Bottomley, Managing Editor.

HOT OFF THE PRESS

Irish Music Do

Irish music promotions presents an evening of traditional Irish music and dancing. A fundraiser for the highly anticipated Tokyo Irish Music Festival in 2007. www.irishmusicpromotions.com. Nov. 22, the Baron in Nishi Azabu.

Caveman Returns, by Popular Demand!



The hilarious Rob Becker solo play Defending the Caveman stomped through Tokyo a few months ago. If you missed him, or if you formers, prizes, drinks and just want another chance to catch the Tokyo perform-

ance of the longest running solo play in Broadway history, you're in luck! Starring Michael Naishtut, performed at Nishimachi International School. ¥2,500 advance, ¥3,000 at the door, Nov. 10, 7:30pm, tel. 080-5073-5740.

Morrison Hotel Gallery Exhibition

Always amazing, the Morrison Hotel Gallery will show more information, see the work of rock photography legends Bob Gruen, Elliot www.nzball.com.

ANNOUNCEMENTS

Landy, Henry Diltz, Michael Putland, and more. These photographers have documented every rock icon you can imagine from the 60s–80s. And the best part about this exhibition (besides the fact that it's free to the public), is that all photographs are available for sale. Nov. 3–28, 12pm–7pm. At gallery E&M nishiazabu, tel. 03-3407-5075, www7a.biglobe.ne.jp/~e_takeuchi.

Kiwi Ball

This year's New Zealand Ball is for charity! The event raises money for Cure Kids (www.curekids.org.nz).

Of course the perfood are all worth showing up for as well. Even Rebecca and Tim from the New Zealand series of the hit TV show Dancing with the Stars are coming. Purchase your tickets through tickets@nzball.com, for



We're waiting for your announcements! Please send them our way: editor@weekenderjapan.com

Obituary: Goodbye to Tokyo's Gourmet

Japanese to study French cooking in Paris.

Thor Johnsen, an American gourmet widely credited with popularizing French bistro dining in Tokyo in the 1970s, has died. He was 83. Born Thorlief Johnsen in Seattle of Norwegian parents, he encountered Japan, and the Japanese, soon after World War II as an

interpreter in the American military occupation. Although he appreciated the naturalness and simplicity of Japanese cuisine, a later year at Oxford University and frequent visits to Paris converted him to the joys, and affordability, of the

French bistro. Returning to Tokyo for the second time as Lieutenant during the Korean War, he noted the absence of affordable French dining. A few of the large hotels had excellent, but very expensive, French restaurants.

At the beginning of a long residence in Japan, first as business

manager of Readers Digest then of Newsweek and finally with his own

personnel-placing firm, he undertook to change this situation. He

did so by encouraging, and financially helping, young, like-minded

The pioneer in this campaign was Takashi Iribe, son of a Kyushu

restaurateur, who spent six years with Maxim de Paris, achieving the rank of sous chef and Cordon Bleu.

Returning to Tokyo, he and Mr. Johnsen in October 1969 opened the bistro Chez Figaro, which soon became the talk of the town. Prone to enthusiasms over things foreign, the Japanese immediately warmed to the idea of French bistro dining. Soon more young Japanese found their way to Paris to learn the mysteries of pâté de foie gras. By the end of the 1970s there were more than 200 bistros in Tokyo

A life member of the Foreign Correspondents' Club of Japan, Mr. Johnsen used his expertise to raise its culinary standards, introducing gourmet dining as well as creating dishes more affordable to iournalist pocketbooks

His death followed a long illness during which the thing he said he missed most was Figaro's French cuisine.

He is survived by Mr. Iribe and his wife, both of whom he adopted, a sister-in-law, Sherry Johnsen of Seattle, and a twin sister, Sigrid Erickson, of North Dakota.

By John Roderick

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Opinions expressed by WEEKENDER contributors are not necessarily those of the publisher.

JP POINTS

Harajuku Café Studio, Design Festa, Roppongi, Fiesta, The Grand Shibuya Denenchofu King Clinic, Mominoki Moto Azabu Shirokanedai School, Tomei's, Travesso Akasaka Konan House, Sinden Strings Hotel Tokyo Hyatt, Paddy Foley's Irish Across Tower, British School Miyato Hotel Tokyo Café Akasaka Excel Hotel, Akasaka American School in Japan Nishimachi International Grill, Tower Records, Good Honest Grub Jiyugaoka Yokohama Country and International Clinic, Akasaka Ebisu School Bar, The Pantry, RELOIAPAN, Tokvo, Cerulean Tower California Marunouchi Cabana Ebisu, CDS Gregg International School Mitsuo Aida Museum, The Prince Hotel, Akasaka Hakuba Musashi Tokyu Hotel, Craightons Suginami Athletic Club Ricky Sarani, Roppongi Eigotown, The Footnik. Kamiyacho American Chamber of Hills, Roppongi Prince Hotel, Swedish Embassy Tameike Towers Residence. Evergreen Outdoor Centre Inter Pacific High School Café, HMV, Kudos, Maple Museum Tokvo Pantry Yoga Naka Meguro Tennoz Isle Yours Corporation Rea Aoyama Dai-ichi Mansions My Lebanon, Panache, Meguro Leaf, No 1 Travel, NOBU British Embassy TGI Fridavs. Tipness, Tokyo TY. Harbor Brewery Aux Bacchanales, BBC World Segafredo, The Westin, Commerce in Japan. The Tavern Gaba TOKYO, Park Hvatt, The Estate Asian Tigers, Atago Green Restaurant & Bar Distribution Japan Limited. What the Dickens Minami Aovama Nihonbashi Ruby Room, TGI Fridays, Hibiya American Club, Tony Yotsuya Canadian Embassy Library, Tokyo Lawn Tennis Club. Takadanobaba Ginza Hills Residence Havato NY. Roval Park Hotel Roma's, Zest Cantina Tower Records Air 1 Travel Nishi Azabu Setagaya The Blue Parrot. The Fiddler. Capitol Tokyu Hotel, City HMV, Renaissance Tokyo Hotel Okura, Mad Hotel President Aoyama, Shimbashi Town Cryer Yoyogi Microsoft Club of Tokyo Hotel New Hirakawacho Hotel, Roti Grill. Mulligan's, Tokyo TELL Eros Bros, Oriental Café Apple House Preschool. Hotel Pacific, Dai-Ichi Hotel lust Travel Orientations, Town Cryer Minami Koenii Shinagawa Otani, Tempstaff Universal, Seiyo Hotel, WSA Group Kitano Arms etagaya Ward Office Yurakucho Omotesando Tokyo Palace Hotel Tokyo US Embassy Hiroo Kanda ILC Fuiimama's, HMV, Las Shibakoen Dubliners, New Otani American Pharmacy lapan 148, Across Travel, Tokyo Random Walk Mita Chicas, The Pink Cow, Virgin Tokyo Surgical and Medical Inn, Outback Steakhouse, Foreign Correspondent's Ueno Aoyama Shinagawa Prince Kinokuniva Across Travel, New Kato Gallery Frame Victoria Golf Australian Embassy, Crown, Roppongi Azabu Dai-ichi Mansions, Clinic HMV Club of Japan, Four Seasons International School, No 1 Tokyo International School Azabu Juban Store, National Azabu Kashiwa Shibakoen Hotel, TGI Fridays Hotel Chinzanso, The B Roppongi, Bernd's Bar, Bourbon Street, Café Shinjuku Clubhouse, Hilton, No 1 Kashiwa Information Center Shiba Park Hotel Magellan Japan, Nellies, Travel, Tower Records Supermarket, Segafredo Mito Deutsche School Tokvo. Imperial Hotel Nissin World Delicatessen Kichijoji Gregg International School, Hachioji Windsor Park Golf & Shibaura Franchises Jingumae Travel Tower Records Samrat, Oakwood Residence Paris Miki, Temple University Tower Records Boudoir, Copa Tokyo, The Tower Records Country Club Daisy, Charleston & Son lapan Times St. Maur International

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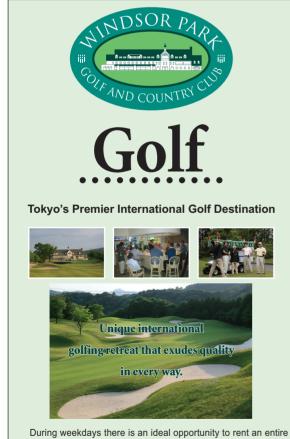
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Men's Professional Fashion

By Eve Hulbert Photography by Kerry Raftis

How many suits do you have? Let me guess, they're gray, light gray, navy blue, and black-then you have the daring one, the one for nights out and special occasions. If you're a bit adventurous it's got a cheeky pinstripe or a bit of a check doesn't it?

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Let me ask another question: when did your suit become your uniform? Let's face it, you're in Japan, you're working hard, I bet you're still wearing the same suit from two years ago. Most people in Tokyo don't have the time or inclination to seek out the suit that defines their style, and fits both body shape and the intended occasion. But, as I found out after a little research, you both can and should do exactly that.

What's the Occasion?

Dressing for occasions is always a good rule to remember. To illustrate this point, when I met Frédéric Dormeuil (Vice President of Dormeuil Japon K.K., the Japanese branch of the renowned cloth and clothing company with almost two centuries of family history), he looked me in the eye and offered the following:

"Where are you going? Who with? Who's there? Royalty? Is it definitely a suit and tie job? For any event that requires a little pre-thought, it's often invaluable to spend a miniscule of time asking these questions. As the design

of an invitation sets the scene for the party that lies ahead, so the choosing of the correct attire sets the scene for which you are about to enter and

the right chapter with inappropriate clothes, unless it's New Year's Eve of course!" So, remember the golden rule: always dress for the occasion.

The Options

Men, left to their own devices, can produce very scary results (like wearing khakis). My friend Jud for example just turned 40 years old, and while he is fabulous in his own way, his style is lacking the self-expression that really gets across his personality.

Searching for Judness, or for anyone's personal style is a tough job. So I enlisted the help of Frédéric Dormeuil. We talked about the various options available and apparently it's pretty simple. There are three: ready-to-wear, made-to-measure, and personally tailored. The thing to be aware of with ready-to-wear, is that you will be spending a decent amount of money on something that is primarily cut for the local market average size and may not fit you exactly. Nonetheless, well-known brands such as Burberry, Mila Schon, Aquascutum, Ermenegildo Zegna, Dormeuil, Hilton, Hugo Boss, Hickey Freeman, Chester Barrie, Lanvin, Dunhill, Brioni, and Kiton should have no problems accomodating.

Ready to Wear?



Dormeuil offers a suit length of 'VOYAGE' fabric for a reader. "Breakfast in Tokyo, lunch in Shanghai, dinner in Hong Kong: the contemporary man has evolved into a new generation of nomadic traveler. 'VOYAGE' is a wrinkle resistance cloth that comfortably flows with every natural movement, expressing great recovering and shape retention'

-Frédéric Dormeuil



A few minor changes made all the difference

you fit into the next bracket-made-to-measure. You may think this isn't within your clothing budget, but you would be surprised. If you are buying the brands listed above, it's not much of a jump to move to the next level, and the difference in fit is outstanding. Why? Because the measurements are about you. At the made-to-measure

level, as well as the brands ... a man can be judged on four above that offer both, you'd be best to try the following: Beams, Ships, Edifice, United Arrows, Stras Burgo, Tomorrow

play a role in. There's nothing worse than walking into Land, Azabu Tailor, or Ginza Yamagataya.

If you do get a taste of made-to-measure, you might want to try the tailored suits, and again, you'd be surprised how close the price leap is. If you are going to invest in the tailor here in Japan—and a suit purchase is an investment in yourself, your job and your future-the following come highly recommended: Ichiban-kan, Eikokuya, Pecora Ginza, Ginza Tailor, Takahashi Youfukuten, Kin Youfukuten, Batack, or Katsura.

Accessorize Yourself

things: "His watch, his suit, his

wife, and his shoes."

Another thing to remember when you are making the purchase, according to Frédéric Dormeuil, is a man can be judged on four things: "His watch, his suit, his wife, and his shoes." I am not sure how relevant this is to us single folk, but it's something to consider-anybody can choose to look after themselves by having clean shoes, a nice watch, and a tidy suit. The option of going beyond that is very simple. It's what women do on a daily basis—we accessorize. I'm not saying you have to wear earrings, but take your look and add a personal touch. It's fall, do you need a nice pair of leather gloves instead of stuffing your hands inside your pockets? If you went wild you could have the scarf too. The idea is to dress classically, but with a twist.

So get yourself a nice suit, not a uniform. You'll look If you are ready for something a little more customized, and feel so much better. And no more khakis, please.

Answer the following for a chance to win.

Question: As the cloth 'VOYAGE' is for the traveler, which cloth within the Dormeuil range would most suit a diplomatic official of the highest rank, sent by one sovereign of state to another as its resident representative during the winter season?

Send your answers to editor@weekenderjapan.com, subject line VOYAGE. Best of Luck!

For more information on Dormeuil, see www.dormeuil.com

No. 21.indd 4

The Makeover Makes the Man

My friend Jud is the perfect candidate for a makeover. A hard worker that lives in his suit, he somehow still manages to look a little scruffy. He's just begun a new role within his company, so I thought this would be the perfect time for a makeover.

I dragged Jud, the "victim," to the Dormeuil showroom in his baggy brown slacks, old leather belt, ill-fitting collar shirt unbuttoned at the top, and (the worst crime of all) old, ugly loafers.

So, Frédéric, what can you do to bring out the wonderful Judness hiding inside?



Frédéric's fashion tips for Jud

The T-shirt Issue

"T-shirts under the shirt is a good idea in this humid country. But don't wear a t-shirt with a pattern that shows through. It all goes back to functionality. If the t-shirt is to absorb sweat, you don't really want to draw attention to it."

The Shirt

"His shirt is not bad, but it's not saying "hi, how are you?" When sitting, the sleeves are a bit too short, and I'm sure Jud couldn't wear a tie comfortably with that collar. That's probably why he is leaving it unbuttoned, with the t-shirt peeking through.

Sleeves or Collar?

"Often, if the collar fits, there is a little sacrifice being made on the sleeves and vice versa. If you have to make the choice between sleeves or collar, ask yourself what the function is. In the summer with no jacket, the sleeves can be elegantly rolled, therefore make sure your collar is in proportion. In Jud's case, he should go for made-to-measure or tailor to ensure the perfect fit."

The Results!

The team at Dormeuil chose two looks for Jud, one more casual, the other very formal. For the casual, Jud wore navy tones giving him a relaxed, if still very sharp, look.

The biggest difference must have been with the shoes. His old loafers really did nothing for him. But these shoes really put a spring in his step (besides the moment when Jud almost tripped on the stairs, saying "I'm not used to wearing nice shoes!").

Changed into his formal attire, he really looked good. The blue in the shirt really brought out his blue eyes (who knew Jud's eyes were so nice?). I never thought I'd see the day when Jud wore anything pink, but the tie was indeed pink, and that was a definite smile on his face.

All it took for Jud, was finding the right colors, cuts, fabrics, and advice from Frédéric. The smile and the confidence came from inside.

By Laura Fumiko Keehn

Will You Ever Retire?

INVESTMENTS

Things are very different today. For some, retiring means leaving a long-time employer for a new career. For others, retiring means the opportunity to explore everything the world has to offer. You are likely resolved to spend as much time in retirement as you spent in the workforce.

Do you know exactly what you will be doing after you retire? If you haven't given retirement much thought beyond a few rounds of golf and some neglected household chores, you need to think further. Otherwise, you could find yourself without a job and without anything to do. Boredom is a big issue.

According to sources, life expectancy for a 65 year old today is 82, and an 85 year old can expect to see 91. This is another working life so unless you have things to do, it will be the weekend every day of the week.

The first thing new retirees do, is...nothing. Many of my newly retired clients wake up without anywhere to go. Don't be fooled into thinking that you can imag- sional sportsmen and women, retirement is at age 30 ine what retirement is like merely because you've gone on vacation. There's no similarity between the two. Vacationers deliberately alter their lifestyle momentarily, and they consciously seek mental diversions to get away from their "real life." Most important, vacationers know that work is waiting for them when they return.

Retirees, on the other hand, don't have to plan for anything. They're not deliberately altering their lifestyle because the sudden absence of work has altered it for possibly busier—than ever.

them. Moreover, retirees need no mental diversions.

At first, retirees revel in their newfound freedom. They do many of the things they've always done, but they do them at odd times, like going to the cinema at midday. Fairly soon, the novelty of retirement wears off and retirees settle into a new routine. They return to hobbies they left years before, or they pick up new ones. They harass their children more.

So, what's the solution? Start planning now, mentally as well as financially. It could be that you want to retire earlier, the goal for most expats. Remember that we are designed to work, so we have to re-interpret what retiring means. We all have talents that we can share either for financial gain, or for the community, wherever that may be.

A lifetime of knowledge and experience does not stop just because you have retired. For many profesor 35. Many of them go on to build second careers to make use of their talents.

Consider how you can use your skills profitably such as becoming a consultant, mentoring younger workers, or perhaps engaging in volunteer work. Pretty soon you'll be as busy-or quite



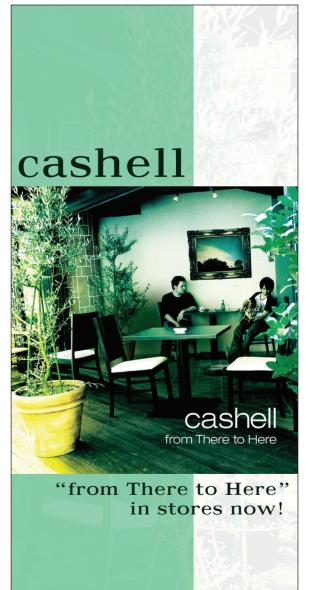
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No. 21.indd 6

BUSINESS: FACES OF THE NEW JAPAN

Tetsuya Honda

Influencing the Influencers. By Kirk R. Patterson



Tetsuya Honda (36) is the Managing Director of BlueCurrent Japan, a marketing communication consultancy that focuses on leveraging the power of influential individuals to create awareness and acceptance of clients' products.

Please tell me a bit about your background.

After graduating from the Takasaki University of Economics in Gumma Prefecture, I went to the United States to study English. I then returned to Japan to look for a job in the then-booming field of digital entertainment.

I joined Sega Enterprises in 1995, and for two years I operated game centers in Gumma. But my goal was to get more involved in international business, so in 1997 I was transferred to Sega's Overseas Sales Division and eventually became Team Manager for the Middle East, Africa, and Australia Region.

Did you enjoy the work?

The job was not very creative. I started thinking of how I could position myself as a "creative product" that another company might want to "buy."

When I joined Overseas Sales, the general manager for the Asia region was Shin Tanaka, who had been in the Public Relations Department of Honda. He is a very international and energetic person, so I was disappointed when he left to set up the Japan subsidiary of Fleishman-Hillard, an international PR consultancy.

When I was thinking of leaving Sega, I contacted Shin and, to make a long story short, joined Fleishman-Hillard in 1999.

What were your duties at Fleishman-Hillard?

I started off as an account executive, and developed a specialization in marketing communication for consumer products companies. That led to PR work for Procter & Gamble and other products.

We focused on strategic communication and, more specifically, "issue branding," in which we link a product to a broader issue. For example, for Ariel laundry detergent, we undertook a consumer education campaign to raise awareness of the fact that germs can be

found even in just-washed laundry, and then we linked that to Ariel's ability to kill germs.

You have recently become the head of BlueCurrent Japan—what is that?

It is a newly established subsidiary of BlueCurrent Public Relations, headquartered in Dallas, USA, and a spinoff of Fleishman-Hillard. However, our mission is much more focused on marketing communication. In particular, we stress the use of "influence marketing."

What is influence marketing?

Influence marketing involves leveraging the power of influential individuals to enhance acceptance of a product. These can be "professional influencers"—doctors, sports celebrities, and other well-known people who are paid for their support—or "individual influencers," bloggers and other "normal" citizens who wield influence by virtue of the fact that they are independent (and so are not paid).

Working with influencers must be approached with great care and sensitivity. We try to create a neutral environment, such as inviting them to join a committee planning the launch of a new product. Influencers might participate in consumer research, write articles and blogs, and provide product testimonials.

As one example, P&G developed a new type of Pampers diaper with a shape that makes it more comfortable for sleeping. A well-known doctor conducted research that showed that Japanese babies do not sleep as much or as well as babies in many other countries. The results were announced to the media, which covered the story widely, and then some mothers with their own blogs took up the issue. As a result, there was an increase in mothers' awareness of the importance of babies getting enough good-quality sleep. P&G's advertising campaign then linked to this issue by stressing that Pampers is always thinking about babies' sleep.

Does influence marketing have any social function? Influence marketing is about much more than just selling products. By more closely linking companies with the community, it encourages companies to be more socially responsible and gives consumers access to better information so that they can make better decisions.



Kirk R. Patterson, a 24-year resident of Japan, is the Dean of Temple University, Japan Campus (TUJ). Prior to TUJ, he had a 20-year career in the corporate sector. He enjoys sailing, hiking, and adventure traveling. He can be contacted at patterson@tuj.ac.jp.

Bravehart Bash!

Dressed up in a kilt with nowhere to go? No need to despair: the 2006 St. Andrew's Ball is here! Join this raucous black-tie event on Saturday, Nov. 25 at the Tokyo American Club for a fabulous five-course dinner, plenty of wine and whisky, and incredible prizes, including air fares to London and Hong Kong. The St. Andrew's Club is devoted to improving knowledge and understanding of Scottish traditions and culture, and what better venue to increase you knowledge of Scotch food, music, dance, and drink? Learn a highland jig and dance the night away to the sounds of the award winning Ben Nevis Ceilidh Band, being flown in especially for the event, as well as the Hitmen, the Tokyo Bluebells and the Tokyo Pipe Band. Festivities kick off at 7pm and last into the wee hours, so register today at **www.st-andrews-society.com**



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Bill Viola's The Crossing, video/sound installation

here. Check the FILMeX Web site for more.

Tokyo FILMeX 2006 (Nov. 17-Nov. 26) Yurakucho

Asahi Hall, Ginza Station, along with other venues.

stead, he went from playing percussion in the darkness of night clubs to recording in the darkness of pre-dawn forests. And he does it all with "Fritz."

"Fritz" is the nickname for a bizarre-looking German device, less conveniently named the Neumann KU 100 binaural microphone, which looks like a department store mannequin head complete with black PVC ears. It

First Dream's Second Life

Bill Viola filmed his hour-long Hatsu-Yume (First Dream) after spending a year living in Japan studying Zen Buddhism and Noh theater, and filming nothing at all. A high-tech production at the time, the film has aged gracefully, and has been digitally re-mastered to recapture image qualities that were lost in translation at the time. This is the first public exhibition of this re-mastered version, and fans of Viola will appreciate its shiny new look.

But as Viola admits, the film marked a turning point in his career, and much of what you will see at this major retrospective may cause the 25-yearold film to pale by comparison. His images may be filmed upside-down or in reflections, and are sometimes patient, sometimes shocking. Just make sure you give yourself time; there are 16 exhibits, and you'll want to watch them all.

Bill Viola: Hatsu-Yume (First Dream) (to Jan. 8) Mori Art Museum. Roppongi Metro Station. ¥1.500. 10am-10pm (Fri.-Sun. until midnight, Tue. until 5pm) Tel. 03-6406-6100. www.mori.art.museum

Tokyo's other film festival

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Now in its sixth the Middle East, including offerings from Israel and Iran. year, Tokyo FILMeX is a mere fledgling compared to other film festivals in Asia. But with a fothe Golden Lion award at Venice Film Festival. cus on independent film makers sents a broad spectrum of work-far too much to cover

from all around the continent, a yearly retrospective devoted to works by a Japanese auteur, and special screenings of other new films, FILMeX has found its place on the festival map. Best of all, everything is subtitled in English.

This year's FILMeX features a number of films from

Prices vary by venue. Various times. Tel. 03-3560-6393. www.filmex.net

MOVIE REVIEW: FLAGS OF OUR FATHERS

Raising the Flag

World War II remains a touchy subject in Japan, precisely because of these so I was a little unsure about watching Flags of Our qualities, and for mak-Fathers here. Would this be relentlessly pro-Ameri- ing the ultimate sacrifice can? How would the Japanese characters be portrayed? How would the audience react?

I needn't have worried. Despite the fact that *Flags* is set at the battle of Iwo Jima, few Japanese characters are seen. Instead, director Clint Eastwood addresses the nature of heroism and war propaganda by telling the story behind the famous image of US soldiers raising the flag. Though proclaimed "heroes," the soldiers who participated in the event never considered themselves as such. The message is that these men were heroes

even as they questioned their reasons for doing so. I left feeling that this was a film that anyone, American or Japanese, could enjoy.



But what did the Japanese in the audience think? I got my answer quickly. As we packed into the elevator afterwards, an elderly man next to me leaned over and gave his review: "Good movie, ne?"

By Celia Mulderrig



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8 | The Weekender

CREATIVE KIDS

Fantastic Fall

The weather is getting cooler and the days are growing shorter. We'll miss summer here at Weekender, but we're looking forward to a fantastic fall. Colorful leaves, warm sweaters, greedy squirrels—Tokyo's creative kids have done a great job of capturing their favorite elements of autumn this issue.



Student Report

Celebrate Diversity

by Irene Lee and Yuri Tomikawa of the International School of the Sacred Heart

"Pakistan... Palestine... Panama... Poland... Portugal..." The Headmistress's voice echoes across the gymnasium, counting off more than 45 different nations that ISSH students represent. It's an annual tradition that each student the moment she leaves her classes; outside year's opening assembly concludes this way, recognizing the scale of diversity at ISSH.

3-4-11 Azabudai, Minato-ku, Tokyo, 106-0041 by Nov.15

Every morning, a typical student clambers up the long hill leading from the parking lot to the school entrance. She begins to hear the sound of junior school students running about the campus playground. They look the same from afar, clad in navy-blue and green pinafores and white blouses. Further up the hill, however, she notices strikingly different shades of hair and skin—a reminder that ISSH is a melting pot of cultures. An Egyptian can play "house" with a Taiwanese just learning English, while a girl wearing a head scarf can contests, and drama festivals that open ISSH students play kick-ball with another fresh from a Japanese school without a trace of awkwardness.

Upon entering the building, the student glimpses middle and high school students, chattering in clusters around their locker areas and milling about their common rooms; without their identical polyester skirts, the setting might have been an international airport lounge. This year's school theme, "Celebrate Diversity, Build Trust," is arched across hallway notice boards.

This atmosphere of diversity and acceptance conmotes a rigorous curriculum, the classes are more like conversations between the teacher and students rather grow to embrace and contribute to its diversity. than lectures and simple note-taking sessions. For the 40 minutes of the period, each class becomes a small community rarely exceeding 20 students. This gives teachers enough leeway to diverge on various topics. It allows students the opportunity to question theories and discover new ideas on their own.

Personal Education sessions from fourth grade onwards provide students with information concerning challenges women face in life and society. By raising awareness of issues such as cliques, drugs, and alcohol-

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abuse, the school prepares the student for the world outside of ISSH.

augh.

Another dimension of school spirit awaits the ISSH school, she can always find something to engage herself in. Despite the school's small population of about 550 students from K to 12, there is a long list of student-led groups including councils, clubs, and extra-curricular activities ranging from choir to sports. Students use these opportunities to contribute to the community both in and out of ISSH. Within school they organize major events, such as One World Day, Japan Day, and Family Festival, promoting diversity and encouraging families to share their cultural traits and specialties.

Outside, they participate in sports matches, speech to a wider network of students from other international schools in Japan.

Another busy day ends for the ISSH student as she begins her homeward journey down the hill. Once again the ISSH emblem flashes past, as a junior school girl shouldering the official navy-blue backpack runs by to catch up with a friend of a distant nationality. Acceptance of others and constant awareness of the global community are essential in today's world, where so much depends on interactions between different tinues in the students' classes. Although the school pro- nations and cultures. These girls, too, are members of this society; through their experiences at ISSH, they will



10/26/06 9:33:30 AM

KIDS' CALENDAR

Nov. 11: Family Festival at ISSH

Come along for the fun on Nov. 11, when the International School of the Sacred Heart (ISSH) hosts its 29th Annual Family Festival. International food booths, along with carnival games and a drawing for exciting prizes, will fill the ISSH campus in



Hiroo on Saturday, Nov. 11, 2006 from 10am-4pm. The 2006 Family Festival will focus on the many vibrant nationalities and cultures that make Tokyo such an exciting place to live.

The food booths are a central feature of the festival each year, representing a wide variety of countries with tantalizing authentic cuisine and a glimpse into many cultures.

But ISSH's Family Festival isn't just about food and drink! Throughout the day, live entertainment will showcase celebrations and art forms from all around the world.

ISSH is a ten minute walk from Hiroo Station on the Hibiya subway line. For additional information, contact the school at 03-3400-3951 or visit www.issh.ac.jp.

Nov. 17–19: The Ransom of Red Chief

A delightful musical adaptation of the famous short story by O. Henry, The Ransom of Red Chief is a fun event for the whole family! Charming Summit, Alabama is home to lovable yet quirky townspeople, whose only trouble is the town menace, little "Red Chief," heir to the wealthy Widow Dorset. Unexpected events shake the community



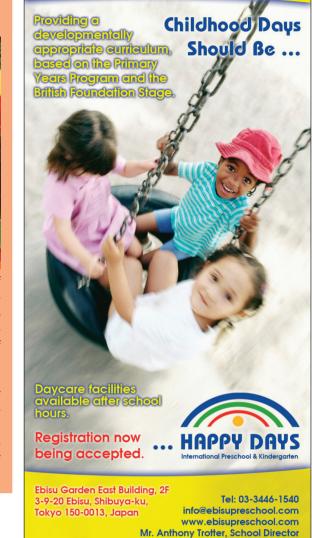
when two conmen arrive and kidnap Red Chief with plans to extort a large ransom from his family. Tokyo Theatre for Children presents the twists and turns of this classic tale with humor, imagination and new angles that will tickle audiences of all ages.

The Ransom of Red Chief, directed by Rachel Walzer will be performed at the Tokyo American Club on Friday, Nov. 17 at 6:30pm, Saturday, Nov. 18 at 11am, 3pm and 7pm and Sunday, Nov. 19 at 12pm and 4pm. For tickets please contact bomgo@gol.com, or tel. 03-3235-4965.

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HAPPY DAYS

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ONE BY ONE RUN FOR CHILDREN

An amazing 3,547 participants (from tiny tots to old timers) took part in Amway's One by One Run for Children on Oct. 22. Courses included the "1km parent-child run," the "5 or 10km solo/pair run," and (most fun of all) the "1km Halloween Run & Walk," in which little ghosts and goblins, witches and skeletons took a jog around Showa Kinen Park. Through the event, a total of ¥860,685 was donated to the Children's Cancer Association of Japan, but the highlight for many of the participants was the performance by sumo champ KONISHIKI.

If you missed this one, or if you want to repeat the fun, there will be a "One by One Run for Children" Tokyo Christmas Run on Dec. 16. But for now, hope you had a great Halloween!

SCHOOLS' NEWS

Global Kids Academy: Opening new doors for students



emy (GKA) will open the doors of bal Kids Academy

nas tocused on providing dual language after-school programs for children from pre-school age to teens.

The spacious new building is ideal for everyoneboth in small group and private language lessons. Students will really have the opportunity to focus on specific target areas such as speaking, reading, and writing. GKA's math and essay workshops as well as internship opportunities will also be popular among teenagers preparing themselves for the next step in their education.

One of the most exciting features of the new building is the lovely penthouse. It will be used as

Global Kids Acad- an art gallery from time to time featuring artists who are in tune with the philosophy of the academy. Another unique room is the soundproof studio for muits new building in sic and drama classes. GKA's educators, inspired by Moto Azabu this the Reggio Emilia approach and Harvard University's November. Since Project Zero, are excited to have these facilities units inception, Glo- der the same roof.

Global Kids Academy's after school hours are 2:30pm–6:30pm Monday through Friday. The weekend programs will be further expanded to meet the needs of students with a long commute or busy afternoons. In addition to an extensive 10-week summer program, other seasonal programs will be added. A series of tours will be held throughout November and December. Please contact GKA for dates and times of the tours.

Global Kids Academy

2-13-9 Moto Azabu, Minato-ku, Tokyo 106-0046 www.globalkidsacademy.com, tel. 03-5775-6640





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SPORTS

Paint it Pink on the Green!

Weekender Golf Competition a great day out.

Things got off to a good start at the first ever Week- couldn't end the day ender golf competition, held at the breath-taking Windsor Park Golf and Country Club. Girls from the *Weekender* office were there, wearing matching pink polo shirts.

But the competition really belonged to the partic- competition. They ipants. All eves were on Robin Ord-Smith (winner of more golf competitions than should be legal) and his all-star flight, which included Richard Pover-Foulkes (aka Mr. Caroline Pover), Irish Ambassador Brendan Scannell, and John Walker. Unfortunately for Mr. Ord-Smith (and fortunately for everyone else), the handicap system was Shin Peria. Which meant that Nick Lewis was the lucky first place winner. He was the proud recipient of a table for four at the truly out-of-this-world New York Grill at the Park Hyatt. Lucky man.

All in all, the first ever Weekender Golf Competition was a success, and a good time was had by all (except for perhaps the one participant who couldn't find his designated driver or his car keys for the good part of two hours. It all ended well, however, when said driver was found watching TV in the lounge area). We

without awarding the two very manly men who chose to wear pink polo shirts at the took home some "secure in their masculinity" prizes. Good for them!

A big and heartfelt thank you to the City Club of Tokyo, the New York Bar & Grill, Oakwood Asia Pacific, the Right Brain Research Center, Alexandra Press and Virgin Atlantic, who all provided some unbelievable prizes. And of course, a big hug and thank you to Franz Eichenauer and Jim Fletcher of Windsor Park. Without their help and guidance, we would not have gotten very far at all.

Mr. Chugani, whose infectious laugh kept everyone in high spirits throughout the competition, suggested we hold another competition soon. We will, and we'll have our pink polo shirts on. We look forward to seeing you there!



Tennis—The Modern Game

Fashion goes high-tech on the court.

Tennis has changed completely since its beginnings in look great. They come in a thirteenth century France and it continues to evolve. Recently, the game has, with the aid of technology, become a power sport and fashion stage. If you know who Serena Williams is, then you know what I mean.

The Change!

When you see Andy Roddick hitting a 140mph serve, he is using every piece of his athleticism combined with space age technology. Rackets using nanotechnology, polyester based monofilament strings, shoes with superior lateral stability, even shirts, shorts and caps which are designed to pull excess moisture away from the body all help to provide the modern tennis you will definitely look and feel like a pro. Now all you player with the tools needed to blast their shots past need is some helpful instruction and that's where we at their opponents. Combined with the latest fashions, Krissman International can help. tennis players today are powerful and stylish.

Can I Look and Play Like That?

Is it possible for anyone to look and hit like a pro? Yes! First, go check out the sports and tennis shops. Everything now is not only highly functional but also stylish. Wilson, with its new line of rackets designed specifically for women, not only work great but also

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variety of models including Crimson and Spicy Ruby with colors to suit everyone. Check out the latest



Looking good, playing good.

New Balance shoes, featuring "Abzorb," one of the best foam-based cushioning materials in the industry, and a "Width-Sizing System" that gives you multiple choice of shoe widths in the same shoe length so you can get the perfect fit. Try on some moisture wicking clothing which moves perspiration away from your body and I guarantee you will never want to wear that old cotton t-shirt again. With your new tennis outfit and racket

You're ready to hit the courts. Go for it!



Sports Consultant Profile

Adrian Sands hails from Sydney. He is a certified with the United States Professional Tennis Association and has been a member of the Krissman Tennis coaching team for the last five years



Winner Nick Lewis (right) with one of the winners of the "secure in their masculinity" pink shirt prize.

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Ukai Fishing on the Nagaragawa River, Gifu

By Hillel Wright



The hunters of the night, the cormorant birds

On the surface, Gifu city is not much to look at. Flattened by an earthquake in 1891 and again by American bombs during World War II, the skyline is uniform and dull and, besides a few green hills near the Nagaragawa River, the landscape is featureless. Yet millions of tourists make their way to this central Japanese city every year.

The attraction is ukai, an ancient fishing method where the fisherman uses diving birds known as cormorants in English and *u* in Japanese to catch fish. The target fish are *ayu* or sweetfish. Sometimes mistakenly

called Japanese trout, sweetfish are actually the only species in their genus and biological family and are most closely related to the smelts. The fishing technique is to

use specially trained birds tethered to the *ubune* fishing who carries a short paddle and helps the *usho* or *to*boat to dive for the fish. The *u* are fitted with metal rings around their necks, loose enough for them to swallow small fishes, but tight enough to prevent them actually sea cormorants taken from Juoh Town on the from eating the market-sized larger fish the fishermen are after.

So what attracts so many visitors to view this seemingly workaday activity? One reason is that the fishing is done at night and the Nagaragawa River, where it takes place, is lit up by spectacular fires of pitch pine held in metal baskets suspended from the bow (front) of the fishing boats.

Another reason is the unique tradition and elevated status of the fishery itself. Ukai has been performed in the Nagaragawa for 1,300 years. Ayu, with their sweet tasting flesh and melon and cucumber aromas have long been popular with the Japanese nobility. During the Heian Era (794-1185) ukai fishermen supplied sweetfish to the Imperial family and later the Tokugawa shoguns (1603–1868) and their feudal lords

protected the fishing rights of certain families. In 1890, ukai was taken over by the Imperial Household Agency, and right up until today, the fishermen are employees of the Emperor.

At around 5:30pm of a summer evening, a couple of hours before the night's fishing begins, tourists start to board some of the 45 roofed but open-sided passenger boats. Like the ubune, these boats are wooden, flat-bottomed, narrow, and long. Smaller boats hold 12 or 15 passengers, larger ones up to 50. While their boats are still moored along the riverbank, passengers eat bento meals; usually featuring skewered and grilled ayu. From around 6:15-7:15pm, crewmen begin to pole their boats up river where they again anchor close to the shore.

Soon, after a brief fireworks show, the six active ubune begin to move downstream, the fiery flow of sparks and flames from their torches on the blackened river far more dramatic than the hanabi (fireworks) display. Then, the tour boats depart the shore and are expertly steered close enough to the fishing for passengers to see the birds and the traditionally costumed fishermen in action.

Each boat carries a crew of three. In the bow, controlling 10 or 12 birds with *tanawa*, or rope tethers

... right up until today, the erman. In the stern (back) is fishermen are employees of the Emperor

stands, the usho or chief fishthe tomonori, or helmsman who uses a long pole to steer and propel the boat. And in the middle is the nakanori

monori as needed.

The *u* themselves, although used for river fishing, are Pacific Ocean coast of Ibaraki Prefecture. While their life span in the wild is seven to eight years, the Nagaragawa birds, carefully raised and trained by the fishing families who live along the riverside, live from 15-20 years.

The ukai season is from mid-May to mid-October. You can make a reservation with the Gifu City Cormorant Fishing Sightseeing Office (058-262-0104) or through your hotel or ryokan. Tickets are ¥3,000 weekdays and ¥3,300 weekends and holidays. Many Nagaragawa hot springs hotels offer a package, which includes Japanese inn-style accommodation with onsen baths, and a deluxe, boxed meal featuring grilled ayu to eat on-board your boat.

Gifu city is easily reached from Nagoya via the JR Tokaido Line. The express train takes 18 minutes. For more info, see www.city.gifu.gifu.jp.



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FINE DINING: SZECHWAN RESTAURANT CHEN

Can You Handle the Heat?

By Christine Cunanan-Miki.



Almost on a dare, my husband and I visited Szechwan had mental telepathy because our final main course, Restaurant Chen to see who could eat the most chili without surrendering to a glass of cold water. We both felt equal to the task. "I love Szechwan food and used to eat it all the time in Hong Kong," my husband said, while I, having once lived with a Korean home stay family in Seoul, felt that a month of kimchi breakfasts and dinners had prepared me well enough for the task at hand.

Upon arrival, we immediately liked what we saw. The restaurant was bustling with people, as a good Chinese restaurant should be; and with its vermillion-red walls and large calligraphy posters. Chen looked stylish and fun.

Hiro-san, the manager, recommended that we start the evening with a pot of *kouroku-an* tea (¥1,000), a sweet blend of oolong and pu-er leaves and small orchid flowers, that supposedly contains lots of vitamins and fights fat as well. "Oh, I'm going to order that every time," I said. Unfortunately, this special tea is not always available because it's so hard to source in China; but the restaurant will serve it on request if they have it in supply.

Our order of seasonal appetizers, including an unlikely medley of green peppers and tofu skin (yuba), and a spicy mix of lotus root and beef, arrived arranged like tiny artworks on a porcelain plate.

Then came a most unusual and delicious crab roeand-shark's fin soup: a thick and gooey mustard-yellow broth with flecks of bright orange roe and strips of shark's fin swimming on top. This rich, buttery dish hinted of chili and shouted so lusciously of roe that everything else was drowned out.

For the first of our three main courses, slices of tender meat with just a bit of skin and fat for juiciness were arranged like a fan and sprinkled with duck liver and a garlic and chili sauce. Having grown used to the more traditional ways of eating duck (either Pekingstyle with Hoisin sauce or Western-style with a fruit-

Start with a variety of seasonal Chinese ap-

petizers arranged in a kaiseki-style, and then

sliced duck with steamed vegetables, shrimp

offers Shaoxing Hua Diao that has been

years. The 15-year-old wine was smooth but

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order the crab roe soup with shark's fin. Then

WHAT TO EAT

spicy broth.

WHAT TO DRINK

drink and almost like sherry.

WHERE TO SIT

The counter seats are the most fun, and are reportedly a great favorite with foreigners, who prefer the more casual setting and love try a set of contrasting spicy dishes including watching the chefs in action.

fritters in a spicy mayonnaise sauce, and HOW MUCH DID IT COST? beef stir-fried in peppers. Top your meal off ¥25,000-30,000 will cover the cost of a Tel. 03-3476-3585 with mabo dofu, the restaurant's specialty, or multi-course meal and several rounds of rice tantan-men, freshly boiled noodles in a tasty, wine for two.

WHO GOES THERE?

Lots of chili enthusiasts, as well as hotel Chinese rice wine, of course! The restaurant guests. An American gentleman, who used to live in China, supposedly dines alone at aged in large earthen pots for three to 15 the bar every week.

heavy, while the 3-year-old was easier to WHO TO ASK FOR

Restaurant manager Hiro-san is a super-

based sauce), I really enjoyed having duck with garlic and chili. The steamed eggplant and cauliflower that accompanied the dish were actually spicier than the meat itself, giving everything a hot aftertaste.

Next, deep-fried shrimps arrived on a bed of lettuce all sticky with peppery mayonnaise and red peppercorns. The chewiness and mix of sensations were very enjoyable, while the taste was not unlike takoyaki (baked octopus dumplings) with a dash of chili.

By now, the peppers and chili had sufficiently made their appearance and my husband and I had both survived. "Piece of cake," I said, disappointed at the mildness of it all. I was almost tempted to ask the chef to up the ante a bit more. Well, he probably

stir-fried beef, arrived ready to set the building on fire.

It looked innocently tantalizing: choice beef slices fried in corn starch and smelling faintly of cumin, peeked out from among heaps of brownish-red pepper leaves that could have been used to make an autumn wreath afterwards. The first bite was pure heaven: sweet, slightly fatty meat with a bitter kick at the end. The second bite stopped all conversation at our table. By the third, sweat was pouring down our foreheads. You get the picture. We did, too; realizing that Szechwan cuisine is best enjoyed as Restaurant Chen does it, as a slow spicy build-up to a fiery finale rather than an all-out chili war.

The peppers had won and I was ready to go home, but I just couldn't without tasting the dish that made the house of Chen famous. Restaurant Chen, you see, is managed by Kenichi Chen of Iron Chef fame-the only Iron Chef to have successfully kept his position throughout the show's entire six-year run. His father, Kenmin Chen, who is known as the father of Szechwan cooking in Japan, created his own mabo dofu (spicy tofu) dish, a favorite household staple.

Chen's mabo dofu is entirely different from anything else in Japan. Each spoonful has the deep flavor of topquality tobanjan (spicy bean sauce) and real spices, and the strong taste of ground meat and chopped onions, that put it a world away from other mabo dofu. It's tasty and deeply fulfilling, and certainly worth braving the fire for.



Christine Miki spends most of her time in restaurants and airplanes, indulging her two great passions (food and travel). To keep up her credit card payments, she does market research for investment firms. To humor herself, she wrote Tokyo Stories (www.tokyostories.net), a novel on expatriate life. Someday, she is actually going to finish her second novel. Email her at: christine.cunanan-miki@weekenderiapan.com.

> friendly guy who will try to accomodate every request—including those for more chili!

INFO Szechwan Restaurant Chen Cerulean Tower Tokyu Hotel 26-1 Sakuragaoka-cho, Shibuya-ku, Tokyo



No. 21.indd 12

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PARTYLINE WITH BILL HERSEY

Sweden National Day





Rybicki, his wife Adriana, Host and Hostess the Swedish Am-

bassador Mikael Lindstrom and his wife Kerstin, and Lithua

Cabanas, British Ambassador Sir Graham Holbrook Fry, Columbian Ambassador Francisco J. Sierra, Italian Ambassador Mario Bova.

Morocco Celebrates 50 Years of Diplomatic Relations





nian Ambassador Algirdas Kudzys.

Moroccan Minister of Foreign Affairs and Cooperation Mohamed Benaissa, Malaysian Ambassador M.N. Marzuki

Halloween's come and gone, it'll be Thanksgiving in turnout of government officials, diplomats, business about three weeks, and after that Christmas and New Year are just around the corner. As I often say, where does the time go? And, as I said last column, I'm way behind, so will keep the copy down and get as much his paintings of people, landscapes, etc. is amazing. photo coverage of Tokyo happenings in as I can.

Swedish National Day

It was the last National Day reception that outgoing Swedish Ambassador Mikael Lindstrom and his wife Kerstin would be hosting.

Their light and bright home had wall to wall people—all friends, and all, like myself, really sorry knowing they would be leaving soon. The embassy chef, Frederic Walther, had gone all the way in preparing a super buffet of Swedish specialties. It all, like the huge cake Hilton Tokyo had sent over, was delicious.

It's been about 30 years since I've been writing the column, have seen so many really wonderful people/ good friends come and go. Mikael and Kerstin are all that and more. I'll really miss them, and wish them and their children all the best back in Sweden.

Philippine Independence Day

To celebrate the 108th anniversary of Philippine Independence, Ambassador Domingo Siazon Jr. and his wife Kazuko (Kay) hosted the opening reception to open an exciting exhibition by Filipino Pointillism artist Jack Salud. The exhibition was held in the Mori Tower building. In addition to the presence of HIH Princess Takamado, who, along with the Siazons, cut the ribbon to officially open the exhibition, there was a big

dor Abdelkader Lecheheb with his wife, wife of Algerian Ambassador Amal

Tonkoko Sonoda, Kamakura Buddha owner Michiko Satoh.

Frederic Walther.

leaders, and top society there for the special event. I enjoyed hearing the artist explain his work to

Princess Takamado. The time and work it takes to do

Morocco Celebrates 50 Years of Diplomatic Relations Morocco was among the many countries celebrating the 50th anniversary of their diplomatic relations with Japan this year. For the special occasion, Moroccan Ambassador Abdelkader Lecheheb and his wife hosted a Casablanca Night in the Rose Room of the Palace Hotel. It was a festive affair with Casablanca film posters and clips, Moroccan music, and a lavish buffet of Moroccan food.

The highlight of the evening for me was meeting special guest Moroccan Minister of Foreign Affairs and cooperation, Mohamed Benaissa. The dynamic outgoing man is a former journalist "with ten cameras." He's also Mayor of Asilla, a city in Northern Morocco. I really wish I could have taken him up on an invitation to a late summer festival there. One of my all-time favorite travel memories is three days at the big cultural festival in Marrakesh. Morocco really is a great place to visit.

Fourth of July

US Ambassador J. Thomas Scheiffer, his wife Susanne and their staff went all out to make their 2006 Fourth of July 213th anniversary of American Independence the biggest and best celebration ever here in Japan.

The embassy residence and gardens were a symphony of red, white and blue, with lots of American flags



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PARTYLINE WITH BILL HERSEY

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Philippine Independence Day





Shizuko Naouri of Jordan.



Attache Benito B. Bengzon Jr., Philippine Airlines' man in Japan and Korea Danilo Lim.



Taka<mark>m</mark>ado, Kazuko (Kay) Siazon.

Schieffer's 4th of July



Grand Hyatt Resident Manager Mark M. Holmes, Development Tycoon Minoru Mori, his wife Yoshiko, David Elliot, Grand Hyatt General Manager Zavier Destribats.



Noted law-enforcer Atsuvuki Sassa, his wife Sachiko, fashion designer lun Ash-Monica Paik, Courtney Anderson, US Embassy veteran Iomi Nakamura, ida, his wife Tae Kevin Davison, Jessica Kamandulis, James Donovan, and Rachel Smith.

In and Around



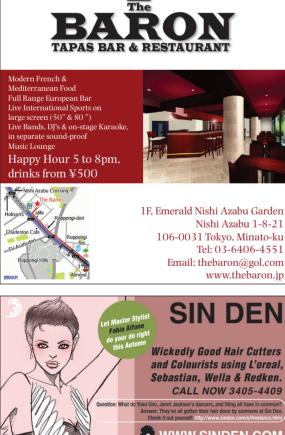


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Fumiko Tottori, Mickey Mouse, US Attache lanet D. Vulevich.





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14 | The Weekender

WWW



ame Hayami at the Swedish Style press party.

and patriotic decorations. The program for the evening Just Talk party (there was also an earlier one) included the playing of the National Anthem and a special toast.

Once the many guests greeted the hosting couple, they moved into the residence, or out to the huge beautiful garden to meet with an amazing number of interesting people and enjoy the many things the embassy and a long list of supporters had provided for that special day. No space to list them all here, but the map each guest received showed them how to get to the food and drink set up around the garden, that included hot dogs, hamburgers, desserts, popcorn, Cold Stone Creamery's ice cream and Starbucks coffee. Guests also enjoyed the music of the US Airforce Band of the Pacific Asia who were performing on a stage in the center of the garden.

Inside, long tables groaned under silver trays of American food favorites that included spicy fried To do at the Hilton chicken, ham, salmon, and salads. There were also two big beautiful cakes—one from Hilton Tokyo Hotel, the tional culture and cuisine promotions. I'm really lookother from Hotel Okura.

Thanks to Walt Disney Attractions Japan, guests got to meet and have their photos taken with a very lively and fun Mickey Mouse and Goofy. There was also a tall authentic-looking Uncle Sam mixing with the crowd.

It paid off knowing many of the American School in Japan students working at the reception. I left with a lot of the patriotic gifts they were passing out. It really was a great red white and blue celebration.

Punk people Debbie Harry and Bill Hersey at the Lex. Blondie's old hang-out, CBGB's closed down recently after 30 years.

Seems like I'm always seeing young mothers with a cigarette hanging out of their mouth and talking on their mobile with their not-buckled-in kids crawling all over inside the car. I suppose it's all a matter of where, when, and even who. An Italian friend on his motorbike recently just answered his mobile and was stopped and ticketed. Also have an Afro-American friend who was put off the train for talking on his mobile. The only consistency about law enforcement is its inconsistency.

Hate that huge TBS show billboard on the corner of Aoyama-dori and Omotesando. It features a tough looking Japanese girl in a high school uniform menacingly brandishing some kind of high powered automatic gun. Just hope the show doesn't inspire another tragic school shooting.

Hilton Tokyo continues to be the leader in internaing forward to the lunch and brunch buffet prepared by Venezuelan chef Edgar Leal in the Hilton's Marble Lounge Nov. 8–16. A Venezuelan actor friend of mine took me to Leal's restaurant "Cacao" in Miami a few years ago. Cacao was named one of America's best by Zagat. I'm looking forward to the corn flour pancakes (arepa), the stewed black beans (caroatas) and the chocolate desserts. For reservation/information, call 03-3344-5111, ext. 219.

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Sarah Wollaert, visiting her mother Anne-marie, wife of Guy Wollaert, who has been here with Coca Cola for six years, and friend Utte.

To Do

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You still have until Nov. 15 to catch some of the many worthwhile and interesting events for Swedish Style-Another Paradise. For information, call 03-5562-5050.

Take advantage of the rare opportunity to see a performance of Imperial Vietnamese Court Dances by the cultural group NHA nhac. The Tokyo performance is at Kioi Small hall on Nov. 20 at 6:30. Tickets are ¥3,000 and ¥4,000. For information call 03-3237-0061.

Still on things Asian, I'm sure Cambodia Day (Nov. 11, 1:30pm-4:30pm at Mita NN Hall, 4-1-23 Shiba, Minato-ku), will be very special. The "occasion to share the spirit of the Khmer people" will open with a speech by Cambodia Ambassador Sothirak Pou, and will be followed by a buffet of Cambodian cuisine, music and dances. Admission is just ¥800. For information, call the Minato International Association, 03-3578-3530.



Cristiano Scognamiglio, Maurizio, Randy, and Aldo.

MOVIE PLUS

Movie News





The Devil Wears Prada

Anne Hathaway was wonderful at the 20th Century Fox press conference for The Devil Wears Prada. There was a fashion show ramp in the venue at the Park Hyatt, and the program started with eight European models doing their thing to Madonna's Vogue. After the show, the beautiful and outgoing actress, Anne, did an exaggerated "model's" walk down the ramp before faking a fall. I really liked her natural and cool style at the press conference.

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ESPRESS

Attorney Mukdo Tusakan and film

maker Mike Francis.

Tim Burton in Town

Director Tim Burton was back in town for the annual showing of his Disney digital 3D fantasy animation film The Nightmare Before Christmas. I got to know Tim quite well when he came to the Lex VIP corner doing "one of his favorite things"-people watching. I'm really excited about Tim's new project, a Warner Brothers production of one of my favorite musicals, Sweeny Todd, the Demon Barber of Fleet Street. Johnny Depp will play the Barber.

Tokyo Flashback to Bon Jovi

Did mirrors exist in the 80's?

That hairy, Italian rock group from New Jersey brought their poodle perms to Tokyo waaay back in the early 80s. And they brought some unexpected, unwelcome visitors as well. Read on for what happened next.



"I look good." Jon Bon Jovi, an 80's model, Bill, and Richie Sambora strike their respective poses.

Dressed Badly

During Bon Jovi's first concert tour to Japan in the early 80s, they all showed up in the Lex with their 80s rock star poodle hairdos. One of them didn't even have any clothes! No, I don't mean it like that, he wasn't naked, he just dressed very badly. I was in the fashion business at the time and I got them all some nice clothes. Especially the keyboard player, he needed them.

Visit from some Angels

On their second trip over, I had a party for them at the Lex, and they to them "I'm sorry, but I've got to think about my regular customers brought these stereotypical, big, huge, sweaty, tattooed Hell's Angels. They weren't too bad, but you know, these big guys can be pretty intimidating.

have taken a chunk out of my already too-big-nose! And one American model was sitting across from us and she kept saying, "what happened to your arm? How'd you lose your arm?" really obnoxiously, and I kept sort of trying to indicate to her to be quiet!

Angels get Rowdy

Then I had to tell the Angels to stop getting so rowdy. And then Jon remember that day years ago when he was young rock star.

split! He just left, and I thought that was kind of not-very-nice of him. And Richie Sambora, I'll never forget, stuck around. He said to me "We brought them here, so I'll stay until you close and help you take care of anything that happens."

Bill sits on his Rock

The next night, Bon Jovi were long gone by this time, but the Hell's Angels came back. I knew they were coming, so I had to sit on my rock that's right outside of the club and tell them to go away. I said and you're just too intimidating, you can't come in." And yeah, they all accepted it.

One of them came on a bicycle, and I heard that a few days later One guy had his hook arm around me, and with one slip he could he turned himself in to the US Embassy. Apparently he was wanted for drugs or something

Through the Ages



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