

# RISE

MONTHLY JOURNAL FROM JAPAN



## LETTER FROM EDITORS DESK

Dear Reader,

Ohayo Gozaimasu!!

Welcome to Japan or Yokoso Japan, has been the catch phrase in the month of July, with welcoming of athletes, media person and officials for the mega sporting event Tokyo Olympic 2020. The sporting event were successfully started on 23 July and organising committee ensured safety of all participants. There were few reports of some media person and athletes testing positive, but with corrective measures all is going fine.

The month of July, witnesses the most famous festival called Gion Matsuri the festival of Yasaka Shrine. It is a month-long festival with colourful processions on the streets of Kyoto.

Other than the festivals and this year's Olympic event, a natural phenomenon of flower blossom during the rainy season is Ajisai and Asagao or Hydrangea – the flower of Japanese rainy season, to which each Japanese looks up to.

We wish that Olympics must close with a message of victory, not just for athletes but also for the members who worked day and night to make this mega sporting event a grand success. Tokyo Olympic 2020 shall be remembered as mark of Japanese resilience.

Stay Safe. Arigato Gozaimasu.





## GOTOKUJI TEMPLE, TOKYO

BY SHARAD SHARMA

A Buddhist temple located in Setagaya district of Tokyo, it is also the fabled birthplace of the Japanese maneki-neko (beckoning cats), a good luck charm.

One of the famous saying about the temple is that during Edo period, the final era of traditional Japanese government, a cat under the care of a priest at Gotokuji Temple led one of the second lord of the Omi-Hikone domain to safety during a thunderstorm.

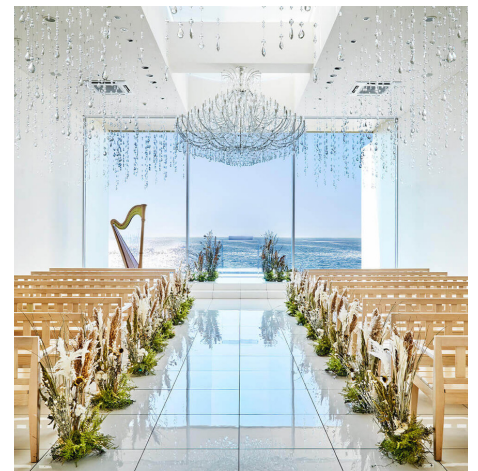
The cat beckoned the lord and his servants inside with a waving gesture—hence all maneki-neko statues have one paw raised. To express his thanks afterward, the lord donated rice and land and selected Gotokuji Temple as the cemetery for his prestigious family.

There are over thousands of maneki-neko cats, ranging from big to small, raising either their left or right paws. But Gotokuji Temple specialises in the right

pawed version of this good-luck charm. Anyone visiting the temple put a new maneki-neko cats every day, so the number is constantly increasing.

Inside the temple, one can buy omikuji (Japanese fortune) and lucky cat figures in different sizes. Temple is conveniently accessible from central Tokyo, from Shinjuku station take Odakyu line to Gotokuji station. Shrine is just five-minute walk from there and open from 6AM to 6PM.





## AMANDAN SAIL, CHIBA

BY SONIA SINGH

Imagine yourself having luncheon meeting on a luxury yacht, well that is that Amandan Sail is about, offering best of the view of ocean along with sumptuous meal. At each turn, you will be embraced with view of an ocean, the resort style space, gives a sense of as if you are sailing the high seas.

Taking you away from city chaos, to a pristine destination that offers spaces for meetings, exhibitions, conferences,

anniversaries, birthdays, weddings or anycelebration that calls for a special place along with exceptional food.

The venue offers two main dining are by the name The Seas and Breeze Bay, both are well equipped to handle 134 & 100 guests respectively. Crystal Hall is an ideal venue for wedding, offering seating space for 80 guest and a private chapel could be setup based on client's requirements. Other two venues are

1F & 3F Lounge offering 45 & 57 seating capacity respectively. Apart from these spectacular venues, Amandan Sail also offers cruise of party on high seas, that can accommodate 16 to 144 Pax, depending on the cruise you opt for.

Located in Chiba prefecture, a comfortable walk of five minutes from Chibaminato station and twelve minuets walk from Shiyakusho-mae station.





## EXPERIENCE SEA SALT MAKING AT KUROSHIO, KOCHI, JAPAN

BY ICHIRO TEZUKA

Visiting the Kochi prefecture in Shikoku region and you cannot miss on a lesson on sea salt making. Blessed by the sun, the wind and the sea, make your own sun-dried salt with sea water from Pacific Ocean and power of sun at Saltybe.

Sea salt is made by evaporating sea water and there is an art of doing it. People around the world have used it since prehistoric times, and it has found place in many home kitchens today, Michelin star chefs use it to make their dishes

standout and chocolatiers add a pinch of sea salt to make chocolates taste better.

The experience starts with tour of the facility and a short lecture on the process of how salt is made from seawater. Later visitors try their hand on the process of stirring and drying of salt. The whole process takes around 90 minutes and at the end of the session, visitors can take salt prepared in a small

souvenir bottle. Lessons on sea salt making is available from 01 to 30 people group and advance reservation is mandatory.

Kuroshio, summer beach destination for tourist and Japanese, as it witnesses great rush for camping and surfing activities from June to August. Located just two hours drive from Kochi prefecture, making it an ideal destination for offbeat experiences.





## FOUR SEASONS HOTEL TOKYO, OTEMACHI

BY EMI ITO

Contemporary, sleek and luxurious is what the latest Four Seasons Hotel Tokyo at Otemachi all about. Rising above Tokyo's oldest neighbourhood and just steps away to the Imperial Palace, there are endless opportunities to walk amid the palace gardens and green spaces, wander nearby charming streets, and enjoy art, architecture and cuisine.

The ground floor entrance to the world

of freshness with tropical blossom inspired theme, then the lift that takes you to the main lobby located on the 39th floor. Door opens to the reflective waters and rock installation with the window to the great views of the city. Hotel offers 170 guest rooms and 20 suites, spanning from 34th to 38th floor, rooms are contemporary in design without leaving Japanese aesthetics. Apart from luxurious stay, hotels leave no stone

turned on food front and offers the signature restaurant best to pamper your taste buds.

With direct access to the major subway hub of Otemachi Station, and just a short walk from the main rail terminal of Tokyo Station, the Hotel provides the very best of this dynamic capital city within reach.





## IN CONVERSATION WITH MR GAURAB BARUA

BY DEEPAK SINGH

**When and who started Moti Restaurant?**  
 Moti Restaurant, Akasaka, Tokyo was started in 1983 by Mr. Paul Warriach.

**Why an Indian restaurant in Japan?**  
 We noticed that only Japanese Curry & rice were popular in Japan. No one knew about Indian curries at that time. Hence Mr. Paul Warriach thought of opening Indian restaurant with an aim to make Indian cuisine famous and also made sure, people who travelled from India did not miss on the Indian food.

**What is that one dish that is most requested for at Moti restaurant?**  
 Moti Butter Chicken

**Apart from Moti restaurant, do you operate any other restaurant also in Japan?**  
 Delhi Heights, Edogawa City, Tokyo

**Do Japanese like Indian food?**  
 Yes, and Tandoori Chicken, Moti Butter Chicken and Naan are their favorite.

**Which is your favorite destination in Japan that you would like to recommend to Indian traveler visiting Japan?**  
 Akita Prefecture in summer is one of the best and unseen areas of Japan. It offers fresh air and beautiful natural landscapes. Even food available here is organic.

*Mr. Gaurab Barua is a Manager at Moti Akasaka Restaurant and is passionate about Indian food. While in restaurant, you shall find him explaining Indian curries to Japanese.*





## CRAFT EXPERIENCE, JAPAN

BY SONIA SINGH

### EDO KIRIKO

Edo Kiriko or cut glass is a manufacturing method of clear colours and delicate patterns cut into glass. Edo Kiriko glasswork has been recognized as one of Tokyo's traditional craftworks in 1985, and also as one of Japan's traditional crafts in 2002. Products available are in form of sake cups, sake bottles, wine glasses, dishes, vases and many more..

### ARITA WARE

Arita ware are light and delicate porcelain produced around the town of Arita, in the Saga prefecture since 17th century. This popular table ware uses Gen-emon Kiln style of painting with indigo, blue, red, yellow and gold colours. This product is highly regarded both in Japan and overseas.

### HAKATA DOLLS

"Hakata dolls" are clay dolls produced in city of Hakata in Fukuoka Prefecture. These dolls are subtle soft colours, delicately carved expressions, and curves that almost look glazed. The Hakata doll shop offers visitors an opportunity to become familiar with the history and culture of Hakata through the experience of painting an unglazed Hakata doll.





Useful phrase  
in Japanese

Let us  
learn



**HOW ARE YOU? – O GENKI DES KA?**

**I AM FINE. – HAI, GENKI DES.**

**MY NAME IS... – WATASHI NO NAMAЕ WA...DES**

**YES – HAI**

**NO – LIE**

**SORRY – SUMIMASEN**

**I WOULD LIKE... – O KUDASAI...**

**WHAT IS THIS? – KORE WA NAN DES KA?**

**HOW MUCH IS THIS? – IKURA DES KA?**

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