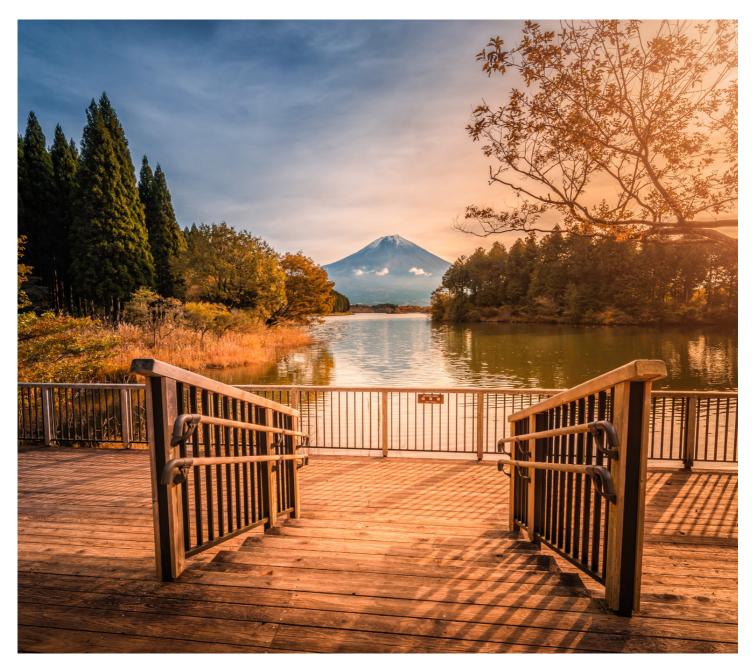


MONTHLY JOURNAL FROM JAPAN



LETTER FROM EDITORS DESK

Dear Reader,

Ohayo Gozaimasu!!

Autumn is the second most popular season in Japan. Across the country, one can see the changing colours of leaves, from vibrant red to orange to gold. One can visit changing colour sites by walking on mountains or valleys, or by strolling through the streets of any modern city, such as Fukuoka, Osaka, or Tokyo. Or move around shrines or secluded areas of places like Niigata, Shizuoka, or even Kyoto by the Sea region.

There are many new experiences that the guests can have in November. All Nippon Airways will begin to offer new vegan, vegetarian, and gluten-free meals starting from November 1 2022, which are becoming increasingly popular internationally. Osaka City will also be holding a Festival of Lights on the iconic Midosuji Avenue and at an event in the district of Nakanoshima, the symbol of the city they call "Aqua Metropolis Osaka". A new Nintendo Store will be opening up at Daimaru Umeda Department, Osaka. Disney Sea at Tokyo will also be introducing a new nighttime entertainment called "Believe! Sea of Dreams." Many sites in Japan will be holding special autumn illuminations during November, so do not miss this chance to enjoy the lit-up foliage.

With the ease of border opening for Indian travellers, we have seen a huge demand for travellers to visit Japan. Furthermore, a new Fast Track function called Visit Japan Web will be introduced on November 1, so guests will now have to fill out this new application before entering Japan.

Arigato Gozaimasu!

INFOCUS PAGE 02













THE NIIGATA SAITO VILLA - REVISIT THE PROSPEROUS PERIOD

BY SHARAD SHARMA

Niigata located in Chubu area on Sea of Japan side, has always been an integral part of Japan's economic success story. The region is famous for its rice and high-quality sake, it has been producing and serving finest quality of sake from Edo period. The Saito family, a wealthy merchant in Niigata, prospered from the Meiji period to the early Showa period, was one of the three major conglomerates of Niigata.

The Niigata Saito Villa was constructed in 1918 by Kijuro Saito, the fourth generation of the Saito family, and is a reminder of the prosperity of the Saito family. It was used as one of the premier destinations for entertaining politicians and celebrities by the Saito's family. It is a two-story villa with warehouse and a tea room. The garden is the highlight of

this villa with maple trees, pine trees around the pond, aesthetically designed with a waterfall. The place come to its full glory during autumn season. The Niigata Saito villa is designed so that the garden and the building are one and the same, and the view from the interior to the garden can be enjoyed. A large pond and fountain are placed in the center of the site, and the main building and storehouse are purposely placed on the south side. This way, little sunlight penetrates into the interior through the opening on the north side facing the garden. The house is shaped like a flock of geese flying in a line when viewed from above. Each room has a different view of the garden. each room offers a different view of the garden.

While visiting Niigata, the Niigata Saito

Villa is one the must visit destinations and is carefully maintained without altering original landscape. For visitors interested to learn about Japanese traditional architecture and garden, it becomes an obvious choice for visit, as it offers abundance of learning opportunity. The garden has been selected as one of Japan's top Japanese gardens by the national government.

Conveniently located at a drive distance of 10 Minutes from Niigata station. It is open to public from Tuesday to Sunday with a weekly holiday on Monday with an admission of 300 Yen for adults, 100 Yen for school students. From April to September, it opens from 0930 Hrs to 1800 Hrs & October to March it opens from 0930 Hrs to 1700 Hrs.

Image credit: The Niigata Saito Villa

SEASONS PAGE 03









OBARA FOUR SEASON CHERRY BLOSSOM

BY SONIA SINGH

Japan is a year-round destination, but still, the most popular time to visit Japan are Spring (Cherry blossom) and Autumn (Colourful foliage). Both seasons attract a lot of travellers from around the world, and who says you can't enjoy them both at the same time? Well, the Obara District in Toyota, Aiichi Prefecture, is home to one of a kind, the Obara Shikizakura Four Season Cherry Blossom Festival, where one can witness the pink sakura blossom in autumn season.

Located in Aichi Prefecture in Central Japan, the district of Obara has over 10,000 Shikizakura cherry trees that burst into bloom twice a year—once in spring and then again in autumn. The Shikizakura literally means "four-season Sakura" and is also called the Winter Cherry Blossoms. The colours of the leaves change to vibrant hues of red, orange, and yellow. This flower blooms particularly from mid-November to early

December each year, which coincides with the autumn leaf season. This year, the festival will be at its peak and will take place from November 12 to November 30.

The Shikizakura trees are said to have originated in the 1800s. It is said that a samurai physician named Genseki Fujimoto brought the first Shikizakura tree to Obara, which he had received from a temple in Nagoya. It is said that the plant became a tree, spreading across the district. The Shikizakura trees planted in Toyota are now more than 100 years old and are designated as natural monuments in Aichi.

Most of the popular sites where you can get a glimpse of this festival are Obara Fureai Park, Senmi Shikizakura-na-sato, Maebora no Shikizakura, Ichiba Castle Ruins, Washi no Furusato, and many more. Obara City can be reached from Toyota City. From Meitetsu Toyotashi station, board Toyota Oiden bus bound for Kaminigi. The trip will take around a one hour. By train from Nagoya, Toyota City can be reached by train. Nagoya Station is easily accessible from Tokyo, Osaka, and Kyoto by high speed shinkansen train.

If you are planning to visit Obara for this beautiful combination of cherry blossom and autumn leaves, do try to include a washi paper experience and a kabuki experience as well in your itinerary.

Image credit: General Incorporated Association Tourism Toyota

EXCEPTIONAL STAY PAGE 04











FUJI SPEEDWAY HOTEL-WHERE MOTORSPORTS MEETS LUXURY HOSPITALITY

BY MIKI KAMITANI

Hyatt Hotels Corporation announced on October 07, 2022, the opening of the Fuji Speedway Hotel in Shizuoka, Japan. This is the first property in the Unbound Collection by Hyatt Brand in Japan.

Set against the stunning backdrop of Mount Fuji, a UNESCO World Heritage Cultural Site, it takes about 80 minutes by car from Tokyo. The hotel is part of Fuji Motorsports Forest, and Fuji Speedway Hotel is the first hotel that Toyota has developed in collaboration with Hyatt. Tomohide Yamamura, President of Toyota Fudosan (an affiliate of the Toyota Group), commented, "Fuji Speedway Hotel epitomises the brand's hallmark for worldly, unforgettable memories, and he believes it is the brand that best encapsulates the appeal of the Fuji Motorsports Forest. We hope this hotel will become a place loved by people all over Japan and across the world.

The Fuji Speedway hotel features 120 accommodations, including 21 spacious suites, offering breath-taking views of either the majestic Mount Fuji or the Fuji Speedway race circuit. For dog lovers, the hotel has created five dog-friendly villas that feature individual private garages with floor-to-ceiling windows on one side for proud owners to admire their vehicles while in residence. The rooms have the option of choosing between king beds or 2 twin beds. All the rooms have sophisticated finishes and a stylish marble bathroom with a deepsoaking tub and a rainforest shower. The hotel has also been designed to accommodate guests with disabilities.

At Fuji Speedway Hotel, guests will discover four destination bars and restaurants offering a distillation of authentic local fare alongside modern, international influences. Whether a gourmet lunch, exquisitely styled light

snacks, or multi-course extravaganza, the expert culinary team utilizes the freshest and finest of seasonal ingredients—locally sourced where possible—to ensure a memorable dining experience.

- TROFEO Italian Cuisine is an all-day Italian trattoria-style eatery with outdoor terraces and private rooms, with breath-taking views of Mount Fuji. Enjoy a semi-buffet or a-la-carte offering of signature Italian dishes, from freshly baked pizza to table-perfected risotto, complemented by fine Italian wine and coffee.
- Robata OYAMA is an interactive Japanese dining experience at this contemporary take on a traditional robata. One can indulge in premium meat, fresh seafood, and seasonal

Continued to page 5

EXCEPTIONAL STAY













vegetables that are grilled to perfection at the central show kitchen. It is completed by a curated beer and sake selection. One can also book a private dining room for ten people.

- BAR 4563— Savour crafted cocktails, a wide range of Japanese whiskey, and premium snacks in this speakeasy-style bar featuring walls lined with model cars, an outdoor terrace, and a striking communal table shaped like a Formula One car.
- TROFEO Lounge This casual all-day dining lounge in the heart of the hotel is ideal for a light lunch, afternoon pastry, and evening snack. Blessed with breath-taking views of Mount Fuji, it's the perfect spot for a sundowner at the stunning sculptural bar.
- Room Service: You can enjoy local and international cuisine with the freshest seasonal ingredients available in the area. Order room service, be it breakfast in bed, dinner à deux or a midnight snack.

Guests can also revitalise their mind, body, and soul at Omika Wellness & Spa, which is dedicated to health and wellbeing and includes an indoor pool, a spa, indoor and outdoor hot spring onsen, and a spacious fitness center.

With its amazing location, adjacent to Fuji Speedway, inspiring interiors, and a diverse range of facilities, the Fuji Speedway Hotel is an ideal location for organising a successful gathering, be it for a board meeting for 8 people or organising a conference for 310 guests. It offers two unique pillar-less venues: a ballroom and function room with a show kitchen and a VIP room, spanning over 400 square meters.

The Fuji Motorsports Museum is another attraction where visitors can enjoy taking a leisurely look at historic racing cars that symbolise each era. The museum was created under the supervision of the Toyota Automobile Museum and thanks to the cooperation of manufacturers from Japan and abroad.

When staying at the Fuji Speedway hotel,

guests can enjoy a wide range of natural attractions and outdoor activities too. Besides Mount Fuji, one can also visit Fuji Sengen-jinja shrines, the Shiraito-notaki waterfalls, and the Fujigoko five lakes that surround the foot of the mountain. Fuji Q-Land, Fuji Safari Park, Fuji Gotemba Distillery tour and Gotemba Premium Shopping Outlets are a few more attractions which are easily accessible from the hotel within 30 minutes of driving.

"Fuji Speedway Hotel will provide overseas visitors and local residents with a memorable, one-of-a-kind experience, blending the excitement of motorsports and the luxury of a boutique hotel in the beautiful countryside."



Images copyright Fuji Speedway Hotel

ADVERTISEMENT PAGE 06





M.I.C.E SPACE PAGE 7













FUKUOKA INTERNATIONAL CONGRESS CENTER -MARINE MESSE FUKUOKA HALL B

BY SAYAKA KASHIWABARA

Fukuoka City, also known as "Gateway to Asia", is indeed true in today's context, but was also the preferred entry point into Japan from ancient times. Due to its close proximity to Korea, and other Asian countries, today, airlines provide incredible connections to Fukuoka from different parts of the world. It is one of the largest cities on the island of Kyushu, with unmatchable hospitality and urban appeal to make your visit as productive, stress-free, and rewarding as possible. It is also a premier food destination, with a large following outside and within Japan. Be it a slurp of soul-warming ramen or a bite of yakitori at one of many yatai dinner carts, local cuisine cannot be missed in the evenings.

Fukuoka is an exclusive area in Japan designated as a special economic zone specifically targeting start-ups, home to some of Japan's most exciting and innovative projects, and also attracting youth. Fukuoka is a livable city with green space to spare. As it has committed to the UN's SDGs, with the aim of being carbon neutral by 2040.

Fukuoka offers meeting and event venues that are located within a 20-minute drive distance from the airport. One such venue opened in spring 2021 as an addition to Fukuoka's convention zone area. The Marine Messe Fukuoka Hall B is a modern, state-of-the-art facility designed to meet the needs of today's event organizers.

Marine Messe Fukuoka Hall B is located between the larger Marine Messe Fukuoka Hall A and the main conference centre building. It boasts a multipurpose, pillarless exhibition hall space of 5,000 square metres and a ceiling height of 15 metres, a maximum capacity of 6,000 people, and two meeting rooms (sized at approximately 350 square metres with a max capacity of approximately 250 people each). The hall is fully equipped with the latest utilities and facilities, such as ceiling-suspension apparatus and lighting control.

It is located just minutes' walk from the Hakata port area and only a 10-minute taxi ride from Fukuoka city's main train station. The venue is a 15-minute drive from Fukuoka Airport. The new hall and the adjacent Fukuoka Congress Center building offer the ideal location for your upcoming conference, exhibition, concert, or sports event. Marine Messe Fukuoka Hall B can provide all services and can also accommodate all of the clients' needs.

With all these amazing M.I.C.E. facilities, Fukuoka is all set to welcome visitors for an authentic Japanese experience. UNWIND PAGE 8







KAMAKURA - KYOTO OF THE EAST



ву уоко іто

Kamakura city is amongst the top 10 places for day trips around Tokyo. The city is famous for its stone Buddha statue known as "The Great Buddha" which is the symbol of the Kamakura. Its location makes it an incredibly accessible place for a day trip from Tokyo, as one can take the Yokosuka Line train or by travel by the surface to reach city in less than an hour. Apart from the Great Buddha Statue, the city also has some of the well-preserved temples, onsen, and walking trails. A destination that has something to offer every visitor.

The city was the seat of power during the Kamakura period between 1185 and 1333, and it is during that period that a lot of cultural development happened in Kamakura. This period also saw the birth of samurai and feudalism in Japan. It is home to some of the most famous shrines, temples and Onsen, it can be explored on foot or by use of public or private transport. In this article we

explore some of our top recommendations while on a tour of Kamakura.

Engaku-ji Temple, founded in 1282, is built on a sloping hillside in Kamakura and is ranked as the second Great Zen Temple of Kamakura. It is a collection of more than twenty temples and halls of Engakuji monastery. Sanmon represents San-Gedatsu-Mon, and is believed to clear away many worldly desires. The temple also has a tea house, serving some of the finest food and drinks from monastery kitchen.

Jochi-ji Temple, is located at a short walking distance from Engaku-ji Temple and ranks fourth. Originally it was a grand temple, but fire destroyed it, and now it has been recreated to preserve the culture and beliefs. This temple is highly recommended, as it is also the beginning point for the **Daibutsu Hiking Trail**. It is an hour long hike that takes

you to the other side of the hill. During the hiking trail, one will also pass the small Kuzuharaoka Shrine, it is like a little secret. **Itsuki Garden Café**, located at the end of the hiking trail, is a great place to enjoy a break.

The main highlight or the icon of Kamakura the **Great Buddha statue**, is located in Kotuku-in temple. The Buddha stone structure is 121-tonnes in weight and was built in the 13th century. It is a national treasure and took 10 years to complete. Buddhists of all sects from around the world and Japan come to pay their respects to the Great Buddha.

Another highlight is the **Yunishigawa Onsen Kamakura Festival**, which is held each year between late January and early March. At night, the town is lit up by hundreds of small Kamakura with candles and turns into a magical winter wonderland.



Riding through Japan on your favourite motorcycle, explore all the fascinating places in the country. It is like a dream come true!

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JAPAN

Fukuoka Departure 19 MAR 2023 -25 MAR 2023 7 Days/ 6 Nights

This is a course that packs some of the best riding and sightseeing spots Kyushu has to offer. From famous winding mountain like roads the Yamanami Highway to magical coastline landscapes like the will ones you experience crossing the five bridges to Shimoshima island. Gear up for the next Japanese adventure.



SHOPPING PAGE 10

SOUVENIRS FROM HIDA TAKAYAMA

BY YOKO TORII

Hida is surrounded by the mountains of Gifu prefecture and has preserved old world charm from the Edo Period. The Sanmachi (old town), offers it visitors a unique experience with old shops, traditional townhouses, and sake breweries with a cedar ball hung near the front door to signal to customers that the brewing has started. Another highlight is the Hida folk village. This collection of houses also acts as a museum, displaying tools used in making house roofs and tools for straw work quilting.

Apart from these great cultural sites, Hida City has a glorious culture of craftsmanship making it one of the best places to secure a traditional Japanese souvenir. The carpenters and craftsmen of the Hida area are known in Japan as the "Hida no Takumi," or the Master Builders of Hida, because of the excellence of their woodworking skills. The skills of these master builders have been refined for over 1,300 years.



Hida Shunkei lacquerware "Shunkei" is a lacquering technique that began in the 17th century, maintaining the natural beauty of the wood grain. The clear lacquer is applied repeatedly to enhance the wood grain, but the finished result is determined by the actual lacquer mixture. Therefore, no two are the same. This souvenir is not just for special occasion usage, but one can freely use it in everyday life.

Ichii-Ittōbori, chii-Ittōbori is the name of a particular type of wood carving style which began in the 19th Century. "Ichii" (yew tree) is one of the kinds of trees grown in the mountains of the Hida region. The carving is characterized by the wood piece being left uncoloured, with sharp chisel marks evident on the final products. In addition, the colour changes, and the lustre increases as the years go by. Each piece is handcrafted, so each is varied in colour and shape. Therefore, no two are alike.



Koitoyaki Pottery, first factories were established in the 17th century, but were shut down twice due to various reasons. The current kilns were built after World War II. Its products are characterized by the original deep cobalt blue glaze. When you first begin to use one of these items, its surface feels a bit rough, but it will become smoother as you use it, and the colour will change as well.





Yamadayaki Pottery, established in the 18th century, is the oldest pottery factory in the region that has continued its operation. From beginning, it produced the earthenware that farmers' and merchants' families could use in their households. The products are characterized by their brown colour and heavy Collectors will enjoy the depth of the earthy, natural aesthetic.

Shibukusayaki Pottery Hōkokusha, this pottery factory was established in the 19th Century. Before its opening, many pottery masters were called from all over Japan. Because the name of the place where the kilns were built was "Shibukusa," the pottery style was named "Shibukusayaki." Distinctive patterns are painted by hand in bright colours on the white chinaware. The main products are tableware. Since each piece is handmade, orders for mass production are not available.

Hida Takayama can easily be reached from Nagoya, Nagano, Toyama or even Niigata. Many stay options are available for a comfortable stay. OISHII TRAIL PAGE 11













AUTUMN - SEASON OF HEALTHY FOOD

BY EMI ITO

Autumn season, in Japan is regarded as the best season for healthy eating, There is a term for it "Autumn Appetite", Japanese have a strong believe that during fall season appetite increase as good fresh food is available. It is amongst best season for travel and indulging in fresh produce.

Apples known as ringo in Japanese are popular as "fruits of autumn". Over weekends, Japanese people visit apple orchards for fruit picking and helping farm owners with their produce. From October to December, fresh apples are available and some farms produce fresh juices, jam, pie and vinegars.

Sweet Potato also known as satsumaimo in Japanese are a reminder of arrival of fall season. Roasted sweet potato is the flavor of the autumn season, it can easily be bought from street cart vendors. Confections made of sweet potatoes such as Yokan, cake, and candied sweet potatoes also also popular.

Asian Pear known as nashi in Japanese, have their origins in Japan and China usually resemble an apple in shape. They have yellow, brown, or green skin, and are crispy and juicy. Asian pear picking is one of the most popular outdoor activities in Japan as well as apple picking. This fruit is mainly eaten fresh, but is sometimes used to make jelly or tart.

Persimmon known as kaki in Japanese, is a fruit Japanese people enjoy eating mainly in autumn. There are two kinds of persimmons: one is sweet, and the other is sour, which is usually used to make dried persimmons. The sweet one can be eaten fresh and can also used as an ingredient for making desserts like jelly, Yokan, and more.

Chestnuts known as kuri in Japanese is a popular type of nut in Japan. It is known that Japanese people started eating it more than 5,000 years ago as their staple diet. You can enjoy its rich, sweet taste just by boiling it with salt or soy sauce and cooking wine. Furthermore, chestnuts commonly used to make sumptuous confections such as cakes and Yokan (a thick, jellied red bean dessert).

Matsutake mushroom known as "King of Autumn Foods" because of its fragrant smell and rich taste, and because of its price. As this mushroom cannot be cultivated artificially and cannot be harvested on a regular schedule, it is one of the most luxurious foods in Japan. Many Japanese people like to cook it in flavored rice or soup to enjoy its delicious aroma.

Autumn Foliage Spots





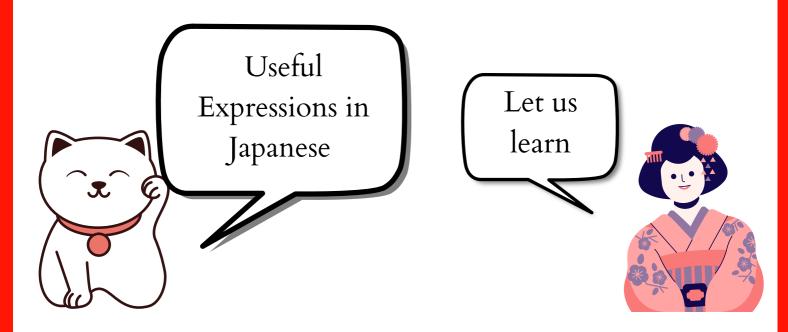








EASY JAPANESE PAGE 13



Harowin - Halloween

Ame No Hi - A rainy day

Kaze no tsuyoi - Windy

Aki - Autumn

Koyo - Fall Foliage

Ha - Leaf

Kisetsu no kawarime - Change of season

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