

RISE

MONTHLY JOURNAL FROM JAPAN



LETTER FROM EDITORS DESK

Dear Reader,

Ohayo Gozaimasu!!

The month of September brought much-awaited news for travel enthusiasts. Firstly, Japan removed the requirement for a COVID negative report upon arrival for all those who have received three jabs, and secondly, from October 11th, 2022, ERFS will no longer be required.

Though Japan has delayed the border opening process, the world has welcomed the move, and airline companies' data shows that Japan-bound flights are receiving more requests than ever.

With the autumn season around the corner, it would be a welcome sight for tourist arrivals to happen from mid-October. People associated with the business of tourism in Japan are pleased, as free individuals can now book services on their own and make their own plans within Japan.

It is anticipated that Japan's incoming tourism will also have the benefit of delayed visa appointments for European countries, and travellers may look east.

Congratulations to the team at Nippon Taiyo Hospitality, as they celebrate their 2nd anniversary.

Arigato Gozaimasu!



GHIBLI MUSEUM – ONE OF A KIND

BY SONIA SINGH

Japan is a treasure house for unique museums and art work, but one museum that stands out is the Ghibli Museum. One can simply understand the popularity of this museum from the ticketing process. If you are planning a visit to the Ghibli Museum, then tickets have to be booked least a month in advance to avoid disappointment. It has got its loyalist not only from homeland but also from across the globe.

Located in Tokyo's western suburbs, Mitaka is well connected by JR line and also at a driving distance of 30 minutes from Shinjuku and Harajuku. The museum is two storeys building with the first floor of the museum exhibiting the history and techniques of animation and having a small theatre that shows short movies by Studio Ghibli that are exclusive to the museum. The second

floor houses special temporary exhibitions. Photography inside the museum is not allowed, so we would not be able to show what's inside, but that is the surprise element. The walls of the studio are covered with fine art, as the studio creates some of the finest backgrounds. There are several interesting scrapbooks on display, showing how the artists were inspired by nature, feats of engineering, and abstract art to create these mesmerizing films.

Apart from the museum, there is another highlight, and that is the Straw Hat Café, located in the Ghibli Museum. It is amongst the most adorable cafés in Tokyo, with interiors that remind one of movies by Ghibli studios. The museum entry ticket is a must for visiting this café. Taking photos inside the café is

allowed, and they are famous for their use of only organic ingredients in cooking. One of the best items on the menu is the organic ice cream parfait, and food is served on Ghibli character plates, and combined with a pretty dining interior. This transports you to one of the Ghibli movies.

Ghibli Museum tickets can be bought from Lawson Convenient Stores located all across Tokyo. If you are visiting the Ghibli Museum, do not forget to explore the neighbourhood: Inokashira Park and Kichijoji which are famous for great food and unique boutiques.

A new Ghibli Park is set to open on November 1, 2022, at the site of the 2005 World Expo in Nagakute, Aichi. We hope to see more people visiting this theme park from India.



2 Anniversary

BY SHARAD SHARMA

We at NTH are celebrating the journey of two years with joy and a lot to reflect upon. The year gone by was a mixed bag that had clouds of uncertainty with the silver lining of hope. The first challenge that came our way was to learn how to embrace uncertainty, and to make the best use of the opportunities that it brings along with it. The second was “the change”. Change is bound to happen, no matter how hard you try to make things work your way. Some changes happen for the good and some teaches you the lesson to act and act now.

Some changes have occurred within the organization. We inducted few team members in Japan to expand our footprint and strengthen our on-ground handling capabilities. The second change came in the brand logo, which we proudly unveil in this issue of RISE.

The brand theme continues to reinforce the Japanese value of transparency and moving forward with planning and research.

While travel from India to Japan was off-limits for individual travellers, our plan to organize an NTH leadership summit in Okinawa was not possible, so the team travelled to Indian tropical beach resort of Andaman that was once part of Japan to celebrate the second anniversary and plan for the year to come.

With the announcement from the Japanese government to remove the cap on visitors and ERFS, no longer required from October 11th, onward. It came as a welcome move and best part is that it coincides with NTH’s foundation day. Since the announcement of Japan

opening to individual travellers, it has been well received in the Indian market, and the team at NTH has been trying to keep up with growing demand.

For the upcoming year, the team is excited to announce tours for Cherry Blossom Season 2023, with some exclusive travel itineraries focusing on less touristy Cherry Blossom viewing places like Niigata and Joetsu. This would allow travellers to explore destinations that are less crowded and provide better experiences. These tours could also be combined with a private sake tasting session with the master brewer.

We would like to thank all our patrons for their unsolicited support in this two-year journey, and we will continue to delight with NTH services and experiences.



IMAGES © SHIBUYA EXCEL HOTEL TOKYU

SHIBUYA EXCEL HOTEL TOKYU

BY JANE SAORI - TOKYU HOTELS ASIA PTE LTD

Shibuya is one of the 23 wards of Tokyo, located in central Tokyo. The area has now been revamped and is popular with all age groups for shopping, entertainment, and business-related reasons. The area houses skyscrapers, trademark neon signs, and hordes of shoppers cross the iconic intersection every minute. Shibuya has become the centre of information and culture and is one of the most accessible areas in Tokyo.

Shibuya Excel Hotel Tokyu is a 4-star non-smoking hotel that was renovated in 2007 and has a view of Shibuya. This hotel is walking distance from Hachiko Monument and walking distance from the Tube Station.

Shibuya Excel Hotel Tokyu has a total of 408 rooms, featuring double and twin rooms. The hotel offers free wireless

internet and a satellite flat-screen TV, along with an electric kettle. Guests can use a separate toilet together with a hairdryer and a shower cap. These modern rooms also have a mini bar and a trouser press, as well as a safe and smoke detectors to keep you safe. Guests who are looking for a meeting setup will find that this hotel offers banquet space. Banquet space, named the Drawing Room, a 20-square-meter space, is available for small meetings. The 57-square-meter Wood Room is ideal for formal parties and reunions. The Forest Room is a medium-sized banquet with 124 square metres of space ideal for meetings, briefings, and formal parties. The Planet Room, which is 266 square metres, is a haven of calm even in a gorgeous setting. It can be used for multiple purposes, such as conferences, seminars, exhibitions, parties, etc.

If you are craving food, the hotel serves buffet breakfast and also provides in-room breakfast. The hotel also has amazing restaurants and bar options. The restaurant "A bientôt", with a superb view 100 metres above the ground, meaning "see you soon" in French, serves French cuisine and offers panoramic views of the 25th floor. Shunsai-Japanese restaurant is also another retreat where you can sit and enjoy the view with warm hospitality. The spacious and bright "Estacion Café" on the 5th floor is the only lounge in Shibuya overlooking the Shibuya Scramble Intersection. This café serves coffee and cakes.

Shibuya has access to popular areas like "Ginza", "Asakusa", "Roppongi", "Aoyama" to name a few. Guests can also visit Shinjuku Gyoen National Garden, which is about 2.2 miles away from this property.



*Come see the
Cherry Blossoms
in Japan.*



NTH JAPAN TRAVEL

www.nth-india.com



KHAZANA BAR & RESTAURANT @DECKS, TOKYO BEACH

BY MANOJ BISHT, MAHARAJA GROUP

Odaiba has an incredible array of shops, arcades, walkways, and activities, which can be enjoyed by all age groups. But the most important thing that attracts visitors is the whole range of restaurants serving Italian, Indian, Japanese, and many more.

With amazing views of the Statue of Liberty, Rainbow Bridge, and Tokyo Bay, it's no surprise that the restaurants are the best spots to enjoy your evening dining at one of the restaurants and see the glittering bay area at night.

After a complete day tour of Tokyo, an Indian traveller wishes to relax and enjoy their "Ghar ka Khana." This is where the Khazana Restaurant at Decks Tokyo

Beach comes to the rescue. Khazana Restaurant is part of the Maharaja Group, which was established in 1968. The restaurant is easily accessible in the Odaiba area, as well as if you plan to visit after a full day at Disneyland or DisneySea. One can take a 5-minute walk from Yurikamome Odaiba Kaihin Koen Station, a 10-minute walk from Tokyo Teleport Station on the Rinkai Line, and a 298-meter walk from Odaiba Kaihin Koen Station.

The scent of spices and sight of the buffet spread the moment you enter the restaurant will tempt you. The restaurant specializes in Indian cuisine and caters to Jain, vegetarian, non-vegetarian, or even halal menus, taking care of wide and diverse Indian food habits. During

lunchtime, the buffet is full of Indian curries, as well as tandoori chicken and salads. The restaurant attracts a lot of tourists from all over the world. Chef at the restaurants on special request can even create special dishes like Egg Curry and also add extra spices as per your taste. You can also try Indian liquor and lassi with your meals. The restaurant is spread well and can accommodate 108 people. The seating is split with 40 seats, 12 sofa seats regular seating of 4 and 8 seats, and terrace with 50 seats. The restaurant is decorated with lamps and other exotic items, and from the terrace seats, you can enjoy a panoramic night view of Odaiba. For Indian MICE groups, this restaurant serves as an Ideal location for putting the entire group at one location.



MOTORCYCLE TOUR ESPECIALLY FOR WOMEN!

BY MOTOTOURS JAPAN

We notice many of our fellow female riders are not comfortable riding on public roads, even if they have just gotten their motorcycle driving license. And others got the license but haven't driven for more than 10 years. We wanted to help them by further raising their social status and supporting them as much as possible.

So, we developed a special package tour for only these women, to drive in the calm and beautiful area of Kitakaruizawa, in the Japanese Alps, surrounded by wonderful scenery, nature, and clean air. In addition, Kitakaruizawa is the birthplace of motorcycle endurance racing in Japan.

The tour includes the guidance of an attendant on a motorcycle, a support van at the rear, extra insurance to not worry if the bike is dropped, and lots of preparations to the outmost detail, so the participants can feel at ease. There are two levels of tours:

Level 1 makes its public debut! For ladies who have only ridden very little but can

- Operate the clutch.
- used to starting and stopping on flat roads.
- Check traffic signs on familiar roads.
- are comfortable riding at speeds of 40km/h or more.

Level 2, for those with a little more experience but who are still uncomfortable riding alone:

- start on a slope but still feel super comfortable with it.
- would like to ride a mountain pass.
- I used to ride in the past but haven't done it in many years.
- would like to ride by themselves at some point.

To make the tour even more special, we carefully chose the accommodation. It is a beautiful Scandinavian style building where all the spaces, colors, and lights inside are soothing. It is difficult to keep the camera in the pocket and not

take pictures everywhere. Inside the main hall, there is a fire with the refreshing scent of wood. The rooms have a minimalistic decoration that inspires calmness. And all the surroundings invite you to have slow conversations and relax. Moreover, the food is produced on site, with healthy and stylish meals made with local vegetables.

Plus, there are several activities popular for women, such as yoga exercises in the morning, sightseeing in the area, and bonfires at night. And the motorcycle selection is specially thought out for the comfort and fashionable appeal of women, like the Yamaha MT25 or the Kawasaki Estrella.

With this initiative, Moto Tours Japan hopes to bring more and more women to enjoy the wonders of riding motorcycles while making new friends with the same hobby and building everlasting memories together.



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



MOTO TOUR

JAPAN





IMAGES © TOKAMACHI CITY MUSEUM



TOKOMACHI JOMON TOURS

BY SONIA SINGH

Why is the Jomon Period so important? Different people have different theories, but the Jomon Period is the prehistoric era of Japanese history, which began around 14000 BCE, which also coincides with the Neolithic Period in Europe and Asia, and ended around 900~400 BCE when the Yayoi Period started. The name "Jomon," meaning "cord marked or patterned," comes from the style of pottery which was made during that time. The entire period is called Jomon. Various phases can be identified based on the style and intended use of the pottery.

It is believed that ancestors that came to what would be known today as Japan first did so near the last glacial period, or

Ice Age, most likely came by boat.

When the climate warmed and land bridges disappeared, the soon to be Jomon people found an island to stay on for themselves. Their daily diet included from mainly nuts, potato, fish, boars, deer, etc. Evidence of their diet was found inside middens, domestic waste disposal piles, and shell mounds that were found near villages. Around 5000 BCE, the Jomon started developing a lifestyle for themselves by settling into villages, spread across 100 acres. Villages near the sea relied on fishing, while others on the main land would rely on gathering. It is also assumed that villagers performed ceremonies, evidence of which can be found on

stone platforms and stone pits. For shelter, the villagers used to build pithouses, which had a central fireplace with a structure supported by pillars and could accommodate up to five people. Depending upon the changing climate, from colder periods to warmer climates, the settlement pattern of the Jomon people is evident. It is also a time which shows engagement in hunting, gathering, fishing, and cultivation, and making use of many different plants and animals, as well as earthenware and stone tools. The agricultural revolution was on the rise with the introduction of rice farming near the end of the Jomon Period. It was around 900 BCE, when,

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IMAGES © TOKAMACHI CITY MUSEUM

when, along with advanced metalworking techniques, rice was brought to southwestern Japan from what is today Korea.

Jomon pottery was made by hand, without using a potter's wheel, by building up from the bottom coils of soft clay mixed with glass or sand. Rounded bottoms were used for cooking on a steadied pile of stones or sand. Flat-bottom pottery was used for indoor use. Some of the pottery has been decorated with images of boars, frogs or snakes, among other things.

The Jomons had their own rituals and beliefs. The Jomon have been found to bury infants in large jars, adults inside pits and shell mounds near villages, and

place ceremonial offerings and other ornaments in graves from the Middle to Late Jomon Periods. In the earlier Jomon period, they made clay "dogu" figurines depicting pregnant women in the hope of boosting fertility. In many places, stone circles have been found around villages, dating to the Jomon period. The meaning of these is still unknown.

Tokamachi in Niigata Prefecture has also gained popularity for its "living history" events and its connection with the "Jomon Period". Tokamachi city is located in Niigata Prefecture and is about two and a half hours by Shinkansen from Tokyo. It is also a place known for its national treasures, fire burning pottery, textiles, snow

sculpture festival "Tokamachi Snow Festival" and contemporary art festival "Earth Art Festival".

Tokamachi City has introduced special tours called "Tokamachi Jomon Tours". The programme consists of Jomon activities, a Tokamachi City Museum Guide and a full-course dinner at an open-air restaurant above the ruins. Through this tour, one can get an insight into how to realise that art and culture are closely related to clothing, food, and housing in the region with a natural background, and that the beginning lies in "Jomon".

The restaurant is at the Sasayama ruins,

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IMAGES © TOKAMACHI CITY MUSEUM

where a national treasure, a fire-burning pottery, was excavated. The restaurant has been set up directly above the ruins, where a large amount of pottery still sleeps, and you can dine. In the pit dwelling that has been restored and installed in the ruins, indoor furnishings from the Jomon period are installed just for this day, and the space of the dwelling is reproduced. They will demonstrate cooking using earthenware that elaborately reproduces the national treasure and fire-burning type earthenware. Guests can also eat in this earthenware and enjoy the mix of Jomon and modern dinner with five senses at the origin of art, which has been supervised by Ms. Chisako Hori and Mr. Shinya Shoda.

Learning about Tokamachi City Museum: The newly renovated museum opened in June 2020. This museum has 3 permanent exhibition rooms. "The Jomon Period and the Fire-Burning Earthenware Kuni," with special commentary by the curator, Jomon's national treasure, fire-burning pottery, is always on display, and you can enjoy it in the brand new exhibition room. Guests who participate in this tour get to hear unheard stories of national treasures and fire-burning pottery. This museum will also be hosting an "Autumn Special Exhibition - Exploring the Beginning of the Jomon Period" starting from October 1 to November 12, 2022.

Live in Nature: The life of the Jomon people was literally one with nature. They relied on resources obtained from hunting and gathering from wild mountains and Sea Rivers, and obtained materials for all the tools of daily life from nature. The purpose of this activity is to experience the Jomon way of hunting. Appreciate the blessings of the mountains and deepen your understanding of both Jomon culture and nature.

Some of the modern people in Japan, still carry the essence of Jomon Period and wish to preserve this culture for future generations.

PLANNING TRIP TO JAPAN IN AUTUMN SEASON

While we all are excited to visit Japan in Autumn season, let us help you in packing. October onwards, temperature drops during the morning and evening, you need to be prepared with both light and warm clothes.

So, here's a list of basic things you may require for comfortable travel.

Lightweight cotton tops / tshirt



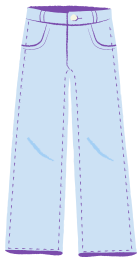
Long-sleeved shirts



Light jackets or sweaters



Long pants or skirts



Rainproof jacket or umbrella



Light woolen scarf



Comfortable walking shoes



Heavier jacket (required while going to Hokkaido or the mountain area)

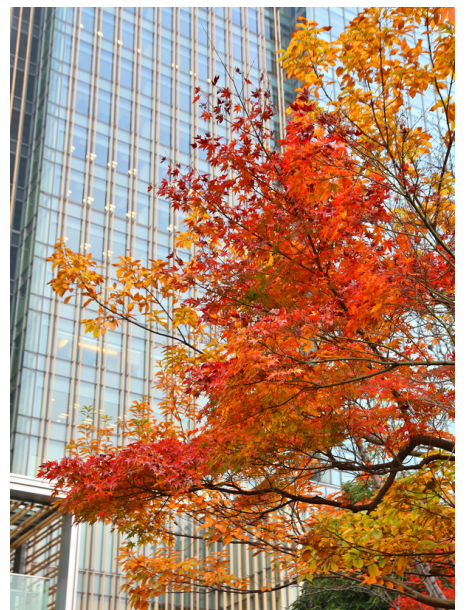


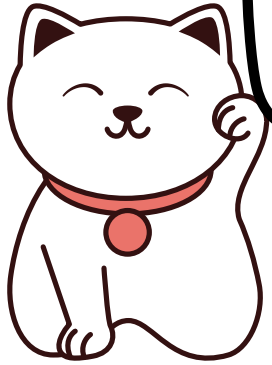
Hiking boots (if you want to go hiking).



Besides the above recommendations, don't forget to take your travel document, mobile charger, power bank, camera, mini first aid kit, travel size backpack, toothbrush, and necessary skincare product.

Autumn in Japan





Useful
Expressions in
Japanese

Let us
learn



MY FAMILY – WATASHI NO KAZOKU

FAMILY MEMBERS – KAZOKU NO ICHIIN

MARRIED COUPLE – FŪFU

FATHER – OTOOSAN

MOTHER – OKAASAN

OLDER BROTHER – ONIISAN

OLDER SISTER – ONEESAN

YOUNGER BROTHER – OTOOTO

YOUNGER SISTER – IMOTO

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