



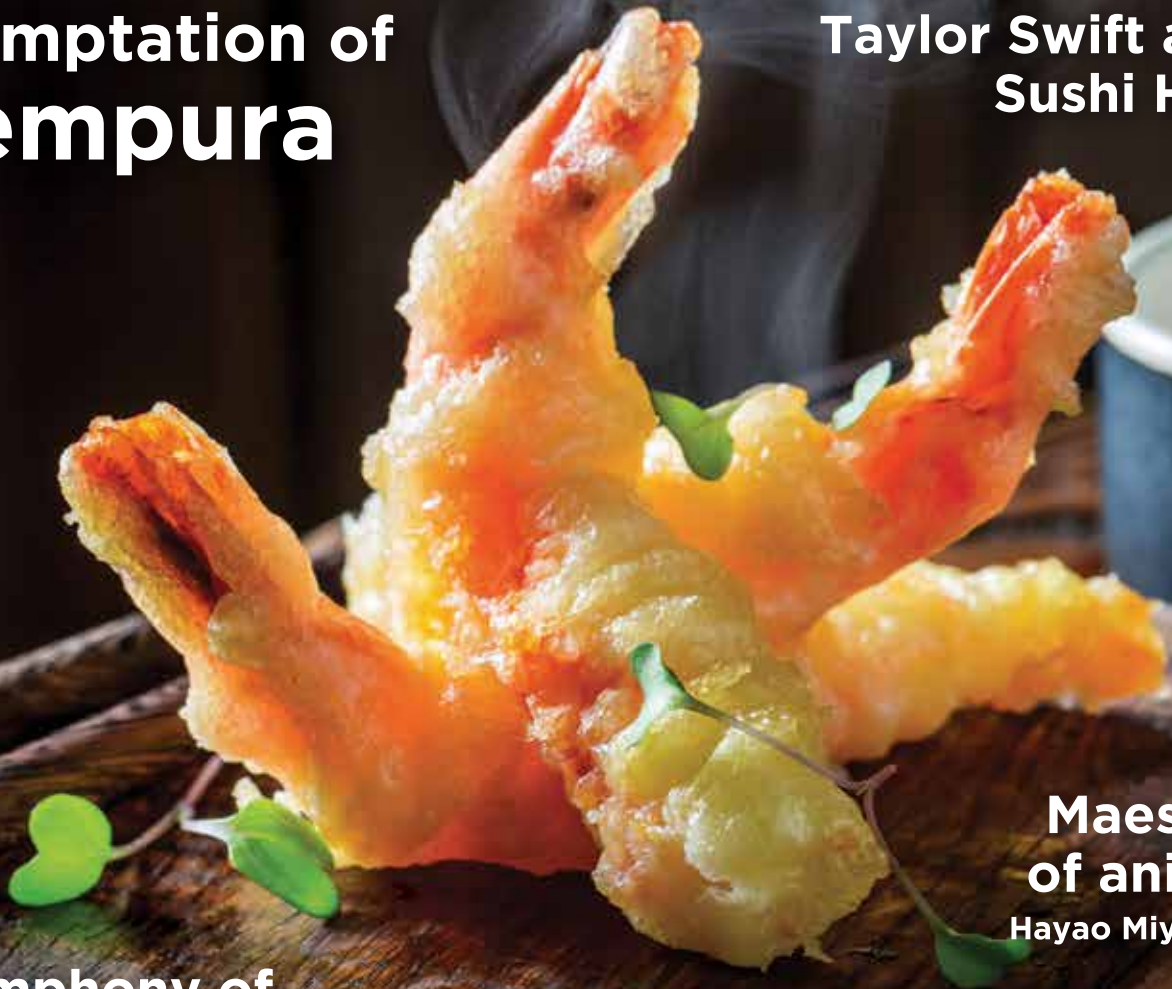
FREE
COPY

hub

issue 14
2024

**Temptation of
tempura**

**Taylor Swift and
Sushi Hub**



**Maestro
of anime**
Hayao Miyazaki

**Symphony of
nature and culture**
Green thumbs-up

Sign of the times
Cross cultural warning signs

Doing the daisugi
Regenerative straight shooting

Top gear
Iconic Aussie & Japanese cars

Let the good times roll.

Refresh your sushi break.



About Sushi Hub

Sushi Hub is all about serving fresh, top quality sushi to its customers. To consistently ensure the best quality for its whole range, Sushi Hub predominantly sources its ingredients locally, with fresh ingredients delivered daily. This care and attention to detail all begins in the kitchen, where all Sushi Hub chefs undergo a minimum of twelve months training in the art of sushi making.

Sushi Hub knows that to give the best to its customers it has to have the most committed staff and retain them. It does this by endeavouring to provide both the best work environment and staff coaching programs. It encourages younger staff, with essential support and mentoring as they are seen to be central to the successful future of the business.

Passionate about its love of classic sushi, Sushi Hub has created an inspirational menu that is fresh and full of flavour that includes: Maki Roll, Sushi Box, Sashimi & Salad, Inari, Nigiri and Sushi Platters. The popular Sushi Hub signature dishes such as: Fresh Tasmanian Salmon Roll; Crispy Free Range Chicken Roll and Tuna Salad Roll appeal to the eyes as well as the palate. For sushi lovers who are looking for a low GI and high fibre option, brown rice alternatives are available on request at selected stores.



ようこそ Youkoso

There is a touch of a green thumb theme between these pages, as well as cultural comparisons that highlight everyday similarities and unusual differences between Australia and Japan.

The development of the motor car has shaped countries, cultures, the landscape, and economies. We look at Australia and Japan's unique automotive trajectories from early beginnings to more fanciful cars. And we compare Australian gardens with those in Japan. There is a lot more to both than a whipper snipper and a well-placed rock. Every country has warning road signs. Some Australian road signs are unique and worth featuring in a selfie but then some of Japan's signs are equally quirky. We dive into a virtual forest of signs and compare the two. How many do you recognise?

Australian artist and author, Norman Lindsay's book, *The Magic Pudding*, tells of a mystic, "cut-and-come-again" pudding that when it was sliced and eaten it miraculously became a whole pudding again. While this is whimsical fiction, the Japanese have long developed their own version in relation to sustainably harvesting timber from the one tree. *Daisugi* is a Japanese tree pruning technique that roughly translates to "platform cedar". We look at this age-old pollarding process which promotes timber shoots to grow vertically from the tree base, generating special cuts of wood while helping to prevent deforestation.

Happiness is the crunch and mouthwatering bliss of *tempura*. What's not to like about anything that has been cooked in this traditional Japanese style. We investigate the temptation of *tempura* and the science of frying.

Sushi Hub is a team player. To efficiently run a network of more than 160 Sushi Hub stores across the country, teamwork is central to success and happy customers. The team at Sushi Hub runs *sushi*-making workshops with companies, corporations and local groups to help with their own team building programs. This year it has also run *sushi* workshops attended by Western Sydney Wanderers players and members of WanderKid, the team's youth program.

またね Mata ne
See you.

The Hubster

The Hubster

In this issue

"Hub" is published by
Sushi Hub Holding Pty Ltd
ABN 55 168 026 855

Level 8, 263 Clarence Street,
Sydney NSW 2000
Australia
marketing@sushihub.com.au

PUBLISHER
Yardley Kyling

EDITOR
Stewart White

CONTRIBUTING WRITERS
Stewart White
Claudia Chan Shaw
(Whiteworks Public Relations)
Yardley Kyling
(Sushi Hub)

EDITORIAL ASSISTANT
Esther Lo

CREATIVES
Meld Design and Production Pty Ltd
Creative Director - Stuart Momo
Style Designer - Denise Ng
Graphic Designer - Denise Ng, Stuart Momo

PRINT
Skyline Print

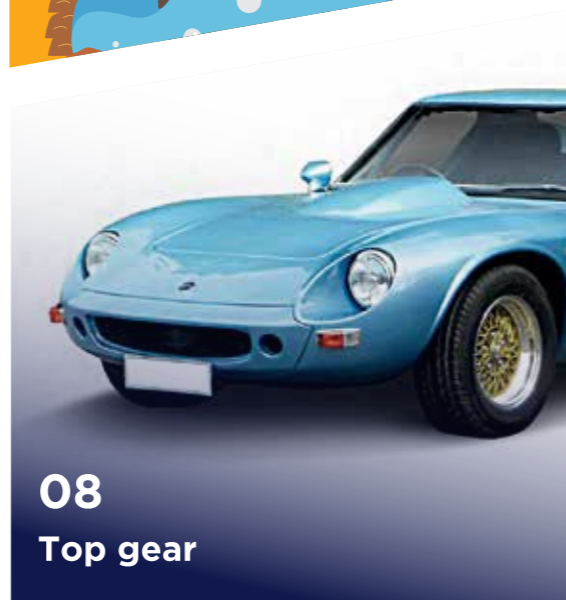
03
**About
Sushi
Hub**
Welcome
to the Hub
**The
Hubster**



06
**Sign of
the times**



08
Top gear



11
**Doing the
daisugi**



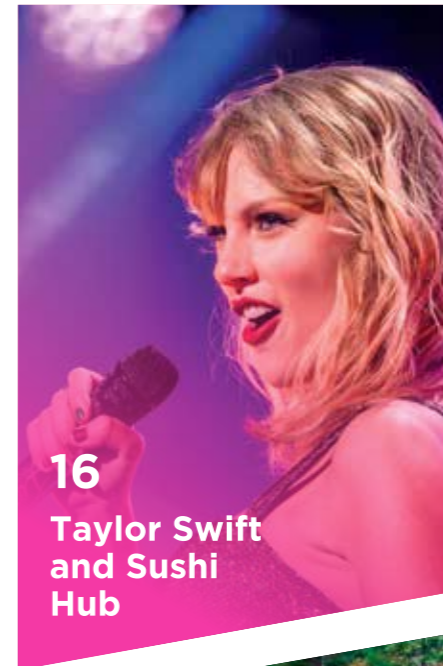
13
**Maestro
of anime**



14
**The temptation
of tempura**



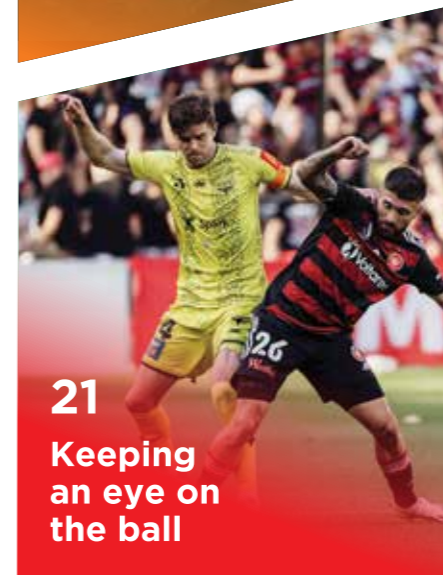
16
**Taylor Swift
and Sushi
Hub**



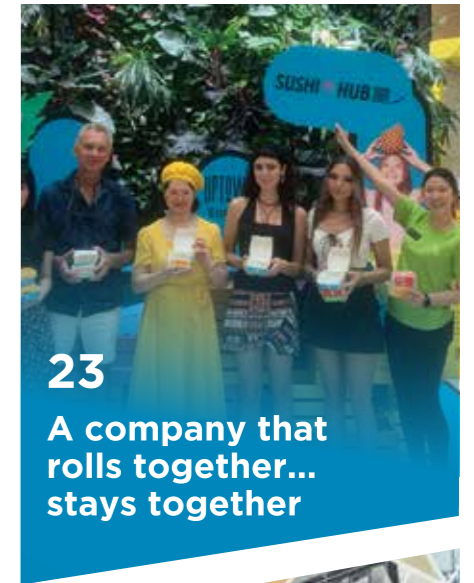
18
**A symphony
of nature and
culture**



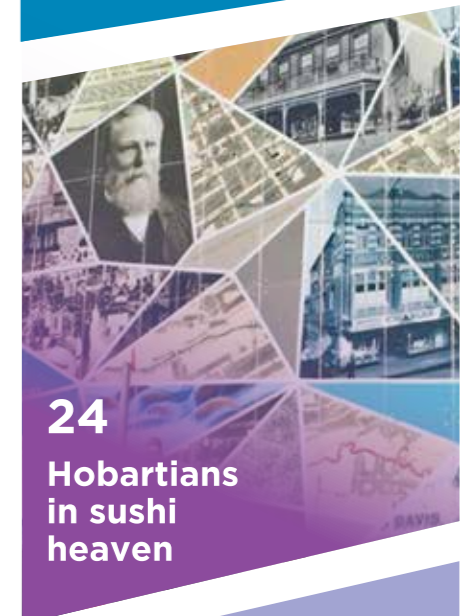
21
**Keeping
an eye on
the ball**



23
**A company that
rolls together...
stays together**



24
**Hobartians
in sushi
heaven**



25
Games

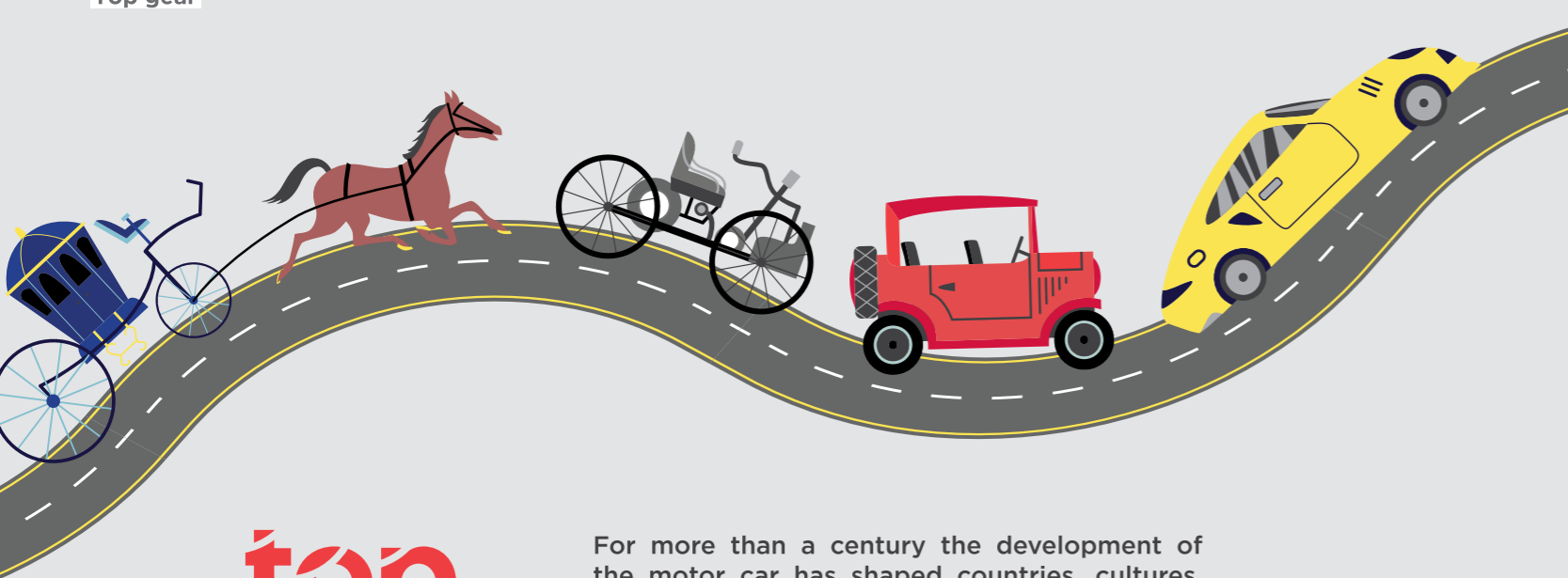


sign of the times

Every country has warning signs. Some, like traffic signs, are universal and familiar to most people, while others are peculiar to their country of origin. Japanese visiting Australia would undoubtedly find some of the local warning signs unusual and perhaps worthy of including in a selfie. Especially as Australia is home to a range of both unusual

and dangerous wildlife. While Australians visiting Japan would encounter warning signs that would be different from their typical home-grown ones. While the graphics on the dangers of Japan's wildlife are straight forward some of the other warning signs, given Japan's propensity for *kawaii* (cute), could be seen as fun and endearing.





top gear

For more than a century the development of the motor car has shaped countries, cultures, landscapes, and economies. Author E. B. White said: "Everything in life is somewhere else, and you get there in a car." Australia and Japan have produced their share of memorable vehicles, from the classic to the fanciful.

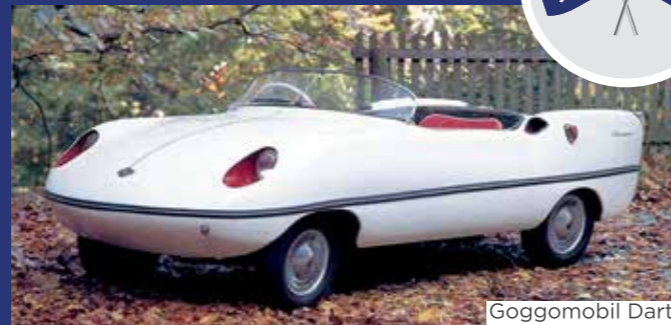
The first petrol engine car to be produced and sold in Australia was the Tarrant automobile. Built by Harley Tarrant in Victoria in 1905, it established itself as a true car for Australia, when it won the inaugural Dunlop Reliability Motor Contest (from Sydney to Melbourne) in the same year.

In 1948, Holden's 48-215, better known as the FX model, emerged as the first Australian-designed, mass production car. It was developed with America's General Motors, with whom it had merged in 1931 to become General Motors Holden. The iconic FJ Holden, later referred to as a 'Humpy' because of its round shape, followed the FX and was manufactured between 1953 and 1956. The name Holden came from James A. Holden, who in 1856 had set up a saddlery and harness business before turning his hand to making car bodies in 1914. Ironically it was Holden's VF11 Commodore that was the last Australian car to roll off a production line in October 2017.



FJ Holden

Final Holden Commodore



Goggomobil Dart

Over the years Australia has produced some globally recognized cars and some quirky ones.

Certainly one of the quirkiest cars was the Goggomobil Dart. Made famous by the 1990s Yellow Pages television commercial, the Dart was a uniquely Australian adaptation of the German Hans Glas GBMH micro car. Similar in appearance to a Lotus, the sporty Dart was developed by Bill Buckle OAM at his Buckle Motors Manufacturing facility in Sydney. He recognized the growing European trend of small cars as something Australians could adopt, but he was averse to paying the high import taxes. So, he imported the chassis instead of the whole car and fitted them with his own fiberglass bodies. Between 1957 and 1961, just 700 of his Goggomobil Darts, powered by diminutive 300cc, 2-stroke, twin cylinder engines rolled off the production line.



'The fastest four-door production sedan in the world' - a big call perhaps, but at 228km/h in 1971, it was! The Ford Falcon XW GT-HO series was designed to win the *Hardie-Ferodo Bathurst 500* endurance car race. The HO, as they were known, was an Aussie automotive icon. HO stood for Handling Option which this 0-100km/h in 6.5 seconds muscle car definitively proved to have. It won the Bathurst (a.k.a. the Big Race) consecutively in 1970 and 1971. While Ford Australia built 105,785 XW Falcon sedans only 662 of them were XW GT-HOs (GTHO Phase1, Phase2, Phase3 and a few Phase4s). Owners and would-be-owners ogled the flamboyant black-out panels and striping, the shaker hood and rear wing - and even its thirst quenching 164 litre fuel tank. It was a formidable looking beast that stood out in traffic, even if you didn't hear the adrenalin enriching thunder of its engine.



Ford XW GT-HO Falcon



Leyland P76

The Leyland P76 was manufactured by Leyland Australia, the Australian subsidiary of the now defunct British Leyland. The name came from the car's development codename, Project 76. It was developed to compete with the larger local Holden, Ford and Valiant sedans. Designed by famous car designer Giovanni Michelotti who had been involved with the designs of Ferrari, Lancia, Maserati and Triumph, it was launched in 1973. The P76 was nicknamed "the wedge" because of its angular shape that featured a visibly large boot that could hold a 44-gallon (22-litre) drum. Despite what later proved to be poor build quality and reliability issues, it won the prestigious Wheels Car of the Year title. Add to its niggling build woes, an economy on the brakes, growing inflation and the infamous 1974 oil crisis, unsurprisingly, it ceased production in 1975.

Arguably Australia's best home-grown sports car was the Bolwell Nagari. While the Victorian car maker developed different models over the years, it was the V8 Nagari Mk VIII, built between 1970 to 1974, that is the embodiment of the Bolwell marque. Interestingly, Bolwell cheekily called its first production car the Mk IV because the company reasoned that no-one would want to buy the first prototype from an Australian manufacturer. Nagari is an aboriginal word meaning "flowing", which reflected the sleek aerodynamics of the car.



Bolwell Nagari



Sir Jack Brabham AO & his F1 BT19

A Formula One (F1) record set 58 years ago by the late Australian Grand Prix racing driver, engineer, and racing team owner, Sir Jack Brabham still stands. In 1966, at the age of 40, Brabham became the first and only driver to win a World Championship in a car of his own construction. Twice previously he had secured the world driving championship for Cooper, before leaving the team in 1961 to build his own vehicles. In ensuing years, he referred to his winning, racing green BT19 car as his "Old Nail" because of its reliability and efficiency. He won the F1 Grand Prix world drivers' championship three times (1959, 1960, and 1966) and the automobile constructors' championship twice (1966 and 1967).



Sir Jack Brabham in his F1 winning BT19



The first automobile to be made in Japan was built in 1902 by Komanosuke Uchiyama from a gasoline engine imported from the United States with a chassis and body he built himself. He then produced the Takuri, the first entirely Japanese-made car in 1907. In the same year Hatsudoki Seizo Co. Ltd started engine development. Founded by scientists and researchers of Osaka University it was the predecessor of the Daihatsu Motor Manufacturing Company. Daihatsu means a 'motor made in Osaka'. In the ensuing pre-war years, the burgeoning number of motor vehicle manufacturers such as Toyota, Nissan and Isuzu primarily built trucks and motor bikes for military use (Subaru and Mitsubishi built aircraft). It was only in the sixties that the Japanese car industry started to reawaken, inspired by the success of the *Kei* (light car) revolution led by the Subaru 360 manufactured in 1958.

The Subaru 360, known as the 'ladybug' because it looked like a VW Beetle, was Subaru's first automobile. Manufactured and sold from 1958 to 1972, it was called the 360 because of its 356cc engine.



Subaru 360 (ladybug)

Toyota 2000GT

It was arguably the Toyota 2000GT that single handedly revolutionised the world's view of Japanese cars. The limited-production two-door, two-seat Toyota 2000GT sports car, designed by Toyota in collaboration with motorbike manufacturer Yamaha, was first revealed to the public at the 1965 Tokyo Motor Show. But it was the excitement of the fifth James Bond film, *You Only Live Twice* (1967), that put it on the world automotive map with some labelling it the 'Japanese E-Type'.

The Mazda Cosmo featured futuristic styling and had a name inspired by the space race frenzy of the day. It was the first production car to feature a two-rotor rotary engine (an engine that uses spinning rotors instead of pistons). As one of the smallest Japanese car companies Mazda had to pull a technological rabbit out of the hat or disappear. Mazda's answer was to adopt and push the rotary technology to the limits like no other manufacturer. Launched in 1967 the Cosmo continuously improved to become the fastest production car in Japan at one stage and it is this car that paved the way for Mazda RX-7s and RX-8s.



Mazda Cosmo

Mazda RX-7

Honda NSX was developed to exceed the performance of the Formula One V8 Ferraris but at a better price and with greater reliability. When it was released in 1991 the NSX label stood for New Sports car Experimental. It drew cues from advanced aerodynamics, F16 Jetfighter cockpit details and benefited from technical advice from the late Formula One three-time World Champion Ayrton Senna. It was one of the earliest models to incorporate Honda's VTEC variable timing system and became the world's first mass-produced car with an all-aluminium body. Gordon Murray the designer of the McLaren F1 supercar stated that the NSX design was "monumental" to sportscar design and that "the NSX's ride quality and handling would become our McLaren new design target". The Honda NSX, in all its ensuing guises, was a daily driver car. It could compete with, and shame, the famous exotic sports cars, yet be reliable, frugal on fuel and only require the maintenance of any other Honda.



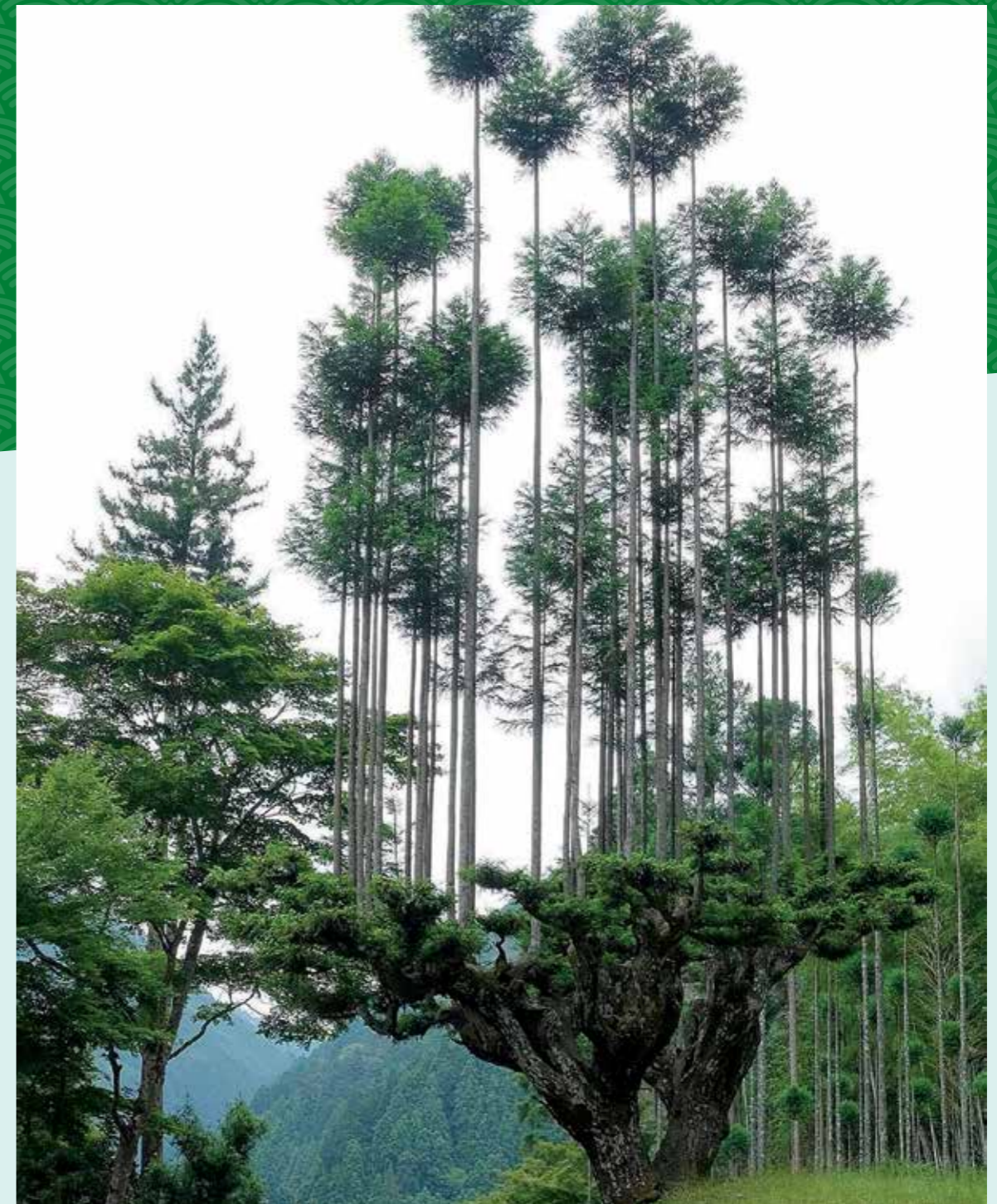
Honda NSX

Founded in the 1960s, Mitsuoka is a specialised automotive coachbuilding company that develops unique looking vehicles modelled on classic cars. It uses platforms and components from a range of popular Japanese car manufacturers and rebodies them. Its popular Mitsuoka Viewt looks uncannily like a 1963 Jaguar Mark 2 with its workings drawn from a Nissan Micra originally, but now a Toyota Yaris. But its head-turning Orochi sports car is another thing again, polarising people who either love or hate its appearance. Produced between 2007 and 2014 using the mid-engine layout of a Honda NSX but powered by a V6 Toyota engine, going fast was not its aim. It was unashamedly designed as an attention-grabbing fashion statement.



Mitsuoka Viewt

Mitsuoka Orochi



Doing the **daisugi**

While *daisugi* may sound like a 1960s dance move, it is actually a 14th century Japanese forestry technique that is visually stunning and at the same time, efficient and sustainable.

Doing the daisugi

Daisugi literally means "platform cedar". It is a process of growing trees out of other trees, creating perfectly straight lumber without having to cut down the entire original cedar tree. When this technique is performed correctly it can vastly reduce deforestation while producing perfectly round and straight timber known as taruki, which are used in the roofs of traditional Japanese teahouses. The branches of kitayama cedar trees are pruned so that the remaining shoots grow straight upward from a platform shaped trunk. This way, just the straight, knot-free, vertical branches are harvested leaving the base and root structure intact.

Not surprisingly the technique was favoured in Kyoto, the home of the tea house. Teahouses of the 14th century embodied the very straight



Japanese teahouse



Daisugi painting

and stylized Sukiya-zukuri architecture. As straight lengths of cedar timber were central to their construction the cedar forests became threatened but were saved by the emergence of the daisugi method which was derived from a bonsai pruning technique. It is said that the lumber produced in this method is 140% more flexible than standard cedar and 200% more dense. It is straight, slender, knot-free, typhoon-resistant and continues to produce timber for 200-300 years with the upper shoots being felled every 20 years before the base is exhausted. Today, daisugi mostly is used in gardens or for bonsai.



Daisugi cedars in a teahouse

Sukiya-zukuri architecture style

Teahouses called sukiya first appeared in the Azuchi-Momoyama Period (1568-1600). Originally a sukiya was a small stand-alone teahouse built facing a garden. Masters of ceremonial tea disliked formal designs and decoration. They liked sukiya which were built in a light and easy style. Its name comes from suki meaning elegant aestheticism. In the Edo Period (1603-1868) the sukiya style spread from teahouses to residential houses. They are based on an aesthetic of natural and rustic minimalism. A building in this style should harmonise with its surroundings in refined simplicity. It will feature timber construction with the wood left natural, sometimes with the bark still attached.



Tea Ceremony - MizunoToshikata 1896

Maestro of anime

Hayao Miyazaki, the genius who brought us animated movie classics: Castle in the Sky, My Neighbor Totoro, Princess Mononoke, Spirited Away, Howl's Moving Castle, Ponyo and The Wind Rises recently won a Golden Globe Award for The Boy and the Heron.



My Neighbor Totoro

The Boy and the Heron is Miyazaki's 20th animated feature film that he has both written and directed. While he can add the Golden Globe to the Oscar he won for his 2001 Spirited Away (the highest-grossing film in Japanese history and ranked among the greatest films of the 21st century), it was The Boy and the Heron that brought the 82-year-old out of retirement.



Hayao Miyazaki

Now believed to be the most expensive film ever produced in Japan, it took seven years and 60 animators hand drawing everything to complete the film. Composer Joe Hisaishi, who worked on many films with Miyazaki collaborated again to provide the memorable music score.

Such was the anticipation for its 2023 release, that when the film opened in cinemas, it topped Japanese movie charts promoted only with one poster and a single trailer and teaser.

Produced by Studio Ghibli, The Boy and the Heron is an original animated fantasy film. It is a coming-of-age story about Mahito, a 12 year old boy who embarks on a fanciful journey, meeting curious characters along the way, including a mysterious heron.

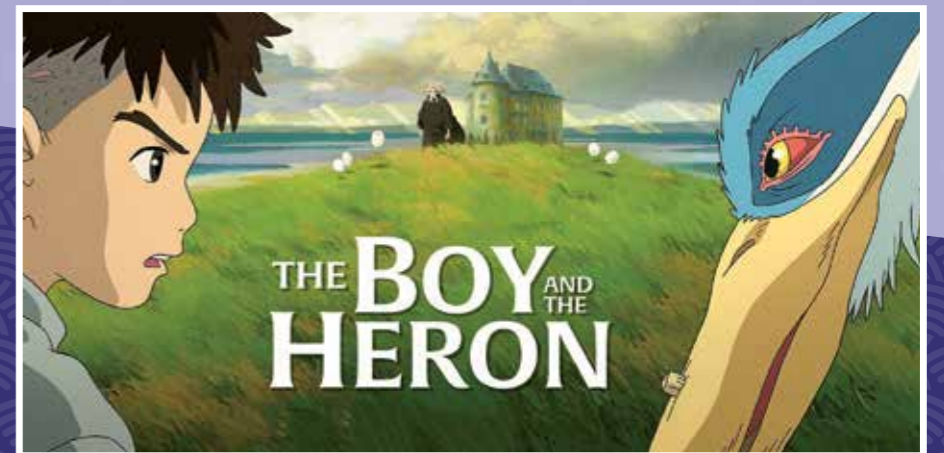
Hayao Miyazaki is arguably the most influential living animation director today. His masterful story telling is an extraordinary cinematic legacy.



Spirited Away movie poster



Collection of Hayao Miyazaki movie posters



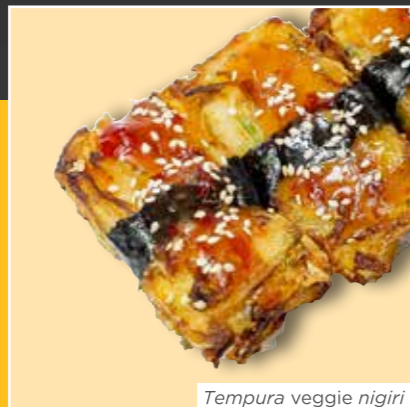
The Boy And The Heron movie poster

The temptation of tempura

Happiness is the sound of the crunch of a tasty fried morsel of food. And few cooking methods offer the same mouth-exploding and flavour-filling experience as *tempura*. Light, crisp, and crunchy, *tempura* prawns, white fish and vegetables are among Japan's loved national dishes.



Tempura pumpkin



Tempura veggie nigiri



Tempura prawn roll



Mixed tempura veggie

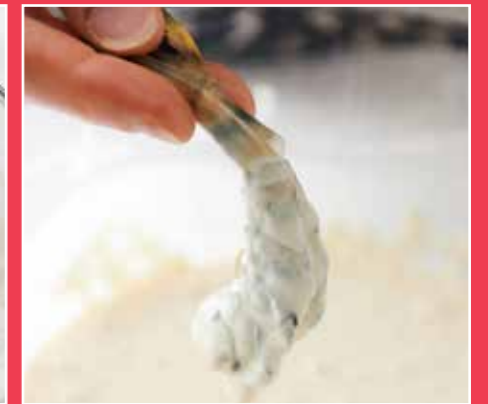
Deep-frying came to Japan in the 16th century thanks to Portuguese traders in Nagasaki who deep fried fish and vegetables when they abstained from meat on religious occasions. The word *tempura* comes from *ad tempora cuaresma* Latin for 'in the time of Lent'. Thinking this was the name of the fried food, the Japanese called it *tempura*. This style of fritter cooking was quite different to today's *tempura*, being deep fried in lard and certainly not eaten with a dipping sauce. Today's *tempura* recipe style originated from the Tokyo style (or Edo style) where it developed in food stalls at the riverside fish markets during the Edo period (1603-1868). Recipes for it were first published in 1671.

Because Japanese houses were made of wood and paper, deep frying food indoors was prohibited as it was a fire hazard. This led to the popularity of *tempura* as fast street food where it sold at *yatai* stalls (outdoor vendor stalls) joining the ranks of *sushi* and *soba* noodles. After the Meiji period (1868-1912), *tempura* developed as a high-class cuisine. Restaurants specialising in *tempura* today, are called *tempura-ya*.

The alchemy of tempura

While off-the-shelf *tempura* flour is readily available in supermarkets it is not hard to make from scratch at home. Generally light (low gluten) flour, wheat or corn, sometimes baking powder as an optional rising agent is used to make a light batter with iced water (sometimes iced soda water) and eggs. It is then mixed in small amounts using chopsticks to barely mix it, leaving lumps. The cold batter temperature results in the unique crisp and fluffy *tempura* consistency when cooked. No seasoning or salt is added to the batter.

Thin slices of vegetables or seafood are dipped in the batter, then briefly deep fried at around 180 degrees C in light, high smoke point oil. The finished fry should be pale, whitish, thinly coated, fluffy – and crunchy.



The science of frying

The science behind deep-frying is quite simple. When a piece of food is submerged in oil and heated to around 180°C, the outer surface of the food will cook instantly, forming a seal that the oil can't penetrate. Meanwhile the heat causes the moisture inside the food to convert to steam which cooks the food inwards from the sealed surface. Just like a little pressure cooker.

A starchy layer around the outside of the food, like *tempura* batter (or *panko* crumbs) helps to lock in moisture when cooked.

During the frying process, the Maillard reaction occurs, which produces a golden-brown, rich flavoured crust. This crust is essential as a barrier to lock in the moisture as well as avoid excess oil absorption. Deep fried does not necessarily mean greasy.



While it was the second time Taylor Swift had appeared at Sydney's Accor Stadium it was the first time for Sushi Hub in all its *sushi* glory. Between its colourful Sushi Hub food truck and its new Accor Stadium Sushi Hub stand, some 11,200 pieces of *sushi* were consumed by hungry Swifties. The special menu which included: *Teriyaki* Chicken Avocado, *Crispy Chicken Cucumber*, *Tuna Salad Avocado* and *Avocado Cucumber maki* rolls, sold out each night. With a *maki* roll in one hand, and a glowing phone in the other, Sushi Hub made sure Swifties had the night fully sorted.

There were around 80,000 fans per night at each of the four Taylor Swift concerts at the Olympic Park stadium. In total, the Australian leg of Taylor Swift's global tour saw about 624,500 fans attend the seven concerts held in Sydney and Melbourne. The 96,000 people at the tour's MCG opening concert in Melbourne was the biggest crowd Tay Tay had ever performed before at any stadium in the world.



Sushi Hub stand



Sushi Hub stand



Sushi Hub truck

What do
taylor swift
 & Sushi Hub
 have in common?

Answer: Both brought pleasure to the estimated 320,000 strong fans at Taylor Swift's *The Eras Tour* concerts at Sydney's Accor Stadium at Olympic Park.



Swiftly sushi



A heart full of happiness, a hand full of joy

Each 3.5 hour show had a set list of 44 songs grouped into 10 distinct acts that spanned her 10 studio albums over the 17 years of her music. The *Eras Tour* started in March 2023 in Glendale, USA and will finish in Vancouver, Canada in December 2024 after performing 151 shows in five continents.

The *Eras Tour* was Swift's second all-stadium tour after the 2018 *Reputation Stadium Tour*.

Discography

1. Taylor Swift (2006)
2. Fearless (2008)
3. Speak Now (2010)
4. Red (2012)
5. 1989 (2014)
6. Reputation (2017)
7. Lover (2019)
8. Folklore (2020)
9. Evermore (2020)
10. Fearless (Taylor's Version) (2021)
11. Red (Taylor's Version) (2021)
12. Midnights (2022)
13. Speak Now (Taylor's Version) (2023)
14. 1989 (Taylor's Version) (2023)
15. The Tortured Poets Department (April 2024)



A symphony of nature and culture

Famous garden designer Gertrude Jekyll summed up the essence of a beautiful garden when she said, "The measure of a garden's beauty lies in its capacity to give pleasure." Gardens are a living work of art that allow for human interaction with nature.

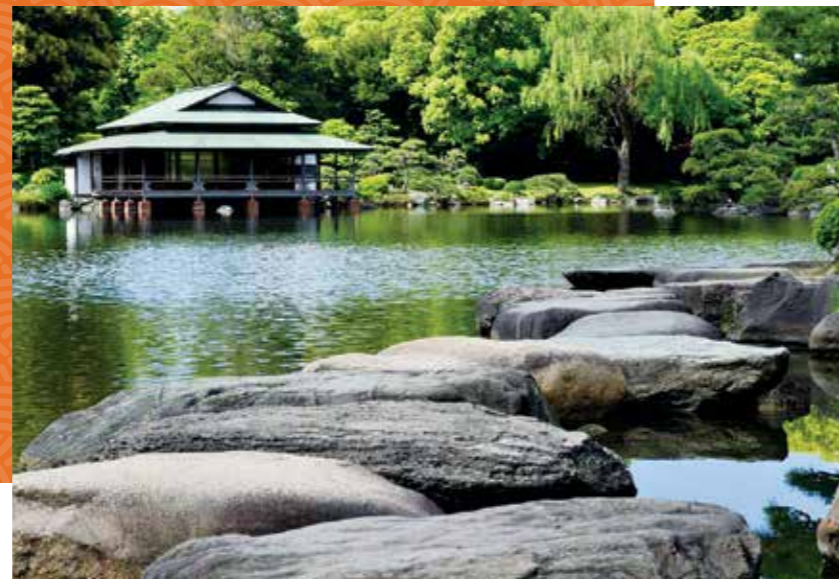


Bamboo forest in Kyoto, Japan.

While Japanese gardens celebrate a refined aesthetic rooted in ancient traditions, Australian gardens reflect a colonial heritage combined with a dynamic response to a diverse and challenging landscape.

Japanese gardens have a rich history dating back to the Asuka period (538-710 AD), influenced by Chinese garden design. Over centuries, they evolved, incorporating Shinto, Taoist and Buddhist philosophies, tea ceremonies, and the principles of harmony, balance, and simplicity. They strive to inspire peaceful contemplation. In Japanese garden design the harmony and unity of positive and negative energy is shown through the asymmetric balance in nature, opposed to the symmetrical concept of balance seen in Western style Australian gardens.

Stepping stones in a Japanese garden



Japanese gardens emphasise meticulous design principles, seeking harmony between natural elements and human interventions. Key concepts include:

Wabi-Sabi:

Embracing imperfection, transience, and appreciation for the beauty of the imperfect.

Zen Buddhism:

Influencing garden features such as rock arrangements, *kare-sansui* (sand or gravel patterns), and carefully selected plants to conjure a sense of calm.

Borrowed Landscape (Shakkei):

Integrating surrounding natural features into the garden design, such as distant mountains or neighbouring trees, creates a sense of continuity between the garden and its surroundings.



Japanese temple and garden

Japanese zen garden

Japanese gardens invariably showcase water features like ponds, streams, and waterfalls that symbolise purity and tranquillity. While strategically placed stones represent mountains, islands, or evoke balance.

Carefully chosen flora, including *bonsai* trees, moss, and flowering plants, create seasonal interest while maintaining simplicity.

The goal is to achieve the six attributes of a perfect landscape: spaciousness, seclusion, artifice, antiquity, waterways, and panoramas.

Examples of this time-honoured skill can be seen in the "Three Great Gardens of Japan". Kenroku-en in Kanazawa is noted for its beauty in all seasons, particularly in winter. Landscape features found across its 25 hectares include meandering paths, a large pond, several teahouses, and Japan's oldest fountains.



Japanexperterna (Photographer). The famous stone lantern (*toro*) of Kenroku-en Kanazawa, Japan. <https://en.wikipedia.org/wiki/Kenroku-en#>



Japanese garden at Daigo Temple Kyoto, Japan.

Kōraku-en in Okayama, built in 1700 went through further enhancement stages until 1863. Designed in the scenic promenade (*kaiyu*) style, the garden presents visitors with a different view at each turn of the path which joins the lawns, ponds, hills, streams, and tea houses.



Fjkelfeimvvn (Photographer). The scenery of Okayama Kōraku-en Garden. https://en.wikipedia.org/wiki/K%C5%8Drsaku-en#/media/File:Okayama_

Kairaku-en in Mito is famous for its plum tree blossoms as well as its impressive spring show of cherry blossoms (*sakura*). The 58-hectare park is also famous for its autumn leaves (*koyo*). Built in 1842, Kairaku-en was originally intended for the enjoyment of the *samurai* class. Only on specific dates were commoners allowed to enter.



Kairaku-en in Mito, Japan. Image via Kanpai-japan.com copyright.



Leura Everglades Gardens NSW, Australia.

Australian garden heritage comes from diverse design styles that are an historical evolution of European horticulture traditions. Early European settlers brought with them Western gardening traditions. But over time, Australian gardens have evolved to incorporate native plants and adapt to the harsh climate.

From the distinctive characteristics of the Gardenesque, Arts and Crafts, Australian Style, Modernist, Neo-Classical to Post-Modern styles that incorporate native plants and adapt to the continent's unique flora and challenging environment. Sustainable practices, such as drought-tolerant plants and water-efficient irrigation, are important considerations these days in the world's driest inhabited continent. Some examples of these styles include:



Adigautam5 (Photographer). Australian National Botanic Red Centre Gardens ACT, Australia. https://commons.wikimedia.org/wiki/File:Australian_National_Botanic_Garden_Red_Centre_Garden_2.jpg

The Australian National Botanic Gardens in Canberra embodies Modernist principles with clean lines, functional design, and a focus on showcasing Australia's diverse plant species. The intentional layout and minimalist aesthetic align with the Modernist emphasis on functionality and simplicity.

Cloudehill Gardens, nestled in the Dandenong Ranges, pays homage to the Arts and Crafts movement associated with Gertrude Jekyll and Edwin Lutyens from the turn of the last century. With its emphasis on craftsmanship and integration with nature, the garden's terraced design, lush borders, and thoughtful plantings combine formal structure and informal planting that embody the Arts and Crafts ethos.



Cloudehill Gardens Victoria, Australia.

Kings Park and Botanic Garden in Perth embrace the Australian style, seamlessly blending native flora with creative landscaping. The design incorporates Western Australia's unique plant life, celebrating the nation's distinct botanical identity while promoting sustainability.



Kings Park Perth, Australia.

Hunter Valley Gardens exemplifies the Neo-Classical style with symmetrical layouts, classical elements, and formal design. Themed areas like the Italian Grotto and Sunken Garden draw inspiration from classical architecture, showcasing the grandeur of Neo-Classical design.



Hunter Valley Gardens NSW, Australia.

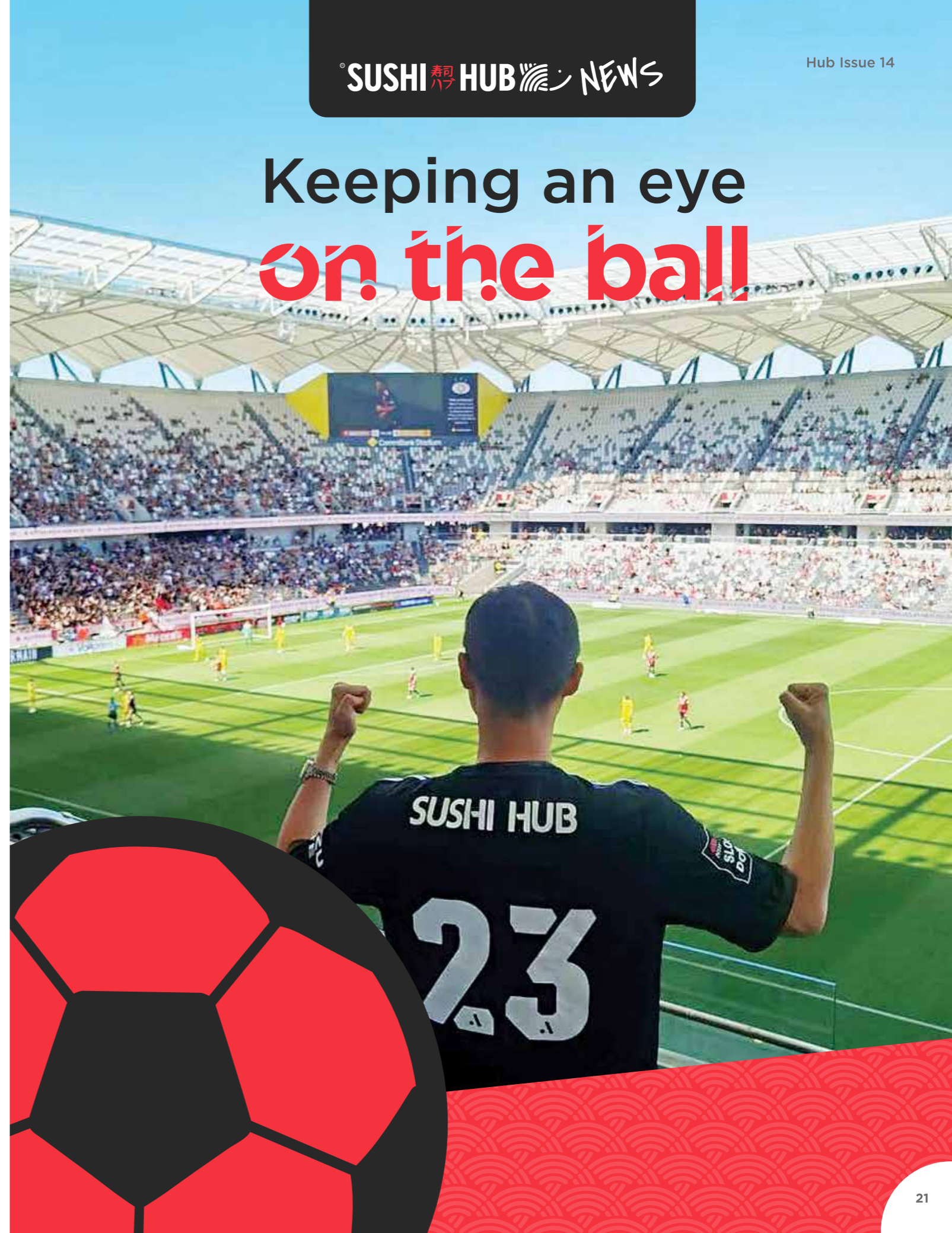
Wendy Whiteley's Secret Garden in Sydney's Lavender Bay represents the whimsy and eclecticism of the Post-Modern style. This garden defies conventional norms, embracing playfulness and personal expression. It showcases how Post-Modern gardens can be dynamic, experimental, and deeply personal.

The different Japanese and Australian garden styles makes it abundantly clear that beauty comes in many different forms. Perspective, balance, tranquillity and harmony are the common key elements but all with different emphasis borne of philosophical and environmental influences.



Wendy Whiteley's Secret Garden NSW, Australia

Keeping an eye on the ball





Never one to sit on the sidelines, Sushi Hub has gone boots and all into the dynamic world of Aussie soccer. As the newest corporate partner with the Western Sydney Wanderers (WSW), Sushi Hub has teamed up with the red and blacks until the end of the 2023/24 Isuzu UTE A-League season. Sushi Hub has been at WSW home matches at CommBank Stadium with *sushi* offerings from its Sushi Hub truck, giveaways and photo opportunities with its two friendly mascots Kokoro and her friend Hiroshi.



The partnership includes supporting the club's WanderKid program of young player development. Since Sushi Hub opened its first store in Cabramatta, in Western Sydney 17 years ago, families and local communities have been part of the Sushi Hub story. Its fresh and healthy menu offering is a natural fit with these stars of competitive football - in top form and at the top of their game.

As with any good partnership, the benefits are mutual. Sushi Hub has run *sushi* workshops for WanderKids at WSW Wanderers Fives venue at Rooty Hill. Wanderers Fives is the newest five-a-side football facility in the country with nine state-of-the-art all weather pitches. A function and party space adjoins the pitches and Sushi Hub has been working its hands-on magic with teams of lucky WanderKids - as well as some *sushi*-keen Western Sydney Wanderer players.



The *company* that rolls together...stays together

Sushi Hub has been increasingly helping businesses and corporate organisations with *sushi*-making team building workshops. Team building can improve office culture, stimulate better performance and reduce absenteeism. Making *sushi* exemplifies the four Cs of teambuilding: Communication, Coordination, Collaboration, and Cooperation. Effective communication is the cornerstone of a good team and with that comes improving collaboration and problem-solving skills...and with focused application, it can mean a delicious *maki* roll too.

Under Sushi Hub's attentive guidance these *sushi*-making workshops see office colleagues working side by side assembling and rolling *maki* rolls, inside-out rolls and *sushi* sandwiches. Currently only available in Sydney, these team-building workshops run for about one hour with a maximum number of 50 participants.



But wait there's more...

Move over kids it's the grownups' turn to play with adult *sushi* workshops at participating shopping centres. These hands-on classes teach adults how to make a range of *sushi* from inside-out rolls to dragon rolls. The sky's the limit, just ask what *sushi* style can be included in the masterclass. Each workshop also shows how to attractively plate them for entertaining at home and presenting at functions.



Go here to book a *sushi*-making party, workshop or team building session.

Hobartians in sushi heaven

Sushi Hub has opened a store in Hobart's famous Cat & Fiddle Arcade. The new store marks Sushi Hub's 166th store - and its first in Tasmania. The historic Cat & Fiddle Arcade is famous for its animated clock that plays the old English nursery rhyme on the hour, seven days a week, between 8am and 11pm. As a major city landmark the arcade attracts some 550,000 people passing through it each month - which is the almost equivalent of the island state's whole population.

Hobart's Sushi Hub store boasts more than 25 *maki* rolls, 10 styles each of *nigiri* and *inari* as well as more than 20 salads and *sushi* boxes on its menu.



hide & seek

Directions: Some objects are playing hide and seek. Can you find them all?



Sushi sudoku



ろ		ま	し	す				て
	し	い	ま				す	
す	か							さ
い		し			て		か	に
に				さ				
	ろ	か		に		さ		ま
		さ	て				に	
					す	い		
		に		い		て		か

Definitions

- す** Sushi
- し** Sashimi
- ま** Maki
- に** Nigiri
- ろ** Roll
- い** Inari
- か** Kaiten (Rotation)
- さ** Sara (Plate)
- て** Temaki (Hand roll)

Rules

- Sushi Sudoku is played on a grid of 9 x 9 spaces.
- Within the rows and columns are 9 "Squares" (made up of 3 x 3 squares).
- Each row, column and square (9 squares each) needs to be filled out with the words:

すしまにろいかさて

without repeating any words within the row, column or square.

*Email us a photo of your answer (admin@sushihub.com.au) for a chance to win a gift.



Answers to Issue 13 game:
Multiplication search

Ricki-Lee, Tim & Joel

Same, same but *different*.



nova 4-6pm weekdays

SUSHI HUB so fresh so good so eat now

NSW

Balmain
Bankstown Central
Bankstown Central 2
(Coming Soon)
Bass Hill Plaza
Bateau Bay Square
Baulkham Hills - Grove Square
Blacktown - Westpoint 1 & 2
Brookvale - Westfield
Warringah Mall
Burwood - Westfield
Cabramatta
Cabramatta Plaza
Caddens Corner
Campbelltown -
Macarthur Square
Campbelltown Mall
Castle Hill - Castle Towers
Casula Mall
Charlestown Square
Chatswood - Victoria Ave
Chatswood - Westfield
Chatswood Chase
City - 275 Kent St
City - 631 George St
City - 815 George St, Central
City - Australia Square
City - QVB
City - Skyview Plaza
City - The Galleries Town Hall
City - Westfield Sydney
City - Wintergarden
City - World Square
Cranebrook Village
East Maitland -
Stockland Green Hills
Eastern Creek Quarter
Eastgardens - Westfield
Eastwood
Edmondson Park -
Edmondson Square
Erina Fair
Fairfield - City Central
Hornsby - Westfield
Hurstville -
One Hurstville Plaza
Hurstville - Westfield
Kiama - Woolworths
Kiama Village
Kotara - Westfield
Lake Haven Shopping Centre
Lismore Square
Liverpool - Westfield 1 & 2

Manly Wharf - East Esplanade
Merrylands - Stockland
Menai Marketplace
Mt Annan Marketplace
Mt Druiitt - Westfield
Narellan Town Centre
Neutral Bay - Big Bear
Shopping Centre
North Sydney - Victoria Cross
(Coming Soon)
Norwest Marketown
Oran Park Podium
Parramatta - Westfield
Penrith - Westfield
Plumpton Marketplace
Potts Point
Rhodes Waterside
Richmond Marketplace
Rockdale Plaza
Shellharbour - Stockland
Sylvania - Southgate
Top Ryde City Centre 1 & 2
Tuggerah - Westfield
Tweed Head South -
Tweed City
Wagga Wagga Marketplace
Warrawang Plaza
West Gosford Village
Wetherill Park - Stockland
Winmalee Village
Woy Woy - Deepwater Plaza

VIC

Airport West - Westfield
Broadmeadows
Shopping Centre
Caulfield Village
Cheltenham -
Westfield Southland 1 & 2
Chirnside Park
Shopping Centre
City - 26 Elizabeth St
City - 475 Elizabeth St
City - 55 Swanston St
City - 155 Swanston St
City - Bourke Place
City - Galleria
City - Melbourne Central 1 & 2
City - QV
Clayton - M City
Cranbourne Park
Shopping Centre
Doncaster - Westfield
Forest Hill Chase

Greensborough Plaza
Hawthorn
Lilydale Marketplace
Maribyrnong - Highpoint
Melton -
Woodgrove Shopping Centre
Mill Park -
Westfield Plenty Valley
Mulgrave - Waverley Gardens
Narre Warren -
Westfield Fountain Gate 1 & 2
Pacific Werribee
Preston - Northland
Ringwood - Eastland
Taylors Lakes - Watergardens
Wantirna South -
Westfield Knox

QLD

Browns Plains - Grand Plaza
Burleigh Heads - Stockland
Cairns Central
Calamvale Central
Carindale - Westfield
Chermside - Westfield
City - 136 Queen St
City - 231 George St
City - Post Office Square
City - Uptown
Hope Island Marketplace
Loganholme - Hyperdome
Shopping Centre
Mitchelton - Brookside
North Lakes - Westfield
Orion Springfield Central
Robina Town Centre
Runaway Bay Centre
Southport - Australia Fair
Strathpine Centre
Sunnybank Plaza
Thuringowa Central -
Willows Shopping Centre
Toowong Village
Upper Mount Gravatt -
Westfield Garden City

ACT

Belconnen - Westfield
Greenway -
South.Point Tuggeranong
Gungahlin Marketplace
Phillip - Westfield Woden

SA

City - 1-3 Rundle Mall
City - Rundle Square
COMO Norwood
Elizabeth City Centre
Glenside - Burnside Village
Golden Grove - The Grove
Hallett Cove Shopping Centre
Ingle Farm Shopping Centre
Modbury -
Westfield Tea Tree Plaza
Noarlunga - Colonnades
Parafield -
District Outlet Centre
West Lakes - Westfield
(Coming Soon)

WA

Booragoon - Westfield
Bull Creek - Stockland
Cannington -
Westfield Carousel 1 & 2
City - 89 St Georges Tce
City - 96 William St
City - Kings Square
Innaloo - Westfield
Kwinana Marketplace
Lakeside Joondalup
Maddington Central
Midland Gate
Shopping Centre 1 & 2
Perth Airport - Dunreath Village
Rockingham Central 1
Rockingham Central 2
(Coming Soon)
The Square Mirrabooka
Warnbro Centre
Willetton - Southlands
Boulevard

NT

Casuarina Square
Yarrowonga - Gateway
Coolalinga Central

TAS

City - The Cat & Fiddle Arcade