

FREE
COPY



hub

issue 13
2023



**Takashi
Murakami**
Japan's answer
to Andy Warhol?

**New
plant-based**
Sushi choices

Bath time
The way of the
bathhouse

Inari
Food for the
gods

**At the
cutting edge**
The knife as mighty
as the sword

A matter of taste
Australian vs
Japanese snack food

ALL OF THESE
BOTTLES
ARE MADE FROM
100%
RECYCLED
PLASTIC



All single serve bottles 1L and less are made from 100% recycled plastic (excluding caps & labels). Please recycle.

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

Our cover features the art of renowned Japanese contemporary artist, Takashi Murakami. His playful artwork combines traditional Japanese art, anime and pop culture elements. He's been called Japan's answer to Andy Warhol. From his candy-coloured grinning flowers to his humorous and flamboyant installations, to his collaborations with high profile brands like Louis Vuitton, Mercedes Benz and Perrier water - all have made him one of the most influential and sought-after artists of his generation. We explore Murakami's colourful kingdom.

How exciting was the recent FIFA Women's World Cup which had the population on the edge of its seat. We pay tribute to the mighty Matildas with a cunning origami pattern that shows how to fold a square sheet of paper into a ball.

We enter a realm where blacksmiths are artists. Where a kitchen knife draws on the skill and precision used to make a revered *katana* blade. We discover the alchemy that is involved in the legendary perfection of these *samurai* swords and see how this unique process has made today's Japanese kitchen knives the envy of every chef and home cook.

Inari sushi has been called the food of the gods. While it can certainly taste that way, *inari* has a deeper cultural back story. We bite into the world of *inari*, from how they are made to the variations and their history. And always looking to provide the best quality products for its customers, Sushi Hub has added more plant-based *sushi* offerings to its menu. We show you the latest on offer!

While Japan and Australia share the love of food, each cuisine has a number of products, flavours and dishes that are sometimes unusual or challenging to each other. Check out some of the favourites from each country.

Sultry American actress Mae West, once said: "When in doubt take a bath." And nobody has turned bathing into an art form like the Japanese. In issue 10 of Hub we looked at the natural Japanese hot springs that are *onsen* baths. In this issue we look at the *sentō*, the neighbourhood Japanese bathhouse, and explain what to expect, what to do and how they started.

Now there's a Sushi Hub truck - a self-contained *sushi* shop on wheels. It debuted at the Royal Queensland Show (the Ekka) and made its way to the Perth Royal Show. We check it out.

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
Takashi Murakami
Japan's answer to Andy Warhol?



10
At the cutting edge
The knife as mighty as the sword



13
A matter of taste
Australian vs Japanese snack food



16
Bath Time
The way of the bathhouse



19
Yudo:
the way of the bath



20
It's Showtime



23
Origami soccer ball



24
Inari:
food for the gods

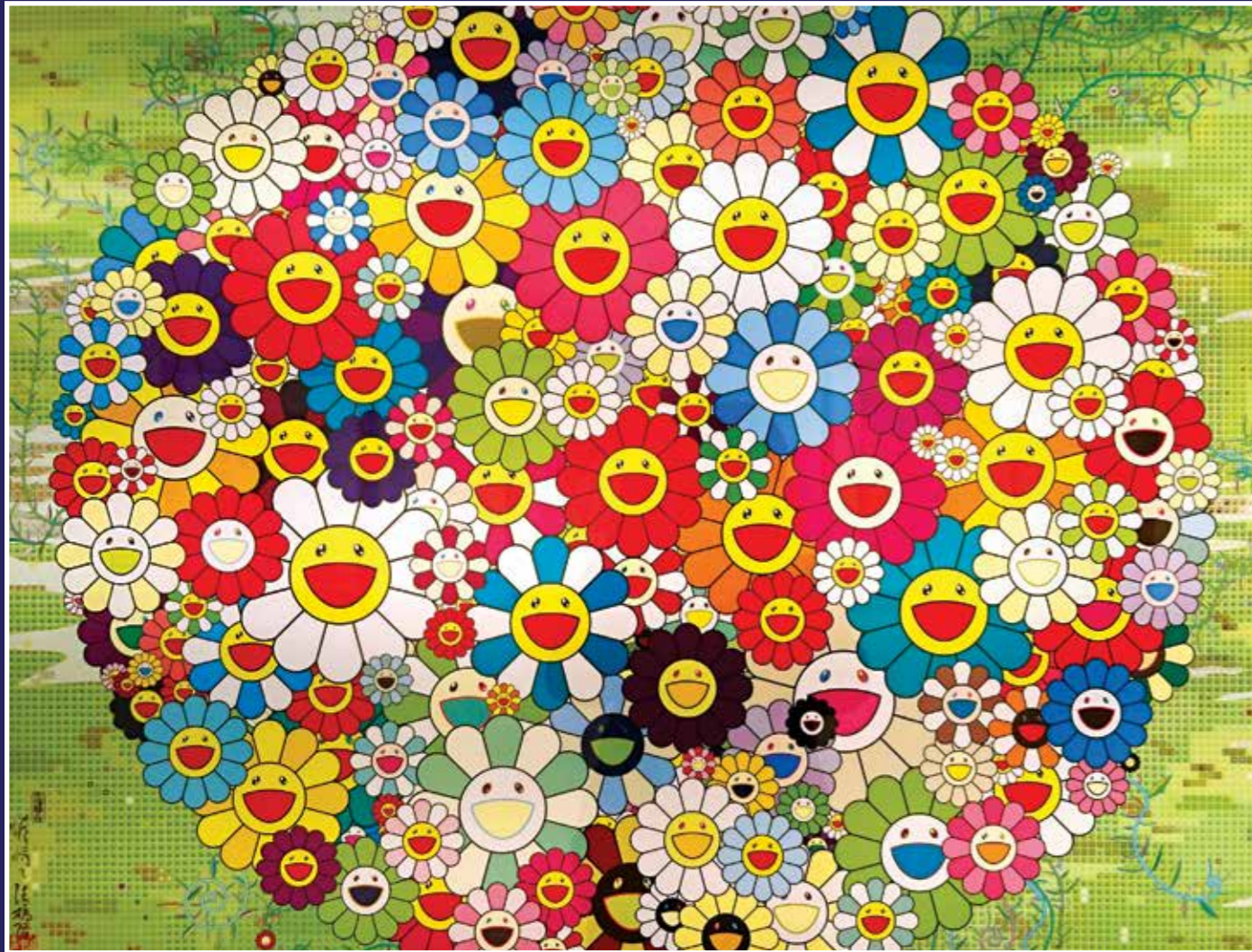


25
New plant-based sushi choices



26
Games





Takashi Murakami *Open Your Hands Wide*, 2010 features the artist's signature flowers



Artist Takashi Murakami

takashi murakami

Japan's answer to Andy Warhol?

Takashi Murakami is a renowned Japanese contemporary artist known for his distinctive style, combining traditional Japanese art, anime, and pop culture elements. Welcome to Murakamiland.



Takashi Murakami's instantly recognisable visual language has resonated with a global audience. He's been called Japan's answer to Andy Warhol. With his candy coloured grinning flowers, humorous, flamboyant installations and high profile collaborations, Murakami's artwork extends far beyond the gallery wall. His trademark beaming characters grace the venerated Louis Vuitton handbag, record covers, and clothing. His prolific career and diverse body of work have made him one of the most influential and sought-after artists of his generation.



A Murakami-inspired car like this has been seen driving around Sydney.

Born in Tokyo in 1962, Murakami studied at the Tokyo National University of Fine Arts and Music. During his formative years, he was deeply influenced by *otaku* culture, an obsession with anime, manga, and video games in Japan. This influence became a pivotal aspect of his artistic expression.

In the late 1980s and early 1990s, Murakami developed his unique style, which he would later describe as Superflat. The concept melded the flat composition of *Ukiyo-e* wood block prints of the Edo period, manga and *kawaii* (cute). Superflat became

an influential cultural movement in Japan, bridging the gap between high art and popular culture.

Murakami gained international recognition in the late 1990s and early 2000s. His artworks were widely exhibited and collected by major museums and private collectors. He quickly became a leading figure in the contemporary art world, blending fine art with commercial appeal.



Haha Bangla Manus, 2020. Bronze and gold leaf sculpture, Roppongi Hills, Tokyo



Takashi Murakami sculptures *Kaikai* and *Kiki* displayed at Tai Kwun Contemporary, Hong Kong

Takashi Murakami *Self portrait of the Distressed Artist*, 2011



Murakami's 10 metre tall *Doraemon* at Roppongi Art Night, Tokyo in 2022

Murakami's alter ego

The grinning Mr. DOB, a recurring character in Murakami's Superflat world, is a nod to Disney's Mickey Mouse and other characters like Sonic the Hedgehog and Doraemon (a futuristic cat robot from Japanese anime). DOB's round head spells his name (the left ear showing the letter D, the right one the letter B, and the face forming an O). DOB is an abbreviation of *dobozite* (Japanese slang for 'why'). Mr. DOB has appeared as sculptures, paintings, balloons, in films, and on clothing, with his personality morphing from happy and cute, to menacing, and dark.



The recurring character Mr. DOB is said to be Murakami's alter ego



Takashi Murakami *Japan Supernatural: Vertiginous After Staring at the Empty World Too Intensely, I Found Myself Trapped in the Realm of Lurking Ghosts and Monsters* 2019, Art Gallery of New South Wales, Foundation Purchase 2019 © 2019 Takashi Murakami/Kaikai Kiki Co., Ltd. All Rights Reserved.

Australian Connection

Murakami was commissioned by the Art Gallery of New South Wales to create an artwork for the 2019 exhibition, 'Japan Supernatural'. The impressive painting *Japan Supernatural: Vertiginous After Staring at the Empty World Too Intensely, I Found Myself Trapped in the Realm of Lurking Ghosts and Monsters*, is thirty metres long, and took over a year to complete. Dominated by a giant feline spirit, the work borrows from a woodblock print by Utagawa Kuniyoshi

(1797 - 1861). The story in the hands of Murakami becomes a dazzling blend of legends, where *samurai* and *yokai* are in battle. *Yokai* are strange, supernatural creatures and phenomena from Japanese folklore. Murakami asks the question 'what are our monsters today?'

Many felt the lurid installations at the Sun King's residence were inappropriate, "dishonoured the past" and "did French culture no good". One can only ponder what the critics felt about the success of Murakami's take on the French heritage brand, Louis Vuitton.

Perhaps it was Murakami who was seen as a monster, when his 2010 exhibition at the Palace of Versailles had the descendants of Louis XIV up in arms.



Not So Cute

The artist comes across as fun loving, often playing up for the camera, wearing eccentric outfits, like the oversized plush pink "Jellyfish Eyes" hat from his 2013 fantasy film of the same name.

But it's not all cute and cuddly in Murakami's world. There's a serious undercurrent in exhibitions like *In the Land of the Dead, Stepping on the Tail of a Rainbow* 2014, which was prompted by the Tohoku earthquake, tsunami and subsequent meltdown of three nuclear reactors in Fukushima in 2011. The painting of the same name was shown at the Art Gallery of New South Wales 'Japan Supernatural' exhibition.

His 2023 retrospective at Busan Museum of Art in South Korea, *MurakamiZombie* was divided into sections based on three keywords: cuteness, grotesque and pathos. In the exhibition Murakami presented himself as a zombie in a hyper-realistic installation. Through his solemn social commentary, Murakami believes that art can console people in times of chaos.

Takashi Murakami's razor-sharp observations run deep. This may not be a theme park, but Murakami is having some fun along the way.

The artist pictured at Busan Museum of Art, South Korea in 2023



Collaborations

One of the hallmarks of Murakami's career is his extensive list of collaborations with commercial brands, musicians, and other artists.

Luxury brand Louis Vuitton and Takashi Murakami made fashion history with a collaboration that reimagined the closely protected Louis Vuitton logo.

The partnership, which began in 2003, was initiated by Marc Jacobs, the then-creative director of Louis Vuitton. Jacobs was known for his innovative and daring approach to fashion, and believed that an alliance with an artist like Murakami could bring a fresh and vibrant energy to Louis Vuitton's products and appeal to a younger, more fashion-forward audience.

Murakami was invited to makeover Louis Vuitton's signature monogram collection with his distinctive colour-pop palette. One of the most coveted pieces from the collaboration was the *Multicolore Monogram*, which featured the famous monogram in 33 vibrant colours against

a white or black background. Other designs, *Monogramouflage*, Cherry Blossom and a cute panda design marked a significant departure from Louis Vuitton's traditional aesthetic and was a turning point in the brand's history.

The collaboration was so popular that it was only phased out of stores in 2015. Collectors keen to get their hands on a Murakami bag are willing to pay sky-high prices on second-hand platforms.

Critics of the collaboration saw it as a commodification of art and questioned whether it devalued the integrity of Murakami's work by turning it into mass-produced luxury goods. Others viewed it as a ground breaking fusion of art and fashion that challenged traditional notions of artistic expression and brought contemporary art to a broader audience.

Despite the controversy, the partnership between Takashi Murakami and Louis Vuitton was undeniably influential and successful. It opened the door for

further collaborations between artists and luxury brands and demonstrated the power of merging art, design, and commerce in the 21st century.

Other high profile collaborations saw Murakami create artwork for Kanye West, Billie Eilish, and Pharrell Williams. He also teamed up with shoe brand Vans, Perrier water and retailer Uniqlo.



Takashi Murakami collaboration with Louis Vuitton

At the cutting edge

Katana is the Japanese word for sword that is also used specifically for a type of long, curved, single-edged *samurai* sword. More than a lethal weapon it is both an aesthetic cultural symbol and a skilfully crafted work of beauty.



The extreme heat of the *katana* forge

The best *samurai* swords hold a special place in Japanese history and culture. Each step of making a traditional *katana* is performed with utmost care and reverence, resulting in a masterfully crafted weapon that embodies the spirit of the *samurai*.

Katana are renowned for their exceptional sharpness, allowing them to slice through various materials with ease. They are typically made from a type of steel known as *tamahagane*, which is derived from iron sand and charcoal. The *tamahagane* is smelted in a clay furnace called a *tatara*, with the smelting process taking several days. During this time, it is heated in a forge and repeatedly folded (between 8 and 16 times), hammered, and shaped. This folding process helps to remove any remaining impurities and ensures a uniform distribution of carbon throughout the blade, giving it strength and flexibility.



Three *samurai* warriors wearing their *katana*

The swordsmith continues to hammer and shape the blade, creating the characteristic curvature and bevels of the *katana*. The shape and curvature are crucial for the sword's balance and cutting ability. The blade is then coated with a special clay mixture, which is thicker on the spine and thinner on the edge. It is heated to around 750° c and then quenched in water or oil. Called differential hardening, this cooling process gives the blade both strength and flexibility. It makes the edge extremely hard and sharp, while the spine remains more flexible, reducing the risk of breaking in combat.

The hardened blade is polished fastidiously to reveal its lustrous *hamon* (temper line) and to achieve a razor-sharp edge. It is then fitted into a hilt (*tsuka*) and scabbard (*saya*) made from materials like wood, ray skin, and silk or leather wrapping. In the day, this whole process could take more than 18 months.



Forging a *katana*

History of the *katana*

The *katana* dates back to ancient Japan, where swords were initially straight and double-edged. It was during the *Kamakura* period (1185-1333) that the *katana*, with its gentle curve and single edge, started to emerge. The shift in design was driven by changes in warfare and the rise of the *samurai* class.

The most famous and revered swords were made during the "Golden Age of Swords", known as the *Koto* period (900-1596) and the *Shinto* period (1596-1780). During these times, master swordsmiths like Masamune and Muramasa crafted exceptional blades that have become legendary.

The *katana* played a crucial role in Japan's history, as it was not only a weapon but also a symbol of the *samurai's* honour and identity. These swords were often passed down through generations, and their legacy continues to be treasured today.

The most expensive *katana* sold for \$624,000 and was produced during the *Kamakura* period.

Woodblock print of a *samurai*



From *katana* to chef's knife

When Japan's Meiji Restoration period of modernisation began in the late 19th century, it effectively ended *samurai* culture and the genuine need for *katana*. But this didn't end Japan's blade manufacturing industry. Despite the fact that their clientele had all but vanished, the master swordsmiths turned their skills towards crafting the best culinary knives.

Sakai City, once the hub of *samurai* sword production in the 15th century, is now the centre of the Japanese knife industry.

As with their *katana* ancestor, high carbon steel kitchen knives are made by repeated hammering and folding the iron ore, making them incredibly light weight and strong, capable of holding their edge. Western knives, on the other hand, are made using softer steel which requires them to be constantly sharpened.

In much the same way a *samurai* warrior viewed his *katana*, a Japanese chef views his knife as an extension of his arm. While the usage and shape may have changed, the tradition of skill, endurance and beauty of blade smithing continues.



Hand forged Japanese knives

At the cutting edge: The knife as mighty as the sword

Japanese vs. Western kitchen knives

Most kitchen knives fall into one of two categories, Japanese and German. The main differences and advantages of Japanese vs. German kitchen knives can be summarised as follows:

Japanese Kitchen Knives:

Blade Design:

Japanese knives typically have thinner and lighter blades, often made from harder steel. They are known for their sharpness and precision.

Cutting Angle:

Japanese knives usually have a more acute cutting edge angle (around 15 degrees), making them excellent for slicing and precision work.

Cutting Techniques:

They are designed for delicate and precise cutting techniques, such as the traditional Japanese vegetable cutting style, *katsuramuki*.

Balance:

Japanese knives are generally more balanced towards the blade, giving a sense of control and agility during use.

Types:

Popular Japanese knife types include the *Santoku* (all-purpose knife), *Gyuto* (chef's knife), and *Nakiri* (vegetable knife).



Japanese knives

German Kitchen Knives:

Blade Design:

German knives tend to have thicker and more robust blades, typically made from softer steel, which makes them more durable and less prone to chipping.

Cutting Angle:

German knives usually have a wider cutting edge angle (around 20 degrees), making them more suitable for tasks that require more brute force, like chopping and rocking cutting.

Cutting Techniques:

They are designed for Western style cutting techniques, like rocking the knife back and forth.

Balance:

German knives often have a more pronounced bolster (the thick junction between the blade and handle), which gives a better balance and a feeling of stability during use.

Types:

Popular German knife types include the Chef's knife, Utility knife, Paring knife and Bread knife.

Ultimately, the choice between Japanese and German knives comes down to personal preference, cutting style, and the types of dishes being prepared. Both styles have their unique strengths and are cherished by professional chefs and home cooks.



Western knives



Hub Issue 13

A matter of taste

Few things are as polarising as people's taste in food. What is comfort food to some can be unthinkable, unusual or abhorrent to others, especially between different cultures. Breakfast, lunch, dinner, fast food and snacks all can be the subject of raised eyebrows and unconvinced head-shaking. While Japan and Australia share the love of food that they have in common like beer, steak, seafood, fried chicken and of course *sushi* - there are many that seem unusual to each other.



Traditionally, Japanese cuisine is known for its unique flavours, delicate presentation, and emphasis on fresh ingredients and salty *umami* treats. Although deeply rooted in tradition with its rich culinary history, staples of Japanese dishes like *sushi*, *ramen*, salty and sweet desserts and drinks have gained international popularity. On the other hand, Australian cuisine is diverse and influenced by various cultures due to the country's growing multicultural population. Australian food was British influenced originally with the likes of meat pies, fish and chips, burgers, cakes and biscuits, but its cuisine now embraces flavours from around the world like pizza, kebabs and *sushi*.

Japanese have taken snacking to the next level, offering a myriad of whimsical, unique treats and flavours. Some of these Japanese snacks really do mix salty and sweet flavours in every imaginable texture. *Matcha*, *mochi* and Japanese cheesecakes are all the rage.





A Japanese breakfast could be a bowl of rice, *miso* soup, grilled salmon, Japanese omelette and some pickles or veggies on the side, where an Australian breakfast might be cereal and avocado (and/or Vegemite) on toast...or bacon and eggs or eggs Benedict.

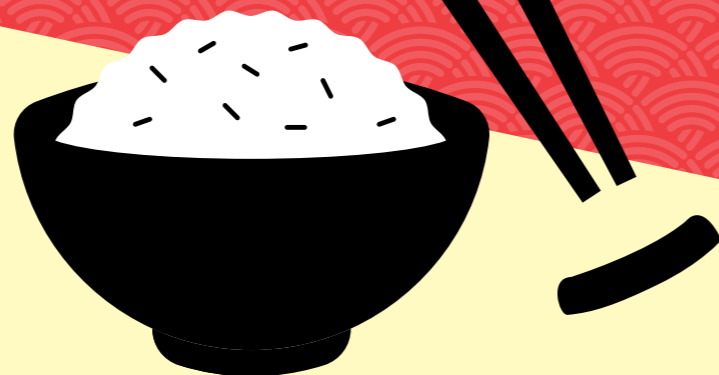


Vegemite is a unique Australian dietary staple which is generally challenging to most non Anglo-Saxon cultures. But then Japan's favoured *natto* (fermented soy beans) can be a confronting culinary encounter too.



A popular Japanese snack is *onigiri* (also known as *nigirimeshi* or *omusubi*) which are rice balls made of plain steamed rice (not *sushi* rice) that are compressed into a triangular, ball, or cylinder shape. They are usually wrapped in a *nori* seaweed sheet and can be flavoured lightly with just salt or added fillings. They are classic comfort food for picnics, especially during the *sakura* (cherry blossom) viewing, in *bento* lunch boxes, or as quick grab-and-go snacks.

Australia's equivalent might be the meat pie. A pie could come with a range of fillings from chunky beef, beef mince, beef and mushroom, chicken, curry or vegetable. It is a one-handed eating proposition, keeping the other hand free for a drink. A perfect combination for being a spectator at a sporting event.



The deep-rooted tea cultures of Australia and Japan have produced the comforting tradition of a hot beverage and an accompanying sweet morsel. Putting the kettle on for a cuppa is part of the Australian psyche. A cup of tea and a bikkie is synonymous with having a "tea break" at work. A more formal, leisurely cuppa begs for something more fancy than a biscuit - like a lamington. Uniquely Australian, a lamington is soft sponge cake coated with chocolate icing and desiccated coconut. It is believed to be named after Lord Lamington, an early Governor of Queensland. In Japan, a delicate cup of green tea is accompanied by *wagashi*, a traditional Japanese sweet that comes in a variety of shapes, textures and ingredients which grew in popularity in the Edo period (1603-1867).



Sweet biscuit style snacks are everywhere in both countries. Probably the most popular would include Japan's Pocky that comes in a range of flavours and in Australia the can't-stop-at-one, Tim Tam.



Then there's the hangover, pick-me-up food. Comfort food to soothe and revive. In Japan, the ubiquitous *ramen* is the cure-all. With the same panacea properties as *congee* for Chinese, *ramen* is the reviving and nourishing remedy that is available from vending machines. Post-partying Australians rely on the multi-cultural influence of the Middle East and Italy and invariably find comfort in the protein and carbohydrates of kebabs and pizza that can be found all hours.



Deep fried snacks are a favourite in both camps. *Tempura* and *panko* crumbed food from *tempura* vegetables and seafood, to *panko* crumbed pork cutlet *tonkatsu* in Japan. And chicken nuggets, hot chips, potato scallops and Chiko Rolls satisfy the ravenous Aussie fast-food palate.



Few beverages fly the national flag more obviously than *matcha* (*macha*, *maccha*) does for Japan. This green tea flavouring can be served hot, cold or blended to make *matcha* hot chocolate, *matcha* bubble tea, *matcha* smoothie, *matcha* latte...*matcha* whatever-you-can-think-of. Generations of Aussie kids grew up with Milo. Australia's iconic crunchy milk drink was developed in 1934 and is traditionally served with either hot or cold milk. It is a malt extract, originally billed as a great tasting tonic for children to get the right nutrients in their diet. It is named after the ancient Greek athlete Milo of Croton.



A classic Australian kids' favourite, usually the domain of children's parties, is Fairy Bread. These slices of buttered soft white bread sprinkled with hundreds and thousands are colourful, tempting sugary treats. Pop these on a party table with chocolate crackles and pavlova and you are home among the gumtrees in a big way. In Japan, Cream Soda (ostensibly an ice cream soda float) became popular from the mid 70's, especially melon flavoured soda. And if it is Children's Day in Japan, held on the fifth day of the fifth month (5 May), rice cakes wrapped in oak leaves and filled with sweet *adzuki* bean paste, called *kashiwamochi*, are eaten.



If it is ice cream, then it will be *matcha* ice cream in Japan. In Australia, Golden Gaytime, Choc Top, Cornetto and Paddle Pop reign supreme.

bath time

In Japan, the *sen*to, or bathhouse, has always been more than just a place to bathe. It has served as a communal space for socialising, relaxation, and community bonding.



Tokyo bathhouse

The introduction of Buddhism to Japan in the 6th century played a significant role in shaping the bathing culture. Buddhist temples often had purification

rituals involving bathing, and these practices influenced the development of communal bathing facilities.

The Heian Period (794-1185) saw the establishment of public bathhouses, which were initially reserved for the elite and nobility. These bathhouses were separate for men and women and were essential for hygiene.

During the Edo Period (1603-1868), public bathhouses became more widespread and accessible to the common people. The popularity of public bathing grew, and *sen*to started to emerge in towns and neighbourhoods throughout Japan.

In the late 19th and early 20th centuries, Japan underwent significant modernisation and westernisation. With improved plumbing and sanitation technologies, private baths became more common in homes,



Yamashiro bathhouse, Japan

leading to a decline in the number of public bathhouses.

But in recent years, there has been a revival of interest in traditional Japanese culture, including the *sen*to. Efforts have been made to preserve and revitalise these cultural establishments, as they hold a special place in Japan's history and identity. Many *sen*to owners have adapted to changing times, offering themed baths, unique designs, and modern amenities to attract visitors.

The history of the *sen*to dates back over a thousand years and has deep cultural significance in Japan. The origins of the *sen*to can be traced to communal bathing practices influenced by various cultures, including the indigenous Japanese customs and Chinese bathing traditions.

Early Beginnings

The concept of communal bathing in Japan can be traced back to ancient times when natural hot springs (*onsen*) were used for therapeutic purposes and social gatherings. These hot springs were believed to have healing properties and were used by both locals and travellers.



Sen

The Way of the Bath

Relaxation

The *sen*to offers a tranquil and serene environment, helping the visitor to unwind and escape from the stresses of daily life, leaving them feeling relaxed and rejuvenated.

Cleansing Ritual

Before entering the communal bath area, the guest must wash and rinse thoroughly. This cleansing ritual is an essential part of the *sen*to experience and ensures that the bathwater remains clean and sanitary for everyone.

Health Benefits

The hot water in the baths can have several health benefits, such as improving blood circulation, soothing sore muscles, and promoting a sense of well-being.



Beautiful Design

Many traditional *sen*to feature beautiful and traditional Japanese architecture which adds to the overall aesthetic and charm of the experience.

Post-Bath Relaxation

After soaking in the baths, it's common to take a break and relax in the rest area with a cup of green tea or light snacks.

21st century Japan is technology oriented and fast paced. But the immersive *sen*to experience is where modern and ancient traditions blend, offering an opportunity to slow down and appreciate Japan's rich cultural heritage.

Communal Bonding

In a *sen*to, people from different walks of life come together to bathe and socialise. It's a unique opportunity to interact with locals and other visitors in a relaxed and informal setting.



Japanese Film Festival 2023

30 SEP - 5 NOV 2023

©2023 "WE'RE BROKE, MY LORD!" Film Partners

日本
映画祭

Tickets available now!



#jff2023
japanesefilmfestival.net

JAPAN FOUNDATION
BRINGING JAPAN TO YOU



©2023 YUDO Film Partners

yudo the way of the bath

When the Japanese Film Festival opened across the country in October it brought a diverse program of movies. *Yudo: the way of the bath* was a popular, fun and quirky offering.

This heart-warming movie celebrates the essence of Japanese bathing culture when *Marukin Hot Springs* becomes the unexpected inheritance of two estranged brothers, Goro and Shiro. While Goro views the *senjo* (bathhouse) as a genuine tribute to their late father, his struggling architect brother, Shiro, plans to build a lucrative apartment block in its place.

But when Goro is unexpectedly hospitalised due to an accident at the bathhouse, Shiro finds himself reluctantly taking charge of the business. Amidst the steamy waters, he encounters a delightful collection of quirky townsfolk who in their way reveal the true value of the *senjo* tradition. Among them are an enchanting morning songstress, a *gaijin* (westerner)

determined to win the approval of his father-in-law, a snobbish hot bath critic, and a mysterious bath hermit with a wild beard and hidden wisdom about the way of the bath.

As Shiro navigates the waters of responsibility, he is submerged in a world of laughter, heartache, and surreal moments. The journey proves to be funny, heartfelt, and occasionally surreal, showcasing the beauty of camaraderie and the healing power of the shared bathing experience... and that in the bath, everyone is equal.



©2023 YUDO Film Partners



©2023 YUDO Film Partners



©2023 YUDO Film Partners



It's showtime



Sushi Hub entertainment stage

It was raining cats and dogs for Sushi Hub at this year's Royal Queensland Show (Ekka). Not so much precipitation, as Sushi Hub's second year sponsoring the popular Dog and Cat Competition at the Ekka and also the second time for the Dog Competition at the Adelaide Show. Dogs... and cats of every shape and size were scrutinised and put through their paces by the judges to find the best in breed and best in show of our four-legged furry friends. Champion breeders took home their winner ribbons and rosettes as well as special Sushi Hub gift bag prizes. And chips were flying at the Royal Adelaide Show which saw Sushi Hub sponsor the iconic Australian wood chopping competition.



Sushi Hub Cat Precinct



Preened and pampered poodles



Putting dalmatians through their paces

Australia's major agricultural shows are fun family events which Sushi Hub has supported for the past few years. Getting behind family entertainment is just part of Sushi Hub's involvement. Feeding the thousands of hungry show-goers is what Sushi Hub does best. And this year was no exception in Brisbane and Adelaide and for the first time, it made an appearance in Perth.



Great oaks from little acorns grow



Standing block woodchopping



Underhand woodchopping

Feeding the thousands of hungry show-goers is what Sushi Hub does best. And this year was no exception in Brisbane, Melbourne and Adelaide and for the first time, Sushi Hub made an appearance in Perth.



Sushi Hub kiosk feeding the show-goers

Sushi Hub's new custom-built van

Brisbane's Ekka saw the christening of Sushi Hub's new custom-built van. This self-contained van is virtually a mobile, mini Sushi Hub store. It slices, dices and cooks a range of favourite fresh Sushi Hub menu items for hungry, health-conscious show-goers. After serving its last piece of Ekka *sushi*, the van headed across this wide brown land to set up at the Perth Royal Show. This was the first time that Sushi Hub had been part of this show.



origami soccer ball

Make an origami soccer ball in celebration of the recent FIFA Women's World Cup.

The 2023 FIFA Women's World Cup brought together 32 of the world's best women's national soccer teams for an international Association Football (soccer) competition. It was hosted by Australia and New Zealand in what was the first time the event had been co-hosted and held Downunder. From 30 July the tournament featured 64 matches, played over a month across 12 venues in 10 cities in New Zealand and Australia. And nobody shone so competitively like the mighty Matildas, Australia's women's national football team.



During the Matildas' World Cup campaign, the iconic sails of the Sydney Opera House were illuminated green and gold. The Matildas was formed in 1978, although women's football was recorded in Australia in the 1920s. FIFA stands for the *Federation Internationale de Football Association* and is the international governing body of football, overseeing all competitions and its events around the world.

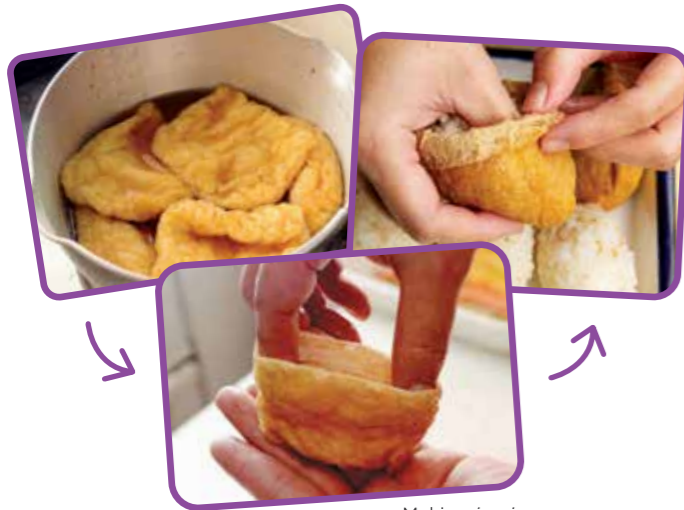
- Step 1. Align the top and bottom corners and fold the paper lengthwise into a rectangle.
- Step 2. Fold in half horizontally to make a square.
- Step 3 & 4. Open the front half of the paper, swing the flap out, and fold it down to create a triangle.
- Step 5 & 6. After turning it over, open the paper and fold that flap down to create a triangle in the same way.
- Step 7. Fold the corners along the dotted lines in the direction of the arrows so that the corners meet.
- Step 8 & 9. Fold the front flap downward along the dotted line.
- Step 10. Fold the corners along the dotted lines in the direction of the arrows so that the corners meet.
- Step 11. Insert the part you just folded inside the pouch-like triangle.
- Step 12. Flip over and repeat steps 8 & 9 for the other side.
- Step 13. Blow air in to expand the ball.

inari

food for the *gods*

Inari sushi, also known as *inarizushi*, is a favourite Japanese dish steeped in cultural significance and culinary tradition. Its name is derived from the Shinto god of prosperity, *Inari*, who is believed to protect rice cultivation and agriculture.

Inari sushi is made by filling seasoned *sushi* rice into pouches made of *aburaage*, a type of deep-fried thin tofu. The *aburaage* adds a sweet and slightly salty flavour that complements the tanginess of the *sushi* rice.



Making inari

Its history dates back to the Edo period (1603-1868), though its origins may go even further back. It gained popularity as a favoured snack for travellers and a customary offering at Shinto shrines dedicated to the Inari deity. The fried tofu pouches used in inari sushi are associated with foxes, which are considered messengers of the Inari god. This has led the dish to become a symbol of prosperity, abundance, and blessings in Japanese celebrations.

Over a third of all shrines in Japan are dedicated to Inari, emphasising the deity's central role in Japanese mythology and culture. The god's link to rice and tea enhances Inari sushi's importance in traditional cuisine.



Some inari possibilities

While the classic *inari sushi* features *sushi* rice as the main filling, there are many regional variations across Japan. Kyoto's version has a stronger vinegar flavour, while Hokkaido makes it with seafood toppings like *ikura* (salmon roe) or crab meat. Hiroshima offers *shirozushi*, with vinegared rice mixed with egg and shredded chicken. Osaka's street food culture inspires *inari* served with *takoyaki* or *tempura* fillings, creating delightful fusion flavours.

Inari's basic nutritional value comes from the *sushi* rice and the *aburaage* pouches. *Sushi* rice provides carbohydrates, potassium, manganese, and selenium, while *aburaage*, made from tofu, contributes protein, calcium, iron, and essential minerals.

Inari sushi remains a symbol of prosperity, good fortune and a delicious mouthful of Japanese culinary heritage.



Sushi Hub's new *Inari* range

Sushi Hub has introduced three new *inari* to its bite-size range of this delicious *sushi* style. Crispy Chicken, *Teriyaki* Salmon and Spicy Prawn.

New plant based menu items

There are many reasons why people choose not to eat animal products. They include: impact on the environment, animal welfare and cultural, religious or other personal views.

From a health perspective, some studies have indicated that a plant-based diet can reduce the risk of type 2 diabetes, heart disease and certain types of cancer. While eating more plant-based foods, like fruit, vegetables and wholegrain is good for heart health, it is not imperative to follow a vegan or vegetarian diet. That means meat and seafood don't necessarily need to be off-limits as the nutritional benefits in animal proteins are well documented. And eating fish and seafood certainly has been found to lower the risk of heart disease. Although the majority (76%) of Australians have been identified as omnivores, more than a quarter (26%) say they would like to reduce their consumption of animal products and eat more plant-based foods. Only 2% of Australians are vegan and 5% are vegetarian. Ultimately, it's a personal matter of choice.



Sushi Hub's plant based *Teriyaki* Beef Roll



Sushi Hub's plant based tuna and chicken rolls

Sushi Hub always listens to its customers and always looks to provide the best quality products for them to enjoy. And it has done just that with the introduction of two more plant based Maki Roll menu items, with the flavour of tuna and chicken joining its popular *Teriyaki* Beef Maki Roll.

*(Plant-based chicken maki roll contains egg mayo).

multiplication search

Directions:
Look for the answers of the multiplication. Find and circle the numbers. An example is shown in the picture.

$7 \times 5 = 35$



Answers:

- 6 X 5 = 30
- 4 X 7 =
- 2 X 9 =
- 8 X 2 =
- 7 X 8 =
- 5 x 5 =
- 9 x 8 =
- 4 x 6 =
- 7 x 7 =
- 3 x 6 =
- 6 x 7 =
- 8 x 6 =
- 7 x 5 =
- 1 x 4 =
- 9 x 3 =
- 4 x 2 =
- 2 x 4 =
- 5 x 9 =
- 7 x 6 =
- 3 x 3 =

2	5	1	4	4	7	2	8	7	8	9	3	3	9	1	0	7		
1	9	3	2	7	2	5	7	8	8	6	4	9	0	3	7	5		
4	6	8	1	0	1	2	1	4	2	9	1	8	1	6	1	1		
1	8	2	0	6	x	5	=	3	0	2	4	2	6	1	8	1	5	7
2	1	4	4	4	7	1	4	2	1	7	5	3	5	2	6	9		
1	7	7	6	8	2	1	6	3	7	6	9	9	0	6	4	3		
2	7	6	4	2	5	6	8	6	9	9	8	7	2	8	9	2		
4	5	3	2	4	3	7	8	9	8	6	5	4	3	3	2	1		
8	7	8	5	6	4	7	4	7	8	6	4	8	7	5	8	7		
9	7	5	7	2	4	8	4	2	5	5	6	5	9	4	5	5		
0	6	8	9	0	5	5	5	2	5	5	4	3	2	8	9	0		
8	2	4	6	8	9	1	0	6	5	4	6	7	4	2	3	3		
6	4	6	2	4	4	5	6	7	8	9	0	1	2	3	4	6		
4	5	6	7	6	5	7	7	4	9	5	7	8	9	3	2	1		
4	3	6	1	8	2	6	9	4	3	2	4	2	8	4	7	5		

Ricki-Lee, Tim & Joel

Same, same but *different.*



nova | 4-6pm weekdays

SUSHI 帮 HUB so fresh so good so eat now

NSW

Balmain
Bankstown Central
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
(Coming Soon)
Chatswood Chase
City - 275 Kent St
City - 631 George St
City - 815 George St, Central
City - Australia Square
City - Chifley Plaza
City - QVB
City - Skyview Plaza
City - The Galleries Town Hall
City - Westfield Sydney
City - Wintergarden
City - World Square 1 & 2
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
(Coming Soon)
Kotara - Westfield
Lake Haven Shopping Centre
Lismore Square
(Coming Soon)

Liverpool - Westfield 1 & 2
Manly Wharf
Shopping Centre
Merrylands - Stockland
Mt Annan Marketplace
Mt Druitt - Westfield
Narellan Town Centre
Neutral Bay - Big Bear
Shopping Centre
Norwest Marketown
Oran Park Podium
(Coming Soon)
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
Shopping Centre
(Coming Soon)
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 - 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
Shopping Centre
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
(Coming Soon)
Noarlunga - Colonnades
Parafield -
District Outlet Centre

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
Midland Gate
Shopping Centre 2
(Coming Soon)
Perth Airport - Neighbourhood
Shopping Centre
Rockingham Central
(Coming Soon)
The Square Mirrabooka
Warnbro Centre
Willetton - Southlands
Boulevard

NT

Casuarina Square
Yarrowonga - Gateway
Coolalinga Central

TAS

City - The Cat & Fiddle Arcade
(Coming Soon)