

Term 3 INFO

Term 3

30th Jun - 13th Sep
(11 weeks)

JLPT Prep Course

All levels available

The 2014 JLPT test will be held on the 7th December. Registration will open mid August. So, if you are interested in sitting the test, we are here to assist you!

In order to organise term 3 schedule, we ask that you please confirm your next term scheduling with your teacher.



End of Term 2 Event

Language Exchange Meeting & Dinner

Saturday 28th June

Language Exchange Meeting

Time : 4:00pm – 6:00pm

Place : iJapanese

Cost : \$5

Dinner Party

Time :

Place :

Cost :

Let's enjoy a fun evening of language exchange and Japanese cuisine!

Ramen - This will warm you up in cold weather!

Ramen is boiled noodles served in different flavoured soups with an array of toppings. Ramen is a very popular noodle dish in Japan and has become an international symbol of Japanese cuisine.

The history of ramen is not so long. Ramen originally came from China and has developed into a traditional Japanese style. After Japan opened its borders, the Chinatowns of Japan naturally developed in various parts of the country, including Yokohama, Hakodate and Kobe, and along with them came Chinese noodles. In the middle of the Meiji era (1868-1912), many ramen stands started to appear in Yokohama's Chinatown and ramen became popular as casual food. In 1910, Rairaiken first opened a ramen specialty store in Asakusa in Tokyo where it became famous for ramen and soon spread to all over the country. In 1958, Momofuku Ando established Nissin Food and invented the very first instant noodle, it was called 'Chicken Ramen'.

Ramen can be defined by their broths, soup flavour, toppings and noodle texture. Broths can be made with chicken bone, pork bone, niboshi (dried sardines), and/or kombu (dried kelp).

Here is a list of the most popular ramen that can be categorised by their soup flavours.

Shio (salt) ramen: This is traditionally the way Ramen soup is flavoured. It's clear, light coloured which is made with salt and any combination of chicken, vegetables, fish, and seaweed. Noodle texture and thickness varies among shio ramen.

Shoyu (soy sauce) ramen: It is clear brown coloured, and made by adding a soy-based sauce to a clear stock usually made from chicken and various vegetables. It is popular in Honshu (the biggest island of Japan). Shoyu ramen usually has curly noodles rather than straight ones.



Tonkotsu (pork bone) ramen: It is usually cloudy white, creamy soup. It is made from boiling ground up pork bones for 12-15 hours till all the collagen has dissolved into the stock as gelatine. The noodles are thin and straight. It is a specialty of Kyushu (southern island of Japan), particularly Hakata in Fukuoka.

Miso (Miso paste) ramen: Originally from Hokkaido. It is flavoured with miso paste with chicken or fish broth. The miso creates robust and rich flavour of the soup which is perfect for places where they have a long winter. Corn and butter are commonly used for toppings.

According to 'World ramen book 2013', ramen overtook sushi and become the most favourite food. The most popular flavour with foreigners is tonkotsu, whereas Japanese people like shoyu ramen the most. While eating ramen, 70% of people create a slapping noise.

http://event.yahoo.co.jp/ramen2012/oversea/book_eng.html

Which flavour do you like the most? There are some ramen shops in Melbourne. Do you have a favourite shop?

By Noriko

Student from iJapanese

Erik Ekdahl san

My name is Erik, I work as an aircraft engineer which I've been doing for 18 years.

My first trip to Japan was in 2004, I had a friend who was teaching English in Yokohama so I decided to visit & I got to explore Tokyo a bit & then we travelled to various other cities, also I got to climb mount Fuji at night and watch the sunrise from the top.

Only a couple of months later I took a new job & moved from Melbourne to Brisbane.

As I was starting to make new friends in Brisbane one of the people I met was a girl from Japan who had just arrived on a 1 year working holiday, she didn't know a lot of English at the time but I liked being able to practice the few Japanese words I had picked up on my holiday, at the end of her 1 year she was sponsored by her employer to stay on in Australia.

As a few years went by her English got better & we became closer, we started dating and moved to Melbourne when my company gave me a transfer, and then in 2009 we were married.

Now I had joined a Japanese family & Japan had become part of my life. We visit Japan as often as we can and also we have quite a few Japanese friends here in Melbourne, in Brisbane & in Japan, I was slowly picking up bits and pieces of Japanese but I decided I wanted to learn to communicate properly.

I started in a group class for 3 hours a week from November 2012 and we are up to the end of the Genki 2 book, now friends and family in Japan tell me every time we meet that they can tell I've improved since the last time, I can take part much more when we are all together so it was a great choice to come to iJapanese. I hope I can keep going & keep getting better.



Japanese wedding – How much does it cost you?



¥5,240,000 (AU\$50,000) is the total cost of an average couple spends on their wedding in Japan, including rings, ceremony, honeymoon and moving to a new residence. This is way above one's average annual salary of a typical office worker aged between 25-29 earning ¥3,450,000. So, how do Japanese newlyweds manage to spend a monstrous amount on their wedding?

Actually, there is a trick to these numbers. Japanese parents bear approximately 20-30% of the total amount. In addition, newlywed couples rely heavily on red packets called 'Gosyugi' which covers 30-40% on average. This provides on average 60% to the total cost. Amazing isn't it!

If you are invited to a Japanese wedding in Japan, expect yourself to be giving on average ¥30,000 (AU\$315) for an adult and if you have a close relationship with the newlyweds, expect to give more. Culturally in Japan even numbers are bad luck for a wedding, because even numbers are believed to lead to divorce and therefore it is morally impolite to give ¥20,000 or ¥40,000.

Considering the amount for 'Gosyugi', can you imagine how much it will cost you to attend a wedding in Japan? Consider party dress, hair and beauty, travel and accommodation. Can you imagine if you get an invitation from a friend in Japan?

I have attended a lot of Japanese weddings and I have given a lot of 'Gosyugi'. It really made me 'Gosyugi-binboo' (Gosyugi-poverty). The only way for me to recover from this is to have a big wedding of my own and receive as many 'Gosyugi' as possible.

So, be prepared (and start saving!!).... you may receive a wedding invitation from me soon. :-P



Goshugi Bukuro

by Kisai

Trip to Japan

I recently visited Japan and just so happen to be during the cherry blossom season. Now I'm sure you've seen photos but that doesn't prepare you for how spectacularly beautiful they really are especially when you can see so many blossoming all at the same time. It definitely brings a relaxing and harmonious feeling to the space around you.

A friend once told me that during the cherry blossom season, they were proud to be Japanese. I now see why they would feel that way, I highly recommend you to put it on your 'to do' travel list.

Remember, determining when the cherry blossom season will begin, will depend on a number of factors, what type of Cherry blossom tree, geographical location and the climate. So research the blossoming season the year before planning your trip.

The best time to see the cherry blossom season is typically at the end of March to early April if you are visiting the major cities of Tokyo, Kyoto or Osaka. In fact you can find cherry blossoms as early as February in the subtropical regions of Okinawa and typically as late as May to the northern islands of Hokkaido.



When in Tokyo another 'must do' is to cross the iconic intersection of "Shibuya Kousaten". Besides the amount of people

crossing this intersection, is somewhat amazing. It is also stimulating spectacle at night with all the advertisement lights and large screens, just like the Japanese version of New York's Times Square.

I was even so lucky to have driven through that iconic intersection in an iconic Nissan GTR R35.

Shortly after getting lost (as Japanese roadways are complex) and with narrow roads, I realised it made it almost impossible to perform a U-turn to find my way back.

When you are about to cross the Shibuya Kousaten you will most likely be standing in Hachiko Square (next to the station). Turn around and find the monument statue of Hachiko. If you do not know already the story behind Hachiko - he is a dog, with an amazing and heart-warming story. There was a movie based upon his life called "Hachiko" a must see.



By Phillip

Let's make Japanese sweet ! – Mitarashi Dango

We had a Language Exchange Meeting in May with Japanese sweets Zenzai and Dango. Did you miss it? Then why not try making it yourself? It's very easy and simple!

Ingredient:

(Dango)
100g Rice flour (dango ko)
100ml lukewarm water

(Sauce)
2tbs caster sugar
2tbs soy sauce
1tbs potato starch
100mls of water

(Dango)

1. Put the rice flour into a bowl. Add lukewarm water in small batches and knead until the dough become soft like earlobes. (if it's not enough to bring the flour together, then gradually add water a little at a time.)
2. Roll the dough into small balls around 2cm.
3. Boil for 3-5mins in plenty of water. (It's cooked when the dango floats to the top)

(Sauce)

1. Add all ingredients in sauce pan and simmer on low heat. Stair until the sauce thickens.

Skewer the dango, arrange on a plate and pour the sauce over the top.

Arrangement : You can also try putting Azuki (red beans) or Kinako (soy beans flour) with sugar over the top of your dango!



Japan - How clean public places are...

'One thing I didn't like in Japan is that there are very few bins on the streets.'

I sometimes hear this comment from people who have been to Japan.

That's right, there are much less rubbish bins in Japan compared to Melbourne. One theory is that after Sarin gas attack in Tokyo subway in 1995, the bins were removed throughout Japan.



No bins on a street in Shibuya, Tokyo

When I came to Melbourne 2 years ago, I was surprised to see lots of bins everywhere but rubbish was still left on the trains and on the streets.

Japan is known as one of the cleanest countries in the world. Do you know how Japanese people can keep the public places clean even though there are not many bins?

Japanese customs, there are some helpful points to remind people to keep public places clean such as.....

- Signs

You can see signs such as "Thank you for always using in a clean way." instead of saying "Please don't use it messily." I like this way and think it's a good way to get people to cooperate so as to not make them feel unhappy.

- Education of cleaning

At school in Japan, students are divided into small groups and each group is assigned to clean one area, such as their classrooms, toilets or even the teachers' staff room. The students learn the importance of neatness and taking care for their school environment.

- Japanese climate

Japan's climate is humid, people need to be very careful not to let germs multiply where water is used, for example the kitchen, bathroom and toilet. Some people judge restaurants by the cleanliness of its toilet. If it's clean, the food should be nice. Others may not agree entirely with that theory. Interestingly a survey conducted by TOTO (the world largest toilet manufacturer) found 80% of Japanese people's image of a restaurant will improve depending on its toilet.

Some tourists may think Japanese are too polite, they care about others too much, too clean and so on, but I think that's why they can help each other and live in harmony. The cleanliness is one of the reasons why I like Japan :)

By Ayano

Visit and enjoy ramen more in Japan!

Surprisingly or not, there are currently 35,350 ramen shops in Japan! Some are very famous shops and some are known as micro shops but have delicious ramen. You can try regional speciality ramen in each major city.

Nisshin ramen museums are interesting places where you can learn ramen history and create your very own instant ramen.

Cup noodle museum (Yokohama)

<http://www.cupnoodles-museum.jp/english/index.html>

The instant ramen museum (Osaka)

<http://www.instantramen-museum.jp/english.htm>

一蘭 (Ichiran) is one of the most famous tonkotsu ramen shops.

The unique style of system, such as ticketing to order from a vending machine and eating alone in your individual booth, gives you a different, if not interesting, experience!



Ichiran ramen

<http://www.ichiran.co.jp/english/index.html>