

## WE ARE MOVING !

From Term 2 onwards,  
beginning on 8th of April

Our school will be located at

**Suite 3, Mezzanine level  
Emirate House  
257 Collins Street.**

Between Swanston and Elizabeth St

## Term 2 Info

Start Date : 8th April  
Finish Date : 22nd June

Public Holidays replacement:  
\*Monday Class  
10th June (Queen's Birthday)  
→24th June

\*Thursday Class  
25th April (Anzac day)  
→ 27th June

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

If you have any questions regarding the above dates please contact us.

Contact Details: 0401 886 629  
info@ijapanese.com.au

## Japanese Table Manners - お箸 (Ohashi) Chopsticks

Enjoying a variety of food is one of the most exciting things to do when visiting Japan. However, you might be little nervous about Japanese table manners. You may find it helpful to remember some basic dining etiquettes.

How to use chopsticks is the most important thing to know about Japanese table manners since chopsticks are used to eat most kinds of Japanese foods. Chopsticks were introduced to Japan from China in the Nara period and were first used by aristocrats. Though many other East Asian countries use chopsticks, Japan is the only one to use them traditionally, and without a spoon.

It is not easy to use chopsticks perfectly even for Japanese people and they take their chopsticks seriously. So knowing these few basic rules will get you thought most formal evening without embarrassment.

There are some taboos when using chopsticks in Japan commonly referred to as 'Kirai bashi'.



### 1. Tsuki bashi, Sashi bashi :

Sticking 2 chopsticks into your food. Especially into a bowl of rice, which is called 'Hotoke bashi' the way to offer dead spirit some rice during the Buddhist funeral ceremony.

### 2. Awase bashi:

Passing food directly from your chopsticks to another's chopsticks. Transferring directly is how bones are passed as part of a Japanese funeral rite.



3. **Jika bashi:** Foods taken directly from common dishes with your chopsticks, rather than using the chopsticks provided.
4. **Yose bashi:** Pulling dishes closer with your chopsticks.
5. **Sashi bashi :** Pointing at people or objects with chopsticks.
6. **Tataki bashi:** Making a noise by striking dishes with chopsticks. It is believed this will draw gaki (little hungry ghost) to your table.
7. **Neburi bashi:** Licking your chopsticks.

Ever thought about your other hand which is not holding chopsticks? You should be holding your plate, otherwise place it on the table and remember it is rude to put your elbows on the table as well.

Japanese people say traditional phrases before and after meals. Before starting to eat we say "itadakimasu" ("I'm gratefully to receive") and after finishing eating they say "gochisosama (deshita)" ("Thank you for the meal"). It is an important etiquette to say these phrases when you are invited for a meal or someone has cooked for you.

If you follow these few basic table manners you will be able to enjoy a successful meal with Japanese people!

## END OF TERM 1 EVENT 2013

Please come along and join us for the end of term event.

Let's enjoy home made Japanese food!  
We also appreciated any students volunteering to help provide food :) !

All students are welcome to bring friends!

DATE : Saturday 6th April  
TIME : 4:00pm - 6:00pm  
PLACE : iJapanese  
COST : \$10 (BYO)  
RSVP : 1st April



## Try cooking Japanese food!

### Chicken Mayo Pon



Serves 4

#### Ingredient:

2 pieces Chicken (breast or thigh)

A { salt and pepper  
1 tbs sake (rice wine)  
1 tbs soy sauce

2-3 tbs potato starch

3 tbs mayonnaise

20g thinly sliced spring onion

2 tbs ponzu sauce

(soy sauce containing citrus  
juice or vinegar)

#### Method:

1. Cut chicken into bite-size pieces. Marinade with A for 10mins. Coat it with potato starch.

(using a plastic bag makes it easier)

2. Put 2tbs mayonnaise into pan.

When it has melted, add the chicken.

3. Cook until golden brown (Do not move or flip too often)

4. Turn the heat down and put a lid on until cooked.

5. Add 1tbs mayonnaise, ponzu and spring onion, mix and serve immediately.

## Student's Story - Catherine Watts

こんにちは！私はCatherineです。  
(Hello! My name is Catherine.)

I am 22 years old and currently studying my Bachelor of Early Childhood Studies at Monash University.

I first learnt about Japan and their culture when I watched 'Sailor Moon' anime as a child. When I was older I began to learn more and my interest grew. I fell in love with a Japanese band called KAT-TUN and I wanted to understand them more. I have many friends and I was inspired to learn Japanese and travel to Japan.

I was able to go to Japan for the first time last year. I first went in March and then again in June. In March I went to KAT-TUN concerts, where I loved the atmosphere and energy of the Japanese fans. The fans made fan-shaped signs called an Uchiwa, where they write special messages to their favourite singer, which I thought was unique. When I was in Japan in June I was able to stay with my Japanese friend and her family in Osaka. I was able to see how a typical Japanese family lived and learnt some local knowledge about Osaka.

They took me to eat traditional Japanese food such as Sushi, Shabu Shabu and Miso Soup, which was delicious! Whilst I was in Japan I also loved to visit many temples and castles. Nagoya Castle and Kinkakuji, Temple of the Golden Pavillion in Kyoto, were my favourite. Shopping in Shibuya and Harajuku were also some of my favourite things to do in Tokyo!



At iJapanese, I love the environment within the classes. The relationship between my peers and teacher is fantastic. Not only do I get to learn and practice speaking Japanese, but I also get a taste of Japanese culture. I even tried Natto in one of my classes! Although I am still a beginner, through the classes at iJapanese, I have become more confident in speaking and interacting with Japanese people. It is my goal to be able to hold a good conversation with my Japanese friends and maybe even work in Japan one day!

## From Nana ななより

Konnichiwa!! My name is Nana Morizono. I taught Japanese at iJapanese Language & Culture School during January. I enjoy teaching classes very much and I like iJapanese very much.

Noriko sensei, Phillip san and all the students at iJapanese welcomed me warmly. I felt very happy and comfortable to spend my time at school.

Teaching Japanese was fun but challenging for me and I am glad when my students enjoy my classes!

Though I stayed in Melbourne for only 3 and half months, I consider it to be my second home. Its nature, weather and food was great!

What I was most happy about was getting to know many kinds of people. Learning and understanding cultural differences help me to broaden my horizons.

My home-stay family (one of my friends family) were very kind and always treated me like one of their own family members. I got to experience a summer Christmas with them and enjoyed gourmet foods for the first time.

Now I live in Fukuoka which is located in southern Japan, famous for ramen (noodle soup). I hope I can see you all again in the near future. Arigatou gozaimasu!!!!



*Nana sensee was only with us for a very short time. She was a great help and we wish her all the best in her future endeavors.*

## From Phillip - Three types of beers in Japan?!

This summer we had a continues stream of hot weather. There is nothing better than an icy cold beer on a hot day!!

ビール (Beer) is also very popular alcoholic drink in Japan. According to research in 2010, beer consumption in Japan was 5,850,500 litters for the year; the 7th highest consumption in the world.

Beer was introduced by the Dutch in the early 17th century during the Edo Period. In 1853 it is said that beer was first tested-brewed in Japan by Koumin Kawamoto, a doctor of Dutch medicine - by following a description in a Dutch book. Japanese have been making beer since the 1870s and in the early 1900s, beer became more popular. This is when the four major Japanese breweries - Sapporo, Asahi, Suntory and Kirin - emerged.

In Japan they have a strict beer tax and divides it into 3 categories based on the percentage of malt in alcohol. If there is 67% malt the government defines this as beer.



So Japanese brewery companies 'invented' a lower malt level called '発泡酒' happoosu (sparkling alcoholic drink) so to avoid the tax and provide the people with enjoyable cheaper 'beer'.

Since it was produced in 1994, the happoshu has been very popular and started taking over the shelves instead of your normal beer.

Then what happened? Alcohol tax revenue in Japan dramatically decreased and Japanese government

changed the beer tax conditions in 1996 which happoshu's category then become the same as beer.

Brewery companies did not give up. They developed a new type of happoshu that could provide much cheaper beer once again.

It is a cat-and-mouse game between the government and beer companies. Japanese government changed the beer taxation system in 2004 once again, resulting in brewery companies switching development to a new products. Beer flavoured alcohol, not categorised as happoshu' is now know as '第3のビール' dai san no biiru (third beer).

Therefore the differences of the price of beers is not because the companies use cheaper ingredients but because of the difference in tax.



The reason there are 3 types of beers in Japan is because of fighting alcohol tax between government and companies!

In 2009, the four major brewers also began to release non-alcoholic beer due to stricter driving laws. This has also becoming popular. (In Japan if you drink even one drop of alcohol, you cannot drive at all.)

But wait! Do you want to drink 'non-alcoholic' alcohol? How do you enjoy your beer? The feeling of alcohol or the taste of beer? Well, if I am not supposed to drink, I'd rather choose a soft drink.

## Origin of 'Sumimasen' 「すみません」の語源

*If you have been to Japan, you must have heard 'Sumimasen' lots of times. Not surprisingly it has four meanings and all very useful to use in a number of situations.*

Meanings are... **1. Excuse me.** **2. Pardon?** **3. Sorry.** **4. Thank you.**

*But did you know the origin of the word 'Sumimasen'?*

*The word 'Sumimasen' comes from the verb 'sumu' and 'sumimasen' is a polite negative form of it. It can be written with Kanji '済む'. The word is the same root as the Kanji '澄む' (sumu), and this means 'unclouded' and 'clear'. So '済む' means 'to be ended' and also means 'calm down' and 'feel better'.*

*'Sumimasen' is the negative form so it represents... 'It has not finished yet' 'My feeling is not clear'.*

*Therefore when you apologize to someone and use 'sumimasen', it represents 'If this goes on I cannot have a clear conscience because I was rude to you or I am troublesome to you.'*

*When you use 'sumimasen' for appreciation, it means 'I am sorry to not return a favour to you so I cannot be even-minded.'*

## From Kisai きさいより

Konkatsu is a Japanese term for 'marriage hunting'. It is derived from kekkon (marriage) and katsudo (activity) and it is definitely a different meaning from Tonkatsu.

So, what actually is Konkatsu? It is a very popular activity among Japanese who are ready to tie the knot and are in the search for their Mr or Mrs Right. These 'marriage-ready' Japanese are usually involved in different konkatsu activities such as parties, cooking classes, golf lessons and many others for a chance to get a glimpse and introduction to the opposite sex. What makes it easy right now is konkatsu activities have gone online. There are many marriage arrangement companies which act as hosts in setting up various activities and meetings based on members' requirements and characteristics. The more interesting thing is, these activities are usually grouped based on various criteria requests. The most commonly requested groups are based on occupation, salary level, educational background and physical characteristics.

The range of konkatsu activities to find the perfect spouse is ever-widening considering the average marriage and fertility rates have been falling, hitting an all-time low since mid 1970s.

Many singles prefer to leave it up to fate to find a life partner, in particular men, which are known as Soushoku danshi. The existence of the "herbivore" men is mainly due to fear of responsibility for today's financial pressures in marriages. They prefer to enjoy their time with friends or family while neglecting the importance of romance or marriage. This has resulted in the evolution of Nikushoku joshi, "carnivorous" women to balance the romance world. These women are more active and aggressive in searching for romance and relationships.

Therefore, if you are at a critical marriage-ready age and are looking for Mr or Mrs Right, don't deny yourself of any chance of konkatsu. Cupid angels are searching for you.

In Phil's article about beer consumption, Australia consumes 1,794,000 litters per year. That doesn't sound like much, but actual consumption of beer per person is 83.4 litter by contrast to 45.4 litters in Japan!

### Statistic

According to 2010 statistics from the Ministry of Health, Labour and Welfare, the average age to marry for the first time for men is at 30.5 years and for women 28.8 years.

Compare to statistics in 1995, for men was 28.5 years and for women 25.9 years and in 1980 for men was 28.5 years and for women 25.9 years.

The age of first getting married in 2010 is higher than 2 years for men and 2.9 years for women, higher than 30 years ago.

In Australia the median age at first marriage in 2011 was 29.7 years for males and 28.0 years for females.

## From Noriko のりこより

One year ago we made a decision to switch the textbook from 'Minna no Nihongo' to 'Genki'.

'Minna no Nihongo' is the most popular and widely used textbook in the world for Japanese Study.

On the other hand, 'Genki' is adopted by major universities in Australia as their main textbook for delivery of Japanese courses.

We believe 'Genki' is more suitable for our students because of English grammar explanation, various exercises and even

comes with an audio CD to help you.

Textbooks are only one of many materials to help you study, the most important thing is to be able to use the language in various situations by using what you have learnt.

Practice! Practice! Practice!  
Talk! Talk! Talk!



## Thanks ご挨拶

Thank you all for learning with us at iJapanese. We are excited to be relocating iJapanese to a popular and more convenient area of the CBD.

We wish you all a safe and sound Easter holiday !!!



iJapanese Language & Culture School  
Suite 3, Mezzanine floor  
257 Collins Street  
0401 886 629  
Info@ijapanese.com.au  
www.ijapanese.com.au