

## END OF TERM EVENT

*Let's Enjoy  
Japanese  
Cuisine*

Date:

Time:

Place:

Cost:



**OUR  
THANK YOU  
PROMOTION**

## Sushi すし 寿司 – Everyone loves sushi!

Sushi is the one of most common representations of Japanese food that is now become popular among foreign people.

But, wait! What is Sushi?

Sushi is a slice of raw fish or other seafood (*neta*) dabbed with wasabi (Japanese horseradish) and placed on top of cooked vinegared rice (*shari*).

It is believed that the original roots of sushi originated in Southeast Asia where fish and meat were salted and then fermented for long periods. This original sushi was documented in Japan in the 7th century. It was later in the *Heian* period, during the 10th century, when uncooked rice was stuffed inside the fish after it was gutted, cleaned using *sake* or Japanese rice wine before it was fermented.

Today's 'sushi' is known as the original Edomae zushi 'Edo-style sushi'. Edo is the old name for the city of Tokyo. This is fast food invented by Hanaya Yoohei towered the end of Edo period. Not much has changed with people from Tokyo one hundred years as they still live in a hasty society. The sushi invented by Hanaya was not fermented and designed to be eaten using your fingers or chopsticks.



It was an early form of what we call fast food that could be eaten in public or Japanese theaters.



Sushi became popular in the city of Edo in the 1820's and spread throughout the rest of the country in the twentieth century.

Traditionally, sushi was considered to be a luxury food and often eaten at special celebration or when entertaining special guests. However, now that kaiten-zushi (Sushi Train) has spread across Japan, inexpensive sushi is now readily available at kaiten-zushi restaurant chains thought out Japan

There are various types of sushi. When normally we say 'Sushi', it is *Nigiri-Zushi*, sushi served rolled in *nori* (dried seaweed) and called *maki-Zushi* (rolls). Sushi made with toppings stuffed into a small pouch of fried tofu is called *inari-Zushi*, and sushi made with toppings served scattered over a bowl of sushi rice is called *chirashi-zushi*.



## *To Our Current & Past Students*

*Thank you all for learning at iJapanese.*

*To extended our thanks*

*we are offering you our special term saver!*

Introduce One new student,  
Get 40 % off your term fee.

Introduce Two new students,  
and the whole term is FREE.

## Let's try cooking Japanese food!



**A Simple  
&  
Delicious  
Seafood  
Recipe**

### Stir Fried Calamari with garlic salt

#### Ingredients:

- 1 Squid hood (fresh or frozen)
- 1 Spring onion (or Leek)
- 1-2 Garlic
- pinch of salt
- 1 tbs sake (rice wine)

#### Method:

1. Cut squid into bite-size and marinade with sake.
2. Cut the leek diagonally into slices and chop garlic.
3. Heat oil in a pan & add chopped garlic until aromatic.
4. Add spring onion and stir well.
5. Add squid with sake and a pinch of salt.
6. Continue stirring until cooked for approx 3mins.

## Student's Story - Thomas Yeo



Hello, my name is Thomas Yeo and I'm currently attending high school at Parade College. Every year Parade runs an exchange program with our sister school in Japan called Takada.

Well this year I was lucky enough to host a Japanese exchange student. She was always very polite and kind. I loved having her stay with us; it was an interesting experience even though I couldn't speak Japanese at the time. After my student left I became more interested in Japan and took on the language course at iJapanese. After that I applied for the exchange program to go to Japan. My application got accepted and I was allocated a host family.

I am extremely excited about going to Japan with my friends especially now knowing a bit of the language. I will be going to a city called Mie and will be staying for 2 weeks. I have thought about what Mie is going to be like and I think it will be really green and colourful but over populated at the same time.

As much as I want to see pandas running around in the forests I doubt I will.

Apparently there aren't any pandas where I'm going :(

I hope the food will be amazing. I wonder if Japan will be like the animes I watch; really cute and colourful. I really can't wait to go and explore new things and hope I will make new friends. It's going to be an amazing trip!



## iCulture Workshops 文化講座

We will continue to hold our iCulture Workshops as they have been welcomed by our students.

### Calligraphy Class

This workshop is designed to teach the basics of Japanese calligraphy as well as creating your very own piece of Japanese Calligraphy works.

You will also have the opportunity to keep your calligraphy tools so that you can continue practicing at home.

### Pop Culture Class

This course introduces Japanese popular culture, especially focusing on Anime, Manga and young people's fashion. You will have a basic understanding of Japanese pop culture as it relates to anime and develop or adopt specialized vocabulary for anime analysis with fun.

## More NEW iCulture Workshops Available

- Japanese History Class
- Manner and Custom in Japan Class  
(Public or Wedding, or at a meal)
- Anime 'One Piece' Studying Class

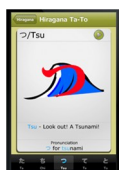
- Kanji Class
- Tourist Destinations Class
- Giongo & Gitaigo Class  
(Onomatopoeic words)

## From Mari まりより

As a continuation of the previous newsletter, I would like to introduce to you some more fun e-learning tools that will help you improve your Japanese.

Hiragana and Katakana for beginners:

**HIKACHAN** and **Dr. Moku's Mnemonics** are apps that will allow you to memorise both Hiragana and Katakana. Each character comes with an image and a short story, making it easier for you to remember. It is said that using images to memorise characters is a particularly effective method for English-speakers. These apps are available for iPhone, iPad and Android.



<http://www.hikachan.com/appshikah.html>



<http://drmoku.com/>

Kanji learning:

**漢字忍者 (Kanji ninja)** is a Kanji learning app for Japanese children and students that lets you practice kanji by writing the strokes on the touch screen. The kanji is grouped depending on the year level (Year 1 to University). **iKanji** covers kanji for all levels of the JLPT (Japanese Language Proficiency Test). This app may be a good supplementary learning tool for those studying for the JLPT.



以下 いか	less than, up to, below, and downward, not exceeding
上下 うえした	high and low, up and down, unloading and loading
下りる おりる	to alight (e.g. from bus), to get off, to descend (e.g. stairs)
下位 かい	low rank, subordinate, order (e.g. of precedence)
下降 かくだい	downward, descent, fall

<http://www.gakko-net.co.jp/#product?itunes>

<http://www.thinkmac.co.uk/ikanji/>

Dictionary:

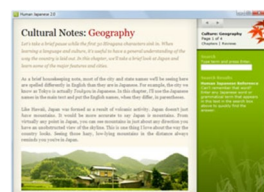
**Kotoba** can help you translate English into Japanese. This app is a perfect for travellers of all levels of proficiency. It provides both the translated word and the readings of the kanji, so it will help you develop your vocabulary. For words that you cannot read (and therefore cannot input by key-pad), this tool has a touch screen kanji recognition that will allow you to search for any word by copying the kanji characters directly on the screen.



<http://www.tofugu.com/japanese-resources/kotoba/>

Others:

**Human Japanese** is a learning software with multiple ways of practicing your Japanese: taking Hiragana and Katakana quizzes, playing vocabulary games, testing your grammar and checking pronunciations. This tool also provides you with a great deal of cultural information about Japan and its language.



<http://www.humanjapanese.com/home.html>

**My Japanese Coach** is a video game for Nintendo DS, which was released in 2008. Now iPhone and iPod touch versions are available. It not only allows you to compare your pronunciation with that of native speakers, but also use the touch screen to practice writing Japanese characters with correct stroke orders.



<http://www.ubi.com/US/Games/Info.aspx?pld=7042>

<http://itunes.apple.com/us/app/my-japanese-coach/id317651269?mt=8>

These are just some of the tools that will help you improve your Japanese. Try looking around on the internet as there are plenty of others. They are perfect for using on your daily commutes, when you are waiting for the tram, in the waiting room or whenever you have a couple minutes to spare. Having fun is the most effective way of learning.

Unfortunately, this article will be my last one, as I am leaving iJapanese at the end of term 3. My deepest appreciation to all of the students and staff who made my time at the school a very memorable and an enjoyable one. Minasan arigatougozaimashita!



## Introducing Our New Teacher 新しい先生のご紹介



Hello everyone !  
My name is Kisai Furukawa, and I am a new teacher at iJapanese Language & Culture School.

I will start with introduce myself. I was born and brought up in Osaka, Japan. I have taught Japanese to international students for 9 months in Osaka.

I lived in South Korea where I taught Japanese for 2 years. I taught various conversation -based classes and Pop culture classes.

I love Japanese Manga (comic) and Anime (animation), I am actually an Anime Otaku (geek), which helps me to teach my pop culture class. I am able to teach Japanese youth culture such as fashion, J-pop, games and anime as well as traditional culture.

South Korean culture is very much resembles Japanese culture, however they both also differ slightly with customs. Knowing other cultures help me to understand myself and my own culture.

After leaving Korea I endeavored on expanding my teaching experience by moving to Australia. This was in the hope of teaching Japanese to English-speaking people.

I love to travel and have visited over 20 countries where I have experienced many interesting places and unforgettable memories, India being the most memorable.

This is the first time I have traveled to Australia. I am looking to experience your customs and culture to expand my understanding of other cultural differences. I hope that you can tell me about your culture.

### Did you know that...?

1. It is said there are 50,000 Kanji in Japanese, however about 2,000 Kanji are used in daily life.
2. It is considered inappropriate behaviour in Japan to blow your nose in public.
3. In Japan non-smoking areas are difficult to find in restaurants, however you are not allowed to smoke on the street.
4. Streets in Japan don't have names and the number system is inconsistent.
5. In Japan Green traffic light is called 'Blue light'.
6. There is almost no Graffiti in Japan.

## From Noriko のりこより

One day I was talking with a group of people and some one said 'Melbourne is a multicultural city where we can eat many types of foods from different counties. But I thought to myself, the food is not quite the same as it originally came from, isn't it?' So I responded 'That's right! When I came here, I was surprised Sushi is called fast food in Australia!' All of them looked at me and said 'Isn't it!!??'

Yes, Sushi is not fast food for Japanese people. We can even buy them at convenience stores, Sushi is thought of as fancy food.

You can eat nice sushi in Melbourne, so please sit down and try at a restaurant, not take away sushi rolls!



## Term 4 Info お知らせ

Term 4 will commence from the 24th of September and run until the 8th of December.

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

Please note :

Tuesday the 6th of November is a public holiday (Melbourne Cup). Consequently there will not be any classes running on this day and we will replace these classes on 11th December.

- Tuesday Class Replacement  
6th November ⇒ 11th December



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