

tokyo

weekender

OCTOBER 2015

Japan's number one English language magazine

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OUT JAPAN'S
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LOOK TO ROCK
THE WORLD

**"J-HORROR NIGHT" AT
TOKYO INTERNATIONAL FILM FESTIVAL**

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OCTOBER 2015



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EST. Corky Alexander, 1970

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THIS MONTH IN THE WEEKENDER



Japan was a bit slow on the uptake when it came to Halloween, but spend time around Roppongi or Shibuya on any eve close to All Hallows' and you'll see that the country's penchant for getting dressed up fits just fine with this festival of tricks and treats.

In honor of the holiday that lies in wait at the end of the month, we've put together a few pieces to put you in the mood. Japan's native ghosts and goblins—collectively known as yokai—prove to be as frightening as any foreign imported monsters, as our look into the country's fiendish folklore will tell. More recently, Japanese film directors' twists on the horror flick have been scaring audiences local

and domestic for decades, and this year the Tokyo International Film Festival has decided to take a walk on the spooky side, celebrating the work of three masters of "J-Horror," including Hideo Nakata, whose upcoming release "Ghost Theater" gets the cover this month. Far more cute than ghoulish are the teenage rockers Babymetal, but their bubblegum headbanging has managed to gather global fans at a scary clip.

Highlights from the rest of this issue include a visit with NBA Finals MVP Andre Iguodala, several reports from Tokyo's international schools, and a chat with a woman who has been helping people around the world confront one of their deepest fears—a cluttered apartment.

Now, as you look around at the fall colors, you can't forget that this is also a season of change, which, as our life coaches tell us, is the only constant. This month, Weekender finds itself with new ownership, something that has only happened a few times in the magazine's more than forty autumns. We are not quite certain how things will change for the publication as of yet, but we look forward to your continued—and perhaps expanded—readership. See you next month, and in the months to come.

Alec

Editor



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SAINT LAURENT WOOL COAT

October isn't too early to shop for a winter coat—to be perfectly honest, we've been making wish lists since the peak of summer. Although winters in Japan are not that brutal, they can stretch out for a bit too long, and we are firm believers in the whole investment piece philosophy. That's where this winter coat comes in—yes, the price tag is steep, but it's Saint Laurent, it's made of sumptuous wool with no synthetic materials, and the classic military style and cut adorned with gold buttons will literally never go out of style. After all, you'll be wearing it every day for several months (and probably for many years), so why not treat yourself to a little luxury this season?

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With the colder months coming, it's time to swap your light hydrating body lotion for a heavier one. We love this body balm by Aesop, which is a blend of essential oils that includes crushed coriander seeds, black peppercorns and patchouli. This thick, ointment-like product comes in a practical (and stylish) tube you'll want to leave displayed on your bathroom shelf for everyone in the family to use- or hide it because it's so good you won't want to share. Once again the Australian company doesn't fail to disappoint with the quality and scent, and we couldn't be happier that Aesop shops keep popping up all over Tokyo. Not only are their products as sleek as their boutique interiors, but everything you buy comes with minimal packaging and in a reusable bag.

www.aesop.com



CHANEL ROUGE COCO-GABRIELLE

Autumn just kicked in, and in addition to wanting to do all the stereotypical autumn activities, wearing a bold lip is another must-do on our list. However, finding the perfect red shade can be tricky, and actually wearing it requires a lot of confidence. We believe this red Chanel is flattering for most skin tones, and it's the ideal swatch to go for if you're a bold lip rookie. If you feel coy, you can apply just one light coat for a hint of color, and you can add layers to build it up to a true red.

www.chanel.com/



MAMA'S WAFFLE KICHIJOJI

Thankfully, a new opening that isn't located in the usual Omotesando or Shibuya area. You'd think the queues would be shorter, but Kichijoji does draw the coolest crowds in Tokyo—it wasn't voted "most desirable neighborhood to live in" for the past few years for nothing. Kichijoji's latest resident is Mama's Waffle, which just opened at the end of August. Just like the name suggests, the concept is pretty straightforward: freshly baked waffles with toppings of your choice, such as lemon butter, salted butter, chocolate, maple, fig and orange. They're also very cheap, all priced between ¥160 and ¥240, so fill up on those babies for a quick snack.

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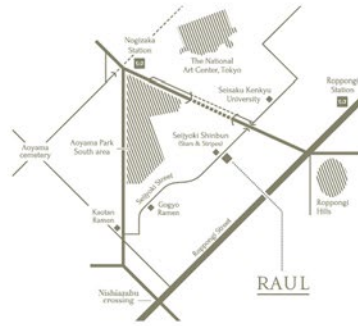





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TOKYO GALLERY GUIDE

OUR PICKS FROM THE EXHIBITIONS AROUND TOWN

by Sarah Custen

YUI HORIUCHI: FROM BEHIND ~FOR HER.~

Open Letter is a small square of silence and light in an unremarkable building behind Shibuya station. Stumbling up the dingy stairwell and into the clean, bright, smooth space, one feels as though walking into someone else's dream, a curious and slightly confused intruder in a scene of foreign tranquility.

And Yui Horiuchi's watercolor series, "FROM BEHIND ~For HER.~," extends that feeling, drawing the viewer into a lush and lonely world of beautiful, faceless women, wandering through vast landscapes and unknowable thoughts. Horiuchi is a young, Tokyo-based artist who works with many mediums, including oil painting and found fabric embroideries, always with an attention to detail and rich,

natural color.

This exhibition, though small in scope, is nevertheless expansive in its beauty and inspiration. Over the past year Horiuchi has tended to these watercolors, drawing stimulus from the natural world and her relationships with women. A recent visit to the U.S.'s Pacific Northwest is reflected in broad mountain ranges, ringed tree stumps and cool streams. Other works take us through verdant jungles and surreal deserts. Always, there is a single woman, turned away, eyes averted and instead offering us a jawline, an earlobe, a cheekbone. The women are quiet yet comfortable, lost in their own worlds, at once distancing themselves and beckoning us closer, silently soliciting a second look.



untitled, water color on paper, 257 mm x 180 mm, 2015

Open Letter Gallery

Dates: September 13–November 22, 2015

Open: Sundays, 12:00–19:00

Web: openletter.jp/exhibitions/yui-horiuchi-from-behind-for-her/

CWAJ PRINT SHOW

Across the globe, educated women are powerful agents of social change, transforming families, institutions and societies," opens College Women's Association of Japan President, Nancy Nussbaum in her annual report. Yet how often do these women go unnamed, unnoticed, unrecognized by the larger public?

In this, the 60th year of CWAJ's Annual Print Show, we are compelled more than ever to take notice. The exhibition is both a showcase for contemporary Japanese prints to an international audience, and an earnest bid to secure

funding for scholarships and grants which CWAJ has thus far provided to over 800 students and artists.

This year's milestone-marking show features the top 60 competition entries from young artists (40 and under) as well as a special exhibition, "Kanreki: a 60-year Journey," which traces the Print Show's history through 160 works contributed by 130 invited artists. After showing in Tokyo and Kobe, the exhibition will move to Cape Cod in 2016. "It is our hope that this landmark event will attract significant financial support," said CWAJ President Nancy Nussbaum, "to enable us to offer a greater number of scholarships."

Tokyo American Club

Dates: October 30–November 1, 2015

Open: 11:00–20:00 (Fri.), 11:00–18:30 (Sat.), 11:00–18:00 (Sun.)

Web: cwaj.org



[Daybreak: For the CWAJ Print Show], 2015, woodcut



"A Cotton Picker (Watatsumi onna)," Suzuki Harunobu

Eisei-Bunko Museum

Dates: September 19 - December 23, 2015

Open: 9:30 - 20:00

Web: www.eiseibunko.com/shunga/

SPRING EXHIBITION: SHUNGA

Tokyo's attitude towards sex is multi-faceted and complex, a city internationally infamous for a seedy sex scene that you almost never see, where impossibly buxom anime girls burst forth from magazines at every conbini, and nobody ever kisses in public.

And so it is equally remarkable and unremarkable that throngs of people will politely cue to get a closer look at cartoonishly large yet hyper-realistically detailed phalluses and erotic, artistic—quite often explicit—sex scenes.

Shunga has a long and complicated history in Japan, once welcomed and enjoyed, then forbidden and taboo, and now elevated with renewed acceptance. "Time has passed, and the world has been changed," said curator of Eisei-Bunko Hidekazu Miyake. "It is hard to think that the audience today won't take Shunga the same as the audiences from that era. However, we believe that they will enjoy our exhibi-

tion as brilliant, high-quality art."

Shunga has historically served many purposes—erotica, satire, pornography—with some simple, black-and-white woodblock pieces, looking like illicit manga, and other full-length scrolls, ornately illustrated around involved narratives. In watercolor and woodblock, the works on exhibit are truly fascinating and represent huge talent, including the well-known Katsushika Hokusai. "Shunga is something historical," said Miyake.

Indeed, while some may be shocked or titillated by the graphic scenes, the more jarring reaction comes from seeing classic Ukiyo-e style—fair faces, detailed natural scenes—interrupted by explicit, sometimes violent, sexuality. Yet Shunga demands a closer look, not only for its historical and cultural significance, but also for its strange, uncomfortable, undeniable beauty. "It is a true art piece," said Miyake. "The bright color of paint and carefree line, the dynamic composition and variety of detail will surprise visitors."

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HOOP DREAMS

A member of a broadcasting team that's bringing NBA action to Japanese audiences looks to raise the stature of the game for a younger generation

by Alec Jordan

“Getting people to pick up NBA again won’t be difficult if you can get people to see what’s there, because everything these athletes do is poetry in motion”

If you’re used to watching pro basketball in the U.S., you know that the running commentary, or the halftime and post-game chatter, can be as entertaining as the action taking place on the court. It’s part of what draws fans in, and keeps them watching. Actor/model-turned commentator Sotaro Nagasawa has been trying to bring a bit of that magic to NBA fans in Japan. He’s also trying to use the media platform as a way to rekindle a stronger interest in basketball here, in the hopes that some young talent in the country will be inspired to reach for stardom on the Japanese courts—or beyond.

But Nagasawa, who has been hosting coverage of the NBA with the pay broadcaster WOWOW since 2011, wasn’t a serious basketball player as a kid, and he found out about the hosting opportunity through a pickup game. One of Nagasawa’s friends from his modeling days persuaded him to join in the regular games, which eventually drew as many as 40 players at a time. These big numbers led to two

things. One was a strong—if unfair—showing for their lineup when they entered their local ward’s basketball tournament: “Actually, we had an advantage, because most of the models are tall (laughs), and we had friends from the national team coaching us on how to play zone defense.”

The other was that Nagasawa realized just how many of his contemporaries had grown up playing the game, and how many were also die-hard fans of the NBA. Over post-game sessions at the izakaya, conversations would frequently revolve around the love they had for basketball as it was played in the U.S., and the general lack of a strong basketball culture in Japan. “We don’t have a national arena for basketball where kids can dream about being a superstar, or even just dream of being a professional athlete,” Nagasawa explains. Given the number of models and actors holding court, one idea that they came up with was to try to use media’s influence in

ANDRE IGUODALA: ROAD TRIP



Nagasawa interviewing Steve Kerr before he had been offered the head coaching job with the Warriors. (Photo courtesy of WOWOW)

some way, but as Nagasawa recalls, these seemed like just the kinds of ideas you talk about over a few beers.

The chance was closer than he'd thought. One of his pickup teammates was a former pro who was now coaching at a university and doing some regular commentating work for another broadcaster. When the news came that WOWOW was buying rights to broadcast NBA games in Japan, his friend recommended that he give it a shot. Nagasawa said he was surprised that the broadcaster was willing to roll the dice on a relative unknown, but he landed the job.

The beginning wasn't easy: "I think that I was really bad for the first couple of months, but everything was a learning process, and the staff was so supportive. I think there may have been some naysayers in the company, but our producer shut down the negative comments and just kept encouraging us. The channel was really trying to figure out how to blast something that would get an audience involved. At that point, I wasn't aware of that big picture: I was just trying to survive every weekend."

Coming in on his fifth season with the show, you can definitely say that Nagasawa has hit his stride. While the coverage may not offer "Inside the NBA"-level antics, the broadcasts have added a lighter, more engaging touch than what has been the norm for typical Japanese sports TV. It's also given him the opportunity to interview some of the current and past stars of the game: he's gotten to meet players like Charles Barkley, Stephen Curry, Bulls greats Toni Kukoc and Dennis Rodman, and Steve Kerr (above).

He's also running clinics for young players when he can, and he sees a lot of ways that the youth basketball system could change for the better, particularly for kids who are in the "window" period of 8 to 13 years old, when skill development really takes off. He thinks that school coaches focus too much on making kids run and do defensive drills, and not enough on simply building skills—particularly shooting. One way out, he explains, is a youth program that is kept separate from the schools, like the one currently being used in soccer.

Nagasawa adds that exposure to what's really possible in basketball is crucial: "We're losing time on these kids by not showing them or telling them what's going on in the pros, because kids are like sponges. It's beyond our imaginations how much they can grow Japanese kids are loaded with talent, and it's a myth that you have to be tall to succeed in the NBA. It's more that you have to have the will to succeed."

And for developing athletes and weekend warriors alike, being able to watch the game being played at the highest level can be a true inspiration. Nagasawa admits that it doesn't require much explaining at all: "Getting people to pick up NBA again won't be difficult if you can get people to see what's there, because everything these athletes do is poetry in motion."

Starting Wed., October 28, WOWOW will be broadcasting live NBA games (in Japanese and English), five times a week, throughout the 2015-16 season. The first two games will be offered free of charge (BS service required): Cavaliers vs Bulls and Pelicans vs Warriors. A special season-opening program will be broadcast at 16:30 on Sat., October 24. For more information, visit www.wowow.co.jp/english/



(Photo courtesy of WOWOW)

Starting off the 2014-15 NBA season, you might say that Andre Iguodala was facing a tough situation. After all, at the beginning of his second season with the Golden State Warriors, he was being asked by rookie head coach Steve Kerr to come off the bench as a reserve for the first time in his 11-season career. As it turned out, the 6'6" (198 cm) swingman's willingness to take on a supporting role established an atmosphere of unselfish play that helped lead the team to the season's best record, 67-15. He would have plenty of chance to shine before the season was done: in the NBA Finals against the Cleveland Cavaliers, Iguodala was switched into the starting lineup and was tasked with guarding LeBron James, who he was able to hold to lower-than-average numbers. The Warriors would go on to win the series, 4-2, and Iguodala was named the Finals' Most Valuable Player. We caught up with Iguodala on his first trip to Japan, and asked him about his impressions of Japanese fashion, his business interests, and the mindset required to adjust to a new role.

You're known as one of the more stylish guys in the league. What did you think about the Japanese fashion scene?

I went to Dover Street Market [one of the city's high-end shopping centers in Ginza], and one of my favorite designers is fragment design's Hiroshi Fujiwara. Out in the street here, I've seen some guys whose look reminds me of some of the new trends going on back home. A lot of influence comes from over here, so it's very cool to see that in person.

Being close to Silicon Valley back in California, you've already gotten involved with companies there, like the clothing start-up, Twice. Are you looking to connect up with any companies in Japan?

It's really about keeping my eyes open to see if there's anything that pops up. I had some discussions with the CEO of WOWOW today, and we're going to try to put out a TV series.

Was it a tough transition to go from being a starter for 10 seasons to shifting into a support role in 2014-15?

No, I didn't think it was a big adjustment. You know, it's a job: at work, there are always things you may not like, but you make your adjustments and you prepare for the adjustments to make the best of it. So my whole approach was to plan for it. I had some time to think about how I was going to change and still do what I wanted to be able to do on the court and help make the team better.

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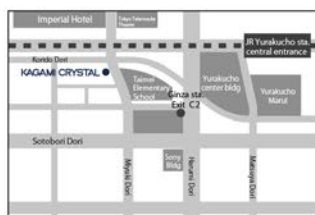
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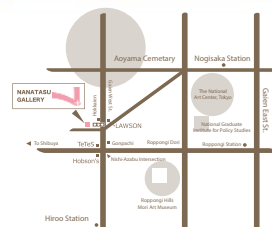


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He explains that the taste of the cow's fat is deeper, richer and sweeter as a result. Having complete control over the whole process—from rearing the cows to serving the beef to diners—gives Nishiyama and his team the ability to exercise an unusually high level of quality control.

Given that the restaurant will not have any physical menus, but will instead focus on set seasonal ingredients chosen by the chef and customized for each customer, it would be remiss of us to not give a nod to some of the other ingredients that will play starring roles.

Due to Akita's proximity to the Sea of Japan, the prefecture has been known to play host to around 80% of fish species found around the whole country, according to Nishiyama. It's no surprise then, that Gomei also has some pretty special seafood dishes lined up, including marinated kawahagi fish and a delectable sea urchin pudding. Throughout autumn you can also expect foie gras, cow tongue, select mushrooms and of course plenty of rice.

However, the food is not the only thing that sticks to the Akita theme. The restaurant's interior is also designed carefully to resemble an old home from the Meiji and Taisho eras (late 19th century to the beginning of the 20th century). Expect traditionally narrow corridors and low doorways that open into some beautifully appointed private dining spaces. Or if you prefer a more communal setting, pull up a seat along the huge teppanyaki-style hot plate and watch your food being prepared in front of you while chatting with the chef.

“From oceans and mountains to rivers, fresh air and fertile soils, Akita provides some of Japan's best quality beef, rice, fish and vegetables”

Of particular note is the impressive original *ta-tegu* sliding door that has been salvaged from that same period and recycled to provide access to the kitchen, as well as the dark-stained wooden beams that are carefully colored so as to keep the natural grain pattern intact.

With an eye on the goal of one day achieving three Michelin stars, Eiji Nishiyama keeps himself motivated by constantly challenging himself and pushing boundaries. Having previously trained in French cooking, Nishiyama is aiming to create something that doesn't stick to one genre by combining his passion for French cooking techniques with his respect for Japanese traditions and quality produce. He believes that the teppanyaki-style dining that Gomei offers will be the perfect stage for him to showcase his unique skills and ideas.

Located in the middle of one of Tokyo's most expensive and competitive areas, Akita-themed, Ginza-based teppanyaki restaurant “Gomei” is almost ready to swing its doors open for the first time.

Despite the area's reputation for being a difficult place for a new restaurant to succeed, general manager and executive chef, Eiji Nishiyama, believes his restaurant has what it takes to prevail in the saturated and competitive high-end market.

Although not from Akita himself, Nishiyama is attracted to the prefecture's high quality produce, which has the area's unique climate and landscape to thank. From oceans and mountains to rivers, fresh air and fertile soils, Akita provides some of Japan's best quality beef, rice, fish and vegetables. Gomei will showcase fresh, seasonal ingredients sourced from the region, with a focus on beef. Not just any beef though.

Nishiyama tells Weekender that the restaurant actually owns their own “cow shed” in Akita where cows are raised from birth specifically to supply meat for the restaurant. Moreover, a special “black-haired” beef will



Gomei will open on October 15, 2015
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Web: noble-creation.com/gomei/



by Matthew Hernon

THEY'VE PLAYED WITH THE LIKES OF LADY GAGA AND THEIR YOUTUBE HITS ARE IN THE MILLIONS. WHAT DID YOU DO BEFORE FINISHING HIGH SCHOOL?

It shouldn't work. Heavy metal music is supposed to be macho and fierce, not cute. It's certainly no place for innocent-looking teenage idols singing songs about chocolate and bullying. At least it never used to be... then Babymetal turned up.

Suzuka Nakamoto (Su-metal), Yui Mizuno (Yuimetal), Moa Kikuchi (Moametal) and their backing group Kami Band might not be to everyone's taste, but they have become impossible to ignore. Over the past few months they've played at some of the world's most prestigious rock festivals alongside mega acts like Metallica, Slipknot and Iron Maiden. Their eponymous first album entered the American, British and German iTunes metal charts at number one with the most popular track from that record—"Gimme Chocolate"—garnering, at the time of writing, more than 33 million views on YouTube.

Despite being viewed as a gimmick that won't last by many metal purists, Babymetal's popularity continues to grow.

"We're not performing common metal music, so we know there will be criticism," lead singer Su-metal tells *Weekender*. "We think they are valuable opinions, but there are also many who describe our style as 'new' and 'interesting' so we'll continue to bring our music to those people and be ourselves."

"We make our own original sound," continues Yuimetal. "Along with the band's music, Su-Metal sings while Moametal and myself dance and scream. We're having lots of fun and hope our fans are too."

The three girls tell me they had no idea what metal music was when they first got together in 2010, but it's never really mattered. Kami Band provide the heavy stuff while the teen idols bring the pop element. The contrast appears to be working well. On YouTube songs like "Doki Doki Morning," "Megitsune," "Ijime, Dame, Zettai," and "Gimme Chocolate" have gotten views well into the millions. Lady Gaga was so impressed she invited them to open for her during the "ArtRave" tour in 2014.

"We couldn't believe it," says youngest member Moametal. "It was an incredible opportunity and so exciting to have people from a

completely different genre watch us perform. Lady Gaga came to see our show twice. When we met her she told us she liked our music and advised us to continue doing what we were doing."

Lady Gaga isn't the only famous musician to have jumped on the Babymetal bandwagon. Jeff Walker—lead singer of extreme metal group Carcass—described them as "a very cool band," and told reporters at Sonisphere that his highlight of that festival was getting his picture taken with them. The girls have also been photographed with members of Judas Priest, Deftones, Slayer and their personal favorite—the band that Moametal describes as their "metal masters"—Metallica.

"We've met Metallica more than once," Yuimetal informs me. "The second time was at a festival in Canada. They actually remembered who we were so we were delighted about that. They are the band we'd most like to play with."

Closer to home, a collaboration with one of the country's most successful ever bands, X Japan, could be on the cards in the near future. When asked about it in an interview with "Metal Hammer" magazine co-founder of the group Yoshiki said he could see the two groups performing together. The girls also sound like they'd be keen.

"It was an honor to have him come to our show in London," Moametal tells us. "We raise our spirits by listening to X Japan songs at shootings. They opened the door to new music. It's humbling to hear that he'd be interested in playing with us."

Finding the time for a collaboration might be difficult. The girls++ always seem to be working. Following an arduous world tour they are currently playing a number of live shows throughout Japan and will return to England next year to perform at the iconic Wembley Arena in London. It's set to be the biggest gig of the group's short career.

"We're already preparing and working hard for the Wembley show," says Moametal. "It's great to be able to play at so many memorable venues around the world. We want to go beyond countries, age and gender. Our goal is to put music out there for everyone."

“We want to go beyond countries, age and gender. Our goal is to put music out there for everyone”

TOKYO FRIGHT NIGHT

by Christopher O'Keeffe

AHEAD OF THE TOKYO INTERNATIONAL FILM FESTIVAL'S CELEBRATION OF JAPANESE HORROR FILMS, WE SPEAK WITH TWO OF THE GENRE'S MASTERS

Despite its occurrence in late October of every year, Tokyo International Film Festival (TIFF) has never really taken advantage of the looming presence of Halloween. That's all set to change as this time around Japan's most prestigious film event is dedicating one whole night to three of Japan's finest horror directors. Around the turn of the millennium, Hideo Nakata ("Ringu," "Ringu 2," "Dark Water"), Takashi Shimizu (the "Ju-on" series) and Kiyoshi Kurosawa ("Pulse," "Cure," "Tokyo Sonata") spearheaded the J-Horror movement, leaving a lasting impact on the world of horror.

Although busy abroad shooting their next features, Weekender was able to get hold of both Hideo Nakata and Takashi Shimizu to answer a few questions on ghosts, ghouls and J-Horror.

First we asked what two of Japan's reigning masters of the genre think are the key ingredients to making a successful horror movie. Shimizu cites several reasons: "It is hard to pick just one thing, but I think these are some very important points. Firstly, to have a story set within ordinary, daily life. Second, having a character who has made a mistake, something which everyone can sympathize with. Finally I want the film to have some kind of psychological impact on the audience, which they will take back home with them after leaving the theater." Nakata chooses just one: "I think one aspect is creating a certain length of the silent moments, and then how silent it is before and after something scary happens."

"Ringu," released in 1998, and 2002's "Ju-on" were phenomenally successful on release and saw Hollywood scramble to adapt Japanese horror hits. What was it about the films that connected with audiences and tapped into people's fears at that time? Shimizu looks at his own personal history with horror for an answer: "I didn't like horror movies at all in my childhood. With Ju-on, I put into it all the nightmares from when I was young, the fears from which I could never escape. This might be a part of the reason [the film was so successful]." Meanwhile, Nakata sees the wider effect of society at play: "People used to have a TV and a video player at home; at the time 'Ringu' was made lifestyles had been gradually shifting and kids had started to own sets in their own rooms. American horror focuses on dynamics to create a scary movement; however, Sadako was a mysterious silent ghost. She is only shown in the dark TV monitor and you never even see her face, and I think this was a very fresh, unusual approach at the time." From their humble J-horror origins, Nakata, Shimizu and Kurosawa went on to successful careers in film but their names will forever be linked with the fear they inspired in their early hits. Experience the terror all over again with some of the finest examples of the genre at TIFF's Masters of J-Horror night.

"Masters of J-Horror" takes place October 28 at Shinjuku Piccadilly and will feature Nakata's debut film "Don't Look Up"; his latest, "Ghost Theater"; Shimizu's terrifying tale of

vengeful spirits "Ju-on"; and Kurosawa's unsettling account of a twisted serial killer, "Cure."

28TH TOKYO INTERNATIONAL FILM FESTIVAL

The Tokyo International Film Festival brings together a huge and varied selection of the best cinema from both Japan and abroad. Under nine main sections—including "Competition," "Asian Future," "Japanese Cinema Splash" and "Special Screenings"—the latest works by everyone from the most revered screen veterans to the hottest up-and-comers are represented. Additional highlights include a Special Animation Program focusing on anime phenomenon Gundam, retrospective screenings of the works of screen legends Orson Welles and Ken Takakura, and the 4K Digital Restoration of Akira Kurosawa's epic "Ran." The past and future of world cinema is represented at Tokyo's biggest film event of the year.

Dates: October 22 (Thu)–31 (Sat), 2015

Venues: Roppongi Hills, Shinjuku Wald 9, Shinjuku Piccadilly, TOHO Cinemas Shinjuku and other theaters in Tokyo.

Web: www.tiff.jp/net

Tickets go on sale October 10. To buy tickets, or for more information, visit the site.

"Ghost Theater"

Director: Hideo Nakata

Release Date: November 21, 2015



Images: ©JU-ON Film Partners, ©1995 WOWOW/BANDAI VISUAL, ©2015 "Gekijorei" Film Partners, ©KADOKAWA 1997

THE OLD HAUNTS

A YOKAI GUIDE TO TOKYO AND BEYOND

by John Paul Catton

Even in 2015, you don't need to go far to find traces of Japan's folkloric monsters of yore

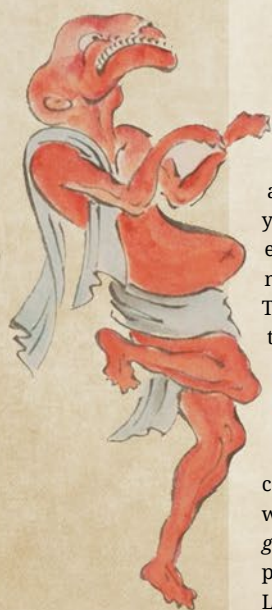
Anyone who spends time in Japan will notice that ghost stories and supernatural beasts hold a special place in the nation's consciousness. Whereas vampires, werewolves and mummies are favorites for Western Halloween costumes, the Japanese have a large menagerie of creatures unlike anything you'll find elsewhere. The Yokai go back a long way; either imported from ancient Chinese mythology or mentioned in folk tales over a thousand years old. Their exploits were collected in Edo period publications such as "Hyakki Yagyo" by Toriyama Sekien, depicted in *ukiyo-e* by artists such as Katsushika Hokusai, and immortalized in countless manga, anime and live-action films.

Walk past the doorway of the chain izakaya called Tengu and you'll see a bright red male face with a long, phallic nose. This is the *Hanataka-Tengu*—a race of winged humanoids with magical powers and also formidable warriors in battle. Legend recounts that Minamoto no Yoshitsune, the real-life military officer from the early Kamakura period, was trained in the arts of war by Sojobo, the Tengu King. They also have the habit of mesmerizing and kidnapping humans, and the Edo period accounts are suspiciously similar to modern day alien abductions. Mount Takao, on the outskirts of Tokyo, is one of the alleged Tengu nesting sites and

sightings of strange phenomena persist there to this day.

Kappabashi is an area of downtown Tokyo near Asakusa renowned for its kitchenware stores and its plastic models of food that make handy souvenirs. It also shares the same name as Kappa, green reptilian creatures that live in ponds, rivers and lakes, and there are over a dozen statues of them lining the area's streets. Kappa are mostly regarded as friendly beings with their big eyes, goofy beaks and distinctive crests of hair, but in the Edo period they were regarded as dangerous carnivores capable of dragging children into the water and ripping their bodies open to feed on their livers, or their *shirikodama*—a ball of spiritual power housed within the human body. One theory suggests that this monster was inspired by the Japanese giant salamander, a large amphibian that could be found roaming freely in pre-industrial Japan. The nearby Sogen-ji temple (AKA Kappa-Dera) is dedicated to the creatures, and contains a mysterious relic claimed to be a Kappa's mummified hand.

Kitsune is the Japanese word for fox, but it is also the name of a wily trickster Yokai notorious for shapeshifting, divining, mesmerizing humans, and conjuring mystic fires (*Kitsunebi*). There are numerous folk tales and Kabuki plays on the theme of Kitsune assuming the forms of beautiful women to enchant unwitting men. Needless to say, these sto-



ries don't end well, but Kitsune sometimes form strong emotional attachments with their spouses and any resulting children will be blessed with magical powers.

Kitsune are also associated with Inari, the Shinto god of rice. Their statues can be seen at Inari-jinja throughout Japan, stone foxes with eyes and teeth painted red and white. With their reputation for romantic tomfoolery, perhaps it's no accident that there's a spooky Inari-jinja right in the heart of Shibuya's love hotel district on the Dougenzaka-dori!

The word Kirin is usually associated with beer, and the giant corporation that brews it; but this, too, is the name of a mythological beast. The Kirin looks like a deer with dragon-like scales and an ox's tail, and is usually surrounded by mystic fire. This creature is similar to the western unicorn, and is said to bring peace and good luck, which is probably why the founders chose the name way back in 1907.

Edo period Japan was a rigidly patriarchal society, and behind the feudal status of women as the husband's property lay the subconscious male fear that women resented their status in society. This was carried over into the realm of the supernatural, with countless stories detailing female spirits returning from the dead and exacting a horrific revenge on the men who had wronged them.

The J-Horror cliché of the female ghost with long, matted hair covering her face may have originated in the *Kejoro*, a creature said to have haunted red light districts such as Yoshiwara, near Asakusa. If this kimono-clad woman approached you, you might foolishly try to brush away



“However terrifying their origins might have been, Yokai have adapted and evolved with their native culture”

her hair to see her face, only to find her head is made entirely of hair—long dark tresses that come to life and strangle you.

Red light districts were also haunted by the *Kerakera-Onna* who could drive men insane with her incessant, derisive cackling, the *Taka-Onna* who could elongate her legs and body to peer through upper-story windows and terrorize the couples inside, the skeletal *Hone-Onna* immortalized in the folk tale Peony Lantern (*Botan Doro*)—and perhaps most disturbing of all, the *Kage-Onna*, the mournful, shadowy outline glimpsed from the corner of the eye in darkened *tatami* rooms.

Farmers, monks and wanderers in the countryside were also in danger from manifestations of the supernatural. The *Yuki-Onna* was a beautiful, snow-white Yokai who could freeze a man to death at her touch. She roamed the Japan Alps, and many a fictional traveler succumbed to her icy kisses. Her sister spirit is the *Ame-Onna*, a Yokai that looks like a despondent woman in a drenched kimono with soaking wet hair plastered to her face, constantly licking rainwater from her hands, who haunts villages at night looking for children to snatch from their mothers. Both the *Yuki-Onna* and *Ame-Onna* are believed to have originated as minor weather deities in the Shinto faith ... before folklore took them down a darker path.

Japanese folklore and urban legends abound with

even weirder creatures that defy explanation. The *Tanuki* parade, one of the “Seven Wonders of Honjo” (modern-day Sumida-ku) ... the *Nopperaboh*, the faceless creature immortalized in Lafcadio Hearn's tale “Miujiina” set on a hill in Akasaka ... the *Mitsumeyazura*, a floating clump of eight heads with three eyes ... the *Fuhri*, a creature that moves so fast it's impossible to see its true form ... and the *Buruburu*, the physical embodiment of fear itself.

However terrifying their origins might have been, Yokai have adapted and evolved with their native culture. The recent smash hit “Yokai Watch” game and TV series showed that Yokai today inspire feelings of humor and fondness, as well as fear.

MORE INFO

For more information on the yokai, see also:

- **yokai.com**: an online database of Japanese ghosts and monsters.
- “**Yokai Attack**”: The Japanese Monster Survival Guide” by Matt Alt and Hiroko Yoda
- “**The Unofficial Guide to Japanese Mythology**” by John Paul Catton
- “**Dark Lanterns**”, a collection of Yokai-themed ghost stories by Zoe Drake



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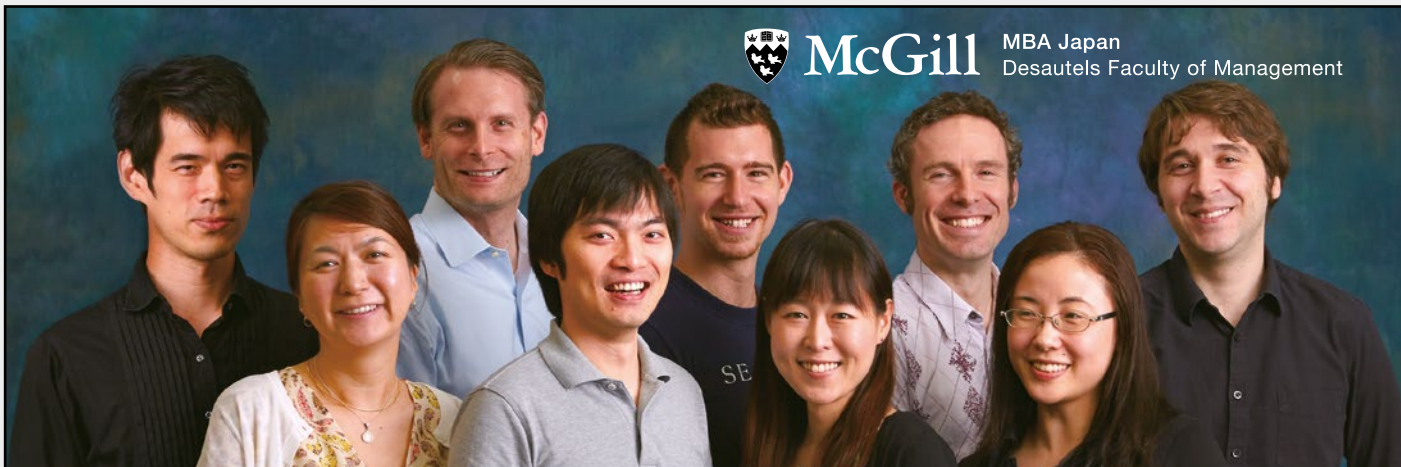
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AUTUMN'S MANY-SHADED MEANINGS

People often associate the changing leaves of fall with a time of decline, but on the academic calendar, they are the first signs of a season of beginning

For those of us who live in the northern hemisphere—particularly here in Japan—October is a contrary month. The summer warmth has cooled and the days are getting shorter, but the opaque grey haze of the rainy season has given way to clear blue skies and the striking reds and golds of autumn. The yellow-green sheen of the rice fields is now just a patchwork of muddy brown squares and the trees have been stripped of their peaches and plums, but the lantern-lit harvest *matsuri* are in full swing and shrines across the country are laden with colorful offerings of thanksgiving.

The Americans call it fall and for many this twilight time of the declining year does bring a sense of an imminent ending: the vitality and promise of spring are distant memories and the cold shades of winter are not far away.

“We think we know our children but sometimes it’s hard for us to see their stealthy shape-shifting as they grow into the independent individuals we all want them to be”

The hackneyed idea that every ending is a beginning in disguise might sound clichéd and trite, but for those of us who work in education it has some resonance. The calendar year might be on its last legs, but for all of my working life October has been the real starting point of the new academic cycle: the youngest children have had time to get over those first day nerves, older pupils are starting to come to terms with the



expectations of different teachers and the demands of unfamiliar courses, and the most senior students are beginning to develop the focus and intensity that will (we hope!) carry them successfully through to the examination season. The routines and rhythms of the year

are being laid down, personalities and characters are emerging, firm friendships and strong working partnerships are being formed—and a brand new school is taking shape.

Because that is the magic of schools: with each passing year an almost miraculous transformation takes place. It’s not just that new children arrive and older ones leave—even the ones who stay are different. Not just stronger or taller

or deeper-voiced, they are often different young people altogether. It is almost as if the long summer break has seen a shedding of skin and the emergence of something, someone new.

As parents we often miss this metamorphosis. Like the surreptitious movement of the hour hand round a clock face it progresses imperceptibly until we turn away. Then, when we look again, we can only wonder at the passing of so much time. Where did my precious baby go? My cute little girl? My grumpy teenage son? We think we know our children but sometimes it’s hard for us to see their stealthy shape-shifting as they grow into the independent individuals we all want them to be—eventually, but not too soon!

For teachers it’s easier. We have the advantage of the perspective afforded by time and distance. One young person heads off for the long summer break and someone very different walks through the classroom door when the holidays finally end. That is why I maintain that October is not so much a month of endings but a time to recognize opportunities to begin all over again. Those falling leaves really do signify a fresh start, as if old skin is being sloughed off to leave room for something new to develop and grow. It may be autumn but if on one of those brilliant blue-sky days you head out to enjoy the fiery colors splashed all over the Japanese hillsides, it’s not too hard to dispel any sense of an ending and see in them instead the signs of good things to come.

Brian Christian is Principal at the British School in Tokyo

THE BRITISH SCHOOL IN TOKYO ON TOP OF THE WORLD!

The past year has been a stellar one for the British School in Tokyo, but in which direction is Principal Brian Christian looking? Forward, ever forward...



class of 2015 achieved our best-ever A Level results, going on to win places at some of the world's most prestigious universities.

It was definitely a very good year but at BST we tend not to spend too much time dwelling on the past. It is what happens next that counts. The year ahead promises to be one of similar success and achievement:

once again we have more students than ever before, with our pre-university A level program and the Cambridge IGCSE curriculum for 14–16 year-olds proving to be particularly attractive to young people of all nationalities.

While academic excellence is always a priority and our results are consistently far above the UK national averages, it is also clear that our care for each student as an individual, our focus on character development, and our offer of a rounded education extending well beyond the four walls of the classroom have all struck a chord with the many parents who share our values. Opportunities to practice teamwork and leadership, to explore and build confidence, to exhibit and perform are every bit as important as exam preparation.

Underpinning all that we do at BST is our simple model of the young learner we aim to nurture here. This template guides us as we seek to encourage in our students the skills and attributes that we believe will help them meet the exciting challenges they will face in what has become a demanding and rapidly changing world beyond school.

We use the *BRITISH* (Balanced, Resilience, Inquisitive, Thoughtful, Independent, Self-assured, Honest)

“We seek to encourage in our students the skills and attributes that we believe will help them meet the exciting challenges they will face in the world beyond school”

mnemonic, not because we consider these characteristics to be the exclusive preserve of young people educated in the British system—far from it—but it certainly helps even our youngest students to understand what BST really stands for and to remember what it is we are trying to achieve here.

There is no doubt that good schools are built on the vision, commitment and talent of good people. Almost without exception, our teachers are recruited from the best schools in the UK or from other highly rated British international schools around the world and, uniquely I think, because we know that finding the right people is crucial to our future (and to that of our students) we insist on seeing each one of them teach in their own schools before any appointment is confirmed. Only the best will do.

The British School in Tokyo and the community it supports can be proud of the progress of the past twenty-five years, and of the achievements of the last twelve months—but it is the future that counts: the goals for the next academic year, the journey towards the next milestone anniversary. Perhaps it is this ambition, this rejection of complacency, that has resulted in the school's nomination as British International School of the Year for 2015—or perhaps it is simply because at BST we have the right people in the right place, all playing in tune with each other. Why not come to see us and judge for yourself?

For more information please visit the official website: www.bst.ac.jp

Having recently celebrated its 25th Anniversary in spectacular style, the British School in Tokyo can look back on twelve months of unprecedented success. Last September at the start of the new academic year the school welcomed a record number of students; in November, at the 2014 British Business Awards Evening, hosted by the BCCJ here in Tokyo, we were delighted to be named Company of the Year; in March the UK Independent Schools Inspectorate rated the school Excellent in all eight standards; and in July the graduating

IN BRIEF

- Offers an education to boys and girls from nursery school age through high school, with campuses in Shibuya and Setagaya
- Highly ranked by the UK Independent Schools Inspectorate and routinely places its students in top universities around the world
- Puts an emphasis on a well rounded education that extends beyond the classroom walls

HOLISTIC LEARNING, GLOBAL PERSPECTIVES

A new administrator at Aoba-Japan International School opens up about a curriculum that empowers students to take charge of their own education

I probably sound a little bit idealistic, but we're possibly talking about the survival of sustainable progress of humanity."

Robert Thorn, the new Secondary Principal at Aoba Japan International School (A-JIS), truly believes in the global effect that the right kind of education can bring.

While his idea of what a well-rounded education should be might seem experimental to some, he is serious about having a profound impact on the lives of young people, and in turn, the world surrounding each of them.

With just over two months under his belt at A-JIS, Thorn has hit the ground running with grand plans for continuing the recent progress the team at the school has been making towards their goal of developing learners, rather than training students.

He has taught and led in international schools everywhere from Syria and Georgia, to Switzerland, Turkey and most recently in Qatar, so he is acutely aware of the cultural nuances of education in different parts of the world. A strong advocate for "inquiry-based education," Thorn says "it's about identifying what characteristics make good learners and creating opportunities for young people to develop those characteristics in and out



of the classroom."

A-JIS already does things a little differently, with the introduction of "blended learning" through "vertical home rooms" (where students of different ages share the same classroom to facilitate trans-grade learner collaboration), impressively diverse extra-curricular offerings and the newly integrated "global leadership" program, where young people are challenged in a particularly unique way: "Many secondary learners are unused to freedom and the responsibility that goes with it. So we're giving them some freedom, and we're seeing what they do with it. It's an opportunity to develop responsibility. About six lessons a week are given over to what's called 'global leadership and arts exploration.' The kids are asked 'if you could do what you wanted to do, what would it be and how far will you take it?'"

The program allows young people to discover and develop their passions by widening the scope of their education while moving away from text books and predetermined outcomes. Thorn proudly

“We don’t know what sort of jobs there will be or what society is going to be like [in the future]. The biggest gift we can give our young people is to help them to become what we call holistic learners”

tells Weekender that "Some kids have started rock bands and jazz bands. Some are creating real, professional events and businesses. Others are introducing Japanese and Chinese games to the West through YouTube."

Thorn elaborates on the school's approach by saying that one of the most important things we should be teaching our children is "knowing how to approach things that you don't understand, and how to learn things in and from the future. We don't know what sort of jobs there will be or what society is going to be like. The biggest gift we can give our young people is to help them to become what we call holistic learners."

While the teaching methods at A-JIS might seem unconventional to the uninitiated, it's difficult to argue with the clear logic behind their principles: "If everybody were a better learner, then more people would be available to solve problems. In order to maximize our chances of solving some of the horrible issues that we have handed down to children ... as many of them as possible need to be good at learning, good at solving problems, good at critical thinking, listening to each other, collaborating."

For more information please visit the official website: www.japaninternationalschool.com

IN BRIEF

- Main K-12 campus at Hikarigaoka, additional kindergarten located in Meguro
- Features a curriculum based around blended, holistic and inquiry-based learning
- Known for its innovative Extension Program, which involves both international students and Japanese students from the local community

AN OPEN SPACE FOR CREATIVITY

Doors at The American School in Japan's multipurpose structure opened this school year, and students are already finding new room for fresh thinking

Gathered around their tables in one classroom, a group of ninth grade students are soldering circuit boards and working on basic programming projects. In another classroom, high schoolers are working in pairs, taking turns to create logo designs for clients.

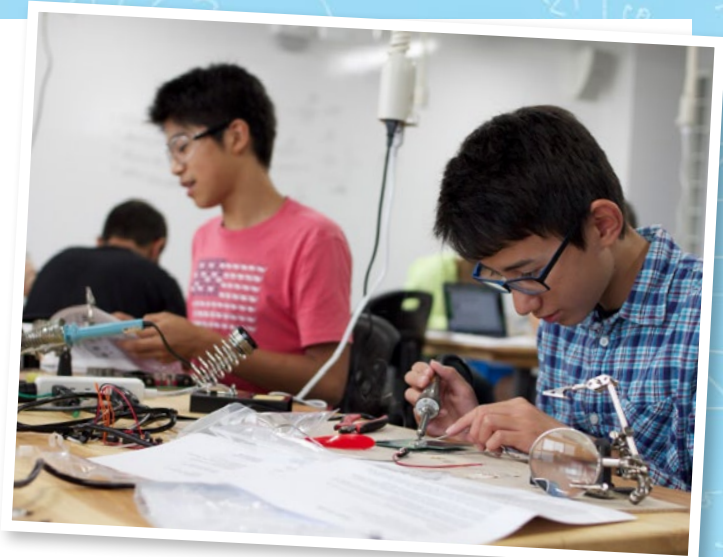
Across the entire second floor of The American School in Japan's Creative Arts Design Center, in classrooms outfitted with laser cutters, dozens of small, modular, programmable computers, and 3-D printers, students are using "design thinking"—an innovative learning approach that challenges students to think like designers—solving problems and creating solutions.

The new building, which includes art and music classrooms on the first floor, and a professional learning suite and modern-meets-traditional Japan Center

Design, points out, part of his job is to work with students' regular teachers to find ways to implement these approaches in their other coursework as well.

The main goal is to get students to not only make sense of design ideas across the curriculum, but to recognize how to bring design thinking to bear on real world challenges, both large and small.

Take the case of the lockers in the middle school—the locker doors kept falling off. This was especially dangerous with the upper lockers because they might



“You don’t have to be the creative type to be in here: you just have to be in here to be creative”

on the third, is impressive, and the array of technology at hand might rival what some universities could muster. But as Head of School Ed Ladd explains, the foundations for the structure were going up at the same time that the curriculum was being developed and implemented: “We didn’t just build the building; we put in the groundwork over the past two to three years to make this curricular shift possible.”

ASIJ has made no secrets about their devotion to the design thinking curriculum: nursery through elementary students use the approach in their lessons, sixth and seventh graders take a half-year design class, and ninth graders study design and fabrication for a full year. They learn how to code, how to design circuits, and how to create 3D designs. But, as Mark Schreiber, the school's new Director of Innovation and

hit someone on the head. This was an opportunity for ASIJ's design technology students. The design teams immersed themselves in the problem, brainstormed all the possibilities they could conjure up, then prototyped models using 3D printers and other tools for testing the solution. Eventually, teams pitched their ideas to the administration and the building engineers, and a solution was adopted and implemented.

One of the hallmarks of the new design center is that the space fosters collaboration—from the open layouts within the classrooms to the open area in the center of the building, where students can work freely on projects inside and outside the class. One of the things that Schreiber notices when student work together on collaborative projects is that they quickly find ways to balance their strengths and weaknesses: the artistic

type helps the detail-oriented coder, while a practical engineer can help both of them as they work on their projects. What he finds more interesting is that collaborative work seems to raise skill levels across the board: the artistic students develop more confidence in technical matters, while the coders start to develop new-found creativity. In fact, Schreiber says that he notices there's something about this new space that seems to be inspiring everyone on the campus, students and teachers alike: “You don’t have to be the creative type to be in here: you just have to be in here to be creative.”

IN BRIEF

- Located in Chofu (Early Learning Center in Roppongi); accepts students from nursery and pre-school through high school
- Strong focus for using design thinking in the curriculum
- Outstanding facilities for science, design, sports, and the arts

For more information please visit the official website: www.asij.ac.jp

AT HOME IN TWO WORLDS

Nishimachi International School is renowned for providing its students—both domestic and foreign—with an unrivaled Japanese language experience

For international schools, it can be tricky to find a balance between English language education and providing a strong background in the language of the host country. But, as Terry Christian, Headmaster at Nishimachi International School explained, delivering an internationally oriented curriculum while also making sure that all students develop—or maintain—a strong background in Japanese is not just a nice ideal to keep in mind. It lies at the heart of the school's mission and dates back to its very beginnings in 1949, when founder Tané Matsukata opened Nishimachi with just four students, on the same grounds where the school stands today.

Tané Matsukata came from one of Japan's prominent families—her grandfather Masayoshi was one of the country's first Prime Ministers and a primary reformer of the country's financial system during the Meiji era. Educated in the U.S., Miss Matsukata returned to Japan in 1947, as the nation was recovering from World War II. She recognized that, alongside the city that was rebuilding, the children of a new Tokyo needed an education that would prepare them for a world that was rapidly changing.

Those who knew her, such as alums

Kiki Jiang-Yamaguchi, Admissions Officer at Nishimachi, and Nancy Hashima, head of the Nishimachi-Kai (Nishimachi's Alumni Association), remembered her as a powerful figure: she could be quite motherly, and students would fondly recall their yearly visits to her office. Yet at the same time, she was known as a visionary and as someone who was fiercely determined to bring her ideas—best summed up in the school's motto, "To share and live and learn together, yet keep a special identity"—into fruition.

Although Miss Matsukata passed away in 1989, her spirit lives on through the education that thrives within the Nishimachi community. As Christian points out, students from kindergarteners up through the ninth grade can feel the presence of the school's founder: "Throughout the year, we always tell a few stories about her, and we always make sure that her legacy and her reasons for starting the school is something that's built into our culture."

As Jiang-Yamaguchi and Hashima explain, the school's strong sense of togetherness, and the fact that bonds are formed between students at a very young age, are some of the primary reasons that alums, and even parents of alums, hold the school very close to heart. "We dispersed at different ages, but our thoughts and feelings, and what we want for Nishimachi are something that we share." Hashima adds that she only stayed at Nishimachi until sixth grade, "but this is where I'm spending all of my time with my alumni association work, rather than with my high school, or with my college."



“We’re a school that offers a good international education, but we want everyone to respect and embrace Japanese”

Alongside this strong sense of community comes an academic rigor and a dedication to Japanese language education. In fact, this is something that Christian cautions parents to keep in mind when they are considering Nishimachi for their children's education: "If you're coming here and you want an American education or a British education, we're probably not the school for you. We're a school that offers a good international education, but we want everyone to respect and embrace Japanese. Even if they're only here for two years, we want them to become as proficient as possible in Japanese, because language is the window to the culture."

For more information please visit the official website: www.nishimachi.ac.jp

IN BRIEF

- Located in Moto Azabu
- Offers a rigorous international education in English with Japanese taught daily
- Seeking students from kindergarten through 9th grade
- Known for a particularly strong sense of community—for students, parents, and alumni

A CHANGING TRADITION

The first lay head of Seisen International School discusses new developments on campus

Nuns from the order of the Handmaids of the Sacred Heart of Jesus first came to Japan in 1934, and founded what would become Seisen International School in 1949. The school moved out to the neighborhood of Yoga in Setagaya in 1972, and throughout their history, the Sisters who have lived and worked on campus are a part of Seisen's lifeblood. Five sisters still live on campus, including the 94-year-old Sister Asunción, who was instrumental in founding the new Yoga campus some four decades earlier.

So how does Colette Rogers, the new Head of School at Seisen—and the first layperson to hold the position—feel? “Absolutely no pressure,” Rogers says, laughing. She is taking up the role held for the last three years by Sister Margaret Scott, who had overseen the institution of a Day of Service project and a new house system. Rogers herself has been with Seisen for many years: this is her second stint with the school, and she has held many positions over the years. She has been an English teacher, a school counselor, and assistant principal before taking the head position at Seisen this year.

Weekender had the chance last month to visit Rogers to talk about the many changes she has seen at the school during her time at the school and what she is hoping to achieve with Seisen in the years to come. One of the things that she has found remarkable to witness since she has been there is an impressive diversification in the school's demographics, for both students and teachers: “We're not just the European and American population, and we're embracing more and more cultures. On the teaching side, this year alone we have brought in new faculty members from places like Uganda, Mauritius, the Philippines, and New Zealand, who are bringing in new perspectives, a lot of experience from other schools, and are enriching the education.”



These days, Rogers says, the Seisen community is benefiting from a learning community that involves the active participation of parents, and a thriving alumni association. One of Rogers' former students, a Swedish graduate who is now a heart surgeon, gave a group of high-schoolers an object lesson in the idea that career success doesn't always need to follow a clear path. This particular alumna's road to becoming a physician included time in the Swedish armed forces and Russian studies. In addition to introducing girls to a variety of career paths, Rogers hopes that this growing alumni network can also serve as an informal support system for Seisen grads who go to university overseas.

The school is excited to be building from recent developments—like the Day of Service, which is held in honor of St. Raphaela, the founder of the Handmaids Order, and the house system (yes, a bit like “Harry Potter”)—but the core of the school's mission is to provide girls with a quality education. The curriculum is based on the International Baccalaureate Diploma Programme (IBDP) in high school and the Primary Years Programme

“Seisen gives the girls a voice and an awareness that there is a moral compass in life to guide them—whether it's the Catholic one, or the Buddhist tradition or any other”

in elementary school, but given Seisen's religious background, a prominent aspect of education at the school focuses on compassion and inspiring students to look out at the world as a place they can try to change for the better.

The student body is only about 25 percent Catholic, but Rogers believes that the traditions and teachings offered at Seisen is one that “gives the girls a voice and an awareness that there is a moral compass in life to guide them—whether it's the Catholic one, or the Buddhist tradition or any other—there are guidelines out there that you can choose from in order to lead your life.”

As the school year steps into full swing at Seisen, Rogers acknowledges that it will be a busy year, filled with new developments and celebrations of what gives the school its unique identity: “Steeped in tradition that guides us as we move the school forward.”

IN BRIEF

- A Catholic school located in Setagaya
- Offers all-girls' education for Grades 1–12 (co-ed kindergarten, ages 2–6)
- Inspires girls to develop a strong sense of self-respect, dignity, and compassion

For more information please visit the official website: www.seisen.com

A NEW LIGHT IN EARLY EDUCATION

Opening in April 2016, Sunnyside International Kindergarten plans to offer a program that puts children's natural learning potential in the spotlight



Although you wouldn't think of a kindergarten program as a place where revolutions in education might be born, Sunnyside International Kindergarten, which will be opening in April of 2016, has grown out of a desire to reform Japanese education from the ground up.

It has been many years in the making. Sunnyside is the latest project spearheaded by Jun Saito, a former member of Japan's House of Representatives and a former professor at Yale University. Growing up in a small town in Yamagata Prefecture, Saito found that his opportunities for learning English were severely limited. He taught himself comprehension and pronunciation by listening to shortwave radio broadcasts, watching movies, and translating for visiting foreign students. As he told the *Asahi Shimbun*, he launched J Prep, an after-school facility in Jiyugaoka, in order to help Japanese students prepare to engage with the world beyond their borders—without the need for a long and circuitous path of self-education.

He launched his first program in 2012—initially a cram school for high schoolers who were hoping to study overseas—but it was clear that programs for early English education were needed, both for students attending Japanese

elementary schools and those going to international schools. So far, these J Prep and J Prep Kids programs have proved a hit, growing quickly in the past three years.

Sunnyside School Director Trevor Root had a similar experience with the limited nature of English language education in Japan, but on the teaching side. Root, who has more than a decade's worth of teaching experience

in early education, was first struck by this while giving a lesson to elementary school children in Ginza: "Even for a class of second and third graders, there was a lot of sitting and listening instead of active learning. I was really amazed by the differences in the educational systems in the U.S. and systems in Japan, and I held on to that feeling for some time. I had the conviction that there has to be a better way to introduce children to language learning." Root adds, "Quite simply, children don't fit into a mold of 'one size fits all' as far as education goes, and when given the opportunity, children are truly capable of great things."

It is with this idea in mind that Sunnyside is being developed. The school's curriculum combines several concepts from some of the most respected teaching methods in early education: The International Baccalaureate's Early Years Programme, Montessori, and Reggio Emilia. Multi-modal lessons, making use of music and movement, science, and the arts, all provide rich opportunities for inquiry-based learning, making for an approach that allows young learners to develop a healthy curiosity and a love of learning.

Of course, given that the school has its origins in providing students with a strong foundation in English, one of the

“Quite simply, children don't fit into a mold of 'one size fits all' as far as education goes”

most important elements in the upcoming curriculum is a strong literacy program. It's designed to help young students cultivate reading and writing skills that will remain a valuable asset throughout their education.

And although the J Prep program was initially developed for Japanese students, Sunnyside hopes to have a 50–50 balance between Japanese and native English students. Root adds that—thanks to a team of highly trained, dedicated instructors and a 4:1 student-teacher ratio—Sunnyside offers English-speaking kids “a program that is equal to, or above, what they would receive at a kindergarten in the States.”

Doors will be opening next April, but information sessions are already being offered. Root sums up the mood for the new endeavor: “We have our sights set on quality education. I believe our strong focus on instilling independence and creativity in young learners is unique among schools here in Japan.”

Sunnyside will be holding information sessions from 10:30 am to 12:00 pm on 10/3, 10/17, and 11/14, as well as informal events at the Jiyugaoka Megami Festival (10/12) and a Halloween parade from 10:30 am to 11:30 am on 10/31. Apply via email to sunnyside@jprep.jp

IN BRIEF

- A new international kindergarten program opening in Jiyugaoka
- Opening in April 2016, accepting Pre-K and K-1 students (ages 2–3 and 3–4)

For more information please visit the official website: sunnyside.jprep.jp



YOKOHAMA INTERNATIONAL SCHOOL IS LOOKING FOR SUBSTITUTE TEACHERS...

Throughout the year, Yokohama International School (YIS) is looking for teachers who can join our pool of substitute teachers. The pool will be used to cover teacher absences mainly due to illness, maternity/paternity leave or attendance at educational workshops. The substitute will be required to be a qualified teacher and have a current teaching certificate. The school may help applicants obtain a work permit if he or she holds a dependent visa. To apply, please email your current CV to teach@yis.ac.jp.



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Time: 6:30 pm–8:00 pm | **Fee:** 500 yen (per session)

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Motoazabu

Jiyugaoka

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The Queen of Clean

Meet the woman who is helping the world get rid of clutter

by Matthew Hernon



From Vladimir Putin to Kanye West, Pope Francis to Emma Watson, Time Magazine's list of the world's most 100 influential people is always an eclectic mix and this year was no exception. In amongst the world leaders, celebrities, entrepreneurs and scientists there were also two Japanese names: literary giant Haruki Murakami and a soft-spoken young lady who has made a name for herself advising people how to keep their homes tidy. Step forward, Marie Kondo.

"It was a big surprise and a huge honor to be included on such a prestigious list," Kondo tells Weekender. "My goal has always been to express the joy of tidying to people all over the world, but I certainly never expected my methods to have had the kind of impact they have on such large numbers."

Her book "The Life-Changing Magic of Tidying Up: The Japanese Art of Decluttering and Organizing," continues to fly off shelves all over the world. It's been published in over 30 countries, translated into numerous languages and, at the time

of writing, has sold more than three million copies. Fans of the lady in white call themselves "Konverts" and she has become so big her surname is even now used as a verb, as in "to Kondo" ones cupboards or drawers when decluttering the house.

On Instagram, "Almost Famous" actress Kate Hudson thanked the Japanese businesswoman for the book saying that it had taken "Spring cleaning to a whole new level!" Jamie Lee Curtis, meanwhile, writing for Time magazine, described her as a "modern day Mary Poppins." Kondo doesn't have any magical powers, though, just a passion for cleaning that she's had since the age of five.

"It started with my mother's house-keeping and lifestyle magazines," she says. "They showed me a lot of different ideas – how to keep your home tidy, how to store a lot of food in a limited storage

space. It was like an attractive game to conquer.

"I was also heavily influenced by my grandmother. She lived in a tiny house, but cared deeply about her furniture and belongings. She lived beautifully in a polite manner. I learned how to treat things carefully from her."

As well as keeping her own room and home meticulously clean (she did more tidying than her mother), Kondo set about helping her teachers out at school. While other kids played outside she would stay in and organize the book shelves or keep the mop cupboards in order. This obsession with cleaning continued into her college years where she wrote a thesis entitled "How to Declutter Your Apartment—From a Sociological Perspective."

“It's not about quantities or decreasing your belongings, it's about bringing joy to your life”

After working part-time as a maiden in a Shinto Shrine, Kondo then put her knowledge to good use by starting her own consultancy firm, advising clients on how to declutter their homes. She soon had a backlog of customers who asked her to write a book so they could learn about her methods while waiting to see her.

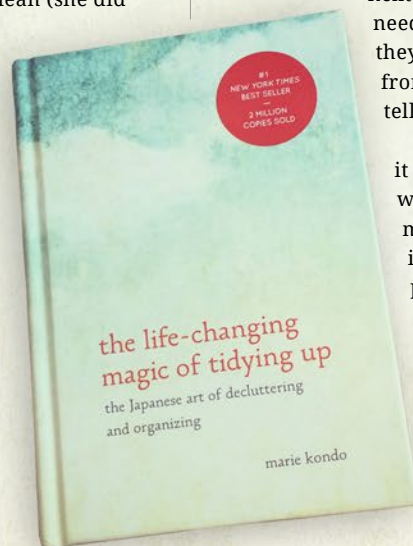
Focusing on what should be kept rather than what should be thrown away she would advise people to take an item in their hands and ask whether it sparked joy. If it did then she would suggest keeping hold of it.

It sounds simple enough, but what about those who don't feel any joy when they touch their belongings? Or at the other end of the spectrum what about those people who find joy with clutter and refuse to throw out seemingly worthless items like magazines and comics?

"If the words 'spark joy' don't mean anything to clients, I'll ask a different question, like 'do you feel any excitement by possessing these goods? Or 'do you think you will be wearing these clothes

next year?' Basically they need to ask themselves if they feel any positive vibes from their things." Kondo tells us.

"It doesn't matter what it is. I see no problem with keeping hold of magazines or comics. If a collection of papers sparks joy or is valuable to you then I'll advise you to keep them. It's not about quantities or decreasing your belongings, it's about bringing joy to your life."



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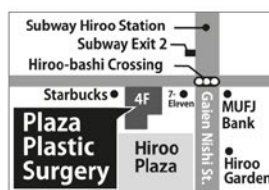


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PEOPLE, PARTIES, PLACES

TOKYO'S LONGEST RUNNING SOCIETY PAGE, WITH **BILL HERSEY**

Tokyo, as we all know, is changing by the day. Happy to say most of the changes that include all kinds of new buildings, more nice parks, endless cultural events, sports stadiums and the like are really first class. What's even nicer is that there'll be a lot more as Japan prepares for the 2020 Olympics.

One big change is happening in Roppongi. Once THE place for night life—thanks to the late great super developer, Minoru Mori, Mitsui and other progressive thinkers, as well as dozens of museums, new restaurants, and theaters—Roppongi seems to be losing its rep.

The hot spot for night life and Tokyo trendsetters, including foreigners, are the new “in” places in Shibuya, Shinjuku, and Nishi Azabu. I'm spending considerable time in Shibuya recently. It's just a 730 yen cab ride from my house, and I love people watching from one of these outdoor tables at the refurbished Segafredo. I've been checking out a lot of new places and happenings in Shibuya lately and will give you a rundown on what's happening there next column.

DJIBOUTI NIGHT AT ANA INTERCONTINENTAL HOTEL

For the 37th anniversary of cooperation and friendship between Djibouti and Japan, Ambassador Ahmed Araith Alis and his family, companies in Japan who do business with Djibouti, and the Japanese government held a special reception at the ANA Intercontinental Hotel. The Ambassador, his wife and their four children are a very popular family and there were about 400 people there that night. Djibouti, as I'm sure most of you know, is located at the entrance to the Red Sea, and because of its strategic location, its neutrality, and free trade area, it has seen an increasingly strong growth in its economy.

Looking back, thanks to then Ambassador Rachad Farah I had the opportunity to visit Djibouti, and have some really great memories of my nine days seeing the country and getting to know some really nice people. Highlights of the trip included meeting the President, attending a fabulous colorful wedding ceremony of the son of a sultan, having dinner on a French aircraft carrier, spearing a “big enough” octopus when I did some diving, bathing in Lake Assal, the second most saline body of water in the world, and visiting the Alar Triangle where the first “Planet of the Apes” movie was filmed in 1968. It was a real travel experience—one I'll never forget.

BASTILLE DAY CELEBRATION AT THE FRENCH EMBASSY

It was French Ambassador Thierry Dana's first time to host the huge reception. He and his super chic wife Florence Godfernaux held the fête at the spacious residence and garden. Believe me, it was a truly great celebration in every way. I took Dewi Sukarno, and we got there a bit early; even so, the line of people who were invited and waiting to congratulate the hosting couple was a good city block long. I usually don't mind waiting in line, but it was hot so I didn't turn down one of the younger French Embassy staff who came and invited Dewi and me to go to the head of the line. We really appreciated that, and *gomenasai*, took him up on the offer.

At the entrance to the light and bright residence there was a tall illuminated ice-carving of the Eiffel Tower. It was really a work of art, and something many of the guests took their picture in front of. The spacious residence and garden were both already full of friends and other interesting people from all walks of life.

The program, which was held in the garden, had welcome and



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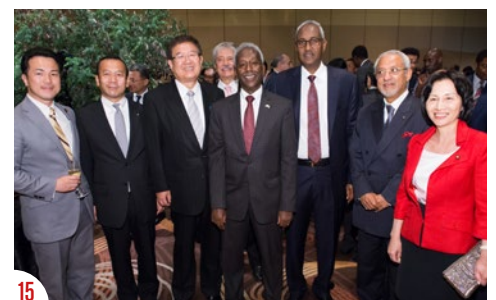
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Fantastic French National Day Fête

1. La Connexion More Pres. Olivier Klein, fashion legend Hanae Mori 2. French deputy counsellor Landy Pierrefitte, French Press office list Yoshida 3. METI director (Europe) Kazushige Nobutani and movie industry tycoon Tom Yoda 4. Former Prime Minister Yoshiro Mori, French Amb. Thierry Dana 5. Dewi Sukarno, Aston Martin's Mary Katayama 6. Princess Yasuko, her husband, Red Cross Japan Pres. Prince Konoe, Dewi 7. German Amb. Dr. Hans Freiherr Von Werthern, his wife Elizabeth 8. The hosting couple French Amb. Thierry Dana, his super chic lady Florence Godfernaux, Moroccan Amb. Samir Arrour

Djibouti National Day

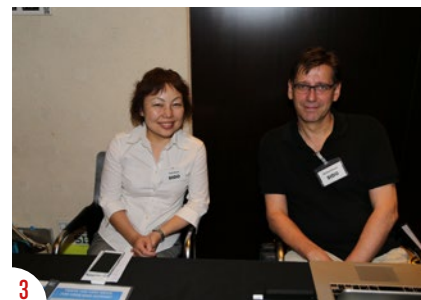
9. Former Djibouti Amb. to Japan Rachad and Mrs. Farah 10. Fumiko and Liberian Amb. Younger S. Telewoda 11. Diet member Kenji Yamada, Outgoing Canadian Public Affairs counsellor Laurie Peters 12. Yasmine (Djibouti), her daughters Haadsan and Oumma, Tazuko Farah, Kyoko Spector 13. Magical music from Mali 14. Yasmine, the Arait Ali children, Djibouti Amb. Araita Ali, Oman Amb. Khalid Al-Muslahi 15. Vice Minister for Foreign Affairs Takashi Uto; Former Amb. To Djibouti Atsushi Nishioka; Defense Minister Akira Sato; Araita Ali; Memo's Pres. Domenico Cantatore, Aboubaker Omar Hadi; Rachad Farah, First Djibouti Amb. to Japan, Midori Matsushima, Fmr Minister of Justice (©InterMedia Japan)



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Charity Event for YMCA at Oakwood

1. Asian Tigers President Nick Masee and dynamic opera singer, Izumi Morikawa.
2. Greg Irwin, Michelle Toda, Janica Sarthwick, Mioko Tanaka, Anthony Edwards
3. Yuki Suwa, Michael Dalziel 4. Anthony Edwards, Tony Torres 5. Manlise Boss Vahenen (wife of the Angolan Amb.), Barbara Allen 6. Joko & Marco A. Crivelli, Soren Faber Larsen, Oakwood's Martin Fluck.

Oishii Peru Food Festival

7. A guest, Haiti Amb. Judith Exavier, Venezuela Amb. Seiko Luis Ishikawa
8. A pair of dapper alpacas 9. Popular Politician Kazuyuki Hamada, Peruvian Amb.

Elard Escala, his wife Cristina Noted Peruvian Singer Fabiola 10. The hosting couple with Hisanaga and Takako (the Emperor's sister) Shimazu 11. Hilton Tokyo staff Dabid Guimaraes and Yuki Nakajima 12. Ivory Coast Amb. Jerome Weya, Liberian Amb. Younger S. Telewoda 13. The one that got away.

In and Around

14. Owners of German Restaurant "Ex," Hiroshi and Horst, Marty Kunhert, former Hanshin Tigers baseball player Randy Bass 15. Bill with the showbiz guru brothers Mike and Dick Sano 16. U.S. Embassy's Joe Sweeney with memorabilia collectors, Party at Hard Rock Cafe.

congratulatory speeches by Ambassador Dana, former Prime Minister Yoshiro Mori and other Japanese dignitaries. After a toast by that group, and the playing and singing of the French and Japanese national anthems, guests mixed, mingled and enjoyed the huge variety of French food at its best, as well as France's finest wines and champagnes. Kudos to the many French chefs who prepared and set up the great buffet.

I enjoyed talking with legendary fashion designer Hanae Mori, and I'm happy to hear she's still designing and staying busy with different projects. It was also nice seeing Yasuko Konoe, the daughter of Prince and Princess Mikasa; she was there with her husband Prince Konoe, who's head of the Japan Red Cross. It was also great having Weekender Editor Alec Jordan there and enjoyed introducing him to Dewi and Aston Martin's Mary Katayama. Congratulations to our French friends on a great day in every way.

The only downer that day was learning that Frederic Meyer, who has headed French tourism here, will be leaving soon. He was a good friend and we wish him and his family all the best in his new posting.

PERU'S OISHII FOOD FESTIVAL

Peruvian Ambassador Elard Escala and his wife Cristina are well known for their receptions, food fairs, and seminars, as well as their friendly get-togethers with interesting people. Their recent National Day party at the ultra-chic embassy/residence to celebrate Peru's National Day was wall-to-wall people and had a warm relaxed Latin mood. Over the last few years, Peruvian cuisine—like Thai, Indian, and Mexican—has really become popular. If you were at the reception or perhaps at Yoyogi Park where they had a food fair a few weeks later, you would understand why.

Special guests that evening included popular Peruvian singer Fabiola: I enjoyed the privilege of meeting and talking with her. I am sorry I didn't hear her sing, but made up for that when I had the chance to cuddle up to two wonderful alpacas who are from the Nasu Alpaca Farm. They are really cute—and so gentle.

If you're interested in trying some excellent Peruvian food I suggest you visit the new restaurant Miraflores near Tokyo Hands in Shibuya: Tel. 03-6452-5717.

YMCA CHARITY EVENT AT MIDTOWN OAKWOOD

The cool chic lounge at Oakwood Premier's Tokyo Midtown was wall-to-wall with caring, generous people on one of Midtown's regular Thursday Wine Nights. The special occasion was a charity fundraiser organized by the YMCA in Japan. Money donated by the over 100 people there went to benefit the YMCA's handicapped children programs.

There were interesting and informative speeches by the organization's executives—Asian Tigers' Managing Director Nick Masse, and Alex Miller. These were followed by the very talented opera singer Izumi Morikawa who

received standing ovations for her performances. Izumi's a friend who works with designer Junko Koshino and is always so helpful when I visit Junko's boutique.

Nick, who's involved with many charity efforts, told me the YMCA has 60-plus programs that help many causes. For more information, visit www.ymcajapan.org/fcsc/English/

Kudos to Oakwood's staff. The buffet service and ambiance, as always, couldn't have been better.

SPECIAL PEOPLE

Thanks to good people like entrepreneur Raymond Johnson I've met so many truly good and interesting people. Recently I was able to meet and have breakfast at ANA-Intercontinental's luxurious VIP lounge with a man who truly turned his life around—a great philanthropist, Yank Barry.

Yank's had an interesting life that's included being a songwriter and successful composer who's worked with superstars like Jimi Hendrix, David Foster and Michael Bublé. He was also lead singer in the Kingsmen (remember the hit "Louie Louie"?) Yank's very open about mistakes he's made in life, which include his rock and roller image when he was younger, drinking, doing drugs, and even some jail time.

Friends taught him "Doing well by doing good" and he really turned his life around. He's now chairman of Global Village Champions which was named the top rated non-profit foundation this year. Other members of the foundation include Muhammed Ali, Mike Tyson, Celine Dion, Michael Jordan, Kenny Rogers, L.L. Cool J, Steven Seagal, and Filipino boxer Manny Pacquiao. Projects he's worked on with fellow members of Global Village include helping thousands of refugees from many countries, working with Tepco on getting pure water for the people in Fukushima after the nuclear accident, and setting up clinics in troubled areas. He's a popular motivational speaker and his book has already sold 100,000. One of his biggest projects now is getting food, water and medicine to refugees (especially Syrians).

Yank is also the owner of Vita-Pro and was in Japan to sit up a distribution company for ProPectin, an organic food product made from apples. He's had amazing lab reports all over the world for lowering blood sugar in diabetes cases and "even cures hangovers." It was really inspiring to meet Yank and hope to get together with him again next time he's here.

CONCERT TIME

From all reports 10 year-old British violinist, pianist, and composer Alma Deutscher is really a genius receiving standing ovations everywhere she performs. Tokyoites will be able to see and hear her talents at two concerts with Tokyo Sinfonia, conducted by highly acclaimed conductor Robert Ryker. Concert dates are October 14 and 15, 7:00 pm at Oji Hall. For information call 03-3588-0738.



Entrepreneur Raymond Johnson Philanthropist
Yank Barry



Dancer/Producer Virg and Asako Hirooka



Iain Muir and Alef Saraie at Hiroo Segafredo

MOVIES

COMING TO A CINEMA NEAR YOU IN OCTOBER



OCT 31

PAN

Novel twists on classic children's stories remain all the rage in Hollywood, as the timeless works of the world's greatest authors are mined for movie material. After the likes of "Maleficent," "Oz the Great and Powerful," and "Alice in Wonderland" comes this inventive concoction that depicts the early life of Peter Pan. The story of the little boy who never grew up and his adventures fighting the dastardly Captain Hook in faraway Neverland are well known in both film and literature. In "Pan" the story is taken back to the beginning; we find out how young Peter arrives in Neverland and witness the origin of his relationship with the man who will become his most formidable enemy. 12-year-old Peter lives a bleak existence in a grim orphanage when he's whisked off to the fantastical kingdom one magical night. Trapped in the vast pixie-dust mining camp of dastardly pirate Blackbeard, the adventurous young boy teams up with roguish young pirate-in-the-making James Cook and fierce warrior Tiger Lily to escape the mine, learn to fly, fulfill a prophecy, and defeat the vile Blackbeard (Hugh Jackman).



OCT 3

BAKUMAN

Another month passes, another big-screen manga adaptation hits our screens. This time it's the turn for writer Tsugumi Ohba and illustrator Takeshi Obata's 2008–12 hit, "Bakuman." The story follows the trials and tribulations of high-school student Moritaka Mashiro as he teams up with classmate Akito Takagi in order to put together and publish their first manga. Mashiro's determined not to follow in the footsteps of his comic-artist uncle who died of exhaustion, but endeavors on the enterprise in order to fulfill a promise to the girl he loves. Takumi Satoh, star of last year's smash hit—the live-action, two-partner "Rurouni Kenshin: Kyoto Inferno/The Legend Ends" takes the title role with fellow "Kenshin" alumni Ryonoukse Kamiki as his creative partner.

JOHN WICK

With roles in "Point Break," "Speed," and "The Matrix" in his back-catalogue, Keanu Reeves has always done his best work in the action genre. Returning to the over-the-top fight choreography and frenetic gunplay of "The Matrix," the laid-back actor is on top form in hard-hitting action thriller "John Wick." A highly skilled but retired assassin in mourning for the death of his wife, John Wick is not a man to be messed with. When three Russian gangsters follow the ex-hit man home one night and murder his puppy, a gift from his late wife, it's time to come out of retirement. An unapologetically violent and highly-stylized barrage of bullets ensues as our anti-hero returns to the underworld he fought so hard to leave behind.



OCT 16



OCT 10

THE INTERN

While it's easy to pine for the days when a young Robert De Niro mesmerized audiences as unhinged loners and ice-cold mobsters, the acting great has proven himself a capable comedy actor when given the right role. In "The Intern" De Niro plays Ben Whittaker, a 70-year-old widower who takes up the lowly position at a fashion based e-commerce company as part of a community outreach program. Anne Hathaway is the company founder and CEO under whom Ben must work. While Ben gets to grips with the fast-paced style of a modern dot-com firm, the driven young CEO and her internet-generation staff may just learn more about life, love, and work from the aging intern than he learns from them.



FANTASTIC FOUR

Featuring a fine cast of up-and-comers in Miles Teller, Kate Mara, Michael B. Jordan and Jamie Bell and helmed by a young director hot off the back of excellent indie hit “Chronicle,” what could go wrong with a gritty reboot for Marvel’s “first family,” the Fantastic Four? Well, alongside stories of studio interference, heavy rewrites, and erratic onset behavior from director Scott Trank and poor audience response to a downbeat, “dark” interpretation of the famously colorful characters, overseas reviews have not been kind to this superhero reboot. This latest interpretation sees a younger, angrier Mr. Fantastic, The Invisible Woman, Human Torch and The Thing gaining their incredible powers after being transported to an alternate universe. It’s not long before Victor Von Doom also returns from the mysterious realm, forcing the team to put aside their problems and do battle for the greater good. See for yourself whether the film, like its super-powered bad guy, is really the monster it’s said to be—or whether it’s merely misunderstood.



A MOST VIOLENT YEAR

Since his breakout role in the Coen brothers’ “Inside Llewyn Davis,” Oscar Isaac’s star has rapidly risen, and he’s set to hit the stratosphere later this year in the much-hyped “Star Wars: The Force Awakens.” Before shooting into outer space, the actor must slum it on the gritty streets of New York City for “A Most Violent Year.” In this brooding crime drama, Isaac plays Abel Morales, a heating oil company boss under pressure from competitive rivals, truck hijackings and the attentions of a tough Assistant District Attorney determined to expose the presumed illegalities in his violent business. After brokering a deal to buy an oil terminal, Morales finds himself increasingly under pressure and out of time. Featuring a superb cast, Jessica Chastain plays Morales’s tough wife while David Oyelowo is the uncompromising D.A. Set in 1981—the Big Apple’s most dangerous year on record for robberies and murder—the crime and corruption of the city of New York itself provide the backdrop for this slow-burn thriller.

> BEST OF THE REST This Month’s Releases



FINDING VIVIAN MAIER

OCTOBER 10

Oscar nominated documentary that uncovers the life of a New York based photographer whose phenomenal body of work was only discovered after her death.



ALTMAN

OCTOBER 3

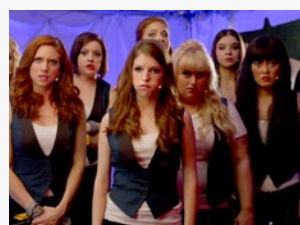
Documentary that explores the life and times of legendary Hollywood filmmaker Robert Altman, director of MASH, McCabe & Mrs. Miller, Nashville and many more.



TURBO KID

OCTOBER 3

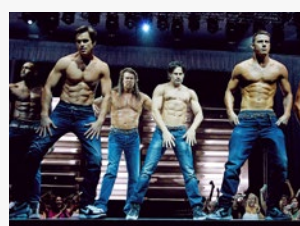
Retro 80s fun as a BMX riding kid rides around a post-apocalyptic earth and does battle with a scenery-chewing Michael Ironside.



PITCH PERFECT 2

OCTOBER 3

All-female singing group The Bellas return for another round of musical comedy. Breakout stars from the first film Anna Kendrick and Rebel Wilson return to head the ensemble cast.



MAGIC MIKE XXL

OCTOBER 17

After three years out of the game, Channing Tatum’s Mike returns to the world of stripping for one last shot at glory in this comedy-drama sequel.



MAZE RUNNER: THE SCORCH TRIALS

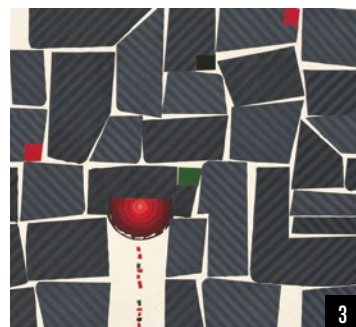
OCTOBER 23

Sci-fi action sequel as the escapees from the first film enter the “Scorch,” a post-apocalyptic landscape filled with deadly obstacles.



This month’s movie previews were written by **Christopher O’Keeffe**. For more movie news and reviews visit www.tokyoweekender.com

AGENDA



AGENDA: THE WEEKENDER ROUNDUP OF WHAT'S HAPPENING IN OCTOBER

1 OCT 20
20 Steve Aoki
 Get ready to party with one of the poster boys for the EDM scene at his "Cake me Crazy" tour—yup, there will be actual cake thrown from the stage.
Where: Studio Coast, Koto-ku
How Much: ¥8,000 - ¥10,000
More info: www.steveaoki.net

2 OCT 23 - NOV 3
23 Tokyo Ramen Show
 Ramen aficionados, this is the time of the year when you can sample all kinds of noodles from all over Japan, at one single venue.
Where: Komazawa Olympic Park
How Much: Free entrance
More info: www.ramenshow.com

3 OCT 30 - NOV 1
30 CWAJ Print Show
 This major fundraiser has been recognized as an international platform for contemporary Japanese print art by established and emerging artists alike.
Where: Tokyo American Club, Minato-ku
How Much: Free
More info: www.cwaj.org

4 OCT 10-11
10 Loud Park 2015
 The ear-splitting affair brings back old school sensation and new "bangers": Slayer, Megadeth, Children of Bodom, Testament, Sabaton and many others.
Where: Saitama Super Arena, Saitama
How Much: ¥15,500 - ¥30,500
More info: www.loudpark.com/15

5 OCT 9-18
09 Shimokitazawa Curry Festival
 The restaurants, bars, and cafes of Shimokita will all be serving up their own version of the spicy dish.
Where: Around Shimokitazawa
How Much: Various prices
More info: www.curryfes.jp

6 OCT 18-19
18 Vegefood Festa
 Think vegan food is boring? We guarantee vegans and meat-lovers alike will delight in the plant-based fare offered at this festival.
Where: Yoyogi Park, Shibuya-ku
How much: Free
More info: www.tokyoweekender.com

7 OCT 25
25 Kawasaki Halloween Parade
 This parade draws thousands of costume-clad Halloween enthusiasts, and the participants get quite serious and elaborate about it.
Where: Around Kawasaki station, Kawasaki
How Much: Free
More info: www.lacittadella.co.jp/halloween/

8 OCT 24 - NOV 3
24 Tokyo Design Week 2015
 Whether your interests lie in architecture, graphic, fashion, media, photography, illustration, you will find something that makes you tick.
Where: Meiji Jingu Gaien, Shibuya-ku
How much: ¥2,500 (adv.)/¥3,000 (door)
More info: www.tokyodesignweek.jp

OCTOBER



9



10



11



12

9 OCT 30



Grindhouse Halloween
We must admit, Halloween parties at Trump House are always a decadent affair—don't miss this year's performances and wild costumes.

Where: Trump House, Shibuya-ku

How Much: ¥3,000

More info: iflyer.tv

10 OCT 17-18



Japan/Indonesia Friendship Festival
Sample authentic Indonesian foods, buy miscellaneous local goods from artisans, and watch the usual stage performances.

Where: Yoyogi Park, Shibuya-ku

How Much: Free

More info: www.tokyoweekender.com

11 OCT 30



Courtney Barnett
This Australian singer-songwriter has exploded around the world over the last 12 months. Catch her charming and energetic performance.

Where: Liquidroom, Shibuya-ku

How Much: ¥5,500

More info: www.tokyoweekender.com

12 OCT 10-11

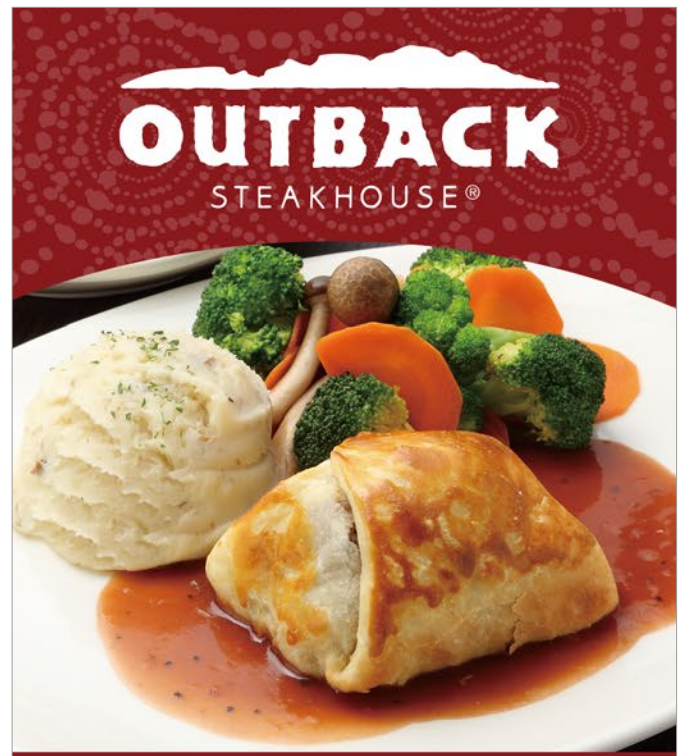


Asagiri Jam 2015
Fuji Rock's more laid-back, low-key cousin is back with a lineup that has yet to be announced, but judging by past years, it's worth the trip.

Where: Asagiri Arena, Fujinomiya

How Much: ¥15,000

More info: www.smash-jpn.com/asagirip



AS THE WEATHER COOLS OFF, ENJOY THE PERFECT AUTUMN MEAL TO KEEP YOU WARM AND SATISFIED

Beginning this month, and for a limited time only*, enjoy an Outback Style Beef Wellington.

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Our beef is wrapped in a light crispy pastry made from a 100% butter-based dough and deeply flavored with a red wine demi-glace sauce. The contrasting textures and perfectly paired flavors will melt in your mouth.

To complete your meal, you can also choose from either the soup of the day or salad (house or Caesar) along with any two of these side items: butter rice, mashed potatoes, french fries, baked potato, coleslaw or steamed vegetables.

Roppongi 03-5413-4870	Shibuya 03-5459-7751	Shinagawa Takanawa 03-5798-3501
Minami-Machida 042-788-3360	Shinagawa Konan 03-6718-2761	Ikebukuro 03-5928-1391
Makuhari 043-213-3256	Osaka Umeda 06-6457-7121	Ebina 046-292-4286
	Nagoya Sakae 052-968-7800	

www.outbacksteakhouse.co.jp/en

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October 11, 1974

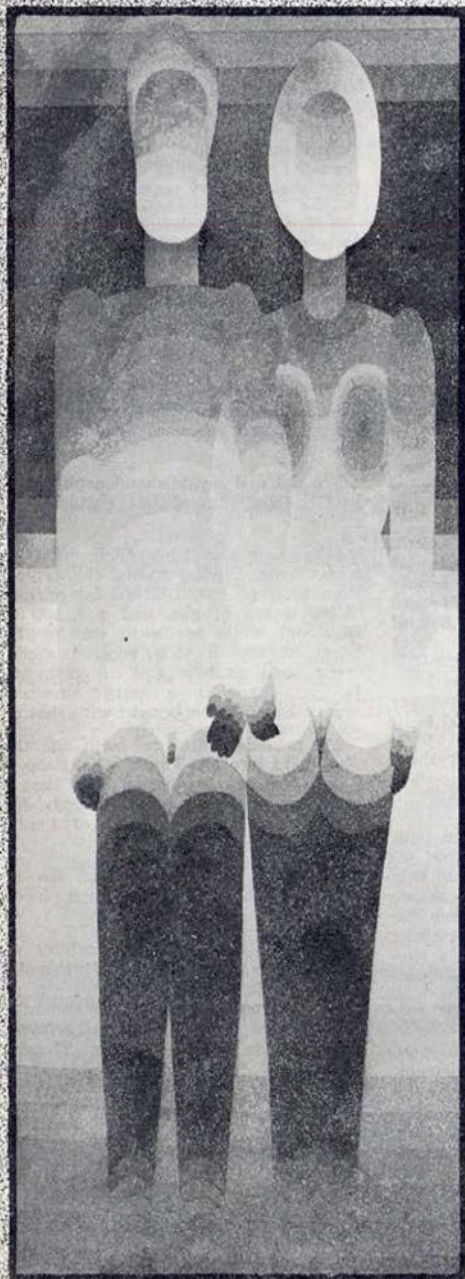
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WHERE THE PRINTS ARE

Or rather, where the prints will be next week when the College Women's Association of Japan holds its 19th Annual Print Show, an event which has the enviable reputation of being one of the most comprehensive exhibits of Japanese graphic arts to be held in this country.

This year, the show will be held at the Tokyo American Club, October 18-20 from 11 a.m. to 7:30 p.m., and again on Oct. 25-29 in the 11th floor Grand Gallery of Odakyu Department Store in Shinjuku during regular store hours.

The exhibit includes works by 103 artists who were selected by a knowledgeable committee of critics, collectors and museum officials. Each artist was then invited to select and submit two recent prints. The works are in a wide variety of media:

BACK IN THE DAY: OCTOBER 1974

Check out the scene in Tokyo from 1974! You can read the rest of this issue (No.40 1974) and view Weekender's 45-year archive online. www.tokyoweekender.com/weekender-archives/

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