



In Brief



If you have any feedback, or would like to contribute material, please email editor@australiasocietytokyo.com
This **In Brief** will be emailed to members each month. Details of events can be found on the website.

What's Coming Up?



Monthly coffee mornings:

Next: Thursday April 5 10:00~12noon at: Oakwood Residence Roppongi T-cube
Level 22, 3-1-1 Roppongi, Minato-ku, Tokyo 106-0032 / T: 03-6229-3131.

Cost: FREE for members, 2000 yen for non-members. For inquiries, or to rsvp please contact Anna Cock-Gibson annacock@hotmail.com

Future Dates

Thursday June 7
Thursday September 6
Thursday October 4
Thursday November 1
Thursday December 6

Easter Party - Sunday April 8th at the Embassy

BBQ - Saturday May 19th - at the Embassy

Autumn Sausage Sizzle - Sunday September 16th at the Embassy

Diary Dates

Flyers with registration and payment details will be emailed to members and posted to the website.

Mark your diaries now so you don't miss out. Please check the flyers for the latest information in case there has been a change in details.

Welcome to New Members

The Australia Society extends a warm welcome to new members:

John & Noemi Bosworth
Cathy & Tim Jackson
John & Yasuko Potkonjak
Anna & Wim Ruepert

Jennifer Lee
Jason & Morwenna Buckley
Kelly McBurney & Daniel Hamilton
Sebastian Leotta & Naoko Kojima Leotta

Robert Quinlivan – President

From the President

(Robert Quinlivan)



After a very mild winter, spring seems to have arrived and the cherry blossoms are blooming. This time of year is very busy for the Society and we have a number of events coming up including the Easter Sausage Sizzle, the Annual General Meeting and the Annual BBQ in the next two months.

The family sausage sizzles have proved very popular in recent years and we look forward to another good turnout on Easter Sunday (April 8th). The Easter bunny will be in attendance plus we are delighted to welcome the Tokyo Goannas who will be putting on an Aussie Rules clinic for all kids who would like to participate.

On ANZAC day, the governments of Australia and New Zealand arrange a ceremony at the Hodogaya cemetery in Yokohama - you can find all the details elsewhere in this newsletter. On the evening of the 25th we are delighted to advise that Oakwood have made available their spectacular new Oakwood Shinjuku as a venue for the Society's Annual General Meeting. Special thanks to Keren Miers and the team at Oakwood for arranging the venue - I'm told the views are spectacular and we look forward to some delicious snacks arranged by Michael Marlay. Although this event promises to be a great social evening, the meeting itself is vitally important and I encourage as many members as possible to participate. Fresh faces and fresh ideas are welcome and in accordance with the Society's constitution all positions fall vacant.

In May, I'm looking forward to the Aussie Society BBQ. Although last year's event was a little damp, over 300 people attended and had a fun time. Look forward to excellent food, plenty of drinks and live music.

With all our events, we are keen to have more volunteers to help with planning, setup, running the events and cleanup. Getting involved with organising functions is a great way to meet new people and have some fun. There is a place on the website where you can express your interest in helping out.

Cheers
Rob

“.....we look forward to another good turnout on Easter Sunday (April 8th). The Easter bunny will be in attendance.....”



'Lest We Forget!'

(Jim Northcott)

The story of the landings on Gallipoli on the first ANZAC Day has been well documented; as have the stories about the conduct and outcome of that ill-fated campaign. Further, there will be few (if any) Australians or New Zealanders who do not have some notion of the place ANZAC Day has in the history/character/psyche of their respective nations.

(See <http://www.acn.net.au/articles/anzac/>)



Memorial Cross in Australian Section -
Hodogaya - Yokohama

Just as it did on 25 April 1915, for participants in the annual remembrance ceremonies around the world, ANZAC Day starts early. Across Australia, for example, from the magnificent memorials in the major cities to lonely crosses in outback settlements there will come the haunting words and sounds of the Dawn Service. The Ode - The Last Post.

The Services will recall and remember those men and women who died, not only on Gallipoli, but in all military engagements in the service of our country. Remembered too will be those who 'came home'; some to resume lives of 'normality'; some to struggle on with whatever 'wounds' were inflicted upon them during their service.

For those who cannot, or choose not to attend a Dawn Service, they may join in the street marches and/or Services of Commemoration that take place later in the day.

In Japan each year, an ANZAC Day service is held in the Australian and New Zealand sections of the Commonwealth War Graves Cemetery, Hodogaya, Yokohama. Conducted by the respective embassies in rotation, these services are as moving as any in the 'home country'.

After the ANZAC Day Service in Hodogaya, the Australian contingent usually moves to the graveside of Ray Simpson VC DCM for a short ceremony to remember one of Australia's great heroes. Ray married a Japanese lady (Shoko) and lived in Japan; hence his burial at Hodogaya. For the story of Ray's military career see <<http://www.diggerhistory.info/pages-vc/simpson-vc.htm>>.

What is ANZAC Day for me? It is the time to remember that war is prosecuted at very great cost in terms of the young lives lost and the suffering inflicted upon so many. For what?

They shall grow not old, as we that are left grow old;
Age shall not weary them, nor the years condemn.
At the going down of the sun and in the morning
We will remember them.

'Lest We Forget!'



Memorial Cross in New Zealand Section
- Hodogaya - Yokohama

Grave of Warrant Officer Ray Simpson VC DCM -
Hodogaya - Yokohama

Regards.
R.L.J.(Jim) Northcott AM
117 Columbus Drive
Hollywell Qld 4216
Australia



Fun in the Past

Yuzawa Ski Trip

(Andrew Dunlop)

After some great input from more than 74 members to our ski trip survey the Yuzawa trip was organized. The small group who eventually took part on the trip had a “bloody” good time, although the snow was not as good as it could have been, the weather was perfect and suntanned faces and sore legs were the result. The Esperit Hotel put on a great show where nothing was too much trouble and the meals were 4 star. The hotel owners were friendly and provided us with a personal taxi service to wherever we wanted to go. The nearest lift was a stones throw from the accommodation so it was as close to ski in ski out as you can get.



A short walk from the hotel was Ichiuchi Jung Parnas onsen. Great for after a long day on the snow. The rotenburo (outside onsen) was as good as anywhere. Sitting up to your neck in the hot tub, with the steam rising and snow flakes fluttering by, is something unreal and a memorable experience.

“Sitting up to your neck in the hot tub, with the steam rising and snow flakes fluttering by, is something unreal and a memorable experience.”



Yuuzawa is only 1 hour from Tokyo and whilst Gala Yuuzawa can be crowded, the other nearby resorts were not. There was plenty of skiing to be had at Ishiuchi Maruyama and great snow up the top end for all standards. The scenery, spectacular.



A big Thank You to Neil and Steve at We Love Snow who made sure everything ran smoothly, and to the Esperit Hotel management and staff for making us comfortable and satisfied during our stay.

Andrew Dunlop
Ski trip convenor 2007



Embassy Update

(from Damien Dunn)

Dear Australia Society members,

This year the Australian Embassy will host the Anzac Day ceremony at the Commonwealth War Cemetery in Yokohama.

Date: Wednesday, 25 April 2007

Time: 09:00 - 09:50 followed by morning tea

Location: Commonwealth War Cemetery, Hodogaya. 238 Kariba-cho, Hodogaya-ku, Yokohama

Contact: Australian Embassy, Defence Section, 03-5232-4111

Taxi is the most convenient way to get there. From Hodogaya train station to Eirenpo Senbotsusha Bochi (Commonwealth War Cemetery) will take 10 minutes and cost less than Y1,200.

Regards,

Damien Dunn

Consul

Australian Embassy, Tokyo

T: 03-5232-4111

E: auscitzreg.tokyo@dfat.gov.au

MEMBERSHIP RENEWALS NOW DUE

To renew, please log in to your membership account via the Australia Society website. Fees remain unchanged at 3,000 yen per year for singles, 6,000 yen for families, plus discounted rates for two-year memberships. See the website for payment details.

Membership benefits include reduced ticket prices for Australia Society events – including the Spring Barbeque, Melbourne Cup luncheon, and Australia Day Gala Ball – as well as the monthly newsletter and regular email updates.

Please email Anna Cock Gibson anna@australiasocietytokyo.com if you have any membership queries.

“Membership benefits include reduced ticket prices for Australia Society events – including the Spring Barbeque, Melbourne Cup luncheon, and Australia Day Gala Ball – as well as the monthly newsletter and regular email updates.”

www.australiasocietytokyo.com

President: Robert Quinlivan /Vice President: Michael Marlay

Editor: Craig Saphin and David Taylor

Kids Easter Party



Date: Sunday, 8 April 2007. Time: 2:00-5:00pm

Come along and join in
Sausage Sizzle, Ice Cream from NewZee, face painting, egg and
spoon races, games and **MONSTER** Easter egg hunt!!!

Goannas Aussie Rules Football clinic for Boys and Girls

Venue: Australian Embassy

Map: <http://www.australia.or.jp/english/seifu/map.html>

Entrance via Gate 4

Cost: ¥1,000 per child (Kids under 2yrs FREE!!)

Adults: ¥2,000 (member) ¥3,000 (non-member)

Advance Payment is essential as numbers are limited

Shinsei Bank: Head Office (本店) Branch #400

Account Number: 6143226

Account Type: Futsu

Account Name: The Australia Society Tokyo

オーストラリア ソサエティ トウキョウ

(please enter account name exactly as shown in EITHER English or Katakana)

RSVP required by April 5 to: Alison Quinlivan

aquinlivan@hotmail.com

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Welcome Furoshiki

(The Furoshiki is the symbol of welcome to life in Japan)

New to Japan?

Welcome Furoshiki is a free, community provided service that has been operating for nearly 25 years. Welcome Furoshiki welcomes any newcomer to Japan in the Kanto and Kansai areas.

This friendly welcome takes about one hour, provides you with a huge amount of information on life and living in Japan which is wrapped in our distinctive blue and white furoshiki. You get a chance to ask questions which our volunteer should be able to answer, or point you in the right direction. There is absolutely no obligation for having this visit - no catches, anything!

Our web site has more information so please visit us at www.welcomefuroshiki.org and sign up for your visit now!



“Welcome Furoshiki is a free, community provided service that has been operating for nearly 25 years.”

Australia Day Gala Ball: DVD Now Available

“..highlights from our night of nights.”

Cost: Y1,500

Some attendees might have had such a good time at this year's Australia Day Ball they need an audiovisual reminder of the evening's events!

The Australia Society Tokyo is now offering a fun-packed DVD that captures highlights from our night of nights.

This year's "Lovestruck"-themed ball raised a record Y8 million for our two charities: the Saalaa women's shelter in Yokohama, and the Manly Warringah Women's Resource Centre.

The DVD, produced by Jeff Klein of TerabyteStation, features:

- The Australian anthem and speeches from Australia Society Tokyo president Robert Quinlivan and Australian Ambassador to Japan Murray McLean OAM.
- The main entertainment act: talented music-comedians Tripod, as well as performances from the show-stopping ballroom dancers, and the Ricky Loca Band, who kept the dancefloor packed through to the early hours.
- The live auction, sponsors and information about the charities we support.

To purchase a copy, please email Anna Cock Gibson: anna@australiasocietytokyo.com

Payment will be accepted by bank transfer only:

Bank: Shinsei Bank

Branch: Head office (本店 "honten"); branch #400

Account name: The Australia Society Tokyo

Account name (katakana): オーストラリア ソサエティ トウキョウ

Please enter account name exactly as shown in either English or Katakana.

Account type: futsu

Account no: 6143226



Easter Favorites - Hot Cross Buns

(Tony Scimonello)

I am yet to find Hot Cross Bun in Japan, I guess no other country knows of them apart from the Aussies, Kiwi's and the Poms. Easter is approaching when we used to see the buns appear in the bakeries back home, so what better way to bring up child hood memories and make your own, below is a simple straight forward recipe with some hints along the way to help you.

Ingredients

- 1 Table spoon dry yeast
- ½ cup brown sugar
- 1 ½ cup warm milk (body temperature 37 degrees Celsius – if milk is too hot it will kill the yeast)
- 3 cups plain flour
- 1/14 cup wholemeal flour (available at Nissin, National supermarket – comes in a 500 gm packet)
- 2 teaspoons Mixed spice or Allspice
- ½ teaspoon powdered ginger
- 1 teaspoon ground cinnamon
- 50 gm melted butter (I prefer to melt butter in the microwave)
- 1 x Orange rind grated
- 1 egg
- 1 cup sultanas (or a combination of raisins and sultanas
- ½ cup chopped dried apricots
- 1/4 cup mixed peel (if you don't like mixed peel replace with chopped mixed fruits)



Extra's to make the cross on the buns

½ cup plain flour

1/3 cup water

Apricot jam for glazing the bun (this can be heated in the microwave with a small amount of water added which will make the glaze runny

1 pastry brush

Method

Place the yeast, 2 teaspoons of sugar all the milk in a bowl and set aside in a warm place for 5 minutes. The mixture will begin to foam, this means the yeast is active. You're on your way to a great start.

In a large bowl add flour, mixed spice, powder ginger, and cinnamon, mixed peel, orange rind, sultanas and remaining sugar. Add the yeast mixture and mix with a wooden spoon or plastic spatula the dough will become sticky. Knead the dough onto a lightly floured board for 5 minutes until it feels elastic.

(NB: I usually coat my hands with flour to avoid the dough sticking to them)

Place the dough into an oiled bowl, cover with Glad wrap "sarin wrap" or a tea towel, allow to stand for approx 1 hour or until the dough has doubled in size.

Divide the dough into 16 pieces and roll into balls.

Grease a baking tray with Pam spray or line with non stick baking paper. Place the dough balls on the baking tray, cover with a tea towel and set aside in a warm place for approx 30 minutes or until they rise.

Pre heat the oven to 180 Degrees Celsius (380 F)

Combine the flour and water place into a piping bag (r a small zip lock bag and cut a corner to form a make do piping bag) Pipe crosses on the buns, Bake for 30 to 35 minutes until golden brown and are springy to touch.

Brush with the glaze while the buns are hot.

Happy Hot Cross Bun making & Easter

Tones the Chef



Secrets From The Boudoir

(brought to you by www.boudoirtokyo.com)

Just think about how much work our hands do for us every day. We take for granted the fact that these body parts are almost always in motion and most of the time the effects of that motion can be damaging. Our hands are overworked and under treated. Manicures are the solution. The word "manicure" comes directly from the Latin words manus, meaning "hand," and cura meaning "care".

“Our hands are overworked and under treated. Manicures are the solution.”

Manicures can be traced back 5000 years, originating in India. Indian women`s hands, were adorned with henna. Dye is extracted from the plant, then used to create body art especially on the hands and feet.. The way in which it resembles a manicure is that the hands are generally cleaned and treated before the application of the henna, likewise a manicure also cleans and treats the hands. Looking after your nails is something that will make you look and feel good. Like a new haircut or a facial, healthy well manicured nails are an important part of a neat, pulled together appearance, one that can work as an asset in both social and the business world. You can be a stunner and be let down by the condition of your nails. These days manicures are a very affordable procedure and most salons offer the option of just a quick file and polish for around 2000 – 3000 yen. Or, the other alternative is give yourself a quick at -home manicure. It`s quick, easy and relaxing! There really is no excuse for bad nails!

“There really is no excuse for bad nails!.... Looking after your nails is something that will make you look and feel good.”



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Home manicure

Basic manicures often begin with a warm hand soak which soothes and softens the skin and cuticles. The nails are then shaped and buffed to smooth out ridges. Cuticles are pushed back and trimmed. Next application of a moisturizer enriched with Vitamin E will hydrate and renew your skin. Lastly your nails are polished and protected with a base coat, 2 colors of polish and a top coat. For a more professional finish, you can make sure the edges are neat by dipping an orange stick into polish remover and tracing around the outer edge of the nail.

Weak Nails

For your nails to be healthy your diet should include lots of fruit and veggies so that they get all the vitamins, minerals and enzymes needed to grow strong and healthy. Eat broccoli, fish, whole grains and onions, these foods are rich in silicon and zinc. If you have problem nails, you may be lacking in vitamins and minerals. Listed below are some vitamins essential for strong and healthy nails.

- Lack of Vitamin A and calcium can cause dry and brittle nails
- Lack of protein and vitamin C can cause hangnails.
- Lack of hydrochloric acid can cause splitting nails
- Lack of Zinc can cause white spots.
- Lack of hydration can cause cuts and cracks in the nails and cuticle.
-

Mention the Australian society at Boudoir Day Spa in April and receive 1500 yen off our wonderful HOT manicure treatment. Available Mon – Friday only.



BOUDOIR

www.boudoirtokyo.com

A YEN FOR MOD OZ

Peter Alford - Courtesy of The Australian
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A celebrated Australian chef is taking on Japan's toughest city, writes **Peter Alford**

LUKE Mangan setting up in Tokyo is a great thing for modern Australian cuisine in this city, says restaurateur Marcus Yip; but he's going to do it hard. Yip should know. Having arrived in Tokyo in 1991, he is one of a handful of Australian cooks who have made it in this most demanding of food cities. Now, it's the turn of the celebrity chef.



Mangan, who is operating Glass restaurant at Sydney's plush Hilton hotel, will launch his new restaurant in Tokyo's Marunouchi central business district in 11 weeks. It will be called **Salt**, the brand he and business partner Lucy Allon kept after closing their celebrated Darlinghurst establishment two years ago.

The Sydney chef and entrepreneur promises the same **Salt** formula for the Tokyo venture. That is, "the quality of French three-star cuisine without the stuffiness, beautiful Australian food and wine; simple and well-executed". In other words, solid Mod Oz food with a twist.

The Tokyo restaurant is on a wholly different scale, seating 100 people, plus 40 more in an adjoining wine bar. There'll be two or three consignments of imported Australian produce a week, prepared by five or six chefs imported from Mangan's other operations (which include restaurants in Richard Branson's Virgin hotel group as well as Glass), all under the direction of the executive chef Shannon Binnie, who has moved to Tokyo.

This is all good, says Yip, chef and owner of the well-regarded Australian fusion restaurant, Hiroo 148. Mangan brings skills, reputation and a big personality to town at a time when Mod Oz in Japan needs a burst of recognition to take it to the next level.

"What Luke's bringing here, and what he's trying to do with it, are going to be great for all of us," says Yip. "It highlights our cuisine and shows we've got these good chefs. But I think that location is really tough."



That location is 2900sqm on the sixth floor of the Shin Marunouchi Building, the newest and most expensive office building in Tokyo's most expensive commercial district.

Before **Salt** opens on April 27, Mangan's backers, Tokyo-based international restaurant developer Port Japan Partners, will have spent more than \$US4 million (\$5.14 million) on the restaurant's fitout, in addition to a monthly rental that's estimated to be about Y44 million (about \$471,600) commercially. (They probably won't have to pay this much, however, as Mitsubishi Estate Co, Mangan's landlord and owner of most of the office space in the district, is very keen for **Salt** to succeed to demonstrate the area's viability to other high-end restaurateurs.)

Although Marunouchi is prime commercial real estate, there are no residences here, few hotels and until quite recently the district was a dining and shopping wasteland. The district needs **Salt** and more places like it.

Mangan seems breezily unconcerned by expectations. Prevented from inspecting his floor last week because of a small fire on the Shin Marunouchi site, he merely grinned: "A bit early for that."



It helps that he has a nice deal. PJ Partners, who had previously bought a half-share in the **Salt** brand, are putting up all the risk capital for the Tokyo venture and Mangan's company will earn a management share of the profits.

"It's the way chefs are doing things now, once you get to a certain level," he tells me outside the site. "It's we who have to make it work, it's not just a consulting gig. But we are pretty confident; we are looking at other places already."

If Tokyo succeeds, says PJ Partners' chief executive Seiki Takahashi, his firm wants to put brand Luke Mangan's **Salt** restaurants in other premium locations. He's had preliminary talks with casino-hotel developers in Singapore and Hawaii.

"We always had a plan to bring a great chef from Australia," says Takahashi, whose company also operates the longest established Australian-themed restaurant in central Tokyo, Arossa. "This is the right time and place."

A steadily mounting regard for the simple, fresh Australian style of cooking has made Japan an important destination for rising southern chefs over the past decade. In the 1990s, Tony Scimonello pioneered the new style at the much-loved (and recently closed for renovation) Las Chicas. A mainstay of the Aussie scene in Tokyo, Scimonello is now working in-house at Fidelity International.



Among those making names for themselves in Japan are Matthew Crabbe, formerly sous-chef at the Tokyo Grand Hyatt and now running his own show at the Hyatt Regency Kyoto, and Andrew McKee at the New York Bar and Grill in the Shinjuku Park Hyatt (the Lost in Translation hotel).

The arrival of the celebrity chefs here is something new. Following Mangan will be Bill Granger, owner of the three Sydney bills cafes, who seems likely to be next to set up in Tokyo. Already well-known internationally for his cookery books and television programs, Granger has been studying various offshore locations and has an affinity with Tokyo, not only because he has found backers there.

"The potential lack of local market knowledge could be truly problematic," Granger concedes. "Luckily I have great local partners who are at the top of

their game."

Granger lived in Japan 15 years ago, a stint that inspired his interest in food. He trialled a "temporary bills" in Tokyo before Christmas and was impressed by the results.

"It's clear that food texture is very important to the Japanese palate as well as taste. They have a great appreciation of patisserie and the breakfast culture is really developing."

But Tokyo is a tough market, especially for new styles and new eateries. Yip says five out of every seven restaurants opened in this city fail within three years.

Yip, steeped in restaurant craft -- he virtually grew up in his parents' Chinese-Indonesian restaurant in Sydney and the late Len Evans was his godfather and wine mentor -- first came to Japan as a food exporter in 1991 and married a local woman, Takae. They set up their first restaurant eight years ago and opened Hiroo 148 in 2001.

He says the range and quality of cuisines in Tokyo is extraordinary, including some of the best French and Italian food anywhere, and the availability of quality produce from all parts of the world is unmatched.

But the pool of regular restaurant diners is not large. He estimates there are about 500,000 "good customers" among the 27 million people living in the Tokyo metropolitan district.



Among the locals, he says, the habit of restaurant dining has not yet taken hold. "I'd say Japan now is where Australia was 15 years ago."

And competition just grows more intense, especially at the top end. Next month the 10ha Tokyo Midtown luxury development opens in Roppongi. Among many other things, Midtown is virtually a new restaurant district: 27 venues at last count, including the first offshore version of New York's popular Union Square Cafe, and a profusion of fusion.

The exchange rate is a new worry for restaurateurs who use a lot of Australian produce. The strong Australian dollar has increased food and wine costs at Yip's restaurant almost 25 per cent, before taxes, in the past 12 months.

Mangan says **Salt's** regular shopping list will include Tasmanian oysters and salmon, Northern Territory barramundi, southern rock lobsters from Western Australia, Victorian beef, NSW lamb and wine from most of the country's regions.

If it's any comfort, most of the international bankers who will be lunching at **Salt** are punting on a big slide for the Australian dollar against the yen this year.

For all the risks, Yip says he wouldn't want to be a restaurateur anywhere but Tokyo right now. And if he could choose his ideal place in the market?

"I'd love to be in Luke's shoes, because then we could be even more adventurous."

Peter Alford is The Australian's Tokyo correspondent.



The Australia Society Monthly Coffee Morning

This event is a forum for making friends and welcoming new arrivals to Tokyo

Date: Thursday April 5

Time: 10am to 12 noon

Place: **OAKWOOD RESIDENCE ROPPONGI T-CUBE**
Level 22, 3-1-1 Roppongi, Minato-ku,
Tokyo 106-0032 TEL 03-6229-3131

Map / See below
Directions:

Please rsvp to Anna Cock Gibson : anna@australiasocietytokyo.com

This event is proudly sponsored by



Coffee Morning Directions:

❖ BY TAXI

Up on leaving the ANA Hotel, turn left, and then proceed up “Roppongi Dori” in the direction of Roppongi. At the second set of traffic lights, turn left to access the Roppongi Prince Hotel Street. (Follow the sign to the hotel on corner) Our residence is located in the Samsung Roppongi T-Cube building, with the drive way and main 3rd floor entrance diagonally opposite and up the hill from the Roppongi Prince Hotel drive way. The taxi fare is JYP660 (approx.)

❖ BY SUBWAY

The residence is located on the Tokyo Metro Namboku line, directly above the Roppongi 1-chome station. On exiting the station, turn right, then head up the first set of elevators. At the first landing, turn right, then walk along the corridor to the “Samsung Roppongi T-Cube” building towards exit #1. Just before you enter the T-Cube building proper, and to the left of the first set of sliding glass doors, is the 1st floor entrance to the residence. Walk in, and then to the left before the second sliding glass doors, is an intercom that connects to our reception. Press “100 CALL” to be connected to the front desk and then ask to be let in. Walk along the corridor to the express elevator and proceed to the 22nd floor.

Map



Chicken and Chablis - Ladies Luncheon Group

Chicken and Chablis was originally formed by and for Australian and New Zealand women to meet once a month at different restaurants in Tokyo. It has continued and evolved over the years and now includes women from other Commonwealth countries as well.

Normally the group meets on the 3rd Friday of each month and we enjoy each others company over good food and a selection of NZ and Australian wines.

If you would be interested in becoming a member of Chicken and Chablis or learning more about us, please contact the current president, Brenda Gray ph 090 4621 9795 or email chickenandchablis@hotmail.com

Our Sponsors

The Australia Society Tokyo relies on the support of its members and sponsors to run successful events. We would like to take this opportunity to acknowledge our sponsors:

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