

We Are *Tomodachi*

G7 Japan 2016 



The Government of Japan

We Are *Tomodachi*

G7 Japan 2016 



Prime Minister Abe received a proposal from representatives of economic organizations from the G7 countries at the Prime Minister's Official Residence (April 2016).

Wagashi: Traditional Japanese Confections



Akafukumochi















Akafukumochi, a specialty of Ise in Mie Prefecture, is a traditional Japanese sweet with a history going back some 300 years. This confection is made of soft *mochi*, cakes of pounded glutinous rice, topped with velvety-smooth *an*, sweet red paste made by boiling and straining adzuki beans. This *wagashi* has been a favorite among visitors who come to pay their respects at Ise Jingu shrine. According to local lore, *akafukumochi*'s distinctive shape is meant to evoke the Isuzu River, which flows through the shrine precinct. The three ridges in the *an* call to mind the gentle eddies in the river, while the *mochi* represents the pebbles of the riverbed.

We recommend savoring the delicate sweetness of this *wagashi* with a cup of *hojicha*, roasted Japanese tea.

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Feel the Vibrant Spirit of Tohoku



A Lively Fishing Port: Ishinomaki, Miyagi Prefecture

Ishinomaki, a city in Miyagi Prefecture, is located less than three hours by train north of Tokyo. Before the Great East Japan Earthquake of March 2011, the city had been one of Japan's biggest fishing ports. The tsunami that followed the quake heavily damaged the fish market and other facilities, and four months later the market reopened in temporary quarters. In September 2015, the market resumed full-scale operations in a new building and the former liveliness returned.

The port at Ishinomaki developed as the landing site for catches of sardines, mackerel, bonito, Pacific saury, and other fish, mainly from the Kinkasan Island/Sanriku offshore fishing ground, said to be one of the world's three greatest fisheries. Cold and warm currents meet here, and the region's sawtooth coastline and numerous islands offer ideal habitats for marine life. These waters are thus the source of a rich variety of fish and shellfish.

Ishinomaki's fishing industry has made a strong comeback, and in 2015 the value of the catch landed at the port came to roughly the same amount as before the earthquake.



Soma Nomaoi: Minamisoma, Fukushima Prefecture

Minamisoma, a city in Fukushima Prefecture, is located about three hours by train or car north of Tokyo. Soma Nomaoi, an equestrian event with roots in tenth-century military exercises using wild horses and in the custom of offering horses to the divinities, is held here in late July every year. During the festival, the city presents scenes that take viewers centuries into the past, including a parade of 500 mounted warriors clad in traditional armor and surcoats passing through the streets along a 3-kilometer (1.8-mile) course. There is also the breathtaking spectacle of armored young warriors in groups of 10 racing their fleet steeds at breakneck speed around an earthen track, casting up plumes of dust as they go.

The city was seriously affected by the 2011 Great East Japan Earthquake, but its recovery has progressed, and some 200,000 visitors from Japan and overseas gather here for this event.

The Road to Revival

Overseas Students and Local Leaders Working Together Towards Recovery and Beyond

As the cold winter wind blew outside, a group of young people from abroad visited enterprises in the areas hit by the Great East Japan Earthquake, discussing business strategies passionately. They were students from the Harvard Business School (HBS) with Professor Hiroataka Takeuchi, also of HBS. Their visit to Japan consisted of two weeks of fieldwork in the school's Immersion Experience Program, an elective course in the second year of the MBA program. Since 2012, HBS students have been coming to the Tohoku region every year. In 2015, the program had twenty-eight participants. Let's take a look at their activities.

Aiming for the Global Market with High-Quality Marine Products

Five of the students visited a group of young fishermen and marine product retailers aiming to make changes in their industry. Yuki Tsuda runs fish shops based in Ishinomaki, Miyagi Prefecture, and he is working to raise the quality of marine products. "Branding, quality control, and marketing are important aspects of this business. I would like to establish unparalleled best practices that lead to a movement to increase the quality of all Japanese marine products." Tsuda and his colleagues are looking for new markets at home and overseas and will branch out into Southeast Asia. "I want people in other countries to taste the fresh, high-quality fish we produce in Japan. And we also want to disseminate ways of eating fish and the culture associated with it to avoid having our products be thought of as 'merely expensive.'"

The students were impressed by Tsuda's passion and asked him many questions. The discussion went on for over two hours. Comments by students included, "I was moved by the way he was working, not just for his own profit, but for the good of society," and "This will become a global case study for recovery and development after a natural disaster."

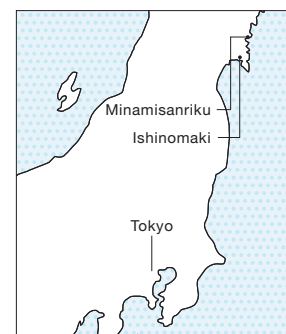
Creating Local Employment with New Work Styles for Farming

Another four students visited a chrysanthemum and tomato farm in Minamisanriku, Miyagi Prefecture. Before the earthquake, Masamichi Ono ran a farm with his family. He established a company based on his family farming business to create employment and is now proposing new ways of working for people in the area who lost both their livelihoods and the occupations they loved. Says Ono, "It has nothing to do with age or experience. An hour at a time, even twice a week, is enough. I wanted people to come out to the fields the same way they'd go out for a walk and to make some money in agriculture—that's the sort of environment I wanted to create." People who suffered damage in the disaster have spent time together in the fields, and human contact has helped them recover. "When people told me they were sleeping better, I felt as though I had helped them in some ways," he says.

The students listened closely as Ono spoke with great conviction about his experiences. One student said, "It seemed very Japanese to me that he thought of his employees as if they were his own family and put the importance of his employees finding 'meaning in life' ahead of his own profits."

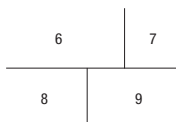
Expanding Possibilities for New Businesses

Deeply inspired by the leaders of Tohoku recovering from the unprecedented Great East Japan Earthquake and their creating new ways to develop their enterprises, HBS students from overseas, offer ideas on management and business strategy. They will play a major role in the next-generation business arena, and this sort of collaboration will expand the possibilities for new businesses.





1. HBS students observe farmed oysters being shucked at an oyster plant. 2. A discussion between Yuki Tsuda and the students. 3. Says Tsuda, "I would like to increase the awareness of problems among people connected to the fisheries and expand our group." 4. Kazuki Suzuki and his freshly harvested farmed oysters. 5. Students and Professor Takeuchi meet with local fishermen.



6. HBS students listen closely to Masamichi Ono (center) at his workshop. 7. Delicate chrysanthemums raised by Ono. One of the students said, "I can almost see Mr. Ono's gentle personality in his chrysanthemums." 8. A smiling Ono shows the group his chrysanthemum greenhouse. 9. Students make bouquets of chrysanthemums and discuss ideas on how to turn them into products.



Japanese Strength Bringing Innovations to Their Fullest Potential

Pigments Born in Fukushima Coloring the World

Iwaki, Fukushima Prefecture, located 200 kilometers (125 miles) north of Tokyo, is home to Merck's Onahama Site, one of several Japanese production facilities of the German-based worldwide leader in the pharmaceutical, chemical, and life science industries. The factory is a pivotal production and R&D base for effect pigments and functional materials, serving as a pillar of the company's global business. The key products developed at the Onahama facility supply markets all around the world, including North America and Europe, and the site is becoming increasingly important for the company.

Ralf Annasentz, president of Merck's Japanese arm, explains that the company initially established its Japanese operation in 1968 to tap into Japan's market, which was rapidly expanding at the time. But later Merck decided to expand this operation, turning it into the company's Asian base. As part of this move, Merck established the Onahama Site in Iwaki in 1984 as a production center for pigments.

Merck's choice of Iwaki for its production facility was informed by a number of considerations: The location offered access to high-skilled labor, abundant water necessary for production of pigments, and easy access to Tokyo. Not only that, but the local community provided strong and enthusiastic support, which was a key factor. And the prefectural and municipal governments helped procure suitable land and access to water resources.

Innovation has been a mainstay of Merck's business, with the R&D facility at the Onahama Site actively involved with different partners, including universities and industry-leading companies. As Annasentz explains: "Japan is rich in different players that can help bring innovation to the marketplace." Tsuguto Takeuchi, Onahama Site director for performance materials, points to a Japanese focus on communicating closely with customers. This was key in two of the company's most representative products exclusively developed at the Onahama Site, the color effect pigments Xirallic® and Meoxal®. Both are staples in the auto industry and other sectors for their unrivaled quality, and they are the result of close communication with customers during the R&D phase of production.

Annasentz has high praise for employees at the Onahama Site, who largely hail from the local community. "They have a high level of personal engagement and the mentality to always deliver to the best of their ability," declares Annasentz. "Everyone tries to be part of the solution to problems." He notes that such traits are indispensable to a company operating in a highly competitive and rapidly changing industry. Merck has benefited from local industrial high schools, which have continued to be a source of skilled graduates ready to step into jobs at the site's production operations.

When the Great East Japan Earthquake struck on March 11, 2011, damage to equipment at the Onahama Site and water stoppage brought the plant's pigment production line to a halt, causing a global stir as manufacturers were temporarily deprived of a necessary resource. However, the combined efforts of the Iwaki community helped keep the impact to production to a minimum. The experience helped strengthen Merck's ties with the community, which joined the company in celebrating the thirtieth anniversary of the Onahama Site in 2014.

Local communities in Japan's nonmetropolitan regions are proud to host global firms, and they extend such firms their all-out support. In return they benefit from these companies' activities, particularly through the jobs that they create for local workers. Japan's regions are full of places like Iwaki, cities that are ready and able to build vibrant win-win relationships with companies that establish production or R&D bases. These regional cities are fully equipped to take in global firms, and they are actively seeking such partners.



1	2	1. Ralf Annasentz (left), president of Merck's Japanese operations, and Tsuguto Takeuchi, Onahama Site director.
3	4	2. An aerial view of the Onahama Site. 3. An employee checks progress during the pigment production process. 4. Pigments developed and produced at the Onahama Site are used in such products as car paints and cosmetics.



More than 90% of the 120 people working on the Onahama operation line are from the local area.

▶ A Story of Advancing Science and Technology

<https://youtu.be/u2spK06p9rE>

Japan to Host G7 Summit in 2016

At a press conference in Germany following the Group of Seven Summit at Schloss Elmau on June 8, 2015, Prime Minister Shinzo Abe spoke about the site of the 2016 G7 Summit and Japan's responsibilities as the host country.

“Japan will again chair the G7, and I will invite leaders from around the world to Ise-Shima. Shima's magnificent sea spreading out before you stretches unbroken from the Pacific all the way to the Indian Ocean. Taking firmly to heart the feelings of a great many countries in both Asia and Africa, Japan as the holder of the 2016 presidency intends to discuss issues frankly with world leaders to foster world peace and prosperity. What's more, as this also represents a special opportunity, I would like for the other leaders to fully experience the Ise Jingu shrine and other aspects of Japan's traditions, culture, and natural beauty. I intend to make this an opportunity to send out to the world the message of how superb Japan's 'hometowns,' or local regions, are.”

This is the sixth time for Japan to host the G7/G8 Summit, which was previously held in Tokyo in 1979, 1986, and 1993, in Kyushu-Okinawa in 2000, and in Toyako (Hokkaido) in 2008. The 2016 G7 Summit is being held on May 26–27 in Ise-Shima, Mie Prefecture.

As Prime Minister Abe noted, Ise-Shima is an area with many attractions. It is the site of the Ise Jingu shrine, whose history goes back to ancient times, and it is a place of great natural beauty, including islands of various sizes and a coast with many inlets, offering an example of what may be described as Japan's primal scenery. Visitors can enjoy the area's rich harvest of seafood, including Japanese spiny lobsters, oysters, and abalone. It is where cultured pearls were first produced, and the pearls from here are world famous.

G7 ministerial meetings are being held in 10 cities around Japan from April through September. They are all among Japan's leading regional cities and have been chosen as appropriate sites for discussions on the topics of each of the meetings. All of these cities have been energetically preparing to host the meetings.

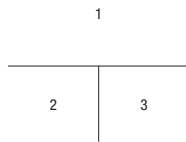
Today's international community must work together to deal with numerous issues in a variety of areas. These concerns include the threats of terrorism and cyber-terrorism, the environment, energy, economic problems, and regional conflicts. The G7 Summit and ministerial meetings are seriously addressing these and other matters across a wide spectrum.

We hope that people around the world are paying attention to this year's G7 Summit and related meetings in Japan. We also hope that many will come to Japan this year and experience the nature, culture, traditions, and other attractions of Ise-Shima and the country's many other regions. We look forward to seeing you!

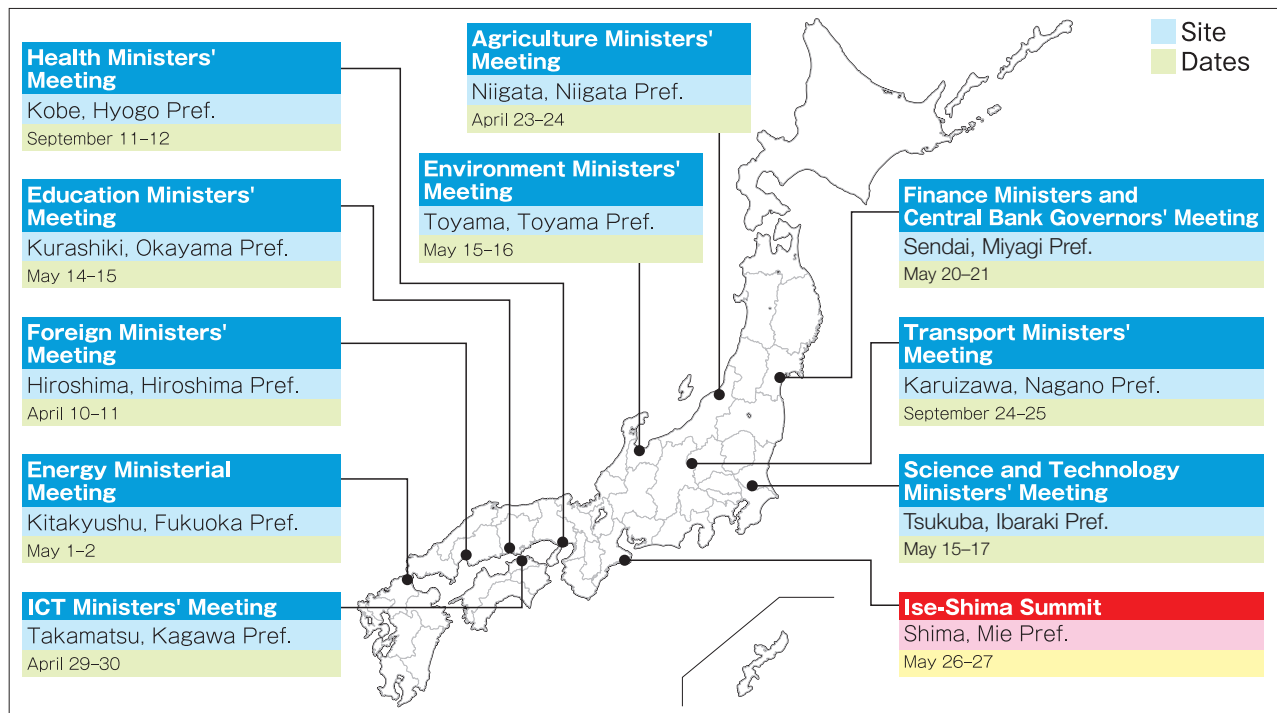
Official logo of G7 Japan 2016



The red disc featured on Japan's national flag is circled by cherry blossom petals signifying the G7 countries. The blue crescent represents the ocean surrounding Ise-Shima, the venue of the G7 Summit. This logo was designed by a high-school student.



1. Kashikojima Island, the summit venue, is the largest island in Ago Bay, with a beautiful, deeply indented coast. 2. The Ise Jingu shrine has history and traditions dating back to ancient times. 3. Ise-Shima is famous for its pearls. The world's first cultured pearls were produced here in 1893.



From April through September, G7 ministerial meetings are being held in 10 cities around Japan, each with its own splendid features.

▶ Welcome Message from Prime Minister Shinzo Abe: G7 Japan 2016 Ise-Shima Summit

https://youtu.be/AIAP_Zx9jU

The Senkaku Islands:

3 Commonly Held Misconceptions

Many of the recent media stories about the Senkaku Islands seem to be based on mistaken notions. Here we examine some of the most commonly held misconceptions.

Misconception 1: “Japan ‘seized’ the Senkakus from China.”

Stories about the Senkaku Islands often state casually that Japan “seized them” from China as a result of the Sino-Japanese War. Is this true? Japanese fishermen and merchants had already grown active in and around the Senkakus for some years by 1893 when some of them drifted ashore in China (then under the rule of the Qing Dynasty) and were questioned by the authorities there. Despite such an increase in activities by Japanese citizens on the Senkaku Islands, there is no record whatsoever of China having asserted sovereignty over these islands during that time, including in the aforementioned case. Against this backdrop, Japan incorporated the Senkakus into Okinawa Prefecture with a Cabinet decision in January 1895. In no sense did Japan “seize” them, much less “steal” the islands from China. In this light, it is only natural that these islands did not come up for discussion in the April 1895 peace treaty negotiations at the end of the Sino-Japanese War of 1894-95. In the first place, a report on Japan submitted to the Qing government by one of its experts in 1889, titled *You li Riben tu jing* (Maps, Figures and Depiction of Japan based on field research), explicitly listed the Senkakus as Japanese territory. The preface to the report was written by none other than Premier Li Hongzhang, a powerful statesman who soon after represented China in the April 1895 peace talks. It is thus simply inconceivable that the Qing government considered the Senkakus to have been “seized” from it.

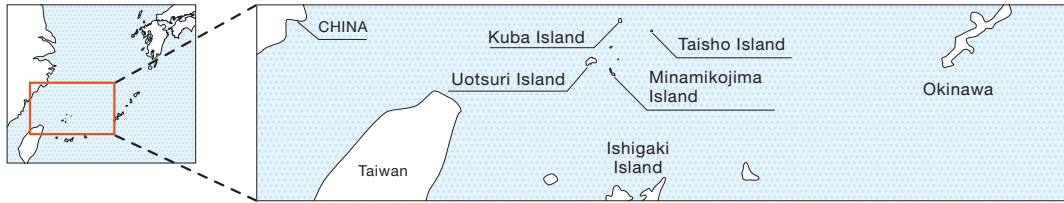
Misconception 2: “Japan is overturning the post-World War II order.”

Stories about the Senkakus sometimes contain the assertion that Japan is seeking to overturn the post-World War II international order. This is also mistaken. One only needs to examine the way Japan’s territory was determined under the San Francisco Peace Treaty, which is the very basis for the “postwar order” in East Asia. Under this treaty, Japan relinquished part of its prewar territories including Taiwan and the Korean Peninsula. The areas that Japan did not relinquish were thus determined to be Japanese territory under this treaty. The Senkakus were in the latter category. The treaty also provided that Okinawa, a portion of Japan’s remaining territory under this treaty, was to be administered by the United States, and the scope of Okinawa, given in geographical coordinates of longitude and latitude, explicitly included the Senkakus. It is therefore only natural that, when the United States returned Okinawa to Japanese administration in 1972, the Senkakus were included in the reversion. Likewise, it is not surprising that two of the islands in the Senkakus continue to be designated as firing/bombing ranges for the U.S. forces in Japan by the United States and the Japanese governments.

It was in 1971 that China started to challenge this “postwar order” with assertions of sovereignty over the Senkakus, after the possible existence of oil deposits in the area was pointed out. Japan, meanwhile, has observed the United Nations Charter and supported the “postwar order” as a peace-loving nation that has not fired even a single shot against another nation during the entire postwar period and as a democracy that embodies universal values like the rule of law and respect for human rights.

It is often asserted that the Senkakus were “returned” to China under the Cairo Declaration of 1943, but this is another error. Needless to say, by definition, mere political documents like the Cairo Declaration cannot determine countries’ territory. This can be done only by means of legal

The Senkaku Islands at a Glance



(Photo: ©Ministry of Defense)



Kuba Island



Uotsuri Island



Minamikojima Island



Taisho Island

Life and Industry on the Senkaku Islands at a Glance



1. Drying bonito on Uotsuri Island.
(Photo: Hanako Koga/©Asahi Shimbun)



2. Residents of Uotsuri Island on the island during the Meiji era (1868-1912).
(Photo: Hanako Koga/©Asahi Shimbun)

3. Dried bonito factory and residents' homes on Uotsuri Island. A trade vessel lies just offshore, and the Japanese flag flies over the island.
(Photo: Hanako Koga/©Asahi Shimbun)



The
Senkaku Islands

Seeking Maritime Peace Based on the
Rule of Law, not Force or Coercion
<http://www.youtube.com/watch?v=aC9gyVeCAp0>

instruments on the basis of international agreements, such as the San Francisco Peace Treaty. To begin with, the Cairo Declaration naturally contains no language whatsoever indicating that the Senkakus, which were not “seized” from China in the first place, have to be somehow “returned.” If the islands had been “returned” under this declaration, why did no country assert sovereignty over them from 1945 to 1971? The absence of such claims clearly demonstrates that the Senkakus are Japanese territory and that the “postwar order” recognized them as such.

Misconception 3: “Japan unilaterally heightened tensions by changing the status quo.”

In 2012 the government of Japan acquired ownership of part of the Senkakus that had been privately owned, including Uotsuri Island, the largest of the islands. It has sometimes been asserted that, in doing so, Japan unilaterally changed the status quo regarding ownership of the Senkakus, thereby heightening tensions. This, too, is erroneous.

First, title to portions of the Senkakus has changed hands in the past, both between the government and private owners and from one private owner to another. The islands that the government acquired in 2012 were ones that the government had previously owned. The fact is that whether the land is owned by the government or a private party in no way changes the fact that the Senkakus are Japanese territory under Japan’s valid control.

Second, it is China that unilaterally heightened tensions over the Senkakus prior to 2012. For example, in 1992, China suddenly listed the Senkakus as its own territory under its territorial sea law; beginning in 2008, it repeatedly sent official vessels to the area around the Senkakus and made incursions into Japan’s territorial waters. This behavior contradicts China’s claim that possession of the Senkakus was “shelved” by agreement between Japan and China in the 1970s. Of course, there was in fact no such agreement. China is continuing to heighten tensions in the area with attempts like these to change the status quo by force or coercion. In 2013, China took dangerous actions that escalated the situation in the area and that could have serious consequences, such as locking fire-control radar on a Japanese Maritime Self-Defense Force vessel and suddenly declaring an Air Defense Identification Zone (ADIZ) over the East China Sea and unilaterally imposing mandatory rules on this airspace. In the face of such actions, Japan has consistently refrained from heightening tensions and responded in a way that aims to protect the international order based on the rule of law. At the same time, Japan continues to call for dialogue with China, which is its biggest trading partner, a long-time friend, and the counterpart in one of its most important bilateral relationships.

The Senkakus have a history of people full of vitality and good will.

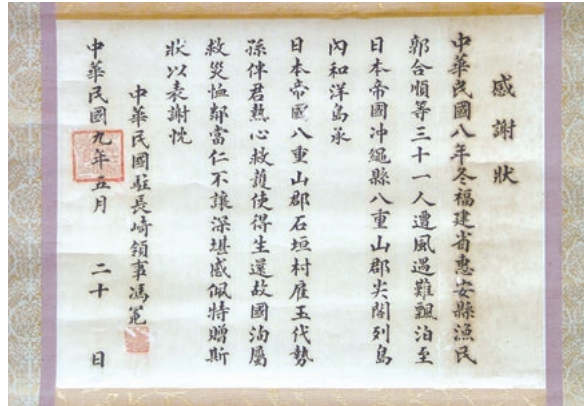
In recent years, many people around the world have become familiar with the name “Senkaku Islands.” But what is still not widely known is the fact that these islands have an interesting history as the home of Japanese people full of vitality and kindness. After the islands were incorporated into Okinawa Prefecture in 1895, they became inhabited with a population that at its peak topped 200 residents, and a variety of economic activities were conducted there with the government’s approval. The principal industry was processing bonito caught in the islands’ waters, turning it into *katsuo-bushi*, the dried bonito used in making *dashi* fish stock. This *dashi* is the key to the delicious taste of many Japanese foods, and the *katsuo-bushi* from the Senkakus was good enough to win a silver medal in a nationwide competition in Japan. Also, small stuffed birds from the islands were used to decorate ladies’ hats in the Western world of the day. And albatross feathers from the island were valued as a material for down quilts in Western countries.

In 1920, after a group of Chinese fishers washed ashore and were rescued in the Senkakus, the consul of the Republic of China in Nagasaki Prefecture sent letters of appreciation to each of the Senkaku residents and other Japanese in Okinawa who were involved in the rescue; the letters explicitly indicate the Senkakus Islands as being part of Okinawa. The Japanese residents of the Senkakus thus played a part in building friendship between Japan and China.

Eventually the day will come when the Senkaku Islands are known to the people of the world for their true charm.

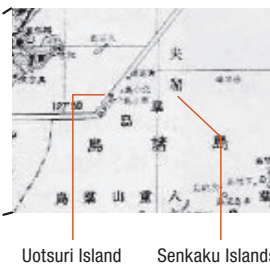
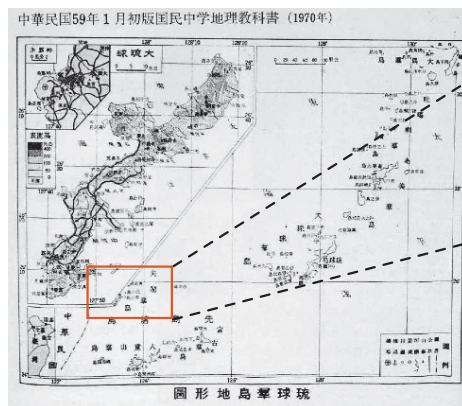
The Senkaku Islands at a Glance

Life and Industry on the Senkaku Islands at a Glance

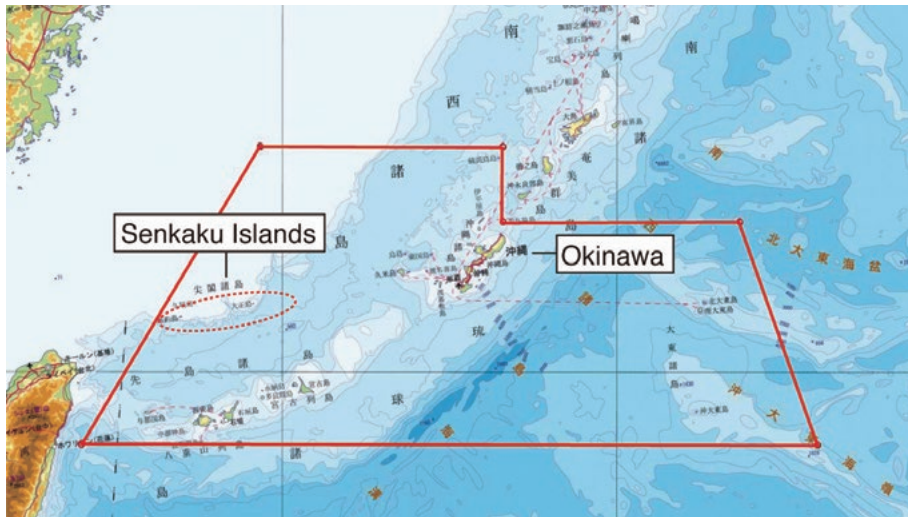


Chinese consul's 1920 letter of appreciation for the rescue of 31 fishermen washed ashore in the "Senkaku Islands, Yaeyama District, Okinawa Prefecture, Empire of Japan."
(Photo: Yaeyama Museum)

The "Post-WW2 Order" at a Glance



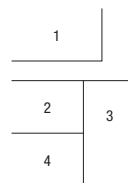
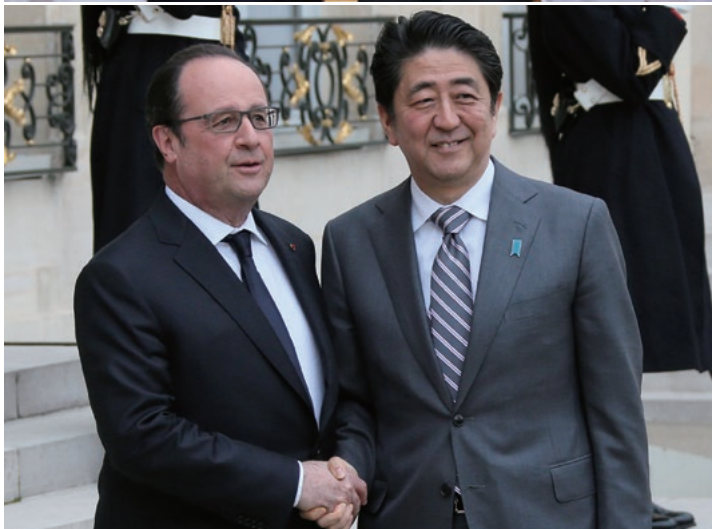
This map from a 1970 Chinese textbook shows the Japan-China boundary passing between Taiwan and the Senkakus and identifies the latter with their Japanese name.



The administrative rights of all of the islands within the area inside the straight lines on the map were returned to Japan in 1972 in accordance with the Okinawa Reversion Agreement. The Senkaku Islands are included in this area.

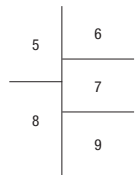
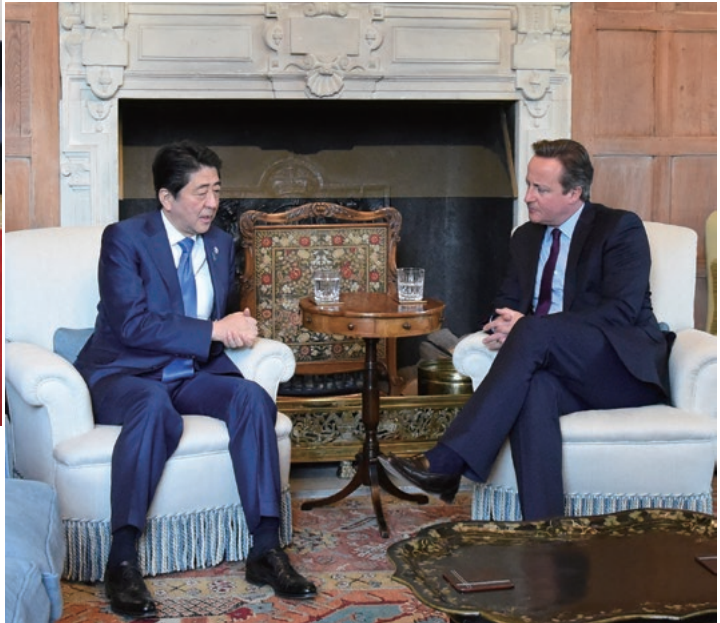


Moments of Prime Minister Abe



Prime Minister Abe traveled to the United States in March and to Europe in May and met with leaders of the G7 countries and other dignitaries.

1. Meeting with President Barack Obama of the United States (March 2016). 2. With Prime Minister Justin Trudeau of Canada (March 2016). 3. With Prime Minister Matteo Renzi of Italy (May 2016). 4. With President François Hollande of France (May 2016).



5. Strolling in the garden with Chancellor Angela Merkel of Germany (May 2016). 6. Offering flowers at Maalbeek Metro Station, site of a terrorist attack in Brussels (May 2016). 7. With Prime Minister Charles Michel of Belgium (May 2016). 8. With European Council President Donald Tusk and European Commission President Jean-Claude Juncker of the European Union (May 2016). 9. Meeting with Prime Minister David Cameron of the United Kingdom (May 2016).

Japanese People Contributing Worldwide

An Acclaimed Master of French Gastronomy

Fumiko Kono, a Japanese culinary creator, has won international acclaim in the world of French gastronomy. Kono graduated at the top of her class at Le Cordon Bleu, the famous cooking academy in Paris, in 1997. Working at L'Arpège, a three-star restaurant in the French capital, she advanced to the position of second chef. In 2000 she went independent so as to be able to create her own recipes. She quickly achieved global recognition with her successful work at parties attended by international celebrities, including a reception hosted by Bernadette Chirac, France's first lady at the time. With her cooking equipment packed in a suitcase, she flew around Europe and to more distant destinations, such as the Middle East and North America, where she delighted gourmets with her creations.

In 2005, Kono was recruited as executive chef at Fauchon, a renowned producer of gourmet foods. She continued to distinguish herself, collaborating with Pierre Hermé, the "Picasso of pastry," in creating a new menu for the rooftop restaurant at Galeries Lafayette, an upmarket department store in Paris, and teaching at the cooking school of Alain Ducasse, the grand master of French gastronomy. Ducasse sings her praises, declaring, "She has a palate with 'absolute taste' like the ears with absolute pitch that some others have. She creates recipes that magically balance the Japanese and French culinary cultures" (*L'Express*, June 3, 2015). Kono herself suggests that her work may reflect the influence of traditional Japanese cooking, citing such distinctive elements as presentation of dishes that evoke the seasons, delicate flavoring, and careful arrangement of food on the plate.

In March 2015, "Goût de France/Good France," a celebration of French cuisine, was held at restaurants and embassies in 150 countries. Kono was one of eight chefs chosen to prepare dinner for ambassadors to France and other distinguished guests at the Château de Versailles, the main site of the celebration. Looking back on this occasion, she declares, "When people from different countries sit around the same dining table, they converse about shared topics, and through food the links between countries become stronger and their relationships deeper. I felt that gastronomy is truly 'diplomacy.'"

Though she has achieved the status of a first-class chef, Kono is unique in her firm stance of continuing to work as a "traveling chef"; she has no restaurant of her own and has declined offers of posts from top-ranking establishments. She now travels regularly between Tokyo and Paris and has broadened the range of her activities, appearing on cooking programs, producing airline menus, and authoring books. Looking ahead, she says she hopes to open a salon-like café where many people will gather—a place oriented to contributing to society, where the profits will be donated to organizations like UNICEF to help children in impoverished regions. Another idea is to cooperate with relief efforts by developing preserved foods of high nutritional value. Through such activities, she would like to offer up some of the enthusiasm that she has devoted to gastronomy, putting it to work for the sake of those in need.



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1. Kono (front, third from left) was part of the team of eight chefs headed by Alain Ducasse (fourth from left) who prepared food for French Foreign Minister Laurent Fabius (second from left) and other international dignitaries at the "Goût de France/Good France" celebration of French cuisine in March 2015. 2. "Soupe de Miró," one of Kono's signature dishes, was inspired by the image of a painting by Joan Miró. 3. Kono prepared the summer 2015 menu for this restaurant at the iconic Hotel Plaza Athénée in Paris and has been asked to do so again in 2016. 4. Teaching at Alain Ducasse's cooking school in Paris.

Fumiko Kono

A Tokyo native, Kono teaches at a cooking school and is active as a culinary creator. She has attracted attention with dishes that are both subtle and elegant, bringing out the flavors of the ingredients, and has been invited to cook for celebrities in locations across the globe, including Britain and Switzerland, North America and the Middle East.



Speaking to the World with Music

Internationally active conductor Tomomi Nishimoto studied classical music from an early age under the influence of her mother, a music school graduate. Growing up close to the music world, she knew firsthand how tough it was to become a professional, but when she was in high school, she decided to pursue a musical career.

One day, she went hiking in the mountains among the fresh greenery of early summer. “The light and shadows and the interwoven patterns of the trees were so beautiful, they moved me to tears. I felt then that no artificial beauty could compete with that of nature. I would have painted a picture of it if I had had that sort of talent; instead I thought that I’d like to express the scene with the sounds closest to reality.”

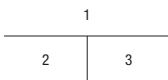
After studying composition at a Japanese music school, she traveled to Russia, where she studied under Ilya Musin. “He gave passionate instruction without regard to nationality, gender, or age. I wasn’t able to speak Russian when I arrived there, but he taught me: ‘Don’t think of it as a negative. Acquire a power of expression that can communicate without using words.’ And he encouraged me to apply the strengths I’d gained from studying composition.” Nishimoto mastered her mentor’s lessons brilliantly. After performing mainly in Europe with various symphony orchestras and at opera houses, in 2010–11 she became the first foreign principal guest conductor of the State Academic Symphony Orchestra of Russia.

There are still few Asian or female conductors in the classical music world. But that has not stopped Nishimoto. In 2012, she formed the IlluminArt, a group with no home base that changes its format to match the venue and program, and became its artistic director and principal conductor. Nationality, race, religion, gender, and age are not criteria for membership in the group. “The important factors are appeal, talent, and capability,” she explains.

Nishimoto does not remain within the bounds of classical music; she also conducts in performances of new types, such as collaborative work with video creators. She has also become involved in various presentations of Japanese culture. When directing the opera *Madame Butterfly* in Japan, she incorporated kabuki staging, *maiko* (apprentice geisha) performers, and folk art elements. In 2015, she also served as an artistic director and conductor for Otobutai, an annual event featuring musical artists from East and West, when it was held at Sennyu-ji, a temple in Kyoto. Outside Japan, she has won critical acclaim for efforts to adapt concerts to the areas where they are held, such as by adding local folk instruments to the orchestra.

In November 2013, IlluminArt became the first Asian group to be invited to the International Festival of Sacred Music and Art in Rome. It won great applause for its performance of *orasho* (from the Latin *oratio*, “prayer”), Christian chants from Ikitsukijima Island in Nagasaki Prefecture. It was something of a homecoming for this music, which derives from Gregorian chant transmitted to Japan by Catholic missionaries in the sixteenth century and passed down orally from generation to generation by “hidden” Christians on the island after their faith was banned. At the same time, it was so old it had not previously been heard in the Vatican. Nishimoto’s skill and achievement in researching and reconstructing *orasho* were recognized as she became the first Asian and the youngest winner of an honorary award given by the organizers of the festival. And IlluminArt has been invited to perform at the festival every year since then.

Nishimoto says that one role art must play is to display what has been lost historically from various angles. She declares, “I want to continue restoring the magnificent work of our forebears and creating through the shared language of music.” The curtain will never fall on Nishimoto’s dreams.



1. Tomomi Nishimoto conducts. "Simply wielding a baton is not enough; a conductor must structure and show the direction for the performance, turning everyone's ideals into a whole." (Photo by Hideki Shiozawa) 2. Nishimoto's IlluminArt Philharmonic performed liturgical music for Mass at St. Peter's Basilica in Rome during the 2014 International Festival of Sacred Music and Art. The group has been invited to perform again in 2016. "It is an honor to be responsible for providing the music that is a key element of the Mass," says Nishimoto. 3. *Maiko* walk along the *hanamichi* platform between spectators at the Nishimoto-directed performance of the opera *Madame Butterfly*. Audiences enjoyed the use of a distinctive kabuki stage for the performance rather than a concert hall. (© Shochiku)



Tomomi Nishimoto

Artistic director and chief conductor of IlluminArt Philharmonic Orchestra. The first foreigner to hold conducting posts in Russia, she has performed in around 20 countries as a conductor. In 2014, she became the first Asian to be invited twice to the International Festival of Sacred Music and Art in Rome and the youngest winner of an honorary award from the organizers in recognition of her talent and artistic skill. She has appeared at the festival since 2013 and has been invited again in 2016. Nishimoto was selected as a Young Global Leader by the World Economic Forum in 2007, and she completed Harvard Kennedy School's executive education program in public leadership as a fully funded fellow in 2012. Official website: <http://www.tomomi-n.com/>



**Illuminate Cultural Diversity
Through Classical Music**

<http://youtu.be/MkuB5uoiUYo>

Bringing Safe Drinking Water to the World

With just a spoonful of white powder stirred into a beaker of brown, cloudy water, the dirt visibly clumps together and the water starts to clear. “Be it in Bangladesh or Tanzania, even if there’s a language barrier, when I conduct this demonstration, people ooh and aah, and faces break into smiles. I’ve even heard the startled response, ‘It’s magic powder!’” So relates Kanako Mizuno of the Poly-Glu Group.

But this is not magic. The name of the water-purifying powder is $PG\alpha 21Ca$, and it is made from polyglutamic acid, the sticky component in the popular Japanese food *natto* (fermented soybeans). It was developed by Dr. Kanetoshi Oda, who heads the Osaka-based Poly-Glu Group.

Dr. Oda, a former technician at a machinery manufacturer, was inspired to begin experimenting by the Great Hanshin-Awaji Earthquake of 1995, when the tap water supply was cut off. This led him to wonder if it might be possible to make the water from park ponds and moats drinkable. Six years later he created a pioneering water purifier that could remove impurities and produce drinkable water without the use of machinery or electricity. Contrary to his expectations, though, it proved very difficult to get the product accepted within Japan.

The turning point came in 2004, when the water purifier was used to provide drinking water for victims of the Indian Ocean earthquake and tsunami. This successful application attracted global attention to the product, which was subsequently supplied for use in such places as Thailand, Mexico, and Bangladesh. And as it built up a good reputation through practical application, there were increasing inquiries from developing countries. It is currently being used to purify water from ponds and marshes in over 40 countries struggling with shortages of drinking water.

The purifying technology is not the only reason the Poly-Glu Group is winning high marks. Its representative role as a “base of the pyramid” (BOP) business targeting low-income consumers in developing countries has earned it worldwide renown. By providing drinkable water to local people at an affordable price, it has established itself as a sustainable business. And this water has greatly improved the quality of life for many people whose only option was to use the dirty water from lakes and marshes.

It is also worth noting that locally employed women handle sales of the water. Known as “Poly-Glu ladies,” these saleswomen perform the purification demonstration described above, show potential customers the water quality, and directly sell the powder and water. With the steady income they gain through employment, the Poly-Glu ladies can greatly improve their lifestyles. Providing women with this new kind of employment opportunity is extremely significant. “When they go around the local households, the ladies receive a lot of thanks, with people saying, ‘I’m happy because I can now cook with clean water,’ or ‘I can give my children safe water to drink.’ This makes me happy as their colleague,” Mizuno declares, adding, “I’m proud to be doing work that contributes to better living situations for women.”

Through its water business, the Poly-Glu Group is both making people’s lives better and advancing women’s status. The globe-spanning activities of Dr. Oda, Mizuno, and their colleagues are set to continue.

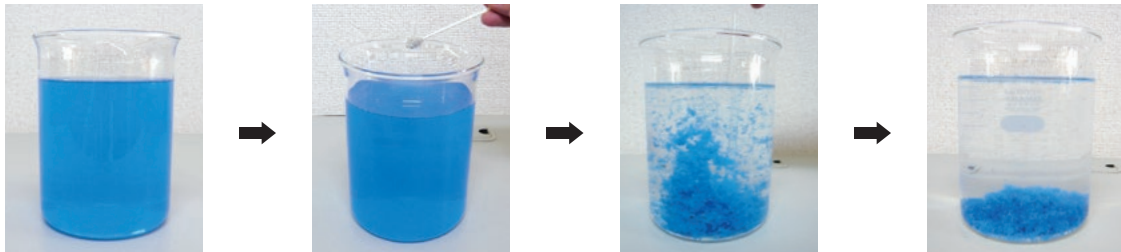


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1. Mizuno teaches a Poly-Glu lady in Tanzania how to conduct water purification. She travels overseas several times a year to areas where PGα21Ca is used. 2. Dr. Oda and Mizuno conduct a demonstration of the purification process in Tanzania, drawing a crowd of observers.

PGα21Ca: A safe water purifier that anyone can use



PGα21Ca is made only from such natural ingredients as polyglutamic acid and shells. After adding just 0.1 grams to one liter of water, stirring, and leaving for one minute, the impurities cluster together. Then filtering with absorbent cotton and boiling or adding chlorine produces clean, drinkable water.



Kanetoshi Oda

Born in 1941. After graduating from the School of Engineering Science at Osaka University, he joined a machinery manufacturer, where he developed an automatic control device for air-conditioning systems before going independent. In 2002 he developed the water purifier PGα21Ca and founded Nippon Poly-Glu, and in 2012 he founded Poly-Glu Social Business, which has become a standard-bearer for BOP business.

Kanako Mizuno

Born in 1988. Researched BOP business and policies for supporting it at the Graduate School of International Social Sciences, Yokohama National University. In 2012 she joined Poly-Glu Social Business, where she works as social business team leader.



Change Lives for the Better with
Clean Water Around the World

<https://youtu.be/XkmVQXN9T78>

Friends of Japan



Karolina Styczynska

Born in Warsaw, Poland. First came to Japan in 2011. Entered Yamanashi Gakuin University in 2013 and divides her time between schoolwork and honing her *shogi* skills. In her play she seeks to emulate the strategy of Yasuharu Oyama, a legendary player who earned the top rank of *meijin*. Hopes to spread the popularity of the game by one day using her expertise to write a *shogi* manual for players overseas.

Shogi — A Japanese Game Wins a Devotee from Poland

The traditional Japanese game of *shogi* has a distinct sound: a sharp click as wooden pieces, called *koma*, are strategically placed on a burnished board. Karolina Styczynska, a Polish *shogi* prodigy quickly on her way to becoming the first non-Japanese *kishi*, or professional *shogi* player, considers this aspect of play among her favorites. “Hearing the click of the *koma* with a game-winning move is perfection,” she exclaims.

As a teenager Styczynska discovered *shogi*, also known as Japanese chess, in the pages of a Japanese manga. A self-professed lover of riddles and puzzles, she was intrigued by the distinctive game and began scouring the Internet for information. “Once I began to understand the rules,” she recalls, “I was captivated.”

Shogi differs in several ways from other variants of chess, most notably in the observance of the so-called drop rule, which allows players to introduce captured pieces as their own. “The *koma* are always alive,” Styczynska explains. “It makes the game extremely dynamic.”

Playing online, the Warsaw native quickly drew attention for her skill and competitiveness. She caught the eye of Madoka Kitao, a Japanese *kishi* in the country’s professional female ranks. Kitao recognized the young player’s potential and invited her to Japan in 2011. Once she overcame her initial surprise, Styczynska assuaged her family’s concerns, convincing them to let her accept Kitao’s offer. Upon arriving in Japan, she recalls, “I did nothing for two weeks except play *shogi*. It was great!”

With few resources in Polish or English, studying has been a challenge. But Styczynska diligently learned Japanese and has pored over official match records, called *kifu*, working out tactics and strategies. She explains that she has largely focused on finishing maneuvers: “As many players say, ‘*Shogi* is decided by the end game.’”

In 2012 Styczynska traveled again to Japan, where she grabbed headlines by beating a professional player in an official tournament, an achievement that helped cement her aspirations of turning pro. She repeated the feat the following year and in 2014 she won the European and World Open Shogi Championships.

Recognizing that the road to becoming professional passed through Japan, she moved to the country almost immediately upon finishing university in Poland. Along with studying *shogi*, she is currently pursuing a graduate degree in information management at a Japanese university.

Styczynska takes full advantage of Japan’s *shogi*-rich environment, studying the game three hours each day and spending most weekends in Tokyo training at the headquarters of the Japan Shogi Association. She points out how facing diverse adversaries has matured her game. “I started off playing aggressive, but in facing younger, assertive players, I’ve been forced to learn how to defend.”

In 2015 Styczynska earned provisional professional status. Though this was a major step toward her goal, she understands the magnitude of work involved in meeting the two-year deadline to win the rank of full-fledged *kishi*. While she is aware of the expectations directed at her as she vies to be the first non-Japanese *kishi*, she has learned to focus on earning one victory at a time. “I just need to be patient and continue pushing myself,” she says. “Being a professional means I have to stay competitive and keep working to be better.”





Maud Archambault

Raised in Quebec, Canada. She first became interested in Japanese culture as a student at the University of Montreal. After arriving in Japan in 2001, she studied *min'yo* while working as an English teacher and translator. In 2014 she became the first non-Japanese professional *min'yo* performer. She is an aficionado of Japan's kimono culture and has learned to put on the complex garments by herself. In the above photo, she poses while holding a shamisen.



Archambault holds a *kasa* and *sensu* while performing the "Tsugaru Oharabushi."

Sharing *Min'yo*, Japan's Folk Music Tradition

When Canadian Maud Archambault took up the shamisen in 2002, a year after landing in Japan, out of a desire to learn something culturally distinct, little did she imagine it would lead her to center stage of Japan's highly traditional folk music world. Over the last 13 years the Quebec native has won numerous *min'yo* (folk music) competitions, becoming the focus of media attention in Japan and abroad. She even cohosted a nationally broadcast folk music program. In 2014 she became the first non-Japanese member of Japan's professional folk singers and dancers association.

Japan abounds in *min'yo*, with each region boasting its own rich heritage of songs and dances. "*Min'yo* and I found each other," Archambault explains, noting that her introduction to the multifarious musical genre came in steps. The instructors at the school in Saitama Prefecture where Archambault studies recognized her talents early on and gradually introduced her to different aspects of folk music. These included instruments like the *taiko* drum, along with *min'yo*'s distinct styles of singing and dancing.

Folk music has come down over the generations as melodic incarnations of regional culture and history. "The music tells about different places and events around Japan," says Archambault, observing that many songs emerged to mark significant seasonal events in community life. "There are songs about picking tea leaves or planting rice fields," she explains, adding, "Many are celebratory songs that were performed at festivals and other important occasions."

Archambault is a proficient *min'yo* musician and singer, with her talents extending to multiple instruments as well as folk music's demanding vocal techniques. She must also meet the challenge of singing in various local dialects. But her greatest talent—the one for which she holds a professional license—is *minbu*, or folk dancing. She began studying the art in 2008 and has since rapidly built her repertoire of regional dances.

Minbu includes a wide range of graceful, flowing moves as well as distinct costumes. Archambault fell in love with these aspects, but what she says she relishes most is the opportunity for personal expression. "Each song has set poses, but how you transition as you express them is up to your own interpretation."

One of her favorite dances is "Tsugaru Oharabushi," a flamboyant piece from northern Honshu performed with a traditional umbrella (*kasa*) and folding fan (*sensu*). Props are common features in *minbu*, serving to enhance performers' storytelling.

More than just a visual spectacle, folk dancing is also a traditional way to connect with others, such as at the local *bon odori* festivals held in communities around Japan every summer. "When everyone dances together, each person's energy flows and is shared," she says.

Archambault looks to use this communal aspect to spread understanding of *min'yo*, which she laments has waned over the years. Along with performances, which serve to introduce newcomers to the art, she hosts small gatherings to teach foreigners and Japanese about *min'yo* and runs workshops prior to festivals.

Archambault is indefatigable in her ambition to hold more performances in Japan. She hopes to eventually take Japanese folk music abroad, but says, "I would like to start by showing *min'yo* to foreigners living here."

The JET Programme: A Great Way to Experience Japan

Joining a Network Spanning Japan and the Globe

I came to Japan on the Japan Exchange and Teaching (JET) Programme in 2011, eager to take advantage of the opportunity to live and work abroad. As a student in my hometown of Northampton in England, I was involved in my high school's Japanese club and delighted in the various language and cultural activities the teacher, a former JET participant in Nara Prefecture, provided. This motivated me to study Japanese at university, and during my third year I had the opportunity to visit Japan for five months. After graduation, the enduring memories of studying abroad strongly influenced my decision to participate in JET, which I did initially as an Assistant Language Teacher (ALT) and later as a Coordinator for International Relations (CIR).

I spent my first two years on the program as an ALT at an elementary school and junior high school in Kobe. Working alongside the schools' Japanese teachers of English, I planned original activities aimed at providing students opportunities to communicate in English, and I took great satisfaction from witnessing their ability grow over time. I also found it rewarding to put a personal face on the language through open and friendly interactions, such as sharing aspects of British culture and answering the multifarious questions students posed.

In 2013 opportunity knocked and I joined the Kobe City Government's International Department as a CIR, enabling me to fulfill my childhood ambition of becoming an interpreter and translator. Working in a Japanese office environment posed new and exciting challenges, and I applied my language skills on a wide variety of projects, such as interpreting for the mayor of Kobe and rendering official documents into English. I delighted in playing a vital role as a member of a close-knit team. The numerous connections I forged within JET and Kobe City Hall continue to support me in my new role as PR Specialist for the city, a position I have held since April 2015.

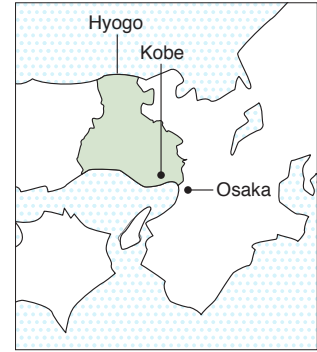
Now as an alumna, my JET connections remain important. My office has recently initiated the Kobe PR Ambassador scheme to have those who know Kobe best share its numerous charms with the world via social media. Kobe, one of Japan's first international ports, enjoys a mix of Japanese and Western traditions. Combined with its abundant natural environs, these have produced a distinct, high-quality lifestyle. In putting out the call for Kobe PR Ambassadors among non-Japanese residents, I made sure to reach out to Kobe's sizable JET community, whose participants are broadly involved in a profusion of activities throughout the city.

Being a JET participant means becoming a lifelong member of a vast, ready-made network extending around the world. There are a multitude of former participants who are using their JET connections to do valuable work at various organizations in Japan and abroad. Going forward, I hope to contribute to and also expand this network through involvement in the JET Alumni Association. Professionally, I am confident my JET experience will continue to serve me in whatever endeavors lay ahead.



Louise Dendy

Born in Northampton, England. While a student at the University of Birmingham, spent five months in Japan studying at Sophia University in Tokyo and traveling around the country. Has lived in Kobe since 2011. With both traditional appeal and Western charm, she considers Kobe to be a microcosm not just of Japan but of the entire world.



Dendy interprets during a meeting run by Mayor Kizo Hisamoto of Kobe (to her left) aimed at promoting the city internationally.



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1. Public announcements are just one aspect of Dendy's role as PR Specialist for Kobe. 2. Dendy and coworkers discuss what photos of Kobe to share on social media. 3. Dendy runs an English lesson while an ALT at a junior high school in Kobe.

Providing Support While Building Relationships

My decision to participate in the Japan Exchange and Teaching (JET) Programme was strongly influenced by an interest in teaching English, which I first experienced as a Peace Corps volunteer in Mozambique. I had been to Japan several times—once to visit my sister Taylor, who was a JET participant in Ishinomaki, Miyagi Prefecture, and twice as part of support efforts following the Great East Japan Earthquake in 2011—and each time I was impressed by the politeness of the Japanese people and the country's extraordinary hospitality.

These were busy trips, however, and I was unable to experience many aspects of day-to-day life in Japan. I already knew I liked the country, and the JET Programme provided a spectacular opportunity to deeply explore the rich culture and history of Japan while having a rewarding experience teaching.

Working as an Assistant Language Teacher (ALT) at Takada High School in Yamato Takada City, Nara Prefecture, is an extremely enriching experience. I relish the opportunity to teach alongside so many talented and hardworking Japanese colleagues and serve as a positive influence in the English learning experience of students.

The diligent approach students have toward their studies impresses me, and I strive to provide fun and engaging activities to strengthen speaking fundamentals, including in-class exercises that broaden active vocabulary and improve pronunciation. Outside the classroom, I help students build confidence to converse in English and create personal connections by talking with them during breaks and at lunchtime about different aspects of their lives. My involvement in the school's English club also allows me to take an active role in assisting students to reach their individual English-speaking goals as well as introduce seasonal customs in a fun and interactive way.

As an avid adventurer, I take every opportunity to explore the charms of Nara, a region with a history stretching back to ancient times. There is always something new to discover, and I enjoy roving the countless pathways and trails that wind through the surrounding neighborhoods and countryside. I also have an interest in indoor rock climbing, which has allowed me to bridge the barrier of language and make personal connections with other climbers.

The local association of JET participants, Nara AJET, regularly hosts gatherings for people to experience traditional events such as festivals as well as interact with local residents. Volunteering is an important component of AJET, and I am anxious to lend a greater hand in various support activities, including those at local orphanages. This is something I was involved with when visiting the Tohoku region following the 3/11 disaster.

Going forward, I look to deepen the relationships I enjoy with my students, local community, and fellow JET participants. After the program, I hope to combine my strong connection with Japan together with my experience from JET, teaching in Mozambique, and volunteering in Tohoku to be involved with my family's efforts, the Taylor Anderson Memorial Fund, to help those affected by the earthquake to continue to recover.



Jeffrey Anderson

Born in the United States. Arrived in Japan as a JET participant in 2015. Currently teaching at Takada High School. Is the second member of his family to participate in JET—sister Taylor Anderson was a victim of the Great East Japan Earthquake while an ALT in Ishinomaki, Miyagi Prefecture.

Anderson walks around providing assistance to a class of first-year students.



1. Anderson plays a game with members of the after-school English club as a way to have fun while building communication skills. 2. Anderson, the Japanese English teacher, and the vice-principal pose for a group photo with students during an English class. 3. Anderson poses with his bicycle outside Kashihara Jingu. The shrine, which is near his home, is one of his favorite places to visit.



Websites

Official Websites of the Government and Related Organizations

The following websites offer information from various ministries, information for tourists, and other information relating to the contents of this magazine.

Prime Minister of Japan and His Cabinet



Cabinet Public Relations Office, Cabinet Secretariat

Information in English about Japanese government policies, speeches and statements by the prime minister, and press conferences by the chief cabinet secretary.

- <http://japan.kantei.go.jp>
- <https://www.facebook.com/Japan.PMO>
- https://twitter.com/JPN_PMO

Japanese Government Internet TV



Public Relations Office, Cabinet Office

Videos from the Japanese government relating to the prime minister, press conferences by the chief cabinet secretary, videos of the imperial family, and more.

- <http://nettv.gov-online.go.jp/eng/>

Ministry of Foreign Affairs of Japan



Ministry of Foreign Affairs

Information from Japan's Ministry of Foreign Affairs, with links to embassies and consulates overseas.

- <http://www.mofa.go.jp>
- <https://www.facebook.com/Mofa.Japan.en>
- https://twitter.com/MofaJapan_en

JNTO (Japan National Tourism Organization)



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Japan National Tourism Organization (JNTO)

Information about tourism in Japan, including videos and photos. In English and many other languages, including Chinese, Korean, French, and German.

- <http://www.jnto.go.jp/>
- <http://www.jnto.go.jp/eng/fb/index.html>
- (US) https://twitter.com/Visit_Japan

JETRO (Japan External Trade Organization)



Japan External Trade Organization (JETRO)

Information about how JETRO supports Japanese companies overseas, attracts foreign companies to the Japanese market, contributes to Japan's trade policy and conducts activities in developing countries.

- <http://www.jetro.go.jp/en/>

JET (Japan Exchange and Teaching) Programme



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Council of Local Authorities for International Relations (CLAIR)

Information about the Japan Exchange and Teaching Programme.

- <http://jetprogramme.org/en/>
- <https://www.facebook.com/pages/JET-Programme/219440938121634>
- (US) <https://twitter.com/JETProgram>

Publications

Official Publications from the Government and Related Organizations

The government of Japan and various organizations publish the following periodicals.

Cabinet Office



“Highlighting JAPAN”

Aimed at people in other countries, this regular publication introduces the latest major government policies.

<http://www.gov-online.go.jp/eng/publicity/book/hj/index.html>



Monthly

Ministry of Foreign Affairs



“niponica”

Using beautiful photographs, this journal illustrates the appeal of present-day Japan.

http://web-japan.org/niponica/index_en.html



Three times a year

Ministry of Economy, Trade and Industry



“METI Journal”

Explains policies being instituted by the Ministry of Economy, Trade, and Industry (METI) in an easy-to-understand manner.

<http://www.meti.go.jp/english/publications/index.html>



Bimonthly

Japan National Tourism Organization



“Monthly Web Magazine”

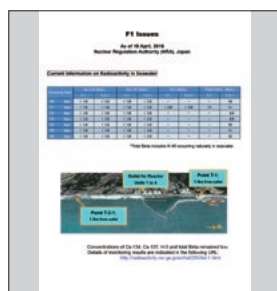
Each issue provides seasonal and updated information on three select features.

<http://japan-magazine.jnto.go.jp/en/>



Monthly

Nuclear Regulation Authority



“F1 Issues Fukushima Daiichi NPS's Issues”

This releases information about the Fukushima Daiichi Nuclear Power Station, such as details about the monitoring of seawater since the accident caused by the Great East Japan Earthquake and subsequent tsunami.

<http://www.nsr.go.jp/english/>



About once a week

Ministry of Defense



“Japan Defense Focus”

A monthly magazine that introduces various activities of the Ministry of Defense and Self-Defense Forces.

<http://www.mod.go.jp/e/jdf/index.html#sub01>



Monthly

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Links to the websites of ministries

Cabinet Office <http://www.cao.go.jp/index-e.html>
Ministry of Agriculture, Forestry and Fisheries <http://www.maff.go.jp/e/>
Ministry of Defense <http://www.mod.go.jp/e/>
Ministry of Economy, Trade and Industry <http://www.meti.go.jp/english/>
Ministry of Education, Culture, Sports, Science and Technology <http://www.mext.go.jp/english/>
Ministry of the Environment <http://www.env.go.jp/en/>
Ministry of Finance <https://www.mof.go.jp/english/index.htm>
Ministry of Foreign Affairs <http://www.mofa.go.jp>
Ministry of Health, Labour and Welfare <http://www.mhlw.go.jp/english/>
Ministry of Internal Affairs and Communications <http://www.soumu.go.jp/english/index.html>
Ministry of Justice <http://www.moj.go.jp/ENGLISH/index.html>
Ministry of Land, Infrastructure, Transport and Tourism <https://www.mlit.go.jp/en/>
Reconstruction Agency <http://www.reconstruction.go.jp/english/>
Nuclear Regulation Authority <http://www.nsr.go.jp/english/>

The Government of Japan






JapanGov website



JapanGov app

-  <http://www.japan.go.jp>
-  www.facebook.com/JapanGov
-  <https://twitter.com/JapanGov>
<https://twitter.com/Japan>
-  [JapanGov](#)

You can download the JapanGov app from the following stores.

-  <https://itunes.apple.com/app/japangov-official-gateway/id893574708?mt=8>
-  <https://play.google.com/store/apps/details?id=jp.go.japan.japanapp>
-  <http://www.amazon.com/The-Government-of-Japan-JapanGov/dp/B00LEAM010>



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The Government of Japan

JapanGov 

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<http://www.mmz.kantei.go.jp/tomodachi/subscribe.php>