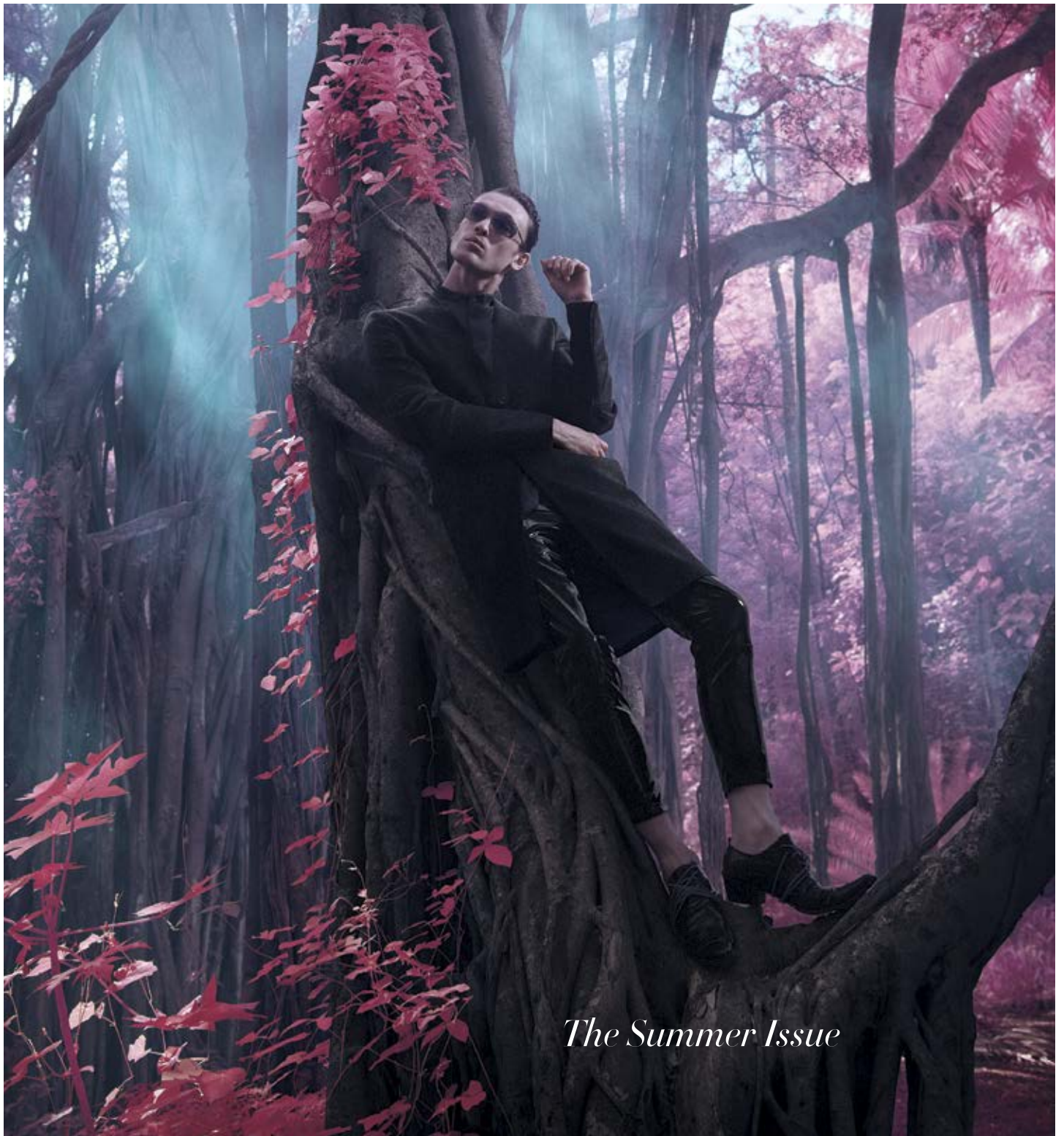




ESCAPE

FOOD | TRAVEL | CULTURE | LIFESTYLE



The Summer Issue

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CONTENTS

Page 6

This Charming Man

Breaking down the formal walls of French dining at Chez Taka

Page 8

The Way of Japanese Whisky

How Japan's malt won over the world

Page 14

MATSURI

Summer in Japan means vibrant festivals

Page 16

Matsuda Sunglasses

A brand new era of eyewear

Page 22

ESCAPES

Recommended events across the archipelago

Page 24

Hiking to Heaven

Reach for the sky on the ancient Kumano Kodo pilgrimage

Page 30

ONTO THE GREEN

Welcome to the Eastwood Country Club

Page 34

Keepsakes

Your best beauty buys from Japan



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WE TAKE OUR FUN SERIOUSLY

Talk to us today about our membership options, including a new category for expats on short-term assignments.



TOKYO AMERICAN CLUB

東麻布で見つけた
美しい一皿と輝く笑顔たち



This Charming Man

By LAUREN LEYSHON THOMAS

CHEZ TAKA IS ABOUT PEOPLE AND CONVERSATION.
THE INCREDIBLE FOOD IS JUST PART OF THE CHARM.

On a balmy evening, Takayoshi Kawai greets the steady flow of diners entering his restaurant with a firm handshake and infectious laugh. Tucked away in a side street between white-walled embassies, this is Chez Taka and you are, emphatically, his guest.

We're captivated by the colors and smells from the bustling open-plan kitchen on the ground floor, two first-timers to the restaurant. Across the kitchen counter, head chef and owner Takayoshi—Taka for short—beams back at us, chatting warmly about his passion for food and people.

Taka built his restaurant around the concept of breaking down the formal walls of French dining. For him, diners should feel completely comfortable even while receiving service of unparalleled quality. It's this unpretentious atmosphere, coupled with an exquisite culinary experience, that has made Chez Taka a huge hit with international customers, as well as locals keen to shake off Japanese politesse for the night.

As we made our way through the *omakase* (recommended)

course, Taka stepped into our dining room to personally serve us the Cioppino fish stew, a staple of his San Francisco roots where he was a chef at Masa's—one of the city's most renowned French restaurants—for almost 10 years. Regaling us with his fascinating resume (having also served Queen Elizabeth II), we weren't surprised when he told us that he had once been a competitor on the TV cooking show Iron Chef.

With customers still recognizing him for his TV role some twenty-four years later, the endearing combination of fame and familiarity he has with his clientele clearly endures.

"I didn't mean to come back to Japan, but I decided to compete [in Iron Chef] here. It was a really fun time!" leaving us to dig into the signature dish in the wake of his laughter.

It was only when we'd noticed the last of the diners leaving, each personally thanked by the chef, that we'd realized we'd spent more time at Taka's place than we'd intended—the mark of a true host and one of the most heartwarming dining experiences in the city.

Address: 1-20-3 Higashi-azabu, Minato, Tokyo. **Hours** 11:30 am-1:30 pm (Lunch), 5:30-9 pm (Dinner), 5:30-pm-Close (Bar). Closed Mondays.
Open Sundays for lunchtime only, with some exceptions. Dinner course starts from ¥7,500 **Reservations:** 03-5797-7687 **Web:** cheztaka.jp





SUNTORY HIBIKI
Japanese Harmony
 Suggested Retail Price: ¥5,000 plus tax

「世界を驚かせた
 和」のウイスキー物語

By IAIN MALONEY
 Photography NIKLAS WENDT
 & BRANDON MERJIL

the Way of Japanese Whisky

When it comes to home-grown products like sake, sushi and samurai swords, Japan loves a “way,” a *do*—literally a path, a traditional, correct method of doing things. There’s *kendo*—the way of the sword, *kyudo*—the way of the bow, *bushido*—the way of the warrior. You learn from the master and, through repetition, become a master yourself. Innovation is frowned upon.

Not so with whisky. In the search for a niche for whisky in Japan, innovation was paramount. But it didn’t start out that way.

Initially, Japan took its lead from Scotland. In 1919, after a year studying at the University of Glasgow, Masataka Taketsuru took up an apprenticeship at the Longmore Distillery in Scotland. The son of a sake brewer in Hiroshima, his wish was to learn everything he could about whisky making from the experts and bring the knowledge back to Japan. In 1920 he returned along with his Scottish bride, Rita Cowan.

Three years later, Taketsuru was invited by Shinjiro Torii, the founder and CEO of Suntory, to join as one of the production engineers working on producing Japan’s first authentic whisky. He stayed with Suntory until 1934, before going on to open the Yoichi distillery in the northern island of Hokkaido.

Taketsuru had a vision but it wasn’t one initially shared by many of his countrymen. Part of the problem was that in Japan, food and drink are considered much more as partners. The concept of just having a drink is alien. Even today, your beer comes with *otsumami*, snacks that compliment the flavor. Without this pairing, whisky struggled to find a niche.

World War II didn’t help matters. Directed to help the war effort, Yoichi and the other distilleries that had sprung up in the intervening decades focused on the morale of servicemen. Flavor became much less important than quantity. The black market weighed in and by the time US troops were

NEW UNIQUE BETTER

frequenting Japanese bars during the years of the occupation, the image of Japanese whisky was of an inferior copy, a gut-rot that would get you drunk but only if you could keep it down. Connoisseurs turned up their noses. Why bother with the knock-off when you could just buy the real thing, direct from Scotland where thousands of years of history goes into every barrel? How could Japan compete?

The answer was by making something new, something unique, something—dare we say it—better.

In Scotland, distilleries tend to focus on one style of whisky, producing in large quantities and aging for different periods. Japan, faced with a narrower market, focused on smaller volume across a number of styles. One reason for this is the scarcity of mature malt, which led distillers to investigate the possibilities of grain whisky, a type

more ignored in Scotland. During the 1970s, Suntory opened a distillery in Chita, near Nagoya, that specialized in grain whisky and launched the Chita in 2015, a honey-sweet whisky that has no comparison overseas. Suntory also produced the Toki line, which combines malt and grain, a blend of whiskies produced by the Yamazaki, Hakushu and Chita distilleries. By being more open to trial and error, Japanese distillers pushed the boundaries of what was thought possible.

Still, it took a long time for word to get out. And then almost out of nowhere, as the century turned, so too did the fortunes of Japanese whisky. In 2001, Nikka—the company that grew from Taketsuru's Yoichi distillery—won the international World Whiskies Award "Best of the Best." In 2003, Bill Murray relaxed with a Hibiki 17-year-old in the movie "Lost in Translation." Suddenly

ICHIRO'S MALT
Double Distilleries
Suggested Retail Price: ¥6,000 plus tax





NIKKA WHISKY
From The Barrel
 Suggested Retail Price: ¥2,400 plus tax

BEST *of the* BEST

Japanese whisky was out there, making waves, getting noticed. It was fashionable, lauded. It was even sold in bars on Edinburgh's Royal Mile, the beating heart of tourist Scotland.

Highballs began to be served everywhere. Whisky bars in Tokyo and Osaka displayed row after row of domestic brands, the Scottish stuff relegated to the sidelines. By innovating, experimenting and being creative, whisky makers had found their market.

However, this all caused a bit of a problem for manufacturers: there wasn't enough to go round.

The good news is that with the Olympics coming to Tokyo in 2020, most distillers are rumored to be planning something to commemorate the event – new lines, potential relaunches, special editions – but lips are tightly sealed. In the meantime, there are still affordable Japanese whis-

kies out there, from the smooth Nikka Miyagikyo single malts to the sweet Suntory Chita.

The shortage may last another decade as the water of life ages in barrels up and down the country, but with Japanese whiskies regularly topping international lists and raking in accolades and prizes around the globe, the future is bright.

Chefs are taking notice too, and a new strand of Japanese cuisine is finding ways to incorporate whisky into the traditional food-and-drink dynamic where it can sit alongside sake.

No longer the inferior little brother of Scotch whisky, what started 100 years ago with Masataka Taketsuru's apprenticeship and Suntory's first authentic whisky has come of age. By eschewing traditional, accepted practices, the Japanese way of whisky has opened new ground and brought delight to a steadily increasing number of palates around the world.

The Magic of MATSURI

By ASHLEY OWEN

SUMMER FESTIVALS, OR MATSURI, ARE JAPAN'S VIBRANT CELEBRATION OF CULTURE, TRADITION, AND LIFE.

As the days get hotter and the nights get longer, the spectacular summer festival season begins. Skies blaze with dramatic firework displays, streets echo with the sound of taiko drums, and the mouthwatering scent of street food

wafts in the air, a prelude of joy and tradition that goes back generations. So don a *yukata* (summer kimono), mingle with fellow revelers, and immerse yourself in this fast-paced, and dare we say, wildly delightful side of Japan.

夏の星空を飾る太鼓と花火の音色



Sumida River Fireworks Festival

Date: July 27, 2019

Location: Sumida River, Tokyo

Epic cascades of pyrotechnic wonders dazzle and dance across the night sky, delighting the throngs of excited spectators below. During the 90-minute display 20,000 fireworks erupt simultaneously from two riverside locations, creating one unforgettable night.



Aomori Nebuta Matsuri

Date: Aug. 2-7, 2019 • Location: Aomori City

These vivid floats constructed out of delicate washi paper that depict striking characters from Japanese mythology are more than eye-catching. Escorted by dancers and musicians, they are brightly lit from within by hundreds of bulbs. Rent a *haneto* (traditional dance costume) and join the fun!

Nagaoka Fireworks Festival

Date: Aug. 1-3, 2019

Location: Shinano River, Nagaoka, Niigata

As one of the Top 3 fireworks festivals in Japan, it's not just the boisterous festival processions that are eye-catching. Get enraptured by the massive nighttime fireworks displays that burst to a musically syncopated backdrop.



Photo: osakarekum@flickr

Hakata Gion Yamakasa

Date: July 1-15, 2019

Location: Hakata district, Fukuoka City

Get swept away in the excitement of Fukuoka's ancient float-racing extravaganza. Watch teams of men in traditional garb heave elaborately decorated structures through the city in a time trial, hearts pounding as they splash along water-drenched streets to the delighted cheers of onlookers. (The main processions take place on July 10, 11 and 14.)



Photo: Laura Tomás Avellana@flickr

Awa Odori

Date: 12-15, 2019 • Location: Tokushima City

This legendary dance festival is the largest of its kind in Japan, attracting 1.3 million tourists yearly. Watch the tranquil Tokushima streets come alive in the sultry summer night, as groups of dancers make up a parade of colorful costumes and distinctive choreography to the tune of traditional instruments and exuberant singing.

Kyoto Gion Matsuri

Date: July 1-31, 2019 • Location: Kyoto City

A thousand-year-old celebration of Kyoto's culture, this is the most famous festival in Japan. Marvel at the grand procession of 25-meter-tall floats gliding along like mobile art exhibitions, then grab a sake and join in the spirited evening of street parties. (Festival parades take place on July 17 and 24.)



Tenjin Festival

Date: July 24-25, 2019

Location: Osaka City

The energy of Osaka's biggest festival is contagious: a whirlwind of massive processions, ceremonial dancing, bonfires on boats, lively drumming, local food stalls serving takoyaki, and plays performed on floating stages – all culminating in a breathtaking 90-minute fireworks display.

MATSUDA EYEWEAR
is a Japanese maker of hand-crafted glasses
and sunglasses. See more on www.matsuda.com.



Frame to Fame

ニッポンの眼鏡「マツダ」で
世界を見てみよう

Stay in the

FRAME

COMBINING THE AVANT-GARDE AND THE DURABLE.

Hailing from a humble area of Japan, Matsuda Eyewear defines itself as Japanese precision at its finest. Coming from Fukui, where small pockets of craftsmanship still thrive today, it's no surprise that precision is simply a euphoric prelude to the avant-garde Matsuda style. Dating back to the 1960s, founder Mitsuhiro Matsuda playfully experimented with the "deconstruction" of Western design and fused it with traditional Japanese fashion. Today, Matsuda Eyewear designs represent innovation with a hint of European elegance, drawing inspirations across influences and genres like Gothic architecture, Victorian art, and American jazz. After slipping on a pair of the flawlessly handcrafted frames with signature Matsuda embellishments, the sleek artistry becomes as lucid as the lenses. Each design takes up to two years and 250 steps to complete. The fit is innovation at its most fearless, and the look is effortless with complete control. Fashion-forward, visionary and timeless pieces from Matsuda now grace the US, Europe, and, of course, Japan.

By VICTORIA VLISIDES



MODEL 2903H

A bold style with strong architectural lines that exude an industrial feel. Price: ¥82,500



MODEL M3084

A small-sized aviator style crafted of titanium and beta titanium temples. Price: ¥59,500



MODEL M3080

Ribbed metal side shield, titanium nose pads and straight brow bar. Frame: Matte Black / Brushed Gold. Lens: Gold Mirror. Price: ¥88,000



MODEL M2031
is fitted with semi-flat mirrored lenses and a reverse mount clip-on side shield. Price: ¥104,500



MODEL M3044-S

A uniquely oversized sunglass with arched brow bar and acetate side shields and semi-flat lenses. Price: ¥52,500



MODEL M3078

Semi-flat lenses, sleek acetate insert and beta titanium temples with engraved metal. Frame: Bordeaux / Rose Gold. Price: ¥71,500



MODEL M3023

A modified aviator made of aged Japanese acetate and titanium. Price: ¥47,500

MODEL M3056

is a classic aviator shape made of high-grade titanium with ultra-thin profile acetate inserts.

Price: ¥90,750

THIS SUMMER,
IMMERSE YOURSELF
IN THE BEST OF
JAPAN'S CULTURAL,
GOURMET AND
SEASONAL
FESTIVITIES.

ESCAPES

今夏、日本中がアツい！

Flower Viewing: Hokkaido's Irodori Field

One of the most famous picture-perfect sights in Japan, Tomita Farm's Irodori field features seven lanes of different flowers blooming simultaneously to form a splendid sight that looks as if it was taken straight from a painting.

Where: Farm Tomita, Kisen Kita 15-go, Nakafurano-cho, Sorachi-gun, Hokkaido

Best viewing season:
Mid to late July
farm-tomita.co.jp



Naniwa Yodogawa Fireworks Festival

The Naniwa Yodogawa Fireworks has been running since 1989 and is one of the most popular summer events in the entire Kansai area. Taking place on the banks of the Yodogawa River, this spectacular event combines above and underwater fireworks offering unforgettable views of the skyline beneath the display.

Where: Along Yodogawa River

Access: Tsukamoto, Nakatsu and Osaka Umeda stations

When: Aug 10, 2019
yodohanabi.com

Drum Tao Mangekyo Tour

Taiko entertainment troupe Drum Tao has done an amazing job in promoting Japanese wadaiko drums overseas, and this year they're back for their latest "Mangekyo" tour with a permanent new home in Tokyo's Yurakucho district. A stage full of energy, creativity, and entertainment, the sound of wadaiko drums will stay with you long after the show is over.

Where: Alternative Theater, 2-5-1 Yurakucho, Chiyoda-ku, Tokyo

When: Daily, until June 30, 2019 & July 6-Sept 29, 2019. From 3pm or 8pm.

Cost: ¥8,500
mangekyo-tokyo.com



Tokyo Jazz Festival 2019

The largest jazz festival in Japan, the annual Tokyo Jazz Festival gathers leading contemporary artists in the global music scene and jazz legends from Japan and across the globe.

Where: NHK Hall, Yoyogi Park, Keyaki Street and more

When: Aug 30-Sept 1, 2019

Cost: Platinum Package (Orchestra Box Seats+benefits) : ¥3,800-¥19,800. Shows at The Plaza are free of charge
tokyo-jazz.com

Kyoto Tower Beer Garden 2019

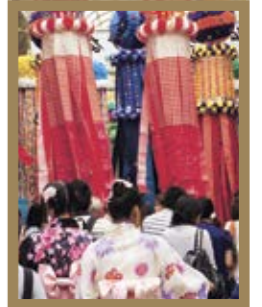
Beer gardens are a staple of Japanese summer, but this one lures customers in with a special offer: a choice of two signature all-you-can-drink and eat food plans representing the Heisei and Showa eras of Japanese history. You might be already in a Reiya mood, but well, there's nothing wrong with going back to the good old times!

Where: Kyoto Tower Hotel, 721-1 Higashishiokoji-cho, Karasuma-dori Shichijyo-sagaru, Shimogyo-ku, Kyoto

When: Until Sept 30, 2019, 5:30pm-9pm

Cost: ¥3,900-¥4,500

www.keihanhotels-resorts.co.jp/tower_hotel/en/



Sendai Tanabata Festival

The three-day Sendai Tanabata Festival is the best known of all Tanabata (Star Festival) festivities in Japan, having millions of tourists flocking in annually to see the thousands of wishes and beautiful decorations hung along the Sendai shopping arcade near Sendai Station. It's a spectacular sight and a wonderful opportunity to experience Japan at its brightest and liveliest!

Where: Central Sendai and neighboring shopping districts

When: Aug 6-8, 2019
sendaitanabata.com



Mikimoto Afternoon Tea At The Peninsula Tokyo

The Peninsula Tokyo and famed Japanese jewelry brand Mikimoto present a pearl-inspired afternoon tea featuring exclusive savory and sweet items such as foie gras terrine, edamame arancini, lychee rose mousse and original scones inspired by Mikimoto jewels.

Where: The Peninsula Tokyo Lobby, 1-8-1 Yurakucho, Chiyoda-ku, Tokyo

When: June 15-July 14, 2019, 1pm-9pm

Cost: ¥5,400
peninsula.com/en/tokyo



By REBECCA QUIN

A NETWORK
OF ANCIENT
PILGRIMAGE
ROUTES LEADS
TO A HAUNTINGLY
BEAUTIFUL TRAVEL
EXPERIENCE
YOU SHOULDN'T
MISS IN JAPAN.

HIKING TO

THE AWAKEN

天国ハイキング
三重県の熊野古道を歩く

TENT TOWNS, 20 passes, 170 kilometers, 1,200 years. Painting the Kumano Kodo Iseji Route by numbers offers barely a glimpse into the profound history of this ancient pilgrim path that connects two of Japan's most sacred religious centers — the Ise Grand Shrine in Mie Prefecture and the Three Grand Shrines of Kumano in neighboring Wakayama Prefecture.

Though the Kumano Kodo finds itself in the company of the only other World Heritage pilgrimage route on the planet — the Camino de Santiago in Spain — the Iseji Route portion remains particularly uncharted territory among travelers, hardly changed since its conception more than a millennia ago.

Understand



The Kumano Kodo is a network of pilgrimage routes that weave throughout the Kii Peninsula in the southern Kansai region of Japan. The paths were first carved out of the forested mountainside during the late Heian Era (794-1185) by pilgrims seeking Buddhist providence.

In the Kamakura period (1192-1333), the Iseji Route was paved with stone to stop erosion and make it easier to walk. Thanks to the route's relative obscurity and lack of development in the area, much of the original stone pathway has been left intact leaving an atmospheric, hauntingly beautiful set of hiking trails.

While there are approximately 20 trails — each varying in terrain, length, and difficulty — you don't have to do them all. A trip to the Iseji Route offers a real pick-and-mix of hiking, sightseeing and relaxing that you can customize to suit your abilities and interests.



Stay

The city of Kumano makes a great base from which to access the different trails and other sightseeing attractions in and around the Iseji Route.

Resort Kumano Club is a tiered complex of private luxury ryokan rooms set against a hillside overlooking Kumano City. A shuttle bus transports guests to the various restaurants, bars, and hot springs that supplement your stay.

Address: 1430 Kushiyaicho, Kumano, Mie 519-4326

Tel: 0597-88-2045 Web: kumanoclub.jp

Itinerary



DAY ONE

From Kumano, head north to Owase station and take a taxi to the trailhead of your first hike: the Magose Toge Pass. Following the stone pathway that winds through towering cypress trees, you'll reach the top of Mt. Tengura in about 2 hours. Here you'll see one of Japan's oldest worship sites for shugendo or mountain asceticism — marked by a simple shrine. To the left is a rocky outcrop where you have to climb on a narrow ledge to get a hair-raising view of Owase and the ocean beyond. Another popular hike in the area is up to Mt. Binshiyama which has a photogenic summit point shaped like the back of an elephant.

DAY TWO

It's back to Owase to start the second day by marveling at the architecture of the Kumano Kodo Center, an extraordinary tourism hub made from more than 6,000 local cypress trees. From here, you can walk over to the trailhead for Mt. Yakiyama, said to be the most challenging hike along the Iseji Route. During the Edo period, Yakiyama had a reputation as a treacherous mountain pass filled with bandits and wolves — not to mention a steep and sharply winding ascent. These days, locals tend to offer the rare visitors up for the challenge a hearty “*Ganbatte!*” (“Do your best!”) and send them on their way.

DAY THREE

Spend the day in Kumano, tackling the Matsumoto-Toge Pass in the morning. The stone path is very well preserved here and at the top is a gazebo with a stunning view of the UNESCO-listed Shichirimihama beach. Take the rest of the day to explore the many World Heritage offerings of Kumano by rental bike. It's easy to cycle between the main attractions of Hanano-Iwaya, Japan's oldest shrine, Shishi Iwa and Onigajo — a spectacular rocky alcove shaped like a demon's mouth that's also an enchanting stargazing spot.

DAY FOUR

Resort Kumano Club offers a guided morning tour to the Tori-Toge Pass and Maruyama Senmaida (“1,000 Rice Paddies”). From the top of the pass, you get a jaw-dropping vista of the iconic rice terraces before being led down to stand among them.

After the tour, travel east to see Hisetsu Falls, a waterfall that looks like hanging threads of silk. Here you'll also find the Kumano-gawa river from where you can catch a traditional three-sail riverboat and glide the few hundred meters across the border into Wakayama to see Hayatama Taisha shrine, the final destination of the Iseji Route.

Find out more about traveling to the Iseji Route at blog.gaijinpot.com

WHEN

Southern Mie has a warm climate that allows citrus fruits like *dekopon* (mandarin) and Meyer lemon to thrive. Winters are crisp and blue-skied, with temperatures rarely falling below 5°C. On the flip side, the summer is when humidity is at its stickiest. The best time to hike the Iseji Route is therefore in the winter and early spring, roughly late November to mid-April.

Every Hole is a Goal

「360。美しい
「イーストウッド
カントリークラブ」

Onto The GREEN

EMBRACE THE CHARM OF EASTWOOD
COUNTRY CLUB, A GOLFER'S PARADISE A
STONE'S THROW AWAY FROM TOKYO.

By BEN MEEHAN

Every Hole is a Goal

Less than two hours north of Tokyo, on the way to Nikko in Tochigi Prefecture, you'll find Eastwood Country Club, an intricately designed golf course, boasting plenty of charm amid a glorious green backdrop. It's popular among local players and the course is also part of the senior Japan Tour. Furthermore, foreign players are welcome and this club is an excellent chance for them to experience Japanese golf hospitality.

Designed by Robert Trent Jones Jr., a man with a renowned profile, who has worked on more than 500 courses in over 30 countries, Eastwood Country Club is a picturesque 18-hole, par 72 course, measuring 6,872 yards from the tips. The course offers a superb test for players of all levels. Jones says of his design style on his website that "each hole is deftly adapted to the site's natural attributes. Nature has provided the canvas and my job is to discover her secrets and reveal them." Fans of Jones' work will certainly recognize his style at Eastwood Country Club, which opened in 1992.

Boasting pristine tee boxes, tartan-cut fairways and a fancy bunkering look, Eastwood Country Club knows how to impress real players. On the front nine, NO. 7 is a personal favorite, a downhill 110-yard par 3 with water in the front. Left NO. 8 is another uphill par 5, but approach with care on the second shot as water is on the left and out of sight. NO. 9 is a very short par 4, which anyone can do well on — right before heading for a lunchtime break away from the sun.

Speaking of lunch, the fantastic buffet lunch at the Club is definitely worthy of note, too. It includes a variety of appetizing, healthy dishes cooked with fresh vegetables from the course-owned adjoining farm. That's all in addition to your dearest companion on the premises — an automatic beer pouring machine, which also happens to be available for free during lunch!

Ready for another post-lunch round, head back to NO. 9, an enjoyable stretch of holes, particularly the short par 4s of 15 and 16. Be warned though: they're beautiful but tricky. The 18TH is a smashing finishing hole overlooked by the clubhouse whose restaurant and competition rooms make for perfect viewing spots for the finishing drama — and a toast to a fantastic day of golf!

“BOASTING
PLENTY
OF CHARM
AMID A
GLORIOUS
GREEN
BACKDROP.”



Every Hole is a Goal

“EACH HOLE IS DEFTLY ADAPTED TO THE SITE’S NATURAL ATTRIBUTES.”



Getting there:

By Train: From Tokyo Station, take the Tohoku Shinkansen to Utsunomiya station (50 min). The club provides a charter bus from there which takes about 30 minutes.

By Car: Alternatively, arrive in style with MK's own Golf service, a door-to-door return hire for your whole party in a choice of luxury cars.

Reservations:

Support for foreign players is available through Jarman International. Please contact: kiyo@jarman-international.com or visit: eastwoodgolfcountryclub.com

Cost:

Weekday Round: ¥7,500- (\$70) *Weekend Round:* ¥14,900- (\$161)
Holidays: ¥13,900- (\$125) *Caddy optional:* +¥3,240 (\$30) per person

Captain's Run Japan

JTB
Perfect moments, always

Guide For
Rugby Fans

Discover How to Enjoy Rugby Events in 2019 and Japan Travel!

Information specifically for rugby fans on how to enjoy your stay in Japan

Information focused on dining, Japanese traditional culture, sports viewing, etc.
for sports interested in attending rugby events

Also includes information on websites for accommodations
and souvenir shopping opportunities



Click this URL for details

<https://captainsrun2019.com/>





The Ginza Essence Empowering Serum

This intensive beauty treatment for men and women includes both day and nighttime serums. After six weeks, the super potent and closely guarded secret formula will have given birth to a completely new skin. If it all sounds a bit extra-terrestrial, the price—¥180,000 per 90ml set—should bring your baby face back to earth.

Price: ¥180,000

Available at Shiseido The Store, 7-8-10, Ginza, Tokyo



Z-9 Powder Brush by Chikuhodo

One of the world's leading makeup brush manufacturers, Chikuhodo has mastered generations of craftsmanship to launch its latest Z-series. Fine blue squirrel hair and a flattened tip enables a soft even dispersion of powder.

Price: ¥17,000.

Available at KumanoFude Select Shop, 1-6-10 Ginza, Tokyo

Le Fond de Teint

Formulated with platinum golden silk essence and Japanese pearl, this ultra-decadent foundation from Japanese luxury beauty brand Clé de Peau Beauté is a work of cosmetic art. Working as both a foundation and hydrating cream, it provides exquisite coverage and all-day moisture at the same time.

Price: ¥30,000

Available online at cledepeau-beaute.com



By REBECCA QUIN

Keepsakes

It's self-care in souvenir form with these luxury Japanese beauty products.

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Maison Kitsuné x Shu Uemura Cosmetics Series

A new collaboration between the French music label and Japanese cosmetics powerhouse gives us 18 limited-edition products in the cutest pop art packaging.

Price from: ¥3,200 - ¥11,500

Available at Shu Uemura in Ginza Six, B1F, 6-10-1 Ginza, Tokyo



Shiseido Men Hydrating Lotion

A failsafe product for men with varying skin types, this lotion is a real all-rounder when it comes to combatting redness, dryness, shaving rash and environmental stresses. It's lightweight, fresh and fragrance-free. Plus, unlike most lotions, one 150 ml bottle will last you a couple of months.

Price: ¥3,000

Available at Shiseido The Store, 7-8-10, Ginza, Tokyo



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