



FOR IMMEDIATE RELEASE

March 2, 2015
OnJapan Inc.

“Tohoku Spring”: the first OnJapan CAFÉ event opens Thursday, March 5!

In keeping with OnJapan’s vision of forging fresh connections between Japan and the wider international community, OnJapan CAFÉ is pleased to announce its first theme event. From March 5~28, our “Tohoku Spring” event at the café will feature special menus and workshops using Tohoku ingredients. To kick-off the month, we will host a fun Charity Opening Party. For customers who come to the Café during March, the Tohoku Spring event promises to offer a great opportunity to sample the delicious delights of the Tohoku region, including regional dishes and sakes.

OnJapan CAFÉ special "Tohoku Spring Lunch"

During the event, the Café will offer a special Tohoku menu, featuring ingredients and recipes from the six prefectures that comprise the Tohoku region, including seasonal foods from the land and the region’s rich seafood. The menu will incorporate “fermented products” that OnJapan CAFÉ specializes in.



[Sample menu]

DONBURI SET LUNCH (served with "Monthly IPPIN, All-You-Can-Eat Service", miso soup, a small side dish and pickles):

Grilled Aomori Abe chicken marinated in Tsugaru miso rice bowl (donburi), with garlic sauce and spring vegetables.

Monthly IPPIN:

Sanriku seaweed and mixed vegetables salad with Aomori apple dressing and Tohoku miso sauce

Fun events to put you in touch with the northeast!

■ Onigiri the Tohoku way – hands on cooking lesson

Cooking expert Rie Miyazaki, who teaches food studies to over 100 people each month, will demonstrate the subtle art of how to hold and compress an onigiri, using tasty Tohoku ingredients. You'll be set to make a tasty bento and enjoy a spring picnic!



■ Explore the 6 Tohoku prefectures through sake: Junmai sake tasting night

Sake sommelier and OnJapan CAFÉ advisor Yoko Yamamoto will lead a discover Tohoku Junmai-shu sake tasting workshop of 6 select sakes, one for each of the Tohoku Prefectures. Each expresses the snow country climate, pure water and the sake maker's skill.

■ “GREEN MARKET”: Spring lifestyle workshop

Workshop led by Mr. Takuma Nitta, from Ishinomaki, Miyagi Prefecture, producer of the “URBAN GREEN MAKERS”

brand. Participants will create a living green planter that expresses the freshness of spring. Participants will be shown how to channel their creative ideas and sense of spring in nature into a stylish planter to take home with them.



With the severe winters experienced in the Tohoku region, spring is long anticipated and warmly welcomed. Through “TOHOKU SPRING”, OnJapan aims to add a little joy to springtime in Tohoku, and introduce locals and international travelers visiting Tokyo to the delights of Tohoku.

About OnJapan PROJECT

OnJapan is a unique community platform focused on Japan. With a newly opened OnJapan CAFÉ at Harajuku, Tokyo as a hub, the Project has already launched OnJapan EVENT and OnJapan TRAVEL, as well as creating original projects to connect international travelers and the global community interested in a deeper and more rewarding experience of Japan with individuals and organizations in Japan.

www.onjapan.tokyo, www.facebook.com/onjapantokyo, www.twitter.com/onjapantokyo.



営業時間: **Weekday: 10:30 – 22:00 (LO 21:30)**
Saturday: 11:00 – 20:00 (LO 19:30)
Close on Sundays & holidays

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