## ELEVENSIX

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# LIVING THE RIGHT LIFE 

Richard David Story



## DEPARTURES <br> Does Japan

Since the day I arrivod at DERARTURLS, I've thought about doing an issue devoted to Japan. Back then, I had not yet been and, in fact, it took me 16 years to make it there. Last October, the staff and I began our long and sometimes tough orientation, admittedly with the help of a lot of people. In my case, it statted with Catherine Heald of Remote Lands, who organized my virgin voyage to Tokyo and Kyoto; Stuart Foster, vice president of marketing for Hilton Worldwide, who introduced me to Tokyo's Conrad hotel (and its VIP manager Ari, page 96); and Joshua Cooper Ramo, who figures throughout the issue. Joshua has been a great friend of mine and an invaluable adviscr, consultant, consigliere to this magazine ever since our China Issue in 2005, when he was based in Beijing. Since then, he's lived in Kyoto, gotten married, become coCEO of Kissinger Associates, and written two best sellers (including his most rocent book, The Seventh Sense, which we excerpted). I want to thank these four people for so much of what you see in this issue.

But then the Japan Issuc belongs to so many pcople, namely the editors and their associates here at departures. They've all done an amazing job of organizing and curating and sorting through not the easiest country in the world for Westerners, many nights staying at their desks and on their phones and computers until 2 A.M. Thanks to them, Japan is definitely much more accessible and understandable to all of us. After everyone returned, we decided to put together a crib sheet of sorts on ceverything you kind of wanted to know about going. . as well as a translation of some essentials of making your way through one of the most remarkable places on carth.

## Your Questions About Japan-Answered

Experts explain everything from Toto toilets to going shoeless. All you wanted to know but were afraid to ask.

(1)
What exactly is a tea ceremony? "The 'Way of Tea' is a long, contemplative ritual that originated in Zen Buddhism," says Kimiko Barber, author of Cook dapanese at Home (Kyle Books UK, out May 2017). Tea masters study for a decade to perfect how to boil and pour water, what type and how much matcha tea to use, and details like flower arranging. The ceremony can last two to four hours and is a deeply philosophical experience.

## (2)

## What is the Harajuku

 phenomenon? "Dressing up in outlandish outfits and hanging out. in Tokyo's Harajuku neighborhood is the ultimate escapism for young people," says Ashley Isaacs Ganz, founder of Lour operator Artisans of Leisure. A popular stop for travelers is Maison de Julietta (B1.5F Laforet Harajuku, 1-11-6 Jingumac, Shibuya-ku), where women can dress up in Lolita-style fashion-smock dresses, ruftled blouses, giant pastel hair bows-that's seen as romantic.(3)
What are pachinko parlors and gachapon? Pachinko parlors are huge, smoky gaming centers for a dapanese version of pinball. "Although ostensibly for recreation, under-the-table illegal gambling is ofton involved," says Soott Gilman, cofounder of tour operator JapanQuest Journeys. Gachapon are more benign: vending machines that dispense everything from toys lo underwear. Find them all over Japan, but especially in Tokyo's Akihabara neighborhood.

(1)
Why shouldn't you step on the borders of a tatami mat? Historically, tatami mats, which date back to al least 710, were lined with fabric that displayed the owner's family crost, and it was considered rude to step on these images. The practice continues today, even though family crests aron't common. Always remove your shocs before stepping on onc.


What's the difference
between Shinto and Buddhist shrines? Shrines are Shinto, and temples are Buddhist. Shinloism posits that everything in nature is an integral part of life, so shrinos tend to be simple. Buddhism is based on the Buddha's teaching's, so Lemples
are ornate, with images and statues. The simplest way to distinguish? Shinto shrine entrances are usually marked by red gateways called torii.

(6)Why is canceling a dinner reservation so frowned upon? Most restaurants have a very limited number of tables and just one or two seatings per night. Chefs shop for the amount of food needed for the night's house, so canceling at the last minute or up to 48 hours before is considered extremely rude and can lead to fees.

(7)
Why aren't you given napkins at restaurants? You are given an oshibori, or wet towel, before the meal to clean your hands in lieu of a cloth or papor napkin, the latter of which is considered wasteful. This is also the reason why many people carry handkerchiefs in Japan, as bathrooms rarely have paper towels.


Do I take my shoes off or not? You will take your shoes off frequently-at temples, shrines, ryokan, teahouses, some restaurants and gallories, and in homes. Pack socks: "It's considered impolite to go barcfoot in public places or the homes of all but close friends and family" says Lauren Scharf, excoutive director of tour company The Art of Travel. Most places will provide slippers and a cubbyhole-the best indicator to remove your shoes.

## (9)

Why are Japanese convenience stores amazing? Konbini, such as 7-Eleven, Family Mart, and Lawson, are ubiquitousthere are more than 7,000 in Tokyo alone-and carry everything from (surprisingly good) bento boxes to shirts and ties for office workers, says Gilman. Imagine a UPS, Kinko's, and general store rolled into one that's open 24-7.
(10) Why does Tokyo have so many (10) helipads? Since 1990, most buildings taller than 148 feet have had a helipad for emergencies. (The law doesn't require it but strongly urges one.) Noise restrictions mean they are seldom usod.
(11) Why are there no trash cans? Most. were removed bocause of concerns over chemical terrorism,

# Guide to the Guides 

A Who's Who of the best tour operators specializing in Japan



## THE ART OF TRAVEL

Founded in Kanazawa in 2010 to promote the city's crafts to Western buyers, the company entered the travel-andleisure business in 2012 and expanded its radius to all of Japan. But the focus on culture remains. Staff is half Japanese, half American. Person to Know Executive director Evelyn Teplolf-Mugii, a former educator at Parsons's Kanazawa campus.
What to Expect
Encounters with master artisans and (given enough advance notice) top architects. Contact theartoftravel.net

## GEOEX

The San Franciscobased outfitter's niche is remote global adventure travel, but it has notable mastery of Japan, especially in areas less frequented by Westerners (or other tour operators), including Shikoku, Hokkaido, and Kyushu. Person to Know The company's secret Japan weapon is American Don George, a travel writer who has a Japanese wife. He leads GeoEx's trips. What to Expect Off-the-beatenpath Japan: hiking in the lya Valley; taking back roads to Nachi Falls; lodging in temples and farmhouses. Contact geoex.com

## JAPANQUEST JOURNEYS

The six-year-old company is built on a network of relationships honed over decades of firsthand experience in Japan.

## Person to Know

Scott Gilman runs itinerary planning from Washington, D.C.; Philip Rosenfeld is on the ground in Tokyo (don't miss his sushi spot). What to Expect Itineraries handily matched to travelers' interests and guides with singular knowledgeand personality. Contact japanquest journeys,com hypercompetent and attentive guides who can adjust itineraries on the fly (not a given in Japan) and bypass every line. Contact artisans ofleisure.com

## REMOTE LANDS

The Asia-specific tour operator parlays its encyclopedic knowledge of Japan into customized trips with ultraposh touches (think private jets, helicopters). No luxe detail goes untouched. Person to Know Cofounder Catherine Heald, who lived in Asia for seven years in the '80s and ' 90 s, runs operations out of her office in Midtown Manhattan. What to Expect White-gloved service-literally all of our Tokyo drivers had them-that even involves arranging an Englishspeaking escort to accompany travelers all the way to the Narita Airport security line. Contact remote lands.com


WABISABI JAPAN
The tiny Canadabased company does nothing but Japan, so its connections run wide and incredibly deep. Person to
Know Founder and Butterfield \& Robinson alum Duff Trimble, who's been traveling to Japan since the mid-'90s. Today, he spends three months a year there, fine-tuning logistios, researching and discovering the undiscoveredhis forte. What to Expect Exceptionally customized, highly immersive, and intimate encounters that feel like you're meeting' a long-lost friend. (See "Coastal Driving," page 192.)
Contact wabi-sabi japan.com

## CONTRIBUTORS

## MARKBUCKTON A Fighting Chance

The Japan Times sumo and theater columnist was once an amateur wrestler. "I was too old when I started and quit after three years, but writing about sumo and bringing new fans into the fold never gets old," he says.

## JAMESCATCHPOLE

## Where to Hear It

Realizing local jazz magazines were inaccessible to nonnative speakers, the writer founded Tokyo Jazz Site. Any jazz playlist, he says, should include "Idle Moments" by Grant Green or "Better Get Hit in Your Soul" by Charles Mingus.

## NICHOLAS <br> COLDICOTT <br> The Great

Whisky Shortage
The Forbes Travel Guide correspondent came to Japan in 1998 and has been contributing to its whisky shortage ever since. He writes about the drink and also Tokyo, Kyoto, and design.

## JACKIE COOPERMAN

 Still Made by Hand Reporting on Kyoto shopping and seeing all the beautifully wrapped purchases reminded the New York-based writer of two classmates from Tokyo: "I used to marvel at the elegantly wrapped gifts their mother brought to birthday parties."
## THOMASIDUNNE <br> Teeing Off

The DEPARTURES
Contributing Editor describes his first trip to Japan as "a series of amusing moments completely out of left field." The golf was great and all, but his favorite memory? "An in-depth conversation about Justin Bieber with a geisha," he says.

## MATT GOULDING Osaka Feasts

"I knew after only a few meals that there is now a line in the sand: before Japan versus after Japan," says the author of Rice, Noodle, Fish. "Nowhere in the world is it harder to have a bad meal; the Japanese care too much to let that happen."

## VICTORIA HILLEY <br> The Dining Checklist

"There is no better way to break down barriers than over a shared dining experience," says the Asia travel industry veteran, who leads the New York office of operator Remote Lands. "Hands down, okonomiyaki, a simple savory pancake, is my favorite meal."

## AMOREHIROSUKE

 The Past-Present Suit"I've always enjoyed fashion, well-dressed men, and lovely ladies," says the Kyotoborn artist, who illustrates the appeal of handmade suits and Japanese tailors for this issue.

## HIROYUKI IZUTSU Finding Murakami

 Illustrating author Haruki Murakami for this issue, the Tokyobased artist painted him on the inside page of one of his books: "My wife is a big fan, so I used a page from our collection."
## MELINDAJOE When Food Is Art

 The Tokyo-based food journalist has always felt Kyoto to be a different world, "with a culinary culture that resonates with tradition." In her quest to find its essential restaurants, she reveled in "the machiya houses lining Kyoto's web of narrow lanes."
## DAVID KAMIP

Fine Dining in Tokyo
Back from his first trip to Tokyo, where he sampled the food at the city's Michelinstarred restaurants, the journalist and James Beard awardnominated author of The United States of Arugula has a new idea: "A photo book on Japan's love of uniforms-from powder-blue boilersuits worn by road workers to the smart flight-attendant-like ensembles of the tonkatsu-counter ladies."

## DYANMACHAN <br> Fukuoka's Far-Flung Food Culture

"The shockingly white taxi seats and the bus dispatchers dressed like Chanel clerks" are a few favorites of the Barron's contributing editor, who traveled to Japan to take in the food tents in Fukuoka, on Kyushu island.

## W. DAVID MARX

## The Past-Present Suit

"All the stereotypes of Japan are true: orderly, polite, and dedicated to decorum," says the Tokyo-based author of Ametora: How Japan Saved American Style. "What makes the city so great is the feeling that you will never exhaust areas to explore."

## KIT PANCOAST Nagamiura Tokyo Noir

 Arriving in Japan decades ago, the Japan Times columnist, who focuses on Tokyo's backstreets, says her first thought was to "learn Japanese or forget about fitting in." Today, however, she notices "the effort Japan is making to be more accommodating without compromising its core values."