



# Les Clefs d'Or Japan Key News



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## Les Clefs d'Or Japan News

### **Kicking off dinner**

January 15th, 2013

#### Participants

- ABE, Ms. Kay  
(Grand Hyatt Tokyo)
- HIGASHIDE, Ms. Etsuko  
(Hotel New Grand)
- HAMASAKI, Mr. Osamu  
(Hotel Okura Tokyo)
- IMAIZUMI, Ms. Aiko  
(Grand Hyatt Tokyo)
- KAWAMURA, Mr. Kazushi  
(Palace Hotel Tokyo)
- KOJIMA, Ms. Hisae  
(Hotel Nikko Kanazawa)
- MARUYAMA, Ms. Hiromi  
(The Ritz Carlton Tokyo)
- SUMIYOSHI, Ms. Mayako  
(Palace Hotel Tokyo)
- TAJIMA, Ms. Masumi  
(Mandarin Oriental, Tokyo)
- TAKEUCHI, Ms. Ikuyo  
(Hotel Grand Pacific LE DAIBA)
- TANAKA, Ms. Akane  
(The Peninsula Tokyo)
- WADA, Ms. Miyako  
(The Westin Miyako Kyoto)



### 『Key News』

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### **Kick Off towards the Asian Congress, Tokyo 2015**

Following the unanimous recognition at the meeting in Sichuan, China on December 8<sup>th</sup> 2012, Les Clefs d'Or Japan President Tajima announced the commitment to accept the honor of holding the 9<sup>th</sup> Asian Congress 2015 in Tokyo, Japan. On January 15<sup>th</sup> 2013, a meeting was held at the Bistro du port "DORA" located in Yamashita-cho, Yokohama to commence the official kick off in planning the congress. The meeting extended to the late evening in the room of the Hotel New Grand, where we had reconfirmed our passion to come together as one to make this congress a success in 2015!



(by Miyako WADA)

### **Japan Concierge Association January Meeting in Yokohama**

On January 16<sup>th</sup>, Japan Concierge Association monthly meeting took place in the Yokohama. The Yokohama bayside is well known in history to have been the "gateway of Japan" and had developed as a trade city. Currently Yokohama area is a popular town for shopping, dining and is very famous for its romantic and beautiful view of Yokohama harbor.

More than 60 members gathered in Cupnoodle Museum, located just minutes from the Minato Mirai Station. The Cupnoodle Museum is one of the most visited museums in Japan and welcomed more than 1.4 million visitors since its opening in 2011. This interactive museum represents the creative thinking of Mr Momofuku Ando, who invented the world famous "Chicken Ramen" and "Cup Noodle". Chicken Ramen is the very first instant noodle, and was followed by the invention of the Cup Noodle which is now consumed by more than 30 billion people in more than 80 countries around the globe. The meeting commenced with a welcome speech by Mr. Yoshitaka Tsutsui, Director of Cupnoodles Museum, followed by the history and concept of museum.

After learning about the museum, the members were divided into two groups and moved to Chicken Ramen/My Cup Noodle Factory.

One half of the group enjoyed making Chicken Ramen by hand starting with kneading, spreading and steaming the wheat flour and the drying it with the hot oil drying method. The hand-made Chicken Ramen was packed with original designed "Chicken Ramen" package. The second group was taken to the My Cup Noodle Factory, where they create their very own original Cup Noodle. Everyone was able to select their own favorite soup flavor and favorite toppings, as well as their one of a kind original package designed by their own.



Following the factory experience the meeting continued with a mini-seminar by two guest speakers. First part was by Mr. Seiji Suzuki from "Yokohama Omotenashiya". We learned that there are many things that originated in Yokohama. Yokohama is known as the birthplace of Rickshaw. The first "hotel" in Japan was built in Yokohama back in 1860 just after Yokohama port opened. The second part of mini-seminar was by Mr. Kenzo Nakagawa, who designed many products and buildings in Yokohama to carry on the originality of this very energetic city with his unique concepts of the "Blue Dal Design".

(by Aiko IMAIZUMI)

### **Seasonal custom in Japan 'Setsubun'**



February 3rd, the day before Risshun (the first day of spring according to the lunar calendar), is known as Setsubun in Japan. On this day, we do Mamemaki, scattering roasted soybeans called Fukumame (good luck bean) to cast away the bad luck and to bring in the good luck. Shouts are vary depends on regions, but we usually say "Oni wa soto, Fuku wa uchi", devils out, fortunes in. After Mamemaki, we eat the same number of soybeans as current age with an option for one more bean to bring good luck for the coming year. We hope this year will find you prosperous and in good health.

(by Misa YAMAMOTO)