Leaders expected to focus on economy, refugee crisis

The global leaders are also likely to discuss issues involving corruption, following the release of the Panama Papers, which showed that the rich, famous and powerful have been hiding their assets in tax havens. During the recent anti-corruption summit in London this month, Cameron called for a "cleaner and safer world" but coordination among the major powers means each country can mix fiscal and monetary policies depending on its situation. Cameron also echoed Merkel and Prime Minister Shinzo Abe, who has been spending much political capital to help restore the world's confidence in global economic growth. The prime minister secured clear support for fiscal stimulus from France and Italy during his European trip.

"There is an increasing risk of economic slowdown and growing economic volatility," noted Abe during a press conference in London earlier this month. "The biggest challenge for the participants of the summit is to decide things by majority vote."

STAFF WRITER
Ayako Mie

When the Group of Seven leaders meet in Ise-Shima, Mie Prefecture, on Thursday for the two-day summit meeting, the global leaders will spend much of their time discussing global economic issues and how to prop up the decelerating global economy, which was triggered by slowdowns in emerging economies and plunging oil prices.

Prime Minister Shinzo Abe, who chairs the meetings, will be treated for his first summit as Japan’s leader with a rare opportunity to host the major economic powers to discuss pressing global issues. The group of seven countries can coordinate economic policies among their time discussing wide-ranging issues from terrorism and the refugee crisis to the economy.

Abe has been the member since the establishment of the Group of Seven in 1975, when China, the world’s second-largest economy, is not a member of the G7.

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Summit agenda laden with difficult international issues

Russia and China. It remains to be seen how the G7 countries will move forward on matters involving economic setbacks, a refugee crisis, the menace of “Brexit,” the possible exit of Britain from the European Union, hangovers from the future of Europe, causing climates extending over other regions as well. The collapse of governance in the Middle East and northern Africa, with the crisis in Syria and Libya as the most salient cases of civil strife and civil war, are no longer regional issues, but have become global concerns, with the European Union facing a fateful breaking out in Paris, Brussels and other cities. The agenda for the summit meeting, therefore, will most certainly include international responses to the gradual decline of the global market, with economic connection in China and the continuing morbidity crisis in the Twenty-first, what is to be done in face of the state failure and civil war in Syria, where the UN has decided to extend its mandate to protect human lives, and what opportunities recent changes in China-foreign policy may provide. Rare is a G7 summit that carries so much on its agenda. However, there lies an even more important task that relates to the two key players that are absent in the summit: Russia and China.

Russia, of course, is not attending the summit because of the rift that has emerged between the East and the West over Russian annexation of Crimea and military advances in Eastern Ukraine. In spite of the many international denunciations over Russia’s actions, the administration of President Vladimir Putin has remained adamant in its pursuit of those he has deemed necessary to contain the spread of democracy and political change outside of the former Soviet Union. The situation has shifted from accelerating tension toward Russia as a military threat, while Japan has taken the military challenges that China poses a threat to them at this time. The West has further deteriorated after Russia’s recent annexation of Crimea and withdrawal of troops from the Eastern Ukraine. 

Japan’s relationship with the United States has also been strained as the US has been firm in its condemnation of Russia’s actions in Ukraine. President Barack Obama, and it is quite apparent that Obama chose to visit China as part of his Asia-Pacific engagement policy. Therefore, the US has chosen to visit China as part of its Asia-Pacific engagement policy. This is an indication of the US’ acknowledgment of China as a major economic, military and political power. Therefore, the summit provides an opportunity for Abe to show initiative and leadership outside of the G7 or in the Asia-Pacific region. Abe and others have been consistent in expressing denouncements over Russia’s advances, which Abe has deemed necessary to contain the spread of democracy and political change outside of the former Soviet Union. The situation has shifted from accelerating tension toward Russia as a military threat, while Japan has taken the military challenges that China poses a threat to them at this time. The West has further deteriorated after Russia’s recent annexation of Crimea and withdrawal of troops from the Eastern Ukraine. 

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The following see profile of Group of Eight leaders who will gather in the central Japan prefecture of Aichi for the Ise-Shima summit on May 26-27.

Britain
Prime Minister David Cameron
Cameron will attend his seventh summit in London on May 23, where he sought to take the lead in cracking down on tax evasion in the wake of the massive Panama Papers document leak. Cameron himself has been criticized for profiting from selling shares in a firm linked to his family.

The 41-year-old faces a historic referendum June 23 on whether Britain should leave the European Union, Cameron urges the British people to vote in favor of the country remaining in the bloc, though the public appears divided on tax evasion in the wake of the Panama Papers leak.

In his meeting with Abe in Washington in late March, Trudeau said his government will make efforts to meet Japan’s expectations for an early start of Canadian natural gas exports.

Canada
Prime Minister Justin Trudeau
This year’s summit will be the first for the 44-year-old Trudeau, who came to power following his Liberal Party’s landslide victory over the ruling Conservative Party last October. The newly launched Cabinet consists of 15 women and 15 men, besides Trudeau himself, is notable for its diverse make-up, including a former time-sharing gay couple and a former child protection worker.

In contrast to his predecessor Stephen Harper, Trudeau accepted over 25,000 refugees from Syria, halted air strikes against Islamic State militants, and shows desire to pursue nuclear disarmament.

During his visit to Japan for the Ise-Shima summit, he hopes to promote bilateral trade and investment through meetings with Japanese business leaders.

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France
President Francois Hollande
This year’s summit could be the 61-year-old’s last, as he is set to retire in May after poll lagging with low public support ratings. Hollande is set to call on his G7 peers to take a united action on climate change and health services in preparation for the Ise-Shima summit.

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Italy
Prime Minister Matteo Renzi
The 41-year-old Renzi, who became the Italian leader is expected to pitch Italy’s calls to accelerate structural reforms and carry out bold structural reforms policies and carry out bold structural reforms to support the flagging global economy during the Italian leader’s second time at the helm of the G7. The summit will be a test of his leadership on the world stage.

The international community trembles in the wake of the Paris attacks last November. Islamic State militants, backed by the region’s most powerful states, have committed nearly all countries to rein back in the global Islamic community for cooperation in fighting the Islamic State

Germany
Chancellor Angela Merkel
Praised as Europe’s top powerbroker, Merkel has averted a rift as a mediator in the Ukrainian crisis and also took the lead in sealing the agreement between European Union and Turkey on how to stem the flow of refugees. Merkel has been praised as a master of European diplomacy, though her internal committee relations have been marred by allegations of intrigue and back-stabbing.

Assuming the post since November 2005 as the first female chancellor, she is the third-longest serving chancellor following Helmut Kohl and Konrad Adenauer. The 61-year-old will make her 11th appearance at the summit, the most among G7 participants.

The U.S.
President Barack Obama
Obama will attend his eighth and final summit this week following the first African-American president in 2009. He will use it as another opportunity for consolidating his legacy, which includes a nuclear deal with Iran, and the expansion of U.S. diplomatic ties with Cuba.

Unlike his predecessors, he wishes to make positive contributions to the international community for cooperation in fighting the Islamic State

Japan
Prime Minister Shinzo Abe
Abe will chair the Ise-Shima Group in his 15th summit appearance including in 2015 and 2020. He seeks to take a leadership role in compiling fiscal stimulus, monetary policy and structural reform policies to address the slowing global economy at the summit.

The search for a new path is one of the key issues on the agenda, with the economic situation remaining weak and the political landscape complicated by the election of a new prime minister.

Abe is expected to continue efforts to revitalize the Japanese economy, which has been the focus of his policies since he took office in 2012.

Additionally, the issue of antimicrobial resistance (AMR) has become a priority on the agenda, with multiple leaders expressing their concern about the rise in drug-resistant diseases.

The Japanese government, along with international organizations and private sectors, will discuss measures to tackle the problem and promote research and development in AMR prevention and control.

The summit is expected to bring together leaders from G7 countries to discuss global issues and work towards a united front needed in fighting global infectious diseases.

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In the view of some, the achievement of Prime Minister Shinzo Abe’s so-called ‘Womenomics’ strategy in early 2013, many were leadership roles to boost the economy. "Womenomics" — getting more women into the workforce — is because they were putting the cart before the horse.

Shinzo Abe’s administration has implemented is that part of the third arrow that was supposed to raise Japan’s growth potential. As womenomics was supposed to be the key factor driving higher female labor force participation, there would have been a big share of the responsibility for the slowdown in the economy. The Abe administration had promised to take a broad-based approach to the problem of women’s underutilization in the workforce, but the policy has been focused on increasing part-time work opportunities.

In our 2014 report, “Womenomics: Strategies for a Successful Society” we argued that the true value of women’s labor is not fully realized when they are not working or when they are only working part-time. We have long advocated for more flexible work arrangements, including the widespread adoption of part-time work, which would allow women to better balance work and family responsibilities. The current system of spousal tax codes: The current system of spousal tax codes means that the government, private employers, and families must work together to further incentivize women to enter the workforce.

The Womenomics strategy includes several key elements: expanding day care capacity and child care benefits. In addition, there has been a push to increase the number of hours worked annually. Much of this is due to the fact that Japan’s labor market is stagnant and the number of women in the workforce is declining. Despite this, there were gains in female employment in Japan between 2013-2016. However, as of February 2016, only 50% of women in Japan were employed, compared to 64% in the U.S. What more should be done? Japan’s single-most valuable resource is its population, it has a unique opportunity to become a positive template for other nations facing similar challenges.

Japan's far-reaching changes in the regional areas of Japan, including the advancement of the Abe administration's so-called “Womenomics” strategy and the creation of a new “three arrows” policy, is moving in the right direction and that the current administration is making progress. However, there is still a long way to go for Japan to achieve full gender equality.

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Japan plays leading role in global public health issues

Andy Crump

A Japanese farmer afflicted with river blindness holds his grandson, who will never be in danger from the disease. (Takeshi Ishikawa)

A Ugandan drug distributor inventories ivermectin and albendazole tablets being used to treat river blindness and elephantiasis. (Andy Crump)

Six decades after his groundbreaking discovery of many microorganisms, Shibasaburo Kitasato (originator of the ‘Sato pan’ for inventing the hygienic sato pan) has been awarded a 2015 Nobel Prize in physiology or medicine. (Andy Crump)

Masami Kameda

“An ivermectin-based therapy has the potential to improve the health of millions of people in the world. Japanese companies have contributed significantly to ensure the poor have access to ivermectin in developing countries.”

Andy Crump

Lixil, Saraya working to address hygiene issues

Masaaki Kameda

“After decades of rapid industrialization and urbanization, emerging public health issues such as health and poverty alleviation are now high on the agenda of global companies.”

Lixil Group Corp.

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As the world's leading sanitation ware company, LIXIL Group is promoting access to safe and hygienic sanitation practices.

Working with international NGOs and local partners in countries including Kenya, Uganda, Bangladesh and India, our target is to enable improved access to sanitation and hygiene for 100 million people by 2020. We do this through innovative and scalable solutions that deliver. LIXIL’s technology-based solutions for hygiene and sanitation, such as waterless, touchless hand wash, have been developed in an effort to reduce the transmission of diseases, support improved water management, and address waste treatment issues.

LIXIL Group is deploying its worldwide footprint to address hygiene and sanitation in both public and private healthcare facilities.

Through constant investment in technology and innovation, and a collaborative approach with our partners, we aim to contribute to improving sanitary environments, one person and one community at a time.

LIXIL Group Corp.

LIXIL Group Corp.

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Ise Jingu, whose area is roughly the same size as Paris, contains 125 shrines, with the two main sanctuaries being the Kongu-jingū Inner Shrine, or Naiku (Sacred Temple), and the Toyotomi-jingū Outer Shrine, or Geku, dedicated to Toyotomi, an agricultural goddess who was summoned from the north of Kyoto Prefecture and enshrined at Ise about 2,500 years ago.

Since then, Ise Jingu has been considered the nation’s most revered Shinto shrine site. During the Edo Period, millions of people have visited the shrine, known as the “Gate of Light,” to offer prayers. In Okage Mairi, people would sneak away without telling their parents or employers and spend weeks walking to the shrine, which had been devastated by many years of chaos in the Edo period. The pilgrimage started from the sacred palace and reached Ise Jingu, where the pilgrims stayed for three days to pray for the universe. The number of pilgrims was remarkable, considering that the nation’s population was only about 30 million at the time.

The pilgrimage is to be renewed each year, as it was originally conducted as a site-seeing event by the emperor ordered Princess Yamato-hime, to seek the symbol of Amaterasu Omikami) was removed from the Imperial Palace. Later, during the reign of the 11th Emperor, Nago, the sacred mirror (the symbol of Amaterasu Omikami) was removed again from the Imperial Palace.

A place for transcending cultural differences
Eikei Suzuki MIE GOVERNOR

I would like to express my heartfelt gratitude to Ise Shima in Mie Prefecture for hosting the 2016 G7 summit, while welcoming the leaders and their spouses. It is a great honor for Mie residents that world leaders come to our prefecture. While visitors can experience traditions and culture such as the 2,000-year-old Ise Jingu, or ancient sea (female diver), the Ise-Shima region is an area where people can admire the beautiful natural such as Ago Bay, considered to be a vista that can transcend the universe.

Particularly Ise Jingu, where Japanese people have offered thanks and prayers for peace since ancient times, provides people with a spiritual feeling toward the world. Such feelings surrounding Ise Jingu are a way of thinking that we shall flexibly accept diversity and more, transcending differences of race, religion, sex or age. There is a clear message of real genuine global peace in today's world.

As for the G7 leaders’ discussions, I hope clear ideas will be proposed aimed at resolving various issues our world faces today. I also hope a message will be delivered from the land blessed by the universe, the universe that is the universe, to the rest of the world to realize peace.
Ama, or female divers, make their living diving the historic site in search of seafood and shellfish such as abalone and clams. Their working area is limited in areas; Mie, Ise and Ibaraki and other prefectures. The cities of Shima and Toba in Mie Prefecture are the largest centers of ama in the country. Approximately 1,000 ama are active in these cities, and it is estimated that about half of all ama live in Japan.

The ama work a few hours from the same source, and are said to have a secret learning—a knowledge passed from mother to daughter—of the underwater world. The women being trained do not have the freedom to choose whom they wish to learn from, but are selected by their mothers or others. They are trained by their mothers, learning the underwater world and mastering the art of diving in this manner. Many ama say that they believe their work is a sacred art passed down from generation to generation.

There is a saying that, “The ama is born in the water, and the water is its mother.” This deeply rooted belief is passed down from generation to generation, and is a source of pride for ama from the Shima area.

When the ama train, they are taught about the underwater world and its inhabitants. They are presented with a variety of sea creatures and are taught about the different species. They are also taught about the importance of protecting the underwater environment.

When the ama train, they are also taught about the importance of maintaining healthy bodies. They are taught about the need to maintain a healthy diet and to take care of their bodies.

The ama train also teach the importance of working together as a team. They are taught about the importance of supporting each other and working together to complete their work.

In recent years, the ama have begun to use new techniques to improve their diving abilities. They have begun to use new techniques to improve their diving abilities. They have begun to use new techniques to improve their diving abilities.

The ama are also known for their artistic abilities. They are known for their artistic abilities. They are known for their artistic abilities.

The ama also use a variety of tools to assist them in their work. They use a variety of tools to assist them in their work. They use a variety of tools to assist them in their work.

The ama are also known for their ability to maintain a healthy body. They are known for their ability to maintain a healthy body. They are known for their ability to maintain a healthy body.

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Government working to promote wild game as a delicious and healthy cuisine option

While wild game dishes made with deer and wild boar have traditionally been popular among the European aristocracy, game is a known in Japan after the Meiji period, as a delicious dish. In recent years, there has been an increased interest in wild game due to its high nutritional value. Game is highly valued by chefs and the public alike.

The participating G7 agriculture ministers have recently come together to conduct measures and actions that respond to trade trends of countries around the world. On the other hand, game has long been highly valued by chefs and the public alike. It is a delicious dish.

Recently, there has been an increased interest in wild game due to its high nutritional value. Game is highly valued by chefs and the public alike. It is a delicious dish.

A new initiative introduced by different ministries to promote wild game was launched. This includes the Ministry of Agriculture, Forestry, and Fisheries, which is responsible for eliminating the anxiety of consumers and the Ministry of Economy, Trade, and Industry, which is responsible for increasing exports of halal meat to advanced nations such as Germany and the UAE.

Furthermore, Japanese food is assumed to be the main factor in combating the obesity in Japan, as the figures for other advanced nations such as Germany and the UAE.

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**Ise-Shima cuisine**

Ise area is known for a wide variety of delicious cuisine

Maltese fish 
**SPREADS TO THE JAPANESE TASTE**

According to Hisato Mikasa, the vice director of the Ise-Shima Tourism & Convention Organization, there are over 2,000 years ago Princess Yamato-oto, the daughter of Emperor Suinin, sent green algae, the sun goddess Toyouke, and the goddess of the sea, Toyouke, to the Ise-Shima region to give the people peace and prosperity. In return, the people brought various delicacies to the shrine, and the shrine dedicated the gift of the sea to the goddess. Since then, seafood has been a staple of Ise-Shima cuisine, and it has become one of the most famous dishes in Japan.

**Dishes made with seafood from Ise-Shima**

- **Ise-ebi** (Japanese snapper), a must-try dish that is popular with tourists and locals alike.
- **Matsusaka beef** is a product of human cultivation that is known for having some of the best wagyu in the world. It is a product of Japan's most famous beef-producing region, Matsusaka, which is known for its high-quality meat.
- **Sanma** (Japanese spiny lobster) and abalone are also harvested along the coast of Ise-Shima. The peak season for Ise-ebi is winter, while the peak for abalone is late spring to summer.

**Ise Jingu shrine**

Ise Jingu is a shrine that is dedicated to the sun goddess Amaterasu Omikami. It is one of the most sacred places in Japan and is known for its beautiful architecture and stunning views of the sea. The shrine is located on the coast of Ise-Shima, which is known for its beautiful beaches and clear blue waters. The shrine is also known for its delicious seafood dishes, which are prepared using fresh ingredients from the sea.

**The history of the Ise Shima region**

The Ise-Shima region has a rich history that dates back thousands of years. The area was home to the ancient people who lived and worked there. As they enjoyed the mild climate and the mild climate, they developed their own unique way of life. Over time, the people of Ise-Shima developed their own unique way of life, which is still practiced today.

**The way of life here for thousands of years**

The way of life here for thousands of years is still practiced today. The people of Ise-Shima are known for their hospitality and their love of nature. They have a strong connection to the sea and the land, and they have a deep respect for the natural world. They have also developed a rich culture that is unique to the region.

**The seafood of Ise-Shima**

The seafood of Ise-Shima is a product of nature, and the people of Ise-Shima are known for their love of seafood. They have a wide variety of seafood dishes, including fresh seafood, marinated seafood, and seafood cooked in a dark broth. The seafood dishes are enjoyed by fishermen on their boats, as well as on the cliffs, and are also enjoyed by tourists who come to visit the shrine and enjoy the beautiful views of the sea.

**Tourism and Convention**

Ise-Shima Tourism & Convention Organization

**Ise Shima to Tourism & Convention Organization**

**Ise-Jingu shrine**

Ise-Shima is home to the historic town of Ise, where the sun goddess Amaterasu Omikami is enshrined. Today, the region on the coast of Ise-Shima is known for its delicious seafood dishes, which are enjoyed by fishermen on their boats, as well as on the cliffs, and are also enjoyed by tourists who come to visit the shrine and enjoy the beautiful views of the sea.

**Ise Jingu shrine**

Ise Jingu is a shrine that is dedicated to the sun goddess Amaterasu Omikami. It is one of the most sacred places in Japan and is known for its beautiful architecture and stunning views of the sea. The shrine is located on the coast of Ise-Shima, which is known for its beautiful beaches and clear blue waters. The shrine is also known for its delicious seafood dishes, which are prepared using fresh ingredients from the sea.

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The Toyota Mirai runs on hydrogen, the most abundant element in the universe. We’ll never run out of hydrogen — it’s easily made from water by electrolysis, using solar, wind, geothermal, hydroelectric and other renewables. Mirai’s fast fill-up time and long cruising range are comparable to a conventional car’s. And it’s as fun to drive as it is friendly to the environment. The only exhaust is pure water. Mirai shows how hydrogen can deliver convenience and performance without compromise. That’s why hydrogen will power the sustainable society of tomorrow. No wonder Mirai means “future” in Japanese.

Meet the Future

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The G7 ministers reached an agreement that health sciences could play a significant role in solving problems related to aging societies, and the agreement was reflected in the joint “Tsukuba Declaration.” The joint statement emphasized that the G7 nations will cooperate in promoting the health sciences, which are also expected to help treat brain disorders such as dementia. The ministers agreed to the joint statement to promote open science and sharing of the outcomes of publicly financed research on the brain.

The G7 ministers responsible for information and communications technology discussed the rapid development of the Internet of Things and artificial intelligence, which are becoming more popular in use. They also adopted the “Charter for the Digitally Connected World,” reaffirming member nations’ commitment to promoting and protecting the free flow of information.

At the Tsukuba meeting, the ministers also agreed to support global networking of female scientists, researchers and students. They recognized the need for women to be fully incorporated, if necessary, taking action against gender stereotyping that is quite often seen in the academic and corporate worlds of science, technology, engineering and mathematics.
Leading-edge technology in the heart of the country

Nagano Prefecture

Nagano Prefecture is home to many tourist destinations and places of interest. Below are just a few examples:

- **Suwa Shrine**: Known for its beautiful architecture and historical significance.
- **Tamagawa Seiki**: Famous for its innovative products in the field of oil-level indicators for aircraft. Improvements made by Tamagawa Seiki have allowed airplanes to fly higher and safer.
- **Tokyo Station**: A major transportation hub, offering a quick access to many tourist destinations.

Area boasts culture, unique cuisine and beautiful nature

**Kenshin sushi**: This unique sushi is served at ceremonial occasions and is known for its traditional regional dishes. Although many of them are widely recognized and available in diverse settings, it is best enjoyed at its source.

**Iiyama**: Renowned for its_sshin sushi_ (a type of sushi served on bamboo leaves). The natural habitat means that there are no artificial feeders for the monkey's feed, simply sitting by the river and watching their surroundings for them and visitors to enjoy.

**Tomikawa Suisan**: This is a famous restaurant known for its unique place. It is made with the aroma of buckwheat. Its ingredients are more or less the same as in most areas of Nagano.

For Sightseeing

- **Togakushi**: A mountainous area with a unique place. It is made with the aroma of buckwheat.
- **Nagano Zoo**: Home to a variety of wildlife, including monkeys and bears.

For For Sightseeing

- **Suwa Lake**: A serene spot for nature lovers and bird watchers.
- **Yudanaka Onsen**: A traditional hot spring area known for its healing properties.

For More Information

http://www.nagano.jp/en/

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**G7 Transport Ministers’ Meeting will be held in Karuizawa, Nagano Prefecture on Sept. 24-25**

Date: September 24-25, 2016
Venue: Karuizawa, Nagano

Participants: Japan (Host country), Canada, France, Germany, Italy, the United Kingdom, the United States of America, the European Commission

Outline: Based on discussion in the G7 Transport Ministers’ Meeting held in Frankfurt am Main, Germany in September 2015, Japan would like to discuss the following topics and issues toward the G7 joint declaration.

1. Development and widespread utilization of advanced technology for automobiles and roads
2. Basic strategy for developing new transportation infrastructure and renovating aged and deteriorated transport infrastructure

For more information

http://www.g7kotsu.nagano.jp/en
Kobe City

Kobe Biomedical Innovation Cluster

World-class medical hub sees bright global future

As the area with the largest concentration of medical research facilities in the country, there is much hope in Kobe, chosen to host the G7 health ministers’ meeting on Sept. 11 and 12. The Kobe Biomedical Innovation Cluster (KBIC) is a science park that is focused on creating the advanced research and development facilities, where the first clinical applications of induced pluripotent stem (iPS) cells are being conducted. The city of Kobe embarked on the initiative to set up KBIC, which was designated by the state as a National Strategic Special Zone in 2014, in 1998, three years after the Great Hanshin-Awaji Earthquake devastated the city and surrounding areas.

KBIC, which provides incentives to medical and pharmaceutical companies to encourage them to locate their research and development facilities at K City, an advanced medical industry hub. It is home to the research centers and other facilities of 310 companies and organizations including medical equipment makers, drug makers and universities as of March 2015, and the figure has steadily increased from 180 companies and organizations in 2006 and 2008 in recent years.

Participating companies and organizations include Dainippon Sumitomo Pharma Co., Boehringer Ingelheim, Takeda Chemical Industries, Astellas Pharma Inc., Fujifilm Corp., Astellas Pharma US Inc., Roche Holding AG, Riken Co., and Kobe University. In addition to research-and-development companies, several major operations and intractable diseases in Japan are being treated using iPS cells.

The Kobe Minimally Invasive Cancer Center provides non-surgical cancer treatment, especially through the combined use of radiation therapy and chemotherapy. The K computer, with an exceptional density of medical-related industries and facilities, will host the first biomedical supercomputer in the world, the third the Simulation Area, which remain of research institutes and universities in the field of computational science. The next generation supercomputer is also expected to begin full operations in 2020.

Kobe continues to take on challenges in pursuit of an exceptional tomorrow

New eye center to provide treatment using iPS cells

The city of Kobe is planning to begin construction of the Kobe Eye Center (provisional name) in 2016 as a research and medical facility that will use induced pluripotent stem (IPS) cells, this summer, aiming to open it in the fall of 2017, a decade after the Great Hanshin-Awaji Earthquake. The center will focus on the field of ophthalmology, including retinal regeneration, with particular attention to age-related macular degeneration, an intractable retinal disease. One of the purposes of establishing the Kobe Eye Center is to accelerate this kind of research and treatment.

Kobe also offers an environment in which foreigners can live at ease, enriched in a rich natural setting surrounded by mountains and the sea that offer abundant farming and marine life. The city is a hub of research and development, and the environmental effect, comprising eight foreign universities in the city and a medical environment in which patients can speak with doctors in English and other foreign languages at nearly 100 hospitals. By effectively using the ground work of the KBIC and proactively engaging in various projects to conduct state-of-the-art research and create innovative medical technologies, we hope to promote these medical technologies and services, which have the potential to become a world hub of medical-related industries and facilities, and accelerate the birth of research institutes and universities in pursuit of a better future.

We look forward to welcoming you in Kobe.

The city of Kobe is becoming a center for in silico drug discovery, a process of identifying potential new medicines through the use of computers, as the Kobe Biomedical Innovation Cluster (KBIC) is home to the K computer. Drug development is a very costly process, typically taking as much as a decade or more and costing hundreds of billions of yen, with a success ratio of just 2%. In 2014, KBIC opened a research facility in Kobe. Shiseido Co. and Kobe University opened rental laboratories to provide opportunities for companies, especially small ones, to establish research centers. Kobe University, the Hyogo University of Health Science, Kobe Gakushuin University and Kwansei Gakuin University have also established research and development facilities in the city.

KBIC plans to establish 60 organizations in 2016 and 2017, increasing from 100 companies and institutions in 2006 and 2008 in recent years.

Computers accelerate drug development

Innovators马桶（IBRI）launched a promotion group in 2013 that began a computing platform project for drug discovery using the K computer and other computers.
Perfecting the taste of 'Toyama Black' noodles

"Toyama Black" is the nickname for the city of Toyama's ramen delicacy that was created around 1955. As the name implies, Toyama Black is a very dark soup with soy sauce and lots of ground pepper. Because of its strong flavors and unique saltiness, it has both devoted fans and detractors.

Ramen Jigen's "kuro shoyu ramen," or black soy ramen, is their version of Toyama Black. It is the result of three year's worth of trial and error to find a recipe that suits a wide spectrum of palates, while maintaining the characteristics of the local dish. Jigen's soup is neither too rich nor too light, allowing everyone to enjoy every last drop, while the mildly thick and curly noodles hold the soup very well.

Menma bamboo shoots, fresh leeks, and succulent chashu pork — that is simmered for more than five hours — are the toppings perfectly blended to bring customers back again and again. The restaurant is filled all day with customers eager to enjoy the steamy bowls of noodles made with the owner-chef's passion and devotion.

Other recommended items include Jigen's "garlic yamitsuki ramen" and the "local delicacy gourmet set," which includes the popular kuro shoyu ramen, a Takaoka croquette, and a tororo kombu onigiri (thinly sliced seaweed rice ball). Sticky pan-fried gyoza dumplings filled with delicious soup are a must-try side dish. One order comes with six gyoza, and they are especially popular among women because they use Japanese cabbage and herbs that do not leave diners with gyoza breath.

URL: http://jigen-toyama.com/
ADDRESS: Wing Wing Takaoka 1F 1-8 Suehirocho, Takaoka-shi, Toyama Pref.
TEL: 0766-25-2598
OPEN: Tues.-Sat., 11:30 a.m.-10 p.m. (L.O. 9:30 p.m.), Sun., 11:30 a.m.-6 p.m.; Closed Mondays (irregular)
ACCESS: One minute from Takaoka Station (Ainokaze Toyama Railway)

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Kaikaro in Kanazawa Higashi Chayagai District

Enjoying traditional Japanese teahouse entertainment

On a street in Higashi Chayagai, visitors may hear the sounds of shamisen or taiko drums in the late afternoon while strolling the area of merchant houses in an atmosphere reminiscent of the Edo Period.

Chaya, or teahouses, were social meeting places where the upper class enjoyed eating, drinking and watching performing arts. Kaikaro is the largest teahouse in Kanazawa, located in the Higashi Chayagai district. The building, which retains its original taste and beauty, has a history dating back nearly 200 years. Built in 1820, Kaikaro has been designated as a Kanazawa City Preservation Architecture site and has received two stars in the Michelin Green Guide.

In the evenings, Karakoro entertains numerous VIP guests from all over the world as a teahouse practicing ikkyaku ittei, or accepting only one group of customers a night. Guests are invited to experience genuine Japanese tradition through dinner, dance and taiko performances by geisha. Kaikaro makes the night unforgettable with a great atmosphere, fine food, and classic decor providing a taste of authentic Japan.

Dinners with geisha entertainment can be tailored to suit the numbers and preferences of guests. Kaikaro is open to the public during the day. The admission fee is ¥750 and a historical cafe is also on site.

URL: http://www.kaikaro.jp/eng
ADDRESS: 1-14-8 Higashiyama, Kanazawa, Ishikawa Pref.
TEL: 076-253-0591
OPEN: 9 a.m.-5 p.m. daily
ACCESS: Four minutes from Hashiba-cho bus stop

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Nagase Suppon Turtle Farm

Supplements from “suppon” soft-shelled turtles aid in improving health and beauty

Located approximately in the center of the Japanese archipelago, the “Oku Hida Onsengo” hot springs area already served as a place for hot springs in Japan, and has recently been gaining recognition around the world. Among the numerous tourist attractions, the most famous are those of the Hirayu Onsen, Takayama, Gifu Prefecture, which is mentioned in the old, refined “Japanese travelbooks,” including the villages of Hida Takayama, Nakatsugawa, Hida Minobu and Shirakawa-go.

“Hirayu Onsen” is the oldest hot spring in Hida and has water coming from about 40 sources. It is said that the hot spring’s history goes back to when inanimate samurai were let to bathe and horse by white monkeys to have their heads washed by its waters. The hot spring old bath remains today with traditional stone, which is said to be effective for the health and skin.

Nagase Suppon Yuishiki (Nagase Suppon Turtle Farm), in “Hirayu Onsen” of Hida Takayama hot spring area, raises soft-shelled turtles. The hot spring water of Hirayu Onsen is rich in minerals and natural elements, as in suppon that are raised in the water are healthy. Additionally, the quiet environment of the Oku Hida Onsengo is ideal for the nestable, liveable area.

Hirayu suppon have recently been featured on Japanese TV programs such as popular food Series and support in now considered the most popular of Oku Hida Onsen’s Many. The Japan Food Research Laboratories has stated that suppon are for beauty and health. The suppon’s collagen and amino acid composition are well known to benefit the human body. The suppon’s are also considered good for beauty and help people maintain good health in today’s stressful society. The Chinese have long touted the nutritional benefits of suppon, which have been eaten in China for more than 5,000 years, while in Japan suppon has been treated as rare nutritious food that people are unable to satisfy. In the hope of letting more people benefit from suppon, Nagase Suppon Turtle Farm started manufacturing and selling suppon dietary supplements 10 years ago. The company’s products have seen considerable success.

Nagase Suppon Turtle Farm is raising approximately 40,000 suppon, and in addition to the farm's retail store, they operate a suppon processing facility and a selling facility for suppon nutritional supplements. They are producing various products in an integrated system-covering farming to processing. Today, it supports the beauty and health of people in modern society hand-in-hand with Hirayu Onsen hot spring.

Hitsumabushi Nagoya Bincho

Bincho charcoal critical element to cooking perfect hitsumabushi

“Hitsumabushi Nagoya Bincho” is a famous Japanese restaurant, whose master chef Bincho was born in Oku Hida area of Gifu Prefecture. In addition to the main restaurant in Akiba Precinct, there are four more locations in the Nagoya area; the “Bincho” shop on Nagoya Station (near Daimon); the “Lunch” branch in the Sakae area, store branch that opened on March 10; and the “Takayama Building” shop. There are also outlets in Tokyo, including the Ginza branch and the “Hiroko” store on Roppongi-dori. Osaka and Niigata. The restaurant specializes in serving the best quality fatty, soft-skinned eel carefully selected from around Japan. The eel is cooked in Bincho charcoal, as the eel gets a rich flavor from the charcoal. To make the tool cooking Bincho charcoal, the chef Bincho heated, coated to perfection with Bincho charcoal ashes. There are no compromises when it comes to blending the highest-quality soy sauce, select sugar and mirin (rice wine) for the eel Miso sauce in a sauce using an in-house recipe. With all of this careful preparation and cooking, the result is succulent and tender meat. To make the best tasting Hitsumabushi, the chef Bincho heated, coated to perfection with Bincho charcoal ashes. There are no compromises when it comes to blending the highest-quality soy sauce, select sugar and mirin (rice wine) for the eel Miso sauce in a sauce using an in-house recipe. With all of this careful preparation and cooking, the result is succulent and tender meat. To make the best tasting Hitsumabushi, the chef Bincho heated, coated to perfection with Bincho charcoal ashes. There are no compromises when it comes to blending the highest-quality soy sauce, select sugar and mirin (rice wine) for the eel Miso sauce in a sauce using an in-house recipe. With all of this careful preparation and cooking, the result is succulent and tender meat. To make the best tasting Hitsumabushi, the chef Bincho heated, coated to perfection with Bincho charcoal ashes. There are no compromises when it comes to blending the highest-quality soy sauce, select sugar and mirin (rice wine) for the eel Miso sauce in a sauce using an in-house recipe. With all of this careful preparation and cooking, the result is succulent and tender meat.
For more information, visit
su.toto.com/ wtj1
Nagoya Castle's Honmaru Palace set to reopen June 1

Nagoya Castle is undoubtedly the pinnacle of pride for the citizens of the city of Nagoya. The castle was originally built on the site of the ancient Kanyama castle, the final Takeda Castle, in the early 16th century. It was to be a critical stronghold for invading Osaka Castle, the opposing Toyotomi clan's final base of resistance. The actual construction work took place under the rule of Hidetada, the second Shogun, who briefly made the 28 dönme feudal lords in the region compete against each other in quickly building the castle.

Consequently, the construction work on the castle tower was completed in 1612, just two years after Hidetada's issuance of the build order, followed by the completion of the Honmaru Palace in 1615.

Architectural significance

The Nagoya Castle tower, built within the central Honmaru compound, was constructed from fine timber even exceeding those of Edo or Osaka castles. Constructed from fine timber logged from the Ouchi forest, Nagoya Castle's multistoreyed tower was renowned for its distinctive beauty and sturdiness, adopting a new building style that was quite different from those of the previous Momoyama Period.

The most eye-catching exterior ornament of the tower was its pair of shachihoko (mythical fish-like creatures) atop the roof. These decorations were used as protective symbols believed to protect buildings and reeds.

The Honmaru Palace, the residence of the lord, came after the construction of the Castle Tower. Together with the Ninomaru Palace of Kyōto's Ninjo Castle, this palace was recognized as a masterpiece of samurai-style Shoin-zukuri architecture and was designated as a National Treasure in 1938.

It was comprised of a central and stately hall with a dedicated alcove dedicated to imperial altars, a primary quadrangle hall with a designated entrance for the feudal lords, and a secondary display area for elite guests. The Aufu, a recessed writing room for the record keepers, was also incorporated into the exclusive use of the lord. The Honmaru Palace walls and sliding doors were decorated with paintings depicting the seasons, flowers, birds and landscapes awash in a flood of colors.

Restoration

Unfortunately, major parts of the castle were burned during the World War II bombings, though some of the solid gold. The castle was also known for other detailed and intricate design details such as gable fittings, pillars, and stucco works. The kaeru jidai fittings, gable fittings, and shachihoko were also affixed to black lacquer. The Honmaru Palace, the residence of the lord, came after the construction of the Castle Tower. Together with the Ninomaru Palace of Kyōto's Ninjo Castle, this palace was recognized as a masterpiece of samurai-style Shoin-zukuri architecture and was designated as a National Treasure in 1938.

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Restoration

Unfortunately, major parts of the castle were burned during the World War II bombings, though some of the removable partitions and panels were saved. Today, 1,947 such paintings have been designated as Important Cultural Assets. As part of the Honmaru Palace project, experts in various fields have come together to restore Nagoya Castle to its original beauty and form. Early Showa Period architectural research, measurements and drawings, as well as pre-war photographic evidence has allowed the restoration to take place.

Thanks to such diligent efforts, the Nagoya Castle Tower was reconstructed in 1958. A three-stage restoration project has been ongoing since 2009. Of special note is that the Honmaru Palace project employs the same materials and techniques used by the original builders centuries ago.

Hence, modern painters involved in the project are trying to replicate the Kano masterpiece paintings down to the tiniest details by using microscopes and computers, as well as referencing historical imprints.

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Nagoya is home to many attractions, including the Higashiyama Zoo and Botanical Gardens and many parks. With Legoland set to open next year and the start of operations of the Linear Central Shinkansen in fiscal 2027, Nagoya is expected to grow further as a hub for both tourists and businessmen.

Higashiyama Zoo

Covering a vast area of approximately 60 hectares, the Higashiyama Zoo and Botanical Gardens is holding various events and exhibitions to commemorate its 80th anniversary. Some high-profile exhibits include the Passage of Medicinal Herbs and so on. The gardens house that was designated as an important cultural asset in 2006. The gardens are carefully landscaped to show the plants in a natural forest environment, allowing visitors to enjoy a stroll along the Path of Man'yō-shū (Anthology of 10,000 leaves), the Passage of Medicinal Herbs, or the Botanical Gardens.

Inside the botanical gardens are about 7,000 different plants, the most well known of which is the cherry tree corridor, which contains 1,086 cherry trees of 100 different breeds. Also worth noting is the elegant classical green house that was designated as an important cultural asset in 2006. The gardens are carefully landscaped to show the plants in a natural forest environment, allowing visitors to enjoy a stroll along the Path of Man'yō-shū (Anthology of 10,000 leaves), the Passage of Medicinal Herbs, or the Botanical Gardens.

Open from 9:00 a.m. until 4:30 p.m. (gates close at 4:50 p.m.), the Higashiyama Zoo and Botanical Gardens is closed on Mondays (closed the following day if Monday is a national holiday). Admission is ¥500 for adults, and free of charge for children under age 12.

Legoland Japan

The start of operations of the Linear Central Shinkansen in fiscal 2027 will greatly reduce the travel time between Nagoya and Tokyo, from the current 100 minutes down to a mere 40 minutes. Taking such conditions into account, Legoland Japan will open in spring next year on Kinjo Pier in the city of Nagoya. Legoland Japan will feature the best attractions from the world's second-highest attendance figures at its attractions. Legoland Japan will feature the best attractions from the six Legoland parks already successfully operated by Merlin around the world, including the iconic buildings and vistas of Japan and iconic buildings and vistas of Japan and iconic buildings and vistas of Japan and iconic buildings and vistas of Japan.

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A selection of “Nagoya-meshi” (Nagoya cuisine) that delights both the eyes and the palate includes, clockwise from top right: nemsu small rice balls with a piece of shrimp tempura, kudokkou bean toast, a popular cafe item; miso katsu, grilled eel on rice with a thick, sweet miso sauce; hitsumabushi, a selection of “Nagoya-meshi” (Nagoya cuisine) that delights both the eyes and the palate includes, clockwise from top right: nemsu small rice balls with a piece of shrimp tempura, kudokkou bean toast, a popular cafe item; miso katsu, grilled eel on rice with a thick, sweet miso sauce; hitsumabushi, grilled eel over rice with a thick, sweet miso sauce
Modern take on traditional medicine

The practice of medicine is an art, but not an exact one. William Osler, considered "the father of modern medicine," proclaimed that "Medicine is an art, not a science." Although there is a standard of excellence and a model for achievement in all of our professions, we shall never attain a standard that is not truly "exact" simply those of Western medicine. Indeed, as more and more practitioners move to acupuncture and moxibustion (burning of dried mugwort) in Japan, called hari-kyu, data back more than 1,500 years and continues to evolve to this day. Acupuncture and moxibustion is an ancient form of medicine that is practiced in Japan, China, Korea, and Vietnam. It is based on the principles of traditional Chinese medicine and uses needles, moxa (dried mugwort), and other techniques to stimulate the body's natural healing abilities.

The practice of hari-kyu is as much unique as it is traditional. Hari-kyu practitioners use a variety of techniques to treat patients, including acupuncture, moxibustion, and massage. Acupuncture involves the insertion of needles into specific points on the body, while moxibustion involves the burning of mugwort plants at those same points. The heat generated by the burning mugwort is believed to stimulate the body's natural healing abilities.

The practice of hari-kyu is highly individualized, allowing for the practitioner to adjust their approach based on the patient's needs. This approach is in contrast to the more standardized practices found in Western medicine, which often focus on specific diagnoses and treatments.

There are 261 basic acupuncture points to memorize. These points are located on various parts of the body and are used to treat a wide range of conditions, from physical pain to mental and emotional issues. The practice of hari-kyu is often considered a holistic approach to health, as it addresses the body, mind, and spirit.

As a result, the practice of hari-kyu is often considered a sustainable form of health care. It is a practice that is both ancient and modern, combining the best of both worlds to provide a holistic approach to health and wellness.

History is not dead. The healing art of hari-kyu has not lost its relevance in the modern world. As hari-kyu practices continue to evolve and adapt to the needs of contemporary society, they remain a vital and valuable aspect of health care. The practice of hari-kyu reminds us of the importance of looking to the past for inspiration and guidance in the present and future.

Left: Modern moxibustion burning dried mugwort. Right: An 18th-century ukiyo-e shows a woman holding her son’s hand while performing moxibustion on his back. The practice of hari-kyu is often considered a holistic approach to health, as it addresses the body, mind, and spirit.

According to the Japan Times, a group of 50 students, identified in an identical manner, were randomly assigned to either the acupuncture or the no-treatment group. The acupuncture group underwent 15 sessions of 30-minute treatments, while the no-treatment group underwent 15 sessions of 30-minute sessions. As a result, the practice of hari-kyu is often considered a sustainable form of health care. It is a practice that is both ancient and modern, combining the best of both worlds to provide a holistic approach to health and wellness.

Today’s treatment methods easier, less painful
The stage is Ise-Shima: Dramatic journey, breathtaking scenes

Ise-Shima, endowed with the beauties of nature and a rich history and culture, has continuously appealed to the hearts of many Japanese people.

The stage of the scene is Ise-Shima.

Here, anyone can feel like they’re on center stage of their own travel story.

Welcome to our resorts. Ise-Shima Kintetsu Resort