

NIHONBASHI
the
“*Omotenashi*”
EXPERIENCE



What is Omotenashi?

The act of providing detailed service in a variety of ways to allow guests to spend a relaxing and memorable time.

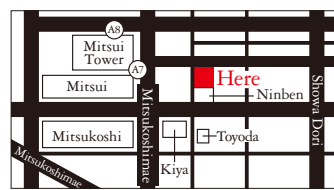
NIHONBASHI the “OMOTENASHI” Experience - Event Outline

The Muromachi Fukutokujuku restaurant welcomes you to the OMOTENASHI event on alternate Saturdays. You will enjoy high quality Japanese Sake and traditional dinner made with seasonal ingredients. We also offer traditional Japanese teas that our trained staff selects based on the weather. During your dining experience, a Japanese traditional performing arts troupe whisks you away to the rich cultural heritage of ancient Japan. And our staff, dressed in historic Japanese garb “KIMONO”, will explain the meaning of “OMOTENASHI” while you are being served. Sign up for this amazing opportunity to experience the unique spirit of Japanese “OMOTENASHI”.

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Schedule

- 2009 *October* SHINBASHI GEISHA
 — 3rd Saturday SHINNAI
 — 17th Saturday IAI
- November* ASAKUSA GEISHA
 — 7th Saturday HOUKAN
 — 21st Saturday OHAYASHI
- December* MUKOJIMA GEISHA
 — 5th Saturday SHINNAI
 — 19th Saturday DAIKAGURA
- 2010 *January* YOSHICHO GEISHA
 — 16th Saturday IAI
 — 30th Saturday OHAYASHI
- February* KAGURAZAKA GEISHA
 — 6th Saturday SHINNAI
 — 20th Saturday HOUKAN
- March* AKASAKA GEISHA
 — 6th Saturday DAIKAGURA
 — 20th Saturday OHAYASHI



Venue

MUROMACHI-FUKUTOKUJUKU

ADDRESS:
Mitsui-Bldg. 6-1F, 2-3-16
Nihonbashimuromachi, Chuo-ku,
Tokyo 103-0022
URL: <http://www.fukutokujuku.jp/>

Reservations and inquiries can be made at Tokyo Kimono Club:
 MAIL: rsv@tokyo-kimonoclub.com FAX: 03-5642-6087
 or you can just ask your hotel concierge for further details.



Contents

Biweekly programs of traditional performing arts.
Amazing experience guaranteed!!

GEISHA

Geisha are women dressed in kimono who perform various Japanese arts such as dance, shamisen (the Japanese banjo), and traditional songs at traditional Japanese restaurants (ryotei and ryoriya) while entertaining guests with food and sake. Geisha are professional entertainers who are trained to offer OMOTENASHI through performing arts and clever conversation. Normally, they can only be hired by arrangements through restaurants that require referrals to visit.

* A regular event that will be held every time.



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Other Contents

- SHINNAI**
 A style of joruri (narrative singing) created during the Edo Period. Because narrative is a very important element of joruri, it is not merely singing the lyrics along with the tune. That is why joruri is not “sung” but “told”. It is vocally “narrated” with shamisen accompaniment. Shinnai is particularly elegant known for its emotional style of “telling” the stories in a lamentable voice with delicate, beautiful music.
- OHAYASHI**
 Japanese music played to keep measure or enliven the mood at festivals or in performing arts such as No, Kyogen, Kabuki, Nagauta, and skits. Percussion instruments including the taiko (drum), tsutsumi (hand drum), kane (type of gong), and fue (Japanese flute) are used. Ohayashi is sometimes accompanied by lyrics or the shamisen.
- HOUKAN**
 Professional male entertainers, unique to Japan, who entertain guests by performing dances, acting out skits, and performing tricks using a folding screen to keep banquets lively and fun for guests. Also called otoko geisha (male geisha) or taikomochi (drum bearers), there are only five houkan in Japan, who take on the essential role of supporting the geisha at ozashiki (geisha parties).
- DAIKAGURA**
 A type of performing art originally performed to pay tribute to the gods. This form of entertainment became popular during the Edo Period because it paid tribute to the gods and exorcised evil spirits on behalf of those who couldn't visit Shinto shrines. Kaguramai (Shinto theatrical dance) and shishimai (lion dances) were performed as rituals of exorcism, and various forms of entertainments that accompanied the dances developed into the acrobatic performances still held today such as koma mawashi (top spinning) and kasa mawashi (umbrella spinning).
- IAI**
 Originally “iai” referred to a technique of “drawing the sword swiftly from sitting position and cutting the opponent when attacked suddenly by an enemy”. It was a requisite skill for Japanese samurai in the old days and a form of traditional martial arts today. Mugaiyu Dojo in Nihonbashi inherits this tradition. Through “iai”, you can discover the beauty and strength of the Samurai.

* Either one of the 5 events will be held each time.

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Time Schedule

- 17:45 — Registration starts
- 18:00 — Greetings
Explanation of “OMOTENASHI”
- 18:15 — GEISHA & OMOTENASHI performing arts:
Shinnai / Ohayashi / Houkan / Daikagura / IAI, etc.
* Geisha performance will be held every time.
Other events will alternate biweekly.
- 18:50 — Experience ozashiki asobi (geisha party entertainment), take pictures, etc.
- 19:45 — End of session



Dress Code: smart casual

Kindly refrain from wearing shorts, ripped jeans, t-shirts, and sandals for men.

Fee: 10,000 yen (includes dinner+drinks)

Dinner

Nihonbashi TOYODA since 1863

Founded in 1863, Kappo Nihonbashi Toyoda is an established restaurant that serves Japanese cuisine with “the spirit of Omotenashi”.

We have ordered the Shoukado Bento, a set meal with Toyoda's traditional skills and sensitivity arranged in a box. Enjoy the taste of Japanese cuisine handed down since the Edo period.

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