



wine to our meals for us. It was an incredible experience dining there, looking out at a view Shibuya at night and being served by the people we had been working with that day.

After dinner, Tony arrived with a friend and we all went across to the bar attached to Two rooms where we had a few drinks and chatted.

Tony's friend told us about the importance of observing, networking, and asking questions early on in your career. He also told us that as you get older it becomes a case of not what you know but who you know in the industry for work opportunities.

### Day 3: Tuesday 31st Oct

This morning we are headed to the fish market, but after a late night and a small sleep in we only have time to grab a quick breakfast on the way to the train station. We went from Hiroo to Tskuji fish market. The market is split into two sections, the retail area full of small shops selling knick knacks, knives, clothes, fresh cooked seafood, and then the fish market area. Tourists are not allowed in until 10am so that business can be done without interference before that. We walked through the markets and bought a few clothes as souvenirs, had a look at the knives for sale, tried green tea, and sesame ice cream both of which were unusual. After that it was time to enter the fish market, we saw live fish in tanks, octopus, squid, pippys, oysters, prawns, sides of tuna. Seafood was everywhere! Many areas wouldn't allow photos to be taken but we did manage to get a few.

After seeing the fish market we returned to the market stalls to sample some of the fresh seafood. We tried Yakitori of eel, squid, wagyu beef, scallops, crab, sea urchin, and tuna. The scallop, sea urchin, and tuna were cooked in a scallop shell using a blow torch.

We left Tskuji market and headed over to Kappabashi, known as the cooks paradise area. There were shops after shops going down for 1 km all selling cook wear. We wandered through many shops and then finally settled on one shop where all three of us purchased a new set of knives.

Once we had bought all that we wanted from Kappabashi we went to the Temple and had a look at the market stalls that were in front of the temple. Then before our boat ride down the Sumida river we tried KFC. It is nothing like what we get in Australia- its better! And they sell Beer! Ben and I both thought they are more Australian then we are for having that on the menu!

Our boat trip took us down the Sumida river, we passed under many bridges that were all unique in design. We got to see some typical Japanese houses and lots of high rise buildings, Tony was able to point out to us when most of the modern buildings were built. We arrived at Hinode pier and made our way to Ginza, known as the rodeo drive of Tokyo. We did some more shopping here as everything is much cheaper then Australia, and there are some fashion labels that we don't have either so I made the most of that!

We also went to see the equivalent to a food court at Matsuya department store while we were there- it is way different! It is like a lot of tiny shops that all sell just one thing so a bit more like a markets food trucks but indoors and fancy.

From there we headed back to the hotel to drop off all our purchases and then headed to a wonderful restaurant for dinner called Andy's Iz-zakaya where Tony met up with many old friends. The food was incredible and a really great experience of some new foods. We had Fried chicken, grilled john dory fillets, sashimi of tuna, yellow tail, mackerel, sea bass, Tempura of vegetables, prawns, white fish similar to whiting. We also sampled Shoshu (Japanese equivalent of Vodka and amazing) with freshly juiced grapefruit and soda water.

After dinner we went to catch a cab home, outside the restaurant I noticed many businessmen were drinking and chatting with each other outside vending machines. It is a respected thing to have a drink when you have finished work for the day and alcohol is available from vending machines, which are located on every street.

### Day 4: Wednesday 1st Nov

We had breakfast at Sega Freddo, Italian café before heading to Ruby Jacks to work lunch and dinner shift.

Ruby Jacks steak house was located on the ground floor of a tall office building with many other office buildings surrounding it so it does fairly well at lunch time. We arrived at 11:30 and Ben and I were split up again and paired with a chef for the day. I was working with a fellow Australian who has been at Ruby Jacks for a month now and had been in Japan for 2 months.

Ruby jacks had a fairly similar set up to Two rooms with refrigerated draws for each dish. They also had a fish tank with live lobsters and the oysters were also stored in there. Ben and I both tried Horse Sashimi and Wagyu Sashimi while we were there which were incredible. Once again there was not much prep to be done on this day so we were able to chat with most of the chefs quite a bit.

Some things I noticed:

- Every chef once again only works their section, they don't know anything about other sections
  - Nobody knew how often the menu changes
  - Nobody knew how often fresh produce and meats were ordered
  - No chefs had done an apprenticeship
  - The dish hand only washes dishes and stands doing nothing when there are no dishes
  - Every chef has their own board that they wash themselves but the colour codes we use are still used
  - Tattoos/ piercings are rarely seen an the one person who had some in the kitchen had to cross his arms in a certain way when he wasn't working so they could not be seen by customers
- I really enjoyed the time working at Ruby Jacks and Two Rooms, it was great getting the opportunity to see the kitchens and how they operate, and meeting all the chefs there. I cant wait to return to japan and catch up with them all.

After work at Ruby Jacks we stayed and tried some scallops and crab cakes and had a drink with Mathew and Tony before heading to dinner.

We went to Mama Louisa's Table for dinner, a modern Italian restaurant in Higashi Shibuya. Tony had worked with the owner Pietro An

dorsoni in both Florence Italy and Japan. Pietro had a dog that ran around the restaurant and the customers loved being able to pat him, it seemed as though most of the customers knew Pietro personally. For dinner we had:

- Capresse Salad with a twist, it was a tomato jelly consommé, with basil pesto and buffalo mozzarella cheese.
- Feta cheese savoury quiche, prosciutto ham, fresh figs, and a honey balsamic glaze
- gnocchi with rabbit ragout
- Papadelle noodles and deer ragout
- Spinach and ricotta ravioli with quail egg
- Torta della nonna, nut and custard tart and homemade icecream.

Everything we had was exceptional and the atmosphere of the place added to the night. On our walk home from the restaurant we walked past a small boutique dog shop that sold high end dog clothes that were laid out the same as a boutique baby store, there was even a cake cabinet in the back of the shop filled with home baked dog biscuits and cakes.

### Day 5: Thursday 2nd Nov

Waking up today was sad because it was the last day we would be spending in Tokyo. We went for a walk and saw some beautiful views of the city from the top of the Ritz Carlton Hotel 35th floor in Roppongi hills before having breakfast there at a café called Eggcellent. From there we went to the Tokyo Tour, much like the Eiffel tour except taller and red! We got a great view from the top where you can see a 360 view from 150m up! Tony pointed out everything that he could see and all of the places that we had been to us. We then perused the shops at the bottom of the tower, before heading to have Ramen and Gyoza for lunch.

After lunch we went back to the hotel to collect our luggage and check out. We got a taxi to a near by hotel that runs a bus to the airport, the bus gave us one last great view of Tokyo as we crossed the bridge and drove along the highway to the airport. Tony came with us to help us check in and then it was time to say goodbye. Ben and I got one last meal at the airport before boarding our flight home.

### My Thanks

On this trip I was able to learn so much more than I expected, and not just about cooking. The connections I made with chefs and Restaurant owners are ones that I will never lose and will be able to help me with my career in the future. I thank Ben and Kim at Wisenet for the unbelievable experience, along with everyone at Skilling Australia Foundation and WPC Group who helped greatly to make this trip possible for both Ben and I. Lastly I would like to thank Tony, he really went above and beyond with showing us around Tokyo, you can tell he has a special place in his heart for the city.

This is just the beginning of our careers, I'm so excited to see what else is to come!

Alison Collins

