Travel Journal of

BEN CAULTON

Tokyo, Japan 2017

Sunday 29th October
It's been raining since we arrived, but I don't mind. We picked up some umbrellas from this neat little convenience store. Our shoes socks and feet have been drenched all day, but WE ARE IN TOKYO, so I don't even mind. We toured around the streets of Tokyo today, on foot of course so we could really take it all in. We had breakfast at a French style casual café which was awesome. Tony pointed out the place where I and Alison will be doing the observation at 'Two Rooms' and then we went and saw a farmers market. Mandarins & Chestnuts were on offer along with a variety of mushrooms and food trucks, one truck was selling smoked pork the inside of the mini van was well set up with some, and fridge, it amazed us how these food trucks all work. There were lots of coffee vans and antique retro furniture as well. We kept walking until we got to the famous intersection, 'Shibuya Crossing'. We had a coffee at Starbucks on the 3rd floor and we had awesome views of people crossing the major intersection. I did some shopping at Uniglo to pick up some clothes then we went to check out the range of electrical goods watches, earphones. Technology in Japan is so advanced. We walked to Harrajuku, where the gothics and people dressing up normally hang out, due to the rain there were none to be seen. We headed along Meji dori on route to Harrajuku crossing. The cars there were fascinating.
We found a cool sushi train for lunch and then went to Meji Shrine. Even though it was raining there was a wedding happening. We went to the Kill Bill themed Restaurant for dinner tonight and had an awesome selection of food like tofu in bamboo basket, salad of lotus root and shishito peppers just to name some of it!

Monday 30th October
We started with breakfast at Bondi Café in Hiroo, that was a short walk from the hotel, then we went to Two Rooms where Alison and I did our skills observation for lunch and dinner. Mathew one of the partners invited us to have dinner there which was really cool. After dinner Tony met up with us and he brought his mate Mr Franz Patel. He gave us some good advice for our careers about networking, meeting people of all backgrounds and asking lots of questions.

Tuesday 31st October
Today we went to the Fish Market which has been a The only bad part about it was they police and the market owners don't open the market to tourists till 10 because of the amount of tourists that regularly visited, took photos with the flash on and didn't buy anything. Before we went into the market we wondered around the smaller markets that where next to the fish warehouses, there were many different items available for purchase such as Knifes, small goods and some other small gifts to take home for your friends and family. We sampled a bunch of things like Sesame and Green tea ice-cream, and seafood (scallops, crab, sea urchin and tuna) cooked in a scallop shell heated by a flame torch. We left Tskuji market feeling pretty fortunate that the market is still there, it is due to be relocated to a new venue by end of 2018. Then we went to Kappabashi known as the cook's paradise! It has everything you could think of for the hospitality industry, everything from knives to uniforms and the place is huge. It was here that Alison and I were able to spend the extra money we were given as a gift from Kim and Ben from Wisenet. We both invested in good knives, we will have them for a lifetime!
We went on a boat cruise along the Sumida River. Passing through many bridges and viewing the city from the water many high rise building and typical Japanese houses were seen along with Yakatabune boats, small charter boast that are rented out for evening tours of the river. We also went under the 13 bridges that connect Tokyo. We arrived at Hinode pier and made our way to GINZA, known as the Rodeo drive from L.A of Tokyo.
The Nissan show room had their Grand Turismo 2020 GTR on display which was very cool to see. Tonight we had dinner at Andy Shinhorimoto (Andy's Izzakaya) in Yarrukucho Fried chicken, grilled John Dory fillets, Sashimi of tuna, yellow tail, mackerel, sea bass. Tempura of vegetable, including eggplant, pumpkin, asparagus, lotus root, prawns, white fish similar to whiting. Grilled asparagus, soft shell crab.

Wednesday 2nd November
Today we had breakfast at Sega freddo, an Italian café and then our skills observation at 'Ruby Jacks Steak House'. Alison and I were there for the lunch and dinner shifts. I was mainly observing in the sauce section and the cold section, the chef working with me was called George he showed me the many interesting dishes they served at Two Rooms and showed me some of the prep involved. There was also and young Aussie chef working at Ruby Jacks named Oliver we got along really well and reminisced about Australia and how much Oliver missed our accents. Tonight we had at Mama Louisa's table in Higashi Shibuya. It's an Italian restaurant owned by Pietro Andorsoni. He is a contact of Tony's, they worked together in Florence Italy & Tokyo. Pietro also competed on the famous show Iron Chef and loves to talk about it. Dinner was a Caprese salad, a twist on traditional caprese, Tomato jelly consommé, basil pesto and sliced buffalo mozzarella cheese. Feta cheese quiche savoury, prosciutto ham, fresh figs and honey and 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 homemade ice cream. All of these dishes were house made and an absolute homage to Italian food and Pietro's love for cooking and his home country.

Thursday 3rd November
After breakfast we got to check out the views from Ritz Carlton hotel on the 35th floor then we went to a lookout tower that's 150 metres tall. The weather was nice enough that we had great views of the city. Tony pointed out all the spots we had visited, then we went for lunch and had Ramen and Gyoza. After we went to Tokyo tower where we observed a 360 view of Tokyo and the surrounding mountains. We checked out of the accommodation and made our way to the airport. The week has gone so quickly and we have been able to do and see so much.

Final remarks:
This trip to Tokyo was a once in a life time experience and something I'll never forget I will definitely be going back to work and to live. The food, the people and the culture are incredibly unique plus the respect offered by strangers is not seen anywhere else I've ever been to and just like makes a place japan that much more attractive. I'd also like to thank Tony, Amy-Lou, Ben, Kim, Craig, Janine, Wisenet and Skilling Australia Foundation for making this trip happen and letting Alison and I experience culinary excellence aboard. Also a huge notion of gratification to Matthew Crabbe, Edward Baffoe and Nathan Smith for letting us work in their establishments and then also letting us dine at both restaurants. In short as I stated in my scholarship essay this trip was going to give me a taste of high class cooking and dining, with this experience under my belt and the knowledge that I do enjoy a fast paced and high standard of cooking. I'm sure after this I'll get back and get straight into furthering my career in Chefing.

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