

A community information paper created and edited by people who live in Azabu.














Fascinated by the Artistic Azabu 33

## Omikoshi Wasshoi: "Portable Shrine, Heave-ho!"

For most of us, the first thing that comes to mind when we hear the word "festival" in Azabujuban is probably the Summer Festival. However, there is a festival in autumn too. The Autumn Festival is just as exciting as the Summer Festival!

The "Azabujuban Autumn Festival" is held in September every year. The portable shrines of six Neighborhood Associations (Azabu Miyamura-Chokai (Miyamura-Cho), Sakashita-Kai (Sakashita-Cho), Shin-Ni-Kai (Shin-Ami-Cho 2-Chome), Ajiro-Kai (Ajiro-Cho), Azabujuban Mutsumi-Kai (Miyashita-Cho and Minami Higakubo-Cho), and Yamamoto-Chokai (Yamamoto-Cho)) are bought together for this event. Once every three years, the Juban Inari Shrine's portable shrine is also carried to pray for the happiness of people lining the path of the parade.

The people in these Neighborhood Associations are all parishioners of the Azabu Hikawa Shrine, the Juban Inari Shrine or the Shiba Daijingu Shrine, and each Neighborhood Association used to present a portable shrine. Most of the Azabu area burnt down in air raids during the Second World War. Practically the whole area burnt to the ground. After the War, as reconstruction began, the festivals gradually restarted. However, when Japan's economy started to boom, the popularity of festivals declined. Looking at the condition of the town, people living in the shopping districts wanted them to

regain their popularity, as they are an integral part of town life. They asked each Neighborhood Association to help revitalize the town of Azabu, and restart the festivals and parade.

One of the most entertaining parts of the festival is to see all the portable shrines gathered together, each made by a master craftsman. They are created by more than twenty craftsmen, mainly a portable shrine master craftsman working together with woodworkers, sculptors, metal ornament craftsmen, lacquer craftsmen, etc., who create them together. A portable shrine can only be completed after more than 1,000 parts have been assembled. The wood for the portable shrines is carefully selected and crafted. Similarly, a variety of metal ornaments need to be made and fitted, all finished in layers of lacquer and gold foil.

A remarkable portable shrine master craftsman in Hon Gytoku called Asako Shukei started his business at the end of the Muromachi Period (1336-1573). It is said that he was a descendant of Unkei, a famous Buddhist sculptor in the Heian and Kamakura Period. He was from a prestigious family and his name was passed down from generation to generation for about 500 years. The portable shrines have beautiful Asako-style Chinese phoenixes, with great detail on their chests and their wings spread wide, created by the 15th Asako Shukei. The elegant roof is made in Gytoku Ookara Hafu style, and the detailed carvings made with great Japanese craftsmanship are an amalgam of the highest Japanese traditional arts. Unfortunately, this history ended in 2007, when the 16th head died without a successor. Their spirits can be felt even now through the portable shrines they made.

When we collected information about the Autumn Festival in 2019, we learned that each of the Neighborhood Association portable shrines parade from their sacred sake offering place through their own part of town, before gathering together in front of Patio Juban. From there, they form a parade, one following another through the town of Azabujuban. It was exhilarating to see the participants marching along the Azabujuban shopping district wearing the hant-

en half-coat uniforms particular to each Neighborhood Association, shouting powerfully.

After parading around the Azabujuban shopping district, the portable shrines return to each Neighborhood Association's storage facility. By then, all of the participants are sweaty, exhausted and sore. However, they have all done their best and given their all. When the portable shrines return to each of their shrines and are placed on pedestals, applause breaks out and a great sense of accomplishment can be felt. Both veteran and first-time participants, regardless of age or nationality, feel a deep sense of solidarity as carriers of the same portable shrine. Everybody has huge smiles on their faces.

For a few years, the festival was suspended due to COVID-19, and so there are fewer people to carry the portable shrines now. If you think you want to try, contact your nearest Neighborhood Association or Azabu Regional City Office.

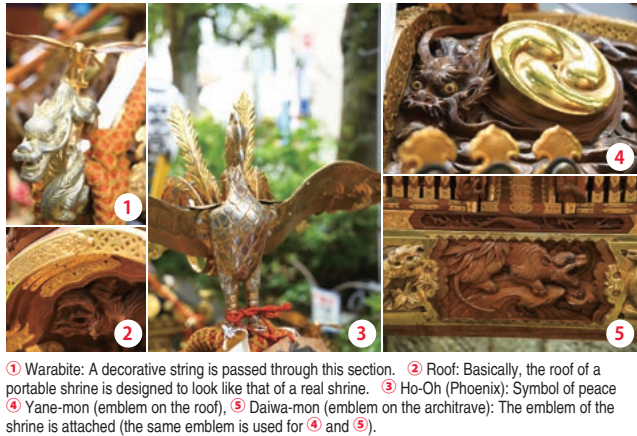
Come to Azabujuban to see the portable shrines up close and enjoy a sense of unity with the town people while cheering from the road-side.

**Schedule in 2024**

September 14 (Sat.) Portable shrines carried by children and festival car  
 September 15 (Sun.) Portable shrines carried by adults  
 \* The portable shrine of Juban Inari Shrine will be sent out in 2026.

● Inquiries .....  
 Azabu Regional City Office website  
<https://www.city.minato.tokyo.jp/azabukyoudou/azabu/kurashi/chokai.html>

(Interview and text by HORIUCHI Akiko and Mai S.)







**Ms. SAKURABA Shuko**  
The Roppongi area is on the way to her university in Chiba from her home close to Yokohama Station. During her university days, she worked part-time for a bookstore in Roppongi Hills and studied urban planning related to real estate at her university. She currently engages in real estate work in an office in the Shibazono-bashi area. She is in charge of real estate properties mainly in the Roppongi and Azabu areas.

Shaved Ice, Amazingly Fluffy!

“I was inspired to start “hyo-katsu” when I had kaki gori in a kaki gori specialty shop where ice frozen naturally in winter and homemade syrup were used. Ice melts in a few minutes, so instantly I saw the served kaki gori and felt it looked like piles of feathers as air entered between the thin shaves of ice. The thinly shaved ice quickly melts in the mouth, but it was shocking to experience this delicious shaved ice with an extremely fluffy texture for the first time. I found that the taste of the kaki gori varied depending on the maker because the natural ice was shaved manually.”

Kaki gori evolves forever!

“Sometimes, I even went abroad to enjoy hyo-katsu. In Taiwan, the kaki gori ice itself has been flavored with fruit and colored, and the texture of the shaved ice varies from fluffy to crunchy or even gritty. I was able to select the texture. I also experienced cake-like dolce kaki gori which was made by a former French chef. Some years ago, a cooking method called “espuma” appeared—this can make food into foamy shapes like mousse. Using this method, kaki gori syrup or sauce can be made into mousse and maintain a fluffy texture. This can be enjoyed without melting the shaved ice. Recently, various types of kaki gori have appeared and I am looking forward to seeing its evolution in the future.”



Lighting with a modern design and simple interior decor with the warmth of wood create a comfortable space that makes us want to visit again. In the adjacent café space, you can enjoy fresh sweets.

THE

The Current Voices of the Young People  
Who Gather in the Roppongi and Azabu Areas

VOICE

“Kaki gori” is a famous summer treat in Japan made with shaved ice. First of all, a heap of shaved ice is put into a bowl. Then, colored syrup is poured on, and we eat it with a spoon. It’s common for people to get “brain freeze” when the crispy-cold roughly shaved ice enters their mouth—everyone has experienced this on at least one occasion. However, this “THE VOICE” features “kaki gori completely different” from conventional ones. This time, we are introducing Ms. SAKURABA Shuko, who has worked for 10 years in this town, including a part time job in her school days. She started “hyo-katsu” (“ice enjoying activities”) in her university days: walking around and eating kaki gori, seeking delicious shaved ice. She is enthusiastic enough about her “hyo-katsu” to search abroad.



One kaki gori is usually ordered for one person.



Beautiful kaki gori from the world of Japanese confectionery (Azabu Yasai Gashi)

“The best thing is that we can enjoy it from season to season just like Japanese confectionery, which is its charm. The Azabu Yasai Gashi shop provides sweets made mainly with vegetables, and offers several types of kaki gori with seasonal vegetables from early summer to late autumn, as well as vegetables only available for a limited time. These types of kaki gori have unexpected ingredients (including the vegetables). The specialty of this kaki gori shop is fluffy kaki gori shaved very thinly from pure ice, with an original rich vegetable-flavored sauce similar to fruit; it has a well-balanced taste with special sauces and condensed milk, etc. The delicious taste can be enjoyed until the end.

The vegetables used as ingredients are rich in dietary fiber and low in calories, lowering blood sugar, but still give a sense of fullness. Therefore, there are days with a menu of three kaki gori items a day just like regular meals.”

Three points to note about kaki gori  
Example: Kaki gori with red mini tomato provided by Azabu Yasai Gashi

- Point

1

Ice: Generally, pure ice that has been frozen after filtering tap water and removing its impurities for more than 48 hours, or natural ice that has been slowly frozen after storing sterilized and filtered groundwater in an ice pond in the mountain is used. Azabu Yasai Gashi uses pure ice.
- Point

2

Sauce (syrup): Basic syrup varies—it could be fruit, milk, tea, chocolate-based, etc. For the red mini tomato kaki gori, acidity and sweetness are added to the fresh mini tomato paste to make a smooth sauce.
- Point

3

Toppings: Fruits, nuts, ice cream, and spices are used for toppings. For this red mini tomato kaki gori, mini tomatoes with a high sugar concentration are selected, their skins are peeled off to remove any bitter taste, and mini tomato compote is made for the topping to accent the taste.

References

The International Classification of Headache Disorders, 3rd edition (beta version)”  
Translated by the International Headache Classification Committee of the Japanese Headache Society. Edition Published by Igaku-Shoin Ltd., 2018, p40-41

Research Support

Azabu Yasai Gashi, Azabujuban Main Shop  
3-1-5 Azabujuban, Minato-ku, Tokyo 106-0045 Tel/Fax: 03-5439-6499  
<https://azabuyasaigashi.com>



Cheerful News from  
Neighborhood Associations  
and Residents' Associations

06

The Sakashita-Kai  
Neighborhood Association



Everybody  
gets up early!

"Radio-Taiso" is held from July  
20th (Saturday) to the 26th (Friday)  
this year.

During summer vacation,  
"Radio-Taiso" is held in  
certain places in the  
Nanzan Elementary  
School area. In Patio  
Juban, we had so many  
participants that they  
filled the square.

The organizer,  
Nanzan Elementary  
School Area Disaster  
Prevention Council,  
gave juice to the  
participants.



"Radio-Taiso" starts  
with the sound of  
wooden clappers  
from Mr. SUZAKI  
Masanori, a member  
of the Wakate-Kai  
group.



The 2024 version of  
"Radio-Taiso" Attendance  
Card distributed by the  
Azabu-juban post office,  
features adorable Pokémon  
designs. How many stamps  
can you get?



©2024 Pokémon. ©1995-2024 Nintendo/  
Creatures Inc. /GAME FREAK inc.

## The Sakashita-Kai Neighborhood Association greet the summer and autumn in Patio Juban

Kibundo is famous for its popular ningyo-yaki and waffles,  
and has a 114-year history! Mr. SUZAKI Masami is the  
third-generation owner of Kibundo, and is currently the  
Chairman of the Sakashita-Kai Neighborhood Association  
in the Azabujuban area. For this article, he told us about  
"Radio-Taiso" in summer and the Autumn Festival.



The Autumn Festival resumed after the COVID-19  
pandemic. The high-spirited shouts of participants  
echoed throughout Azabujuban, together with  
their big smiles. This year, the festival  
will be held in September on the  
14th (Saturday) and the 15th (Sunday)!!



Mr. SUZAKI Masami is the Chairman of the  
Sakashita-Kai Neighborhood Association and the  
owner of Kibundo.  
His favorite thing is having a drink after work.

Last summer, a lot of people participated in our "Radio-Taiso".

It was good for me to recognize  
the faces of children I've seen in  
my town.

We also held the Autumn Festival  
successfully last year, and it put  
my mind at ease.

This is our main event of the year,  
so without it, I feel very sad.

This year, I feel that our everyday  
life has returned at last. I expect  
that the Autumn Festival will be  
more exciting than ever.

### Neighborhood Association Data

No. of Member Households: 263

#### Annual Events

- |         |  |           |  |
|---------|--|-----------|--|
| January | First Shrine Visit of the New Year<br>New Year Party | September | Autumn Festival<br>Celebrating Respect for the<br>Aged Day<br>Autumn Traffic Safety Campaign |
| April   | Spring Traffic Safety Campaign                       | November  | Minato City Comprehensive<br>Disaster Prevention Drill                                       |
| May     | General Meeting                                      | December  | Year-End Night Patrol  |
| July    | "Radio-Taiso"  |           |  |

### Origin of Azabu Sakashita-Cho Town

This town is located at the edge of the east side of the road coming from the Ipponmatsu-Cho highland to Furukawa River bank. Why is it called "Sakashita" (under the slope)? There are various theories. One of them is that "there were slopes on all sides," and others are that "it was located under the Ipponmatsu-zaka slope," or "it was located under the Daikoku-zaka slope."

Source: "Origins of the former towns' names in the Azabu area" on the Minato City website

#### Inquiries

Collaboration Project Subsection, Collaboration Project Section,  
Azabu Regional City Office  
5-16-45 Roppongi, Minato-ku Tokyo 106-8515 Tel: 03-5114-8802 (Rep.) Fax: 03-3583-3782





## Our Field Trip 5

Adults and Children  
Looking and Learning  
Together!

Ms. Christina Merényi,  
Director of the Cultural Center

Ms. Merényi graduated from the Japanese Language Department at the University of Miskolc. After that, she graduated from the Mass Communication Department at the University of Szeged, the Department of International Relations at the Corvinus University of Budapest, and the Supervision Department and Coaching Department at the Károli Gáspár University of the Reformed Church. During the Tokyo Olympic and Paralympic Games, she coordinated and managed six Hungarian teams in five sporting events as an advance camp coordinator in cooperation with Tochigi Prefecture, the host for the Hungarian team.

Since October 2023, she has served as the Director of the Liszt Institute Hungarian Cultural Center Tokyo, and as a counselor for the Embassy of Hungary in Japan.



These trips focus on various cultural activities rooted in the region. Through such activities, the bonds with local people are deepened in the Azabu area, and even the Minato City area as a whole.

### The Liszt Institute Hungarian Cultural Center Tokyo



The Hungarian Cultural Institute opened in Azabujuban in December 2019, as featured in “The Azabu” No. 51. This center was renamed the “Liszt Institute Hungarian Cultural Center Tokyo” (hereinafter referred to as the “Cultural Center”) in 2021. We asked Ms. Christina Merényi, Director of the Cultural Center, who is fluent in Japanese, about the Cultural Center’s current activities as they celebrate their 5th year, and their future plans.

#### The outcomes of five years of activity

We heard that this facility was established to spread and promote the fascinating culture of Hungary. Since you started, what kind of activities have you carried out?

“We have been promoting cultural exchange, in cooperation with kindergartens, elementary schools, the Azabu Kids-to-Teens Hall, the Azabu Library and universities within Minato City. Ms. Kovács Emesche, who is in charge of the Cultural Section at the Embassy of Hungary, introduced Hungarian culture to an audience of 300 students from Minato City Akabane Kindergarten, Akabane Elementary School, and Shirokane-no-oka Gakuen (an integrated elementary and junior high school) These students had a joyful experience watching Hungarian folk dancing and more.”

We also heard that the children tried Hungarian food.

“Yes, it’s true. Mr. Gergő Rácz, the chef at the Embassy of Hungary in Japan, visited the elementary school to add typical Hungarian food items such as gulyás soup into school lunches.”

You also held an event in cooperation with the library. What kind of event was that?

“With the help of the Azabu Library, we held an event reading Hungarian picture books to children at the Cultural Center. They enjoyed it a lot. There are famous picture book writers in Hungary, such as Veronika Marék and Kitti Csöke. Not only children but also adults can enjoy such books. We recommend they read them as well.”

They also hold workshops at the Cultural Center and in Arisugawa-no-Miya Memorial Park, making handmade accessories with wool and felt, Hungarian embroidery, and easter eggs; these activities are very well received by all participants, from adults to children. These workshops are held several times a year.

Events related to music and culture in general are held regularly.

Why did you change the name of the Institute to the Liszt Institute Hungarian Cultural Center Tokyo?

“We have a total of 26 Cultural Centers in 24 countries all over the world. In September 2021, all the centers changed

their names to the Liszt Institute Hungarian Cultural Center in honor of Ferenc Liszt (often called Franz Liszt in English), a famous composer and pianist who left behind many timeless masterpieces.”

Liszt is not the only famous composer from Hungary. There are many more who left their mark in music history, such as Béla Bartók, Zoltán Kodály, and Ferenc Lehár, who was a composer of operetta. There are many Japanese students studying at the Liszt Ferenc Academy of Music in Budapest.

There have been many concerts by musicians that have a connection to Hungary at the Cultural Center, including the world-famous pianist, Mr. KANEKO Miyuji. A variety of concerts are held irregularly, but they are usually held on Thursday nights. The ticket information is announced on the Cultural Center website.

On Tuesdays, lectures called “Tuesday Talk” are held; these focus on Hungarian culture in general. Anyone can participate in any event simply by registering, and admission is free.





This photo shows Dr. Katalin Karikó (1995 – ), a biochemist and Nobel Prize winner. In 2023, she received a Nobel Prize in Physiology and Medicine, together with Dr. Drew Weissman M.D., Ph.D., from the University of Pennsylvania. She was selected as one of the “Time 100 Most Influential People 2021” by Time Magazine in 2021.



The “Rubik’s Cube,” a cubic puzzle invented by Mr. Ernő Rubik (1944 – ), spread from Hungary to all over the world. In honor of Mr. Ernő Rubik’s 80th birthday, the exhibition will be bigger than the exhibition held in 2020. Incidentally, the Guinness World Record for solving a Rubik’s Cube is 3.13 seconds, and was achieved by an American called Max.



1 A concert introducing the tekerő, a traditional Hungarian musical instrument. The tekerő is a kind of hurdy-gurdy with around 1000 years of history in Europe. (The hurdy-gurdy is a stringed instrument.) The performer, Mr. TAKAKU Keijiro, took part in performances in various places as a member of the Hungarian Tekerő Orchestra. After 30 years in Hungary, he decided to come back to Japan. He continues to be active here in Japan.

2 Example of a “Tuesday Talk” event: “The Expansion of Traditional Hungarian Folk Dances in Japan.” Mr. Sándor Timár is a folk dance researcher, leader and choreographer, and he, his wife, Mrs. Böske Timár, and their son performed traditional Hungarian folk dances. The orchestra came from Hungary, and performed Hungarian traditional folk music. We learned about Mr. and Mrs. Timár’s 44-year history through the projected images.

3 “Let’s Make a Hungarian Easter Egg” workshop

4 Ms. ASAI Yuka was a ballerina for 15 years in the Hungarian National Ballet. Currently, she is a staff member of the Cultural Center. She told us her story in “A Ballet Life in Hungary, the Capital of the Arts” and about her ballet performances.

5 Hungarian Traditional Workshop - “Let’s try to make a Kalocsa stitch”

6 “Thursday Concerts” are held irregularly from 18:00 on a Thursday. The piano in the Cultural Center is an upright piano made collaboratively by Shimamura Gakki and Kawai. This piano was selected by Mr. KANEKO Miyuji, a popular pianist with connections to Hungary, and bears his signature. Mr. KANEKO (shown in the photo) also plays the piano there.



**The Liszt Institute Hungarian Cultural Center Tokyo**  
**Cultural Section of the Embassy of Hungary**  
**Address:** 1F, Hibiya Azabujuban Building, 3-8-1 Azabujuban, Minato-ku, Tokyo  
**Tel:** 03-6459-4931 (Rep.)  
**Open:** 11:00 to 17:00 (last admission is 16:45)  
**Closed:** Saturdays, Sundays, National Holidays of Japan and Hungary  
**HP :** <https://culture.hu/jp/tokio>  
**FB :** <https://www.facebook.com/HungarianCultureTokyo/>



**A packed schedule for events this year.**

This year, events hosted by the Cultural Center start from the end of May. The current exhibition is about Dr. Katalin Karikó, a developer of the coronavirus vaccine and the first female Nobel Prize winner in Hungary (in Physiology and Medicine in 2023), with related exhibits and panels (until Aug. 2).

Coming next from August 8th is the Rubik’s Cube’s 50th Anniversary , and an exhibition in honor of the 80th birthday of the inventor of the Rubik’s Cube, Mr. Ernő Rubik. In September, the exhibition “The Life and Legacy of Otto von Habsburg”, From Heir to the Throne to Politician: the man who facilitated cooperation between Europe and Japan” will be held in cooperation with the Minato City Local History Museum . For this event H.E. Georg von Habsburg , a descendant of the House of Habsburg, will come to Japan and give a lecture. For more details, please take a look at the Minato City Local History Museum web-site.

On October 26th, “The 5<sup>th</sup> Hungary Festival” will be held

in Odaiba Central Square. Delicious Hungarian food and wines and Hungarian specialty products will be sold. A dance troupe and an orchestra will also come to Japan. I’m amazed by these events, which allow us to experience Hungarian culture in depth, learning about things such as tourism, literature, plays, dance and art. How about visiting the Cultural Center to start?

This time, we were able to conduct our interview completely in Japanese. The Director of the Cultural Center, Ms. Merényi, studied Japanese at her university because she was fascinated by Japanese culture. We were surprised with the depth of her knowledge. Through this interview, we were excited by the diversity of Hungarian culture. The interview was very successful.



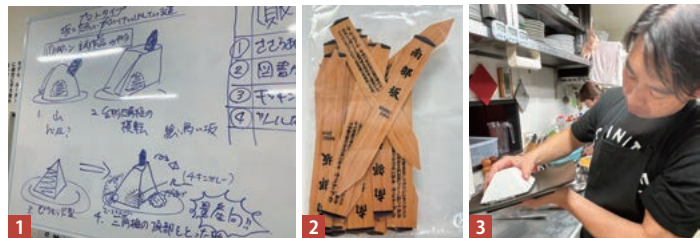


# SHIN-Azabu Meibutsu (Azabu's New Specialty)!? Azabu Slope Curry has Arrived!!

The Azabu Region Community Business Activation Project 麻布る縁さ〜(AZABU-ru-EN-cer~, means Azabu + influencer) spreads the charms of the town of Azabu. "Azabu Slope Curry" is introduced as the second specialty item following the "Azabu Town Gacha" covered in the Azabu No. 63!



A place mat that you can enjoy with your curry:  
Reading the article on the place mat before you eat will  
make it taste twice as good!



- 1 Ideas took shape after many discussions.
- 2 The slope signpost is vital on any slope in Azabu.
- 3 Mr. Yoshida, the chef of the Arisugawa Shokudo Restaurant in the Tokyo Metropolitan Central Library, experimented with various tastes for a new curry dish.
- 4 Completed image



The slope is paved, so rice with a slight color to it has been used. When you eat a spoonful of rice, the delicious curry roux is visible in the rice mound. This mimics an asphalt road, below which the soil that supports the street is hidden. Nanbu miso has been used in the curry roux to give it a rich flavor.



Arisugawa-no-miya Memorial Park with its lush greenery was not forgotten: its greenery is represented by the green vegetables on the dish. "Broccoli is great!" The cherry blossoms in the park couldn't be left out, so pink pickled radish was added instead of rakkyo (Chinese scallion) and fukujinzuke (sliced vegetables pickled in soy sauce), which are normal curry ingredients.

Nanbu-zaka Curry,  
Completed!



"Wouldn't it be nice to add Nanbu Senbei (wheat flour crackers) on the side?" "Yes, that's perfect!" Putting curry roux on Nanbu Senbei is truly a gourmet touch.

"Kinoko Namasu" (mushroom and horseradish in vinegar) and apple butter are both famous foods from Aomori, so the "AZABU-ru-EN-cers" thought they should be used as well. The refreshing acidity is a palate cleanser.

Germany is famous for beer, potatoes and sausages. So German potatoes and sausages have been included as curry toppings.

## Nanbu-zaka Curry Tasting Party

In the middle of March, this Azabu Slope Curry was given to AZABU Ambassadors, who publish information about Azabu, and volunteer members involved in the local activities at a tasting party.

The host members were quite nervous as they explained the topping ingredients for the Nanbu-zaka Curry. However, after the meal, participants were able to discuss the experience in a friendly atmosphere and enjoy the session.



## Comments from Participants

- I understood how much ingenuity and effort it took, especially to include the Senbei and sausages. The main "slope" curry was amazing with the rice outside and the curry roux inside. The taste of the keema curry was of course delicious, and I ate it all!
- "Seishun no nigai omoi mo kasumiyuku, kaoritatsu no wa Nanbu-zaka Curry." (Bitter memories of my youth become distant with the aromatic Nanbu-zaka curry).
- I think that this project is terrific, and is a delicious way to spread awareness of community revitalization among people! I hope that new foods and culture, both traditional and innovative, can also be created in Azabudai.

Create an original  
Azabu Slope Curry  
to enhance and  
spread the charms of  
Azabu, and liven up  
the town!



## Call for Restaurants to Participate in the "Azabu Slope Curry" Project!

The Azabu Regional City Office will continue to recruit shops and restaurants to participate in the project, hoping for as many as possible to provide "Azabu Slope Curry" in the Azabu area. When the standards for each "Azabu Slope Curry" are met, the recipes and prices can be set freely. The Azabu Regional City Office will announce further details

at a later date.

Please look forward to tasting the innovative "Azabu Slope Curry," full of the charm of Azabu!

● Inquiries ●  
Community Policy Subsection, Collaboration Project Section,  
Azabu Regional City Office. Tel.: 03-5114-8812



Azabu Regional City Office will hold disaster preparedness drills.

Please come to the disaster preparedness drills at Azabu. An English interpreter will guide you. Reservation required for interpreter.

Date and time

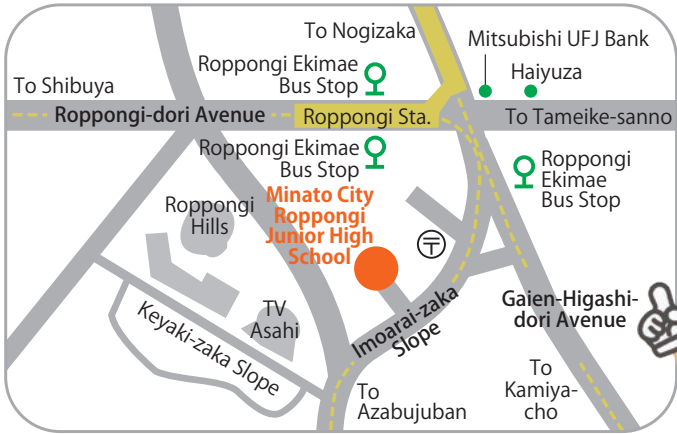
11/16, 9:30 – 11:30 a.m.

Place

Roppongi Junior High School, 6-8-16 Roppongi

Application

Call 03-5472-3710 or send a fax to 03-3583-3782 with your name, address, telephone number, etc. from 2:00 pm on 11/5 to 5:00 pm on 11/13



Supervising Subsection: Collaboration Project Subsection of Azabu Regional City Office

Full of neighborhood information not found in any guidebook!  
The community social media app “PIAZZA”



Connect with other Azabu lovers!

This app gathers local information useful for daily life in the Azabu area from users, such as: “We are holding a festival in Azabu-juban.” “I’m thinking of giving my electric fan away to someone in the area.” “Please recommend a dentist for children in or around the Roppongi/Higashi-azabu area.” etc.

New information from the government such as crime or disaster prevention information, local government news, and event news will be posted when relevant.

You’ll be able to find anything and everything on the PIAZZA app, from general and interesting information about the area (without having to go out and search yourself!) to specific topics like how to address concerns about taking care of children locally.

Inquiries: Collaboration Project Subsection,  
Collaboration Project Section, Azabu Regional City Office  
Tel: 03-5114-8802



Three-step registration procedure

- STEP 1 Download the PIAZZA application.
- STEP 2 Register your name through your email address or Facebook account.
- STEP 3 Input your name and birthplace and select “Azabu/Roppongi Area”.

Your information will help somebody!  
Get involved to enjoy living in Azabu even more!



Download the app from here.



The “Home Evacuation Guidebook For When an Earthquake Strikes” is being distributed!



If your house is not damaged in an earthquake etc., do not go to a shelter: consider “Home Evacuation,” or “sheltering in place,” and continue living at home.

Shelters are temporary living spaces for people who cannot live at home, because their homes were seriously damaged, collapsed or burnt down, etc.

Living space in a shelter is limited. Because of this, we need to be careful about privacy, health management and hygiene management (such as for toilets, etc.) Therefore, each of us needs to realize the importance of home evacuation.

For this reason, the Azabu Regional City Office has created the “Home Evacuation Guidebook For When an Earthquake Strikes,” recommending home evacuation in the Azabu area following an earthquake. This guidebook outlines important details regarding safely living at home during a disaster, telling us exactly what home evacuation means, what we should prepare, etc.

This guidebook is being distributed at the Collaboration Project Section counter at the Azabu Regional City Office.

More details about the guidebook can be found on the Minato City website.

Evacuation shelters can become overcrowded.



Aza-Buu

Access our website using this QR code to read the “Home Evacuation Guidebook For When an Earthquake Strikes”.



Inquiries: Collaboration Project Subsection,  
Collaboration Project Section,  
Azabu Regional City Office  
Tel: 03-5114-8802

Information from the Azabu Regional City Office

Information Items in November

City taxes can be paid through smartphone payment app.

It is recommended for you to pay city taxes using smartphone payment app. Using this app., the barcode on the payment slip can be read and the city tax can be paid anywhere anytime.

For details, access the Tokyo Metropolitan Government Bureau of Taxation Website.

[https://www.tax.metro.tokyo.lg.jp/common/tozei\\_nouzei.html#L16](https://www.tax.metro.tokyo.lg.jp/common/tozei_nouzei.html#L16)



Tokyo Metropolitan Government Bureau of Taxation Website

It's very convenient to use eLTAX for electronic tax payment through the Internet!

Electronic tax payment using eLTAX in the Local Tax Common Payment System is very convenient.

Payment by credit card is accepted in addition to direct tax payments or through internet banking, etc.

For more information, access our website about eLTAX.

<https://www.eltax.lta.go.jp>



Website about eLTAX

The procedure can be followed without visiting our office.

Tokyo Metropolitan Government Bureau of Taxation has a system where tax-payers can go through the procedure easily by mail or through the Internet etc., without visiting our office. Report, application or notification can be accepted by mail, or through electronic devices. Also, a cashless system for paying tax is available.

For details, refer to Tokyo Metropolitan Government Bureau of Taxation Website.

<https://www.tax.metro.tokyo.lg.jp/raicyou.html>



Tokyo Metropolitan Government Bureau of Taxation Website

Tax Statement can be used when applying for real estate registration.

When applying for real estate registration, the price of your fixed assets should be written down on the form. This is for calculating the registration license tax amount. The price can also be confirmed in the Tax Statement sent to you in June along with the "Fixed Asset Tax & City Planning Tax Payment Notice". So, the Valuation of Fixed Assets paid certificate is not required. For details, refer to Tokyo Metropolitan Government Bureau of Taxation Website.

[https://www.tax.metro.tokyo.lg.jp/shitsumon/tozei/index\\_o.html#o31](https://www.tax.metro.tokyo.lg.jp/shitsumon/tozei/index_o.html#o31)

Fixed Asset Tax and City Planning Tax for houses that have been rebuilt or renovated for earthquake resistance, are exempted (only in cases that certain conditions are met) (Within Tokyo's 23 Wards).

The tax exemption period and amount are as follows:

- **Rebuilding:**  
Three (3) fiscal years will be fully exempted (limited to residential part) from the newly taxed year after new construction. However, the number of units for which the tax is to be exempted, will depend on the house before rebuilding took place.
- **Renovation:**  
Fixed Asset Tax and City Planning Tax amounts after the seismic reduction has been applied, will be fully exempted for the floor area equivalent to 120m2 of the residential part per household for a certain period of time until the next fiscal year from renovation completion date.

Application is required for tax exemption. For more information, access our website or contact the office as follows:

**Inquiries: For properties located in Minato City:**  
**Minato City Metropolitan Taxation Office**  
**Tel: 03-5549-3800 (rep.)**



Tokyo Metropolitan Government Bureau of Taxation Website

Real Estate Acquisition Tax for newly-built Tokyo Zero-Emission Housing will be exempted (Within Tokyo's 23 Wards).

The eligibility and rate for the tax exemption are as follows:

- **Eligibility for Tax Exemption:**  
Newly-built Tokyo Zero-Emission Housing that meets certain requirements.
- **Tax Exemption Rate:**  
Real Estate Acquisition Tax for housing exemptions up to a maximum of 100%, can be applied for.

Applications need to be made for tax exemptions. Other tax exemptions, such as the Earthquake Resistance Promotion Tax etc., can be applied for when you build a new house.

For details, refer to the Tokyo Metropolitan Government Bureau of Taxation Website or contact the following office.

**Inquiries: For properties located in Minato City:**  
**Minato City Metropolitan Taxation Office**  
**Tel: 03-5549-3800 (rep.)**



Tokyo Metropolitan Government Bureau of Taxation Website

Why don't you join us? Come and join the Roppongi Safety and Peace of Mind Project Campaign!



Campaign activity

Once a month, local residents, staff members of shops and companies, and government bodies come together to carry out cleaning activities around Roppongi Crossing. Coffee packs with an original design are handed out to pedestrians as a PR activity for the Roppongi Charter for Safety and Peace of Mind. Cleaning with everyone and promoting "good manners" can help you see the town from a different perspective. Sometimes, you



can exchange smiles with the people walking down the road, and they might say, "Keep it up!" or Thank you!" How about spending a fulfilling time with us? If you are interested in our activities, don't hesitate to contact us!



● Locations of the Newsletter: Roppongi 1-chome, Roppongi, Hiroo, Azabujuban and Akabanebashi subway stations, The Chii Bus, Minato Library, Azabu Library, Minami-azabu Iki-Iki Plaza, Nishi- azabu Iki-Iki Plaza, Iigura Iki-Iki Plaza, Azabu Civic Center, Azabu Regional City Office, etc.

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**Editor's Note**

When I visited the Liszt Institute Hungarian Cultural Center Tokyo in Azabujuban to do research, I learned how fascinating Hungarian culture is. The Cultural Center continues to spread awareness of this wonderful culture. To me, it was a foreign country that I could casually visit without a passport. Being able to enjoy such a fantastic place is one of the unique features of Azabu, where many embassies are located. Participating in the research and the editorial meetings for "The Azabu" was a wish come true. In the process, I realized that there is still an immeasurable number of charms still hidden in the town of Azabu.

(IIZUMI Chigusa)

The original article is written in Japanese.

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**"Minato Call"** information service answers your questions about everyday life! Feel free to ask about services provided by City Hall, facility guides, event information, and more. Available from 8:00 am to 8:00 pm every day.

\* This service is also available in English.

**Minato Call**  
**Tel: 03-5472-3710 Fax: 03-5777-8752**  
Inquiry submission form: <https://www.city.minato.tokyo.jp/kouchou/kuse/kocho/iken/form-inquiry.html>