



MY TOWN
AKASAKA 赤坂
AOYAMA 青山

A Visit to the Embassies
in the Akasaka Aoyama Region

We have been visiting the various embassies located in the Akasaka and Aoyama area to interview them about the unique aspects of their country, including the history, culture, and tourism.

Vol.11
Cambodia

In this 11th installment, we visited the Royal Embassy of Cambodia and spoke with Ambassador Ung Rachana.

A country of rich nature and historical heritage

● **Country overview**
Cambodia is rich in a variety of tangible and intangible heritage. Magnificent monuments, towers, and Khmer architectural ruins are scattered throughout the country. Cambodia's golden age was the Angkor period from the 9th to the 14th century. At the beginning of the 9th century, kings established their capitals, each enriched by the construction of several temples, in what is now Siem Reap province. Today, many of these temples, with their magnificent architecture and intricate carvings, remain in the area of Siem Reap Province known as the Angkor Complex. These temples including Bayon, Preah Vihear and Angkor Wat, remind us of the richness of Khmer art and culture during those golden times. During this period, the mighty Khmer Empire ruled almost all of inland Southeast Asia, and its art, architecture, music, and dance exerted a strong influence on neighboring countries. However, the Angkor dynasty gradually declined due to conflicts between royal families and wars with neighboring countries. In the modern era, Cambodia gained independence in 1953 after 90 years under French colonial rule, and after a miserable period including the Pol Pot regime and a civil war, achieved peace in 1993. Since then up to the present, the kingdom has developed into a constitutional monarchy under a king.

● **What to see and do (Sightseeing)**
Cambodia has beautiful beaches with crystal clear water and white sand. The resort islands have vast natural resources that include mangrove forests, coral reefs, and abundant fish and shellfish. The capital city of Phnom Penh also has many places of interest.

[**Angkor Wat**] Angkor Wat has been called one of the seven wonders of the world and is registered as a World Heritage Site. A group of Japanese, including the famous Morimoto Ukondoyu Kazufusa, visited Angkor Wat in the 17th century and left behind ink inscriptions. Many other famous people from around the world have been attracted to the site.

[**Royal Palace**] The Royal Palace is one of Phnom Penh's important landmarks. It is located at a confluence of the rivers and featuring a combination of Khmer and French colonial architecture.

[**National Museum**] The National Museum is a must-see for history buffs, with its rich collection of Khmer sculptures and handicrafts arranged in chronological order.

[**Wat Phnom**] Wat Phnom is the only temple in Phnom Penh that is built on a tree-covered hilltop. It is famous for its grand staircase with lion and naga (snake) railings.

● **Let's eat and drink (Food culture)**
Cambodia has a great variety of delicious dishes that combine a wide range of tastes, textures and spices. Cambodian cuisine has a thousand-year history that dates back to the period of the Khmer civilization, which developed a unique identity, and has become an art passed down from generation to generation. Since fish is readily available, it is used in many dishes. Fish amok, a dish of steamed fish with herbs, is a typical example. Palm trees and coconut trees are also plentiful, and sweet and savory palm juice is a highlight. Recent years have also seen the production of wine and sparkling wine made from fermented coconut juice.

● **Culture, music, and sports**
There are many classical dances in Cambodia. The traditional dance known as "Apsara" is depicted in the stone carvings of the Angkor temples. This dance has been a part of Khmer culture for over a thousand years and is also an intangible cultural heritage. The traditional greeting of the Cambodian people is the "Sampeah." To perform this greeting, you put your hands together in front of your heart, bow, and say, "Chum Reap Suor" (hello). The higher the hands are placed and the deeper the bow, the more polite the greeting. Please give it a try.

HP: <http://www.cambodianembassy.jp/web2/>
Facebook: Search "Royal Embassy of Cambodia in Japan"
Tel: 03-5412-8521



Introducing people who are actively involved in the community!

Akasaka / Aoyama

Community Activities

vol. 25
Vice President, Akasaka Area Committee for Youth Affairs, Minato City,
Member of Minato City Youth Council
FUKUHARA Megumi



Minato City Area Committees for Youth Affairs are voluntary community organizations that focus the power of a local community to clean up the social environment surrounding youth and promote measures for sound development and delinquency prevention. The Akasaka Area Committee works daily to nurture the youth of the Akasaka area through various events such as rice planting, potato digging and ski classes.

How did you get involved in the activities of the Akasaka Area Committee?

About 20 years ago, when I went to an Akasaka Area Committee event with my child for the first time, I was approached by local residents. That led me to later on participate in various Area Committee events with my child. After a few years of participating, I was asked if I would like to take part in the Area Committee. Since I originally had wanted to participate in activities that children could enjoy, I started working with the Area Committee.

Tell us about your specific activities.

I am involved in planning, organizing, and leading various events held by the Akasaka Area Committee, including potato-digging and skating classes for preschoolers, and the Minato Camping Village and ski classes for elementary, junior high, and high school students. I have also been involved as a leader of the "Summer Vacation in the Countryside Hands-On Course" for elementary school students from the Akasaka and Aoyama areas who visit Gujo City in Gifu Prefecture during their summer vacation since it was started.



A community event

What times do you feel like your participation is rewarding and enjoyable?

When I see how full of life the children are and how much they are enjoying their activities with smiles on their faces. I am also very gratified when I see children who have been participating in the program since they were in kindergarten or elementary school become high school or university students a few years later and start participating as leaders. Seeing the children mature in these ways is also very rewarding.

What things do you feel are difficult?

The most difficult thing is ensuring the safety of the children and managing their physical condition. We pay the utmost attention to safety so that children can participate in events without accident or injury. In addition, many of our events are held outdoors, and it is tough when they get affected by the weather. We do prepare alternatives so that the children can enjoy themselves even if it rains, but we are always concerned about the weather.

How about a message for our readers?

I believe that it is important of course for children, but also for adults to enjoy participating in the activities of the Area Committee. When children see adults enjoying themselves, they will join the circle of community exchange that is the committee's activities. Through these human connections, community exchanges and traditions will be cherished and continue into the future. Therefore, I myself will gladly continue these activities.

vol. 26
Minato City Sports Promotion Committee,
Aoyama Office, Comprehensive Regional Sports and Culture Club (SpoCul)
MORITA Mari



The Comprehensive Regional Sports and Culture Club (hereafter "SpoCul") is a sports club based in Minato City schools that is voluntarily operated by the local community for the purpose of letting people enjoy a variety of sports at one's own pace. SpoCul Aoyama was established in September 2019, mainly in the Aoyama area (Aoyama Junior High School area).

Please tell us how you became involved in SpoCul activities.

As a member of an elementary school PTA, I had been involved in after-school sports activities. This led me to start working as a member of the Minato City Sports Promotion Committee. Later, as part of my community activities, I was involved in the establishment of SpoCul Aoyama with the aim of further promoting sports activities in the Aoyama area, as I had originally played badminton with local residents and elementary school children and their parents.

Tell us about your specific activities.

SpoCul Aoyama runs tennis and badminton activities every Monday at Aoyama Junior High School and badminton activities every other Saturday at Aoyama Elementary School. I am mainly involved with badminton. We just resumed this year's activities in August, and everyone is participating enthusiastically. In the future, I would like to plan baseball classes for children and yoga for adults to increase the available options so that many people can participate.



SpoCul activity

What times do you feel like your participation is rewarding and enjoyable?

I find it rewarding to meet and connect with people in the community through sports, and to see the circle of exchange expand. I also enjoy watching children grow. When I see the children practicing hard for a competition, I feel like doing my utmost to convey to them the joy of badminton.

What things do you feel are difficult?

Since there is a wide range of ages, it's a little hard to coordinate the entire group, but we are able to carry out our activities with everyone's support. The number of participants has been increasing, and I would like to come up with new activities so that from now on, as many people as possible can participate.

How about a message for our readers?

Sports are fun not only for the actual physical activity, but also for the cheering and support. I would like to encourage people to try various sports and experience that fun, whether it's parents and their kids or friends—whatever gets you involved. This is the first step toward community activities, and I believe that the accumulation of such activities leads to community revitalization.

vol. 27
Akasaka Machi Aruki no Kai (Akasaka Town Walking Club)
CHIBAYAMA Izumi



The Akasaka Machi Aruki no Kai (Akasaka Town Walking Club) holds regular walks and seminars on themes related to the multilayered history of Akasaka.

How did you get involved in community activities?

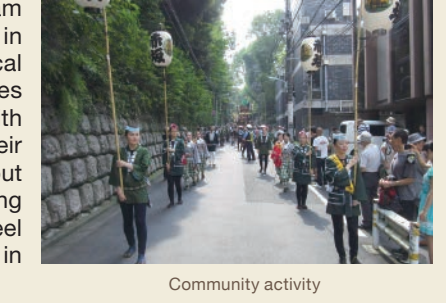
About 10 years ago, when I had just moved to Akasaka, I happened to see an article in *MY Town Akasaka Aoyama* recruiting members for the Subcommittee for Handing Down Town History. I decided that I wanted to learn more about Akasaka's history, so I applied. The experience of getting to know local people in the subcommittee and producing a local history of the Akasaka district led to my participation in the Akasaka Machi Aruki no Kai, where I am currently active. Since then, my network of contacts has expanded, and now I also take part in local volunteer activities, festivals, and disaster prevention activities.

What are the specific activities of the Akasaka Machi Aruki no Kai?

The members share ideas and decide on a theme for a walk through the town or a seminar, do research to prepare guide materials, and recruit participants. One of our recent activities was holding a seminar on the theme, *Touring Akasaka with Old Maps*, where we examined the changes to Akasaka using picture maps.

What times do you feel that participating in community activities is rewarding?

When I sense that I am getting closer to people in the community, when local residents tell me stories about their childhoods with lively expressions on their faces, or when they call out to me when I am walking around town, I really feel that I am enjoying my life in Akasaka.



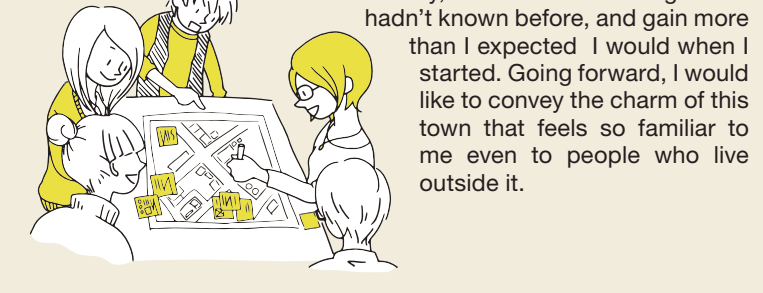
Community activity

What things do you feel are difficult about participating in community activities?

This is what I like to do, so I wouldn't call it difficult, but if I had to say something, I would say that as the years go by, my position has gradually changed from that of a participant to that of a recruiter, so that now I must work not only with a sense of fun but also a sense of responsibility, and this aspect does have its challenges.

How about a message for our readers?

As I have continued to participate in community activities with a mind open toward taking part in any activity I can, I have been able to make many acquaintances in the community, learn from them things that I hadn't known before, and gain more than I expected I would when I started. Going forward, I would like to convey the charm of this town that feels so familiar to me even to people who live outside it.



News from the Akasaka Regional City Office

We are supplying anti-topping devices for furniture.

In order to prepare for a large earthquake, which could occur at any time, it is important to carry out indoor safety measures with an awareness of avoiding injury to yourself during an earthquake. According to the Tokyo Fire Department, 30-50% of earthquake injuries are caused by furniture that topples or crashes down.

Minato City is providing registered residents with devices that prevent furniture from toppling, devices that prevent tableware from springing out of cabinets, and other items free of charge.

From now on, let's all take the necessary measures to protect ourselves and our families.



● **Who is Eligible for Assistance?**

Households of people who live in and are registered residents of Minato City, and who have not received this assistance in the past.
※ This assistance is one time only per household.

● **How to Apply:** Enter the necessary items on the Application for Subsidy for Anti-topping Devices for Furniture, and submit it to the Collaboration Project Subsection of the Collaboration Project Section of your Regional City Office. Applications are being distributed at the Collaboration Project Section and Disaster Prevention Section at each Regional City Office.

We also are providing support to implement installation for the elderly, persons with disabilities, pregnant women and nursing mothers, and single parent households.

For details, see the pamphlets distributed at the Collaboration Project Section and Disaster Prevention Section at each Regional City Office.

▶ **Inquiries:** Disaster Prevention Community Support Subsection, Disaster Prevention Section, Disaster Prevention and Crisis Management Department
Tel: 03-3578-2510

Local Festival and Bon Odori Festival PR Video Streaming

Due to the impact of the spread of the COVID-19 pandemic, many festivals and Bon Odori festivals that are held every year in the Akasaka and Aoyama areas have been canceled this year.

In response, the Akasaka Regional City Office is streaming videos compiled from interviews and past footage, with the cooperation of the people hosting and operating several of the festivals and Bon Odori festivals that have been canceled.

The videos shed light on the heretofore unknown history of the festivals and Bon Odori events and the work of the people who host and operate them.

List of Streamed Videos

Akasaka Jodoji Bon Odori Festival
(Hosts: Jodoji Temple, Jodoji Bon Odori Organizers' Group)
www.youtube.com/watch?v=ix0GBmREKlg

Shaon Noryo Bon Odori Festival
(Hosts: Aoyama Omotesando Shopping District)
www.youtube.com/watch?v=GGnJLZejH4w&t=6s

Aoyama Kumano Shrine Regular Festival Dedication Bon Odori Festival
(Host: Aoyama Nan Ichi Mutsumi)
www.youtube.com/watch?v=on_h1n1e0Pc&t=9s

The Minato City Akasaka Regional City Office is now on Twitter!

What's happening in town / Info in times of disaster / Program and event info / Places to go in Akasaka & Aoyama / Useful info for daily life and much more info about from the Akasaka Regional City Office!
Scan the 2D code at right to view the page.



Where to eat:

FAMOUS LOCAL EATERIES to try!



We asked some beloved eating establishments in Akasaka and Aoyama that have been in business for more than 50 years about the secrets to their longevity. The unique exacting standards and history, as well as the appeal that has earned the love of local customers for so many years were conveyed by each of their owners. Why not visit one of these wonderful establishments?

Aoyama area

- HUNTER La Strada** (Green icon)
- Ginza West Aoyama Garden** (Blue icon)

Akasaka area

- Akasaka Fukinuki** (Green icon)
- Pansy** (Purple icon)
- Akasaka Hanamura** (Orange icon)
- Akasaka Tsutsui Honten** (Red icon)

Usage Guide

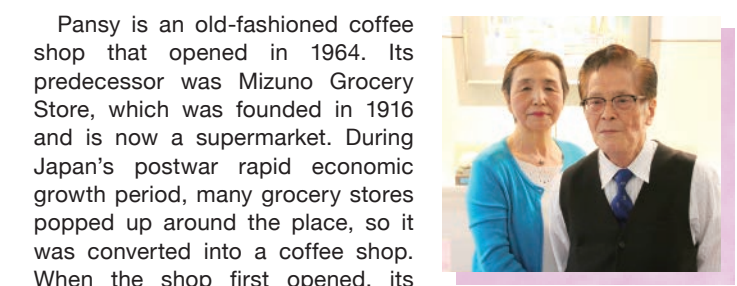
- Location
- Phone
- Open
- Closed
- Subway
- Chiibus
- LO Last order

*Opening hours and other information may have changed. Please contact each establishment in advance for the latest information.



Coffee shop
Pansy

A coffee shop in Akasaka where you can relax with a hot cup of coffee



The owner, Hibi, and her husband. Hibi's grandfather served the community as a member of the Minato Ward Assembly.

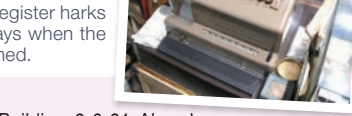
Pansy is an old-fashioned coffee shop that opened in 1964. Its predecessor was Mizuno Grocery Store, which was founded in 1916 and is now a supermarket. During Japan's postwar rapid economic growth period, many grocery stores popped up around the place, so it was converted into a coffee shop. When the shop first opened, its customers were mainly kimono-clad geisha stopping in before going to work and musicians who played in the band at the nearby Mikado grand cabaret. The cute name comes from the fact that the pansy was the birth flower of the owner's mother, with whom she started the business. The owner recounts, "I thought the name was short and easy to remember."

When the shop opened, a cup of coffee cost 80 yen, and compared with the coffee chains that have come after it, Pansy has continued to offer coffee at more reasonable prices. In addition, the personality of the owner and her husband and their attitude of always being friendly with the customers and paying careful attention to them have drawn back countless repeat customers. Even businessmen who were regular customers before moving to other parts of Japan will show up or even bring their sons with them when they come back to Akasaka for some reason. The owner says that these moments make her the happiest. With her regulars, she calls the shop "Hotto Station," a pun on the Japanese word for relaxing ("hotto") and the English "hot" as in "hot coffee."

Akasaka used to be known as a red-light district. Although the glamour has somewhat subsided, Pansy remains loved by the community as a place to relax.



Pansy's famous "Special Nori Toast," a slice of bread cut into thin strips and wrapped in nori seaweed.



The old cash register harks back to the days when the shop first opened.

INFORMATION

- 📍 Akasaka Mizuno Building, 2-6-24 Akasaka
- ☎ 03-5563-0566
- 🕒 Monday to Friday 8:30-19:00
- 🗓 Saturdays, Sundays and national holidays
- 🚶 A 2-minute walk from Akasaka Sta. on the Tokyo Metro
- 🚶 Akasaka Route: A 2-minute walk from Sanno-shita

HUNTER La Strada

53 years in business! A family owned Italian restaurant with a homey atmosphere

HUNTER La Strada, located in Gaitemmae, is a venerable Italian restaurant that opened in 1967, when Italian culture had not yet taken root in Japan. It has been 45 years since the restaurant moved from its original Oimachi location to Minami-aoyama. The owner-chef, Chino, who has seen the changes in Aoyama since his childhood firsthand, has followed in the footsteps of his father and now runs the restaurant with his family of four.



It was on the second floor of a building I had been passing by without noticing.

The restaurant is located on the second floor of a building with many establishments, but once inside, you feel like you have stepped into a trattoria in Italy! The interior has not been changed since it opened, and retains a "good-old-days" vibe in a warm and relaxing space.

The original chef's cooking has been handed down to the present. When asked if there were any secret flavors, Chino replied simply, "No, nothing like that!" He felt that the secret to the longevity of the restaurant was continuing to follow the cooking methods and style he inherited from his predecessor.

The impact of the COVID-19 pandemic continues, and the number of customers has dropped to about 70% of what it used to be. Chino grumbles that the situation is quite difficult with no prospects for the future, but he adds the restaurant's cuisine and customer service backed by its long history still gain the support of many regular customers.

This wonderful restaurant has been and continues to be one of Aoyama's beloved restaurants.

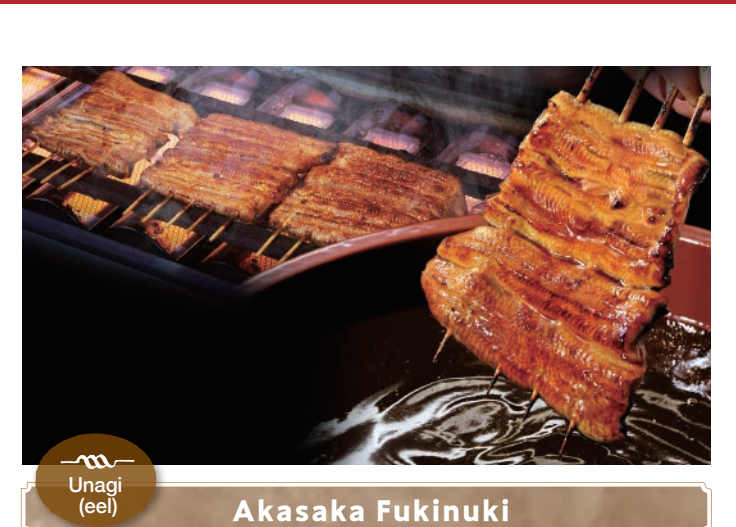
The popular "Bolognese" pasta is only available in the evening. The generous helping of meat sauce is sure to whet your appetite.



The interior of the restaurant has not changed much since opening. It's like going back in time.

INFORMATION

- 📍 2F Kudo Building, 2-27-20 Minami-aoyama
- ☎ 03-3405-4477
- 🕒 Monday to Friday 11:30-15:00/18:00-1:00 (LO 23:30), Saturday 17:30-22:00
- 🗓 Saturdays and public holidays
- 🚶 A 3-minute walk from Gaitemmae Sta. on the Tokyo Metro
- 🚶 Aoyama Route: A 2-minute walk from Minami-aoyama 3-chome Crossing



Unagi (eel)
Akasaka Fukinuki

Loved by locals for 97 years
Specializing in Eel Dishes

Akasaka Fukinuki was established in 1923 and specializes in eel dishes. The founder, who received his training in Gifu Prefecture, later opened a restaurant in Tameike-sanno. The main restaurant opened at its current location in 1965.



The relaxed interior. Private rooms are also available in the basement.

The restaurant's specialty is the "secret sauce" that has been handed down since its establishment. Skilled preparers apply this sauce evenly according to the size of the eel. Even when the place is busy, they make sure that each step of the process is done carefully for the sake of its customers who have come to dine. This stance is conveyed to Fukinuki's customers, which bustles with mainly office worker clientele on weekdays and locals on the weekends.



Hasegawa, Fukinuki's manager who joined this industry from a different line of business, devotes himself daily, shouldering the reputation of a long-established restaurant.

everyone in the determination as the restaurant approaches its 100th year in business.

INFORMATION

- 📍 3-6-11 Akasaka ☎ 03-3585-3100
- 🕒 Monday to Sunday 11:00-15:00 (LO 14:30) 17:00-22:00 (LO 21:00)
- 🚶 A 2-minute walk from Akasaka Sta. on the Tokyo Metro
- 🚶 Akasaka Route: A 2-minute walk from Sanno-shita

<http://www.fukinuki.jp/>

Akasaka Hanamura

Meticulously prepared tempura passed down through the years in Akasaka

The restaurant was founded in 1921. It will be 70 years next year since the current owner KAWABE Koji's grandfather, KAWABE Kokichi, opened the restaurant in Ueno Ikenohata and moved it to Akasaka. He avoided the hustle and bustle and set up his establishment in a quiet residential area.



Kawabe, the owner. The used pots and pans still shine today.

Since the time of grandfather Kokichi, the restaurant has been devoted to tempura. After graduating from university, Kokichi joined a newspaper company, but left his job and traveled to Nagasaki, the birthplace of tempura, to study. He was also particular about the tempura pot, believing that temperature is crucial for



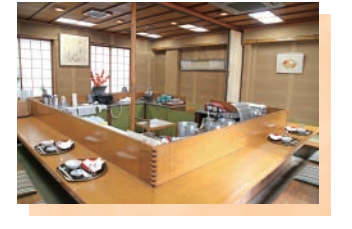
You can enjoy freshly fried tempura that is prepared right in front of you.

tempura. The current owner Koji says, "This pot is made of Nambu cast iron. It was specially made for us by a supplier in Kuji City, Iwate Prefecture." One can see at a glance that this pot has been used for many years. Indeed, you can feel the restaurant's history from this pot.

Akasaka Hanamura's attention to detail goes beyond the pots. It's also reflected in the seating. To facilitate customers' enjoyment of the cuisine, the cooking area is located right in front of the seating area so that freshly fried tempura can be served immediately. In addition, the place used to offer mainly tatami mat seating, but now has counter seats and sunken kotatsu-style seating, which seem to be well received by elderly and non-Japanese customers.

After the restaurant responded to the COVID-19 pandemic by shortening its business hours, the number of foreign customers, who had accounted for about half of its clientele, plummeted. However, owner Koji says, "Our regular customers came to the store out of concern, and that encouraged us to keep the place open."

He adds, "I hope to stay in business for another 50 years." His gentle gaze seemed to reveal his expectations for his two sons who will eventually take over the restaurant.

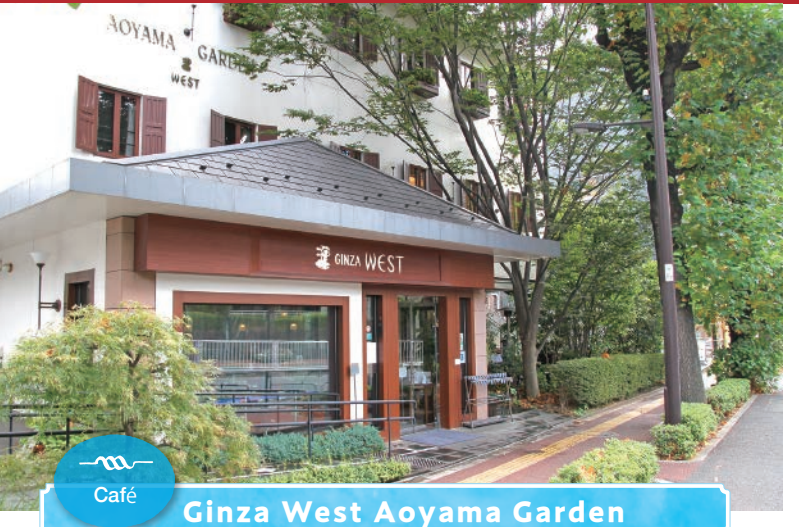


A book written by grandfather Kokichi, who was a newspaper reporter. It describes in detail how to make tempura, as well as the particulars of the pots.

INFORMATION

- 📍 6-6-5 Akasaka ☎ 03-3585-4570
- 🕒 Monday to Sunday 12:00-22:00 (LO 21:00)
- 🚶 A 2-minute walk from Akasaka Sta. on the Tokyo Metro
- 🚶 Akasaka Route: A 5-minute walk from Akasaka Sta.

<http://www.hanamura.com/>



Café
Ginza West Aoyama Garden

Trusting one's own sensibility and taste buds to build a long loved establishment



Simple and delicious hot cakes

"I wanted to create a café that I myself would want to come to every day," says YODA Ryuichi, the president of Ginza West Aoyama Garden in Minami-aoyama 1-chome. His father had opened a restaurant in Ginza in 1947 with the idea of creating "a restaurant that serves truly fine food." Later, in 1967, he opened

the Aoyama branch at the current location. With a beautiful garden planted with trees chosen by Yoda himself, a library space for reading, a natural fire pellet stove, and a completely barrier-free environment, this tea parlor was designed as a comfortable place where one can relax even as one grows older.

In the 53 years since the Aoyama location opened, it has become a favorite among the people in the neighborhood, and customers also come from far away. Yoda says that in order to maintain its customers' affection over the long term, "it's a matter of using your own tongue to determine what tastes good, which differs depending on the person, and serving what you think is good."

After the Great East Japan Earthquake in 2011, Aoyama Garden shared its toilet and telephone, and offered the premises as a place to rest for people who were stranded and could not return home. I felt that, in addition to, of course, taking every product it offers very seriously, this attitude of putting community and customers first

was a reason why this café has been loved for so many years.

Why not spend a pleasant time in the spacious environs of Aoyama Garden, full of Yoda's many specialties?

INFORMATION

- 📍 1-22-10 Minami-aoyama ☎ 03-3403-1818
- 🕒 Monday to Sunday 11:00-20:00
- 🚶 A 3-minute walk from Nogizaka Sta. on the Tokyo Metro
- 🚶 Akasaka Route: An 8-minute walk from Akasaka 8-chome

<https://www.ginza-west.co.jp/>

Akasaka Tsutsui Honten

Japanese Western-style cuisine that suits Japanese tastes and etiquette.

Akasaka Tsutsui Honten is located on a corner atop Nambuzaka hill. It was established in 1950 in Nihombashi Shinkawa, and moved its main branch ("honten") to Akasaka in 1955. The restaurant used to be located facing the road that leads directly from Nogizaka to Sanno Shrine, but moved to its current location in 2007.



The lunchtime beefsteak bowl

As proclaimed by the words, "Japanese Western-style Cuisine" written on its shop curtain, the restaurant values the ancient flavors of Japan and uses Japanese seasonings such as miso and soy sauce as the hidden ingredients in its Western cuisine. Since the food is made in Japan by Japanese people, it is meant to be eaten with chopsticks. The owner's consideration for making the food easy to eat has won the hearts of its many customers.

Tsutsui is run by its second-generation senior proprietress, Kimie, and her daughter Fumiji, its third-generation young proprietress. "Every business in every profession has its ups and downs. That's why all we can do is try our best. Tsutsui has come this far thanks to the love and support of our regular customers," says Kimie. Young Fumiji says, "We are keenly aware of the fact that we have a history that has brought us to where we are today, but we are also incorporating changes to keep up with the times." Given that the concept of the restaurant is to provide ever-inspiring Western-style food that can be easily eaten by both men and women, the young

and the old, without losing interest, I can sense from the words of the two proprietresses that they are always trying to put themselves in the customer's shoes and devise new ways to adapt as the occasion demands.

Two things that have not changed over many years are the morning meeting of all employees and the "Morning Ten Commandments." Thus, what should be preserved is preserved. The conviction of this long-established restaurant was in evidence.



The senior proprietress and the young proprietress stand in front of a sign that reads, "Japanese Western-style Cuisine."

INFORMATION

- 📍 1F/B1 Izumi Akasaka Building, 2-22-24 Akasaka ☎ 03-3584-1851
- 🕒 Monday to Friday 11:30-15:00 (LO 14:30)/17:00-22:00 (LO 21:30), Saturdays, Sundays and national holidays 12:00-15:30 (LO 15:00)/15:00-16:30-22:00 (LO 21:30) 🗓 Every first and third Sundays of the month, public holidays which fall on Mondays, New Year holidays
- 🚶 A 6-minute walk from Akasaka Sta. on the Tokyo Metro
- 🚶 Akasaka Route: A 7-minute walk from Akasaka Sta.

<https://www.akasakatsutsui.com/>