Shimon Minamikawa One day in Kyoto





KEN KAGAMI

Syringe Penis



January February March April May June JulyAugust and now September









Thank you for 15 Year! MISAKO & ROSEN, TOKYO

Represented Artists

Richard Aldrich • Kaoru Arima • Josh Brand • Chaquin • Motoyuki Daifu • Hisachika Takahashi • Feehily Fergus • Maya Hewitt • Naotaka Hiro • Nathan Hylden • Ken Kagami • Shimon Minamikawa • Miki Mochizuka • Ayako Mogi • Mie Morimoto • Yuki Okumura J.Parker Valentine • Stephen G. Rhodes • Will Rogan • Trevor Shimizu • Kazuyuki Takezaki • Margaret Lee • Daan van Golden • Erika Verzutti • Yui Yaegashi • Takashi Yasumura • Paulo Monteiro • Vincent Fecteau · Reina Sugihara · Tiago Carneiro da Cunha















column

Teacher K's adviser Room



The world is still dominated by the COVID 19 happening, when the situation gets better, soon, the world will be normal again. We all must be

How was your summer? It is already September. Of course a timely topic will be about the situation of COVID 19. We couldn't go on a trip on a vacation, maybe US or European people are already have a new mode? In Japan we are still in a state of emergency, so there is hesitation to go outside of one's own prefecture. However, now we are in the 20th century, the way we connect to people is different. FaceTime, Zoom instagram etc.. physical contact is almost gone... It's sad but at the same time we think it is convenient, we are in this contradiction. In Tokyo there was the Olympics finally and people were against this event however, when it happened all of the people had excitement... A world is full of contradic-

Lastly, Teacher K thinks, that if COVID 19 was to have happened, it was helping to have this in the 21st century,... staying at home time with Netflix and the Amazon Prime that I have. And take out and good food is available to order from home!

Jeffrey Rosen OISHII GOHAN Best Borscht in Tokyo

OK - so when visiting Japan your first idea would probably not be "I would like to have some tasty Russian food.". But, should you tire of the trad local fare and have some curiosity as to what else is cooking, I highly recommend giving the tiny Soniya in the neighborhood of Myogadani a try. There are other quite justly famous Russian restaurants in Tokyoʻ- such as Rogovski - but Somiya is in an entirely different world - a place unto its own. We suggest the lunch special



of streaming hot Borscht with chunks of of streaming hot Borscht with chunks of tender meat and a generous helping of sour cream, a tiny but tasty salad and a handmade piroshki of minced meat. Like any special restaurant in Tokyo, the Somiya space is designed with intense care a single flower napkin, a traditional wooden spoon and general decor that sungest you are dining in decor that suggest you are dining in someone's home. The menu has other standard Russian dishes such as pelmeni (dumplings) and herring - also certainly delicious - but we recommend first this



So-niya: 5-31-6-101 Koishikawa Bunkyo-ku, Tokyo, Japan http://so-niya.com

Tasty piroshki and Borscht

MISAKO ROSEN OISHI OMIYAGE Do you know Maritozzo?



don't know why, Roman local sweets or bread is super popular in Japan. This sweet is called "Maritozzo" from Italy and consists of cream inside of round

Nowadays, if you go to any bakery in Japan, there are Maritozzo everywhere. There is a tendency in Japan for making some country's local food popular For example, "pão de queijo" the Brazilian cheese flavored bread or Baumkuchen

from Germany or Basque Cheesecake from Spain, in general people know about this food; but, Japan must be the

only country which makes a boom of these items.

only country winch makes a boom of these items, which Maritozzo have I eaten so far? I had one form Mason Kaiser, the French bakery which is trendy and popular and one from Seijo Ishii, a fancy Japanese super market, and a final one from Seven Eleven. Mason Kaiser's Maritozzo is the real Italian size and the bread is very good and also the cream is fresh, it is possible to finish it all even in that big size. The Seijo Ishii one has Japanese Amaou strawberry in it and two small size Marittozzo are in one package. Cream matches well with the strawberry flavor. The last one from Seven Eleven is also good. It is factory made and comes in a package but the cream is good and the bread is tasty even though it's cold bread. Marittozzo is very common so if you take a step, you see a Marittozzo



ONSEN CONFIDENTIAL 温泉大作戦 2021! Coming soon

Current Exhibition

Shimon Minamikawa "Moves" 2021.9.12 -10.10

MISAKO & ROSEN ONLY IN OTSUKA







