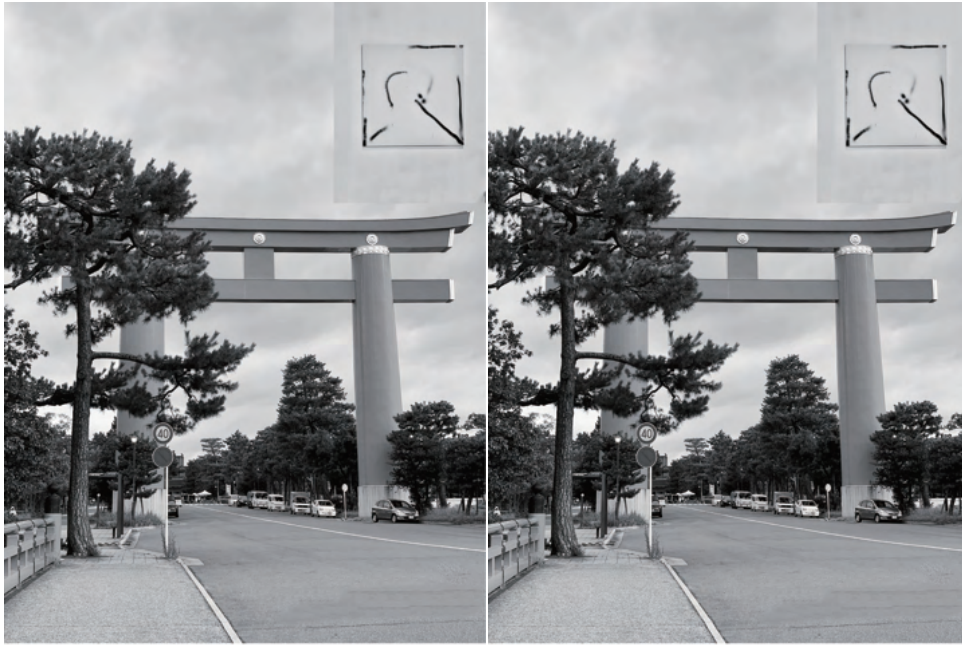


# Shimon Minamikawa One day in Kyoto



# 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 on the alert everyday.

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 contradictions!

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 Somyia in the neighborhood of Myogadani a try. There are other quite justly famous Russian restaurants in Tokyo - such as Rogovski - but Somyia is in an entirely different world - a place unto its own. We suggest the lunch special

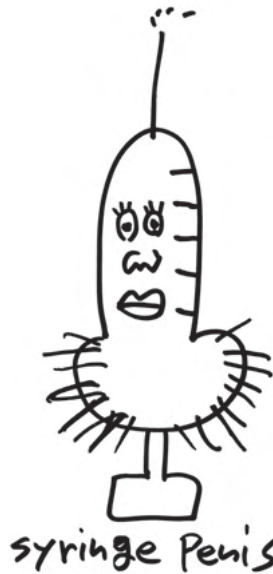
of streaming hot Borscht with chunks of tender meat and a generous helping of sour cream, a tiny but tasty salad and a handmade piroshki of minced meat. Like any special restaurant in Tokyo, the Somyia space is designed with intense care - a single flower napkin, a traditional wooden spoon and general 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 standard set.



Tasty piroshki and Borscht

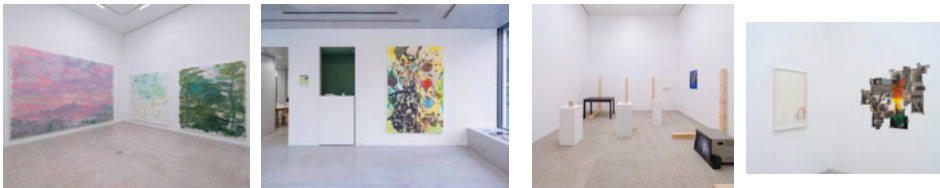
So-niya: 5-31-6-101 Koishikawa Bunkyo-ku, Tokyo, Japan <http://so-niya.com>

# KEN KAGAMI



# Syringe Penis

# January February March April May June July August and now September



Thank you for 15 Year! MISAKO & ROSEN, TOKYO

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