

the japan times

THE BEST OF JAPAN | EXPO 2025

TUESDAY, JULY 1, 2025



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Osaka's Yodogawa fireworks GETTY IMAGES



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Discovery.

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OSAKA EXPO

NATIONAL PAVILIONS SHINE BRIGHTLY IN OSAKA

Rowan Upstone
CONTRIBUTING WRITER

As Osaka hosts the world exposition for the second time since 1970, many participating nations are proudly showing off the very best of the technologies, products, art and ideas they have developed in the more than five decades since Expo '70.

Hosted at the water's edge on Yumeno-shima, at end of the Chuo Line, the expo site showcases future-themed, sponsored and Japanese pavilions surrounding a Grand Ring containing the international pavilions.

Since the amount on display is so vast, here are two highlights to give you an idea about what to expect before the show draws to a close on Oct. 13.

On the west side of the Grand Ring, certified by Guinness as the largest wooden architectural structure in the world, the India Pavilion designed by Rajeev Sethi sits in the Connecting Lives Zone near the West Gate. The whole building is designed to look

like a lotus flower with petal arches surrounding it. A big sign in front proudly displays the word "Bharat." This is not only the building's name, but perhaps a nod to a potential future name change for the country. As you walk inside, you enter the Oneness Lounge, which features a nearby bodhi tree installation.

Continuing through the pavilion, you can see various technical achievements India is keen to display. This includes items ranging from recent medical advances to a model of India's Chandrayaan-3 moon rover. Keen to show off technical innovations while keeping its history in mind, the pavilion is also equipped with a multipurpose hall suitable for cultural performances, seminars and other events promoting India.

The whole pavilion promotes the concept of "the world as one family," borrowing "Vasudhaiva Kutumbakam" from an ancient Sanskrit phrase meaning exactly that. This is especially fitting as India has recently overtaken China to become the most populous country on the planet.

To round out the cultural offerings there is a curry shop serving up India's most famous culinary export. On the menu is delicious environmentally conscious curry with freshly made naan. The whole pavilion makes for one of the better places to visit during Expo 2025 as it really showcases India's rich cultural history and future.

On the east side of the ring, in the Empowering Lives Zone, sits the France Pavilion put together by Creative Director Jose Levy. As you'd expect from a cultural showing from France, the whole building has a beautiful design with a series of rods evoking a sort of metallic rain. Snaking through is a copper pipe to provide a centerpiece for the building, reminding us the country designed the Eiffel Tower for its own expo back in 1889.

Unlike India, France is focusing less on technical innovation and leaning more into art and fashion. It's a case of less business, more beauty. France's motto is "A Hymn to Love." They want to promote all love, from loving yourself and loving others to loving

nature. Inside the pavilion are several art and fashion installations, most notably from Louis Vuitton. The art installations include a light display, a wall of suitcases and a room full of white dresses.

However, just because art is on high focus doesn't mean that France just brought an art gallery to Osaka. France is also keen to emphasize they are designing a future society for our lives. This is mostly done through the environmental design of the building itself. As a temporary building, all the materials are designed to be recycled. There is also a green roof to regulate the temperature of the building while collecting rain water. Of course, no showing of French culture would dare skip food. To this end, the pavilion has a bakery offering bread and pastries as well as a bistro offering the best of France on a plate.

Expo 2025 is shaping up to be the once-in-a-generation event it was advertised to be. Consider taking yourself this summer to witness these pavilions, as well as many others, showcasing its various themes.

A model of India's moon rover Chandrayaan-3, which successfully landed on the moon in August 2023. JUJI



An installation of white dresses is shown at the France Pavilion during media preview day at the expo. AFP-JUJI.

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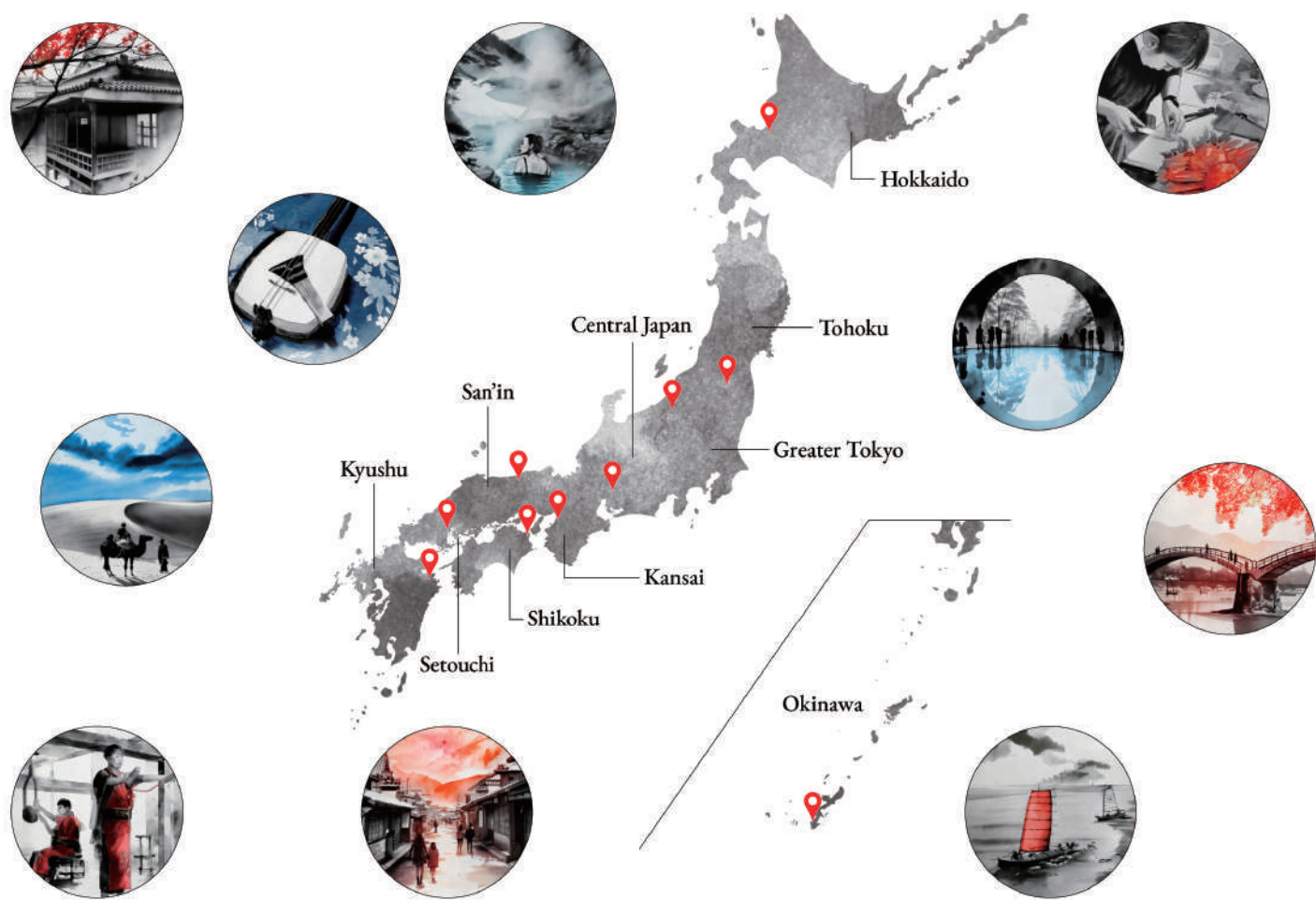


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EXPO and Beyond!

Explore Japan with NFTs



Japan is filled with captivating experiences that embody the Expo's theme: Life. Our lives are interconnected, supported by nature, the universe and the cultures we create. To celebrate this profound connection, the Japan National Tourism Organization has transformed 10 signature experiences from across Japan into stunning NFT artworks. These digital pieces are inspired by traditional Japanese ink painting, expressing the beauty and significance of Life.

You can collect these NFTs by visiting each region and using your mobile device's GPS function. As you explore and gather these digital treasures, you'll immerse yourself in an unforgettable journey through Japan.

Let the adventure begin!



OSAKA, KANSAI, JAPAN
EXPO2025

JNTO
Japan National
Tourism Organization

HOTEL SPECIAL

(Sponsored content)

A NEW KIND OF JAPANESE SUMMER MAGIC

Summer is here. That means barbecues, parties by the pool and days at the beach. But this year we invite you to reach higher with unique experiences offered by elegant hotels across Japan. Familiar summer scenes transform into entirely new worlds. Dine alfresco as you rest your eyes on a gleaming white beach and an emerald ocean. Relax on a romantic terrace with sweeping views of Tokyo Bay. Unwind in the afternoon in an atmosphere reminiscent of a Champagne maison pool club. Summer magic plays out in sizzling style at the teppanyaki table. Watch as a master chef transforms premium wagyu steak, fresh seafood and crisp vegetables into culinary masterpieces with true flair, a sensory spectacle to captivate taste, sight and sound. Dining from grilled meats to French cuisine takes on a new dimension and adds a precious chapter to your summer story when enjoyed with live music, a stunning skyline, a vast blue ocean or a charming cityscape. Indulge yourself with sumptuous, internationally inspired cuisine made with the finest seasonal ingredients, expertly prepared to showcase their potential and complemented with free-flow drinks and refreshingly cool desserts to help you escape the heat. But summer's magic doesn't end there. Immerse yourself in the whimsical world of beloved anime characters with uniquely themed gourmet experiences. Delightful treats promise to make your summer holiday truly unforgettable, from one-of-a-kind signature burgers to imaginatively crafted sweets. Why not soar from the stylish cityscapes of Tokyo, Yokohama and Osaka to secluded mountain retreats and tropical resorts floating in the southern seas? Settings like these are perfect for indelible summer memories and experiences guaranteed to satisfy your body, mind and senses.



GETTY IMAGES

Conrad Tokyo

At the Conrad Tokyo, step into a world of refined indulgence at Collage, the modern French restaurant that redefines weekend afternoons. In celebration of the hotel's 20th anniversary, Collage is inviting guests to enjoy an exclusive brunch. Featuring a fusion of modern French techniques and the delicate flavors of locally sourced Japanese ingredients, the Collage weekend brunch offers guests the opportunity to indulge in an elegant culinary experience and connect with their loved ones. Make your brunch memorable with your favorite main dish, choosing from three options, such as perfectly seared Hokkaido beef loin with crisp fries, roasted Okinawa pork with fresh Kagawa asparagus or grilled red bream with semidried tomatoes (menu options vary seasonally). Elevate your experience with the chef's spectacular buffet, including a selection of nine artisanal appetizers like signature country pate and smoked duck ham, or even a decadent 12-item dessert buffet by an award-winning pastry chef for those craving something sweet. Premium add-ons include a scrambled Oita Ranou egg topped with unforgettable French Sturia caviar, a shareable platter of seafood in season, and an unlimited free-flow Champagne experience for 90 minutes of pure bliss. Brunch runs 12 to 3 p.m., with table time up to three hours.

URL: <https://www.hilton.com/en/hotels/tyocici-conrad-tokyo/>
Address: 1-9-1 Higashi-Shimbashi, Minato-ku, Tokyo
Tel: 03-6388-8745 (restaurant reservations)



En Resort Grandeco Hotel

En Resort Grandeco Hotel is a popular ski resort renowned for its exceptional powder snow. But with the arrival of summer, it transforms into a lush, green hideaway. This upland refuge, situated at an altitude of 1,000 meters in the mountains of Fukushima Prefecture, is surrounded by majestic natural vistas and offers a cool, invigorating escape from the heat, making it a favorite destination of domestic and international guests. The resort, surrounded by an ancient beech forest and crystalline lakes, is an ideal base for unforgettable adventures, from trekking and canoeing to stand-up paddleboarding and nature walks. Nearby Onogawa Yusui Spring beckons you with serene strolling amid the murmur of flowing water. The area also boasts a string of lakes in a mesmerizing palette of hues, from emerald green and cobalt to turquoise and pastel blue. Professional guides are ready to help you explore this enchanting natural spectacle. Past sundown, guests of the En Resort Grandeco Hotel enjoy breathtaking, star-dappled skies. The resort features a natural hot spring and a cozy indoor pool where you can unwind after a day's adventures, while enticing buffet dining artfully celebrates the best seasonal ingredients from the Aizu region for a fresh and flavorful experience.

URL: <https://resort.en-hotel.com/grandeco/hotel/>
Address: 1082 Arasunasawayama, Hibara, Kitashiobara-mura, Fukushima
Tel: 0241-32-3200



En Resort Kumejima Eef Beach Hotel

The island of Kume rises from the sea some 100 kilometers west of Okinawa. There, in a prime location directly on the beachfront, with views of a stunning 2-km expanse of white sand and emerald waters, stands the En Resort Kumejima Eef Beach Hotel. Start your day as the sun climbs above the horizon. Relax on the beach, soothed by gentle midday breezes. Gaze at the starry sky at night. On Kume, it's you and the natural world. Enjoy a soak in a bath with panoramic views of the ocean. Take a dip in the outdoor pool on the resort's private beachfront. Work up a sweat at the fitness gym. You can choose from nine types of guest rooms, including ocean-view rooms with breathtaking vistas. The Ocean Dining restaurant on the hotel's beachfront starts the day with a buffet breakfast replete with local specialties and Okinawan cuisine. During your barbecue dinner on the terrace you'll enjoy sumptuous grilled dishes and the whispering of waves across the sand. The waters off this island are noted for their crystal clarity. This is the ideal destination for snorkeling, diving or stand-up paddleboarding. The calm waves of Eef Beach are particularly safe and family friendly. En Resort Kumejima Eef Beach Hotel is the perfect setting for indelible summer memories.

URL: <https://resort.en-hotel.com/kumejima/>
Address: 548 Nanado, Kumejima-cho, Shimajiri-gun, Okinawa
Tel: 098-985-7111



Grand Hyatt Tokyo

From June 20 to Aug. 31, Grand Hyatt Tokyo is partnering with Pokemon on an exclusive range of menus and stay packages that imagine a tropical beach resort in downtown Tokyo. Available in just one room per night, the premium Pokemon Beach Resort Suite is an island hideaway with giant Lapras and Snorlax plushies, special Pokemon decorations and Pokemon-inspired dining. Charismatic Pokemon twin rooms also offer tropical decorations and a Pikachu pancake breakfast. At The Oak Door, guests can experience a tropical Bulbasaur burger and Mimikyu dessert burger, while Fiorentina Italian Cafe serves a vibrant selection of Pokemon-inspired desserts, including Pikachu parfait, Bellossom panna cotta (cream pudding) and Squirtle ricotta cheese tart. Fiorentina Pastry Boutique is offering a Pokemon selection box served in a collaboration tote bag. Grand Hyatt Tokyo is also celebrating the 10th anniversary of Soiree Blanche, its white-themed summer party. This glamorous gala is inspired by the parties of the Cote d'Azur, with an all-white dress code, a lavish buffet, free-flow Champagne and live music. Finally, two terrace barbecue plans offer the perfect setting for relaxed alfresco indulgence. The Oak Door is serving authentic Hawaiian dishes in its beer garden, while The French Kitchen offers a gourmet journey through Provencal cuisine. Both plans include free-flow drinks.

URL: <https://tokyo.grand.hyatt.com>
Address: 6-10-3 Roppongi, Minato-ku, Tokyo
Tel: 03-4333-1234



HOTEL SPECIAL

(Sponsored content)

Grand Nikko Tokyo Daiba

Stunning Tokyo views will delight guests as they relax around the spacious Grand Blue terrace pool, an oasis of tranquility open from July 12 to Aug. 31. The Chillout with Maison Mumm plan, a collaboration with one of France's leading Champagne houses, is a highlight of the summer.

Guests can enjoy the ever-changing colors of the Tokyo sky as the hours pass from the comfort of poolside cabanas that accommodate two to four people, or indulge in the luxurious Chillout with Maison Mumm plan. This special free-flow Champagne experience features a bottle of Mumm Grand Cordon, a selection of 24 drinks and a variety of hors d'oeuvres.

The poolside dining corner offers a rich selection of cuisine from bone-in spareribs and beef burgers to refreshing sweets and cocktails.



URL: <https://www.tokyo.grandnikko.com/eng/>
Address: 2-6-1, Daiba, Minato-ku, Tokyo
Tel: 03-5500-6711



Other packages combine pool access with accommodations. Choose from options including a stay with pool ticket included, a well-received peach afternoon tea set or a tropical dessert buffet with a prix-fixe lunch to complement your summer experience and a buffet that features Hawaiian dishes.

Pool times are divided into day and night access. Guests are advised to be aware that all plans require reservations and the nighttime pool is only open to those aged 16 and over.

Grand Nikko Tokyo Daiba is the perfect setting for a premium summer city resort experience.

Rihga Royal Hotel Osaka

On April 1, Rihga Royal Hotel Osaka celebrated its debut as a member of the IHG Hotels & Resorts Vignette Collection.

Situated on an island in the heart of Osaka's Nakanoshima district, the hotel features a water-inspired design that is both refreshing and tranquil. Its prime location makes it ideal to use as a hub for business and leisure travelers, with seamless access to the Osaka Expo.

Naniwa, the hotel's upscale teppanyaki restaurant, features master chefs who transform the freshest ingredients into culinary masterpieces before your eyes, allowing guests to enjoy carefully crafted courses from premium Kobe beef and wagyu steak to exquisite seafood lunch options and chef-curated omakase dining.



For another authentic taste of Japan, head to Japanese Restaurant Nakanoshima on the top floor. With stunning views of Osaka, it serves seasonal Japanese cuisine paired with premium sake.

Over at sophisticated French restaurant The Ray, innovative courses and curated vegan dining options guarantee each guest the perfect culinary match.

The hotel is also equipped with a 24-hour fitness center and heated pool for that balance of relaxation and activity throughout your stay.

Whether business or pleasure, this hotel redefines luxury with innovation and elegance.

InterContinental Yokohama Pier 8

The Restaurant & Bar Larboard is situated on the second floor of InterContinental Yokohama Pier 8, a hotel designed to evoke the image of a docked cruise liner, with stunning terrace and sea views.

As they enjoy the ever-changing sights of busy Yokohama port, guests can dine on international cuisine ranging from finger foods to full-course meals, all crafted with carefully selected ingredients.

Through Sept. 1, the purple-themed Larboard Violetta Afternoon Tea features seasonal purple fruits and vegetables. Sweets on offer include *panna cotta* (cream pudding) inspired by hydrangeas graced with two-tone butterfly pea jelly; madeleines baked with purple sweet potato powder and wrapped in delicate, light purple chocolate; and an elegant mousse infused with the aroma of French black currant, topped with a glossy glaze and paired with a fresh-baked shortbread biscuit.



And the savory options? These include sandwiches accented with purple cabbage; walnut and barley veggie bowls; and baby eggplant marinated in mellow Champagne vinegar, served with violet mustard. But that's not all. Guests can also indulge in the chef's special — Middle Eastern-style chickpea falafel with blueberry yogurt sauce.

So why not take this opportunity to enjoy a moment of blissful self-indulgence this summer?

URL: <https://www.icyokohama-pier8.com/en/restaurant/larboard/>
Address: 2-14-1 Shinko, Naka-ku, Yokohama, Kanagawa
Tel: 045-307-2228 (10 a.m. to 7 p.m.)

Hilton Tokyo Odaiba

Perennially popular seasonal barbecue restaurant Ablaze offers terrace dining with panoramic views of Tokyo Bay and the Rainbow Bridge. Guests savor exquisite grilled dishes amid cooling sea breezes, and this year Ablaze is offering five compelling special menu options.

The Standard Set features Japanese sirloin, seafood, pork spareribs, cheese *dak-galbi* (spicy stir-fried chicken), salad and ice cream. Choose the Premium Set for ingredients like Japanese black wagyu and lobster tail. Carnivores are sure to be tempted by the Meat Lover Set, featuring Japanese beef sirloin, grape pomace-fed Australian Angus ribeye, jumbo sausages, grilled vegetables and the chef's special curry (limited to 20 orders per day).



The Black Angus Tomahawk Plate, intended for couples or groups, showcases a massive, 1-kilogram tomahawk steak. Each option includes a free-flow beverage list with seven different soft drinks. Separate lunch menus are also available.

Through July 31, and from Sept. 1 until Oct. 26, special menu options will be served at dinner on Fridays and at lunch and dinner on weekends and holidays.

During August, special menu options are available at dinner only on Fridays, Saturdays and Sundays, but every day during the Bon holiday period, Aug. 9 to 17.



URL: <https://www.hiltonodaiba.jp/plans/restaurants/7169>
Address: 1-9-1 Daiba, Minato-ku, Tokyo
Tel: 03-5500-5580

Swissotel Nankai Osaka

The restaurant Minami features teppanyaki table seating, where you can watch master chefs display their dazzling skills as large windows behind them look out on a stunning Japanese garden. Diners can savor premium wagyu, the freshest seafood and just-harvested vegetables sourced from local farmers.

From July 1 to Sept. 30, the restaurant offers delicious seasonal summer course meals with carefully selected beef from across Japan, locally grown summer vegetables, premium seafood and an interactive dessert presentation to surprise and delight.



Exclusive weekday lunch specials and sumptuous dinner courses are also on offer. The restaurant's wine cellar, stocked with wines from around the world, adds a further touch of elegance. There are private teppanyaki tables for six, eight or 15 diners, making them perfect for business or gatherings with family and friends.

Enjoy lunch Monday through Friday from 11:30 a.m. to 3 p.m., and on Saturday, Sunday and holidays from 11 a.m. to 3 p.m. Dinner is available Sunday through Thursday from 5:30 to 9 p.m., and Friday, Saturday and the day before a holiday from 5:30 to 9:30 p.m.

URL: <https://swissotelnankaiosaka.com/restaurants-and-bars/minami/>
Address: 5-1-60 Namba, Chuo-ku, Osaka
Tel: 06-6646-5128



人と地球に、こころいい。

nepia

nepia

鼻 セレブ

領域をこえ 未来へ

OJI

潤いつづく濃厚保湿ティッシュ

トリプル保湿成分 / 植物由来スクワラン

鼻セレブ

AKIYOSHIDAI

A KARST WONDERLAND FORGED BY NATURE

In Yamaguchi, the westernmost prefecture on Honshu, Mine is home to many treasures waiting to be discovered by international travelers. Chief among them is the Akiyoshidai Plateau, where one can venture under the sea while remaining on land by exploring the mysterious underground world of the Akiyoshido Cave.

Journey to the sea bottom

Over 350 million years ago, Akiyoshidai was a coral reef deep beneath the sea, until it turned to limestone via natural processes. Then, unimaginably powerful tectonic forces split the Earth and lifted the seabed, creating Mine's limestone plateau. But nature wasn't done shaping this corner of Japan yet. Over time, rains dissolved some of the limestone, leaving behind a striking karst landscape of caves and white rock formations that look like sheep grazing among its green fields. Observed against a blue sky, it is one of the most visually stunning sites in all of Japan.

Akiyoshidai also exemplifies the Japanese spirit of humanity coexisting with nature. A long time ago, the plateau's pampas grass provided thatch for homes, and in return humans made sure to preserve the ancient, green seabed from overgrowth. This tradition continues to this day in the form of controlled burns called *yamayaki* that are held annually on the third Sunday in February. As the fire consumes the fields, briefly turning everything black before exposing the white limestone underneath, it prevents trees from growing too large and destroying



The stunning night sky at Akiyoshidai gives the plateau an otherworldly atmosphere.



A trekker navigates the limestone formations that dot the Akiyoshidai Plateau.

Akiyoshidai's scenic, open landscape.

However, the Akiyoshidai Plateau isn't merely for admiring. The "Karstar" geopark center helps visitors learn about the area's fascinating geological history while the on-site cafe provides a relaxing place to enjoy drinks and light meals with scenic views of the raised seabed. The area is also a popular spot for walking, running, stargazing, cycling and scenic drives amid the limestone-punctuated landscape. However, the plateau's unquestionable main attraction is the sprawling Akiyoshido Cave.

Some 100 meters beneath the plateau, Akiyoshido is one of Japan's most stunning limestone caves and a designated Special Natural Monument. The cave stretches for about 11 kilometers, making it the second-longest system of underground passages in Japan. A portion spanning around 1 km has been opened to the public.

The cave maintains a microclimate of 17 degrees year round, making it refreshingly cool in summer and pleasantly warm in winter. Once inside, visitors are treated to a display of otherworldly limestone formations, including giant stalagmites, rimstones that



The blue limestone ceiling arcs high over an underground bridge in Akiyoshido.



resemble terraced rice fields, and other wonders formed over millions of years.

Akiyoshido has three entrances, including one with an elevator for quickly and easily returning to the plateau. Multilingual audio guides are available in Japanese, English, Chinese and Korean.

In addition to the main visitor route, two special caving tours allow for deeper exploration of the cavern, as long as one member of the group can understand basic Japanese.

The Kotogafuchi Long Course is ideal for experienced adventurers. This four-hour, 1-km guided tour of the secret parts of Akiyoshido costs ¥35,000, including entry, gear fees and insurance, for one group of six per day.

The Riverside Short Course is geared toward spelunkers and families with children. It's a two-hour, 450-meter exploration conducted twice a day for one group of six. This tour is ¥25,000 for adults and ¥18,000 for children.

There are no audio guides for either tour, but English guides can be arranged in advance.

Precautions in English are also handed out.

Activities on ancient seabed

Akiyoshidai offers a variety of activities for families, nature lovers and solo adventurers. Beneath Japan's largest karst plateau lie 453 caves, with three — Akiyoshido, Kagekiyodo and Taishodo — open to the public without any specialized gear required.

For fans of the great outdoors, the Akiyoshidai Plateau offers walking and running courses along unparalleled vistas that change colors with the seasons and amaze visitors anew when they return to Mine at different times of the year. With no Wi-Fi or cell-phone signal (except for the geopark center), it's an ideal place to unplug and get some



Top: Visitors marvel at a pool of turquoise green water deep in the Akiyoshido Cave. Above: Cyclists enjoy a guided tour of the dramatic karst landscape of the Akiyoshidai Plateau.

steps in with hikes from one to three hours long. Cycling is another great option — both standard bicycles and electric bikes can be rented from the Tourist Information Center for ¥1,000 to ¥2,000 a day to explore Akiyoshidai and other parts of Mine at a swifter pace.

For something a little different, try a Segway tour across the plateau. After a one-hour orientation, visitors can join a 90-minute guided ride to the Mito Observatory, which offers scenic views of this otherworldly landscape. Other mobility options include motorized rickshaws that allow three people to putter along with a roof over their head.

Visitors can additionally enjoy motorcycling, yoga, camping, stargazing and botanical observation of over 1,500 plant species. In an era of streetlights and electric signs, stars at night have become an increasingly rare sight, but thanks to the continued efforts of the Mine Municipal Government, Akiyoshidai remains free of light pollution.

Mine is a repository of natural beauty that can be experienced at one's own pace, making it the perfect destination to relax and reconnect with the land.

Explore Akiyoshidai Plateau

Home to Japan's largest karst plateau and the breathtaking Akiyoshido Cave.

Mine, Yamaguchi Prefecture

the japan times

Destination Restaurants

Hokkaido

- 1 French
Chimikepp Hotel
- 2 Italian
Yoichi Sagra
- 3 Wild game
Elezo Esprit

Aomori Pref.

- 4 Italian
Casa del Cibo

Iwate Pref.

- 5 Japanese
Tonoya-Yo

Akita Pref.

- 6 Japanese
Nihonryori Takamura

Yamagata Pref.

- 7 Japanese
Dewayu
- 8 French
Restaurant Pas Mal

Fukushima Pref.

- 9 Innovative
Hagi

Tochigi Pref.

- 10 French
Otowa Restaurant

Gunma Pref.

- 11 Italian
Ventinove

Niigata Pref.

- 12 French
Restaurant Uozen
- 13 Japanese
Satoyama Jujo
- 14 Sushi
Tokiwasushi
- 15 Japanese
Shintaku

Ishikawa Pref.

- 16 Japanese
Kataori
- 17 Sushi
Mekumi
- 18 French
L'Atelier de Noto
- 19 Japanese
Ipponsugi Kawashima

Toyama Pref.

- 20 Innovative
Cuisine régionale L'évo
- 21 Japanese
Oryouri Fujii
- 22 Japanese
Ebitei-Bekkan

Tokyo

- 23 Italian
Don Bravo

Kanagawa Pref.

- 24 Japanese
Kamakura Kitajima

Shizuoka Pref.

- 25 Japanese
Chakaiseki Onjyaku
- 26 French
Chisou Nishi Kenichi

Yamanashi Pref.

- 27 Innovative
Terroir Ai to Ibukuro

Nagano Pref.

- 28 Japanese
Nihonryori Yukimoto
- 29 Innovative
Restaurant Naz
- 30 Italian
Ca'enne

Mie Pref.

- 31 Chinese
Shibousai Kitagawa

Wakayama Pref.

- 32 Italian
Villa Aida

Nara Pref.

- 33 Japanese
Tsukumo

Hiroshima Pref.

- 34 French
Akai

Nagasaki Pref.

- 35 Innovative
Pesceco
- 36 Italian
Villa del Nido

Oita Pref.

- 37 Innovative
Enowa

Okinawa Pref.

- 38 French
État d'esprit
- 39 French
6 Six
- 40 French
Mauvaise herbe

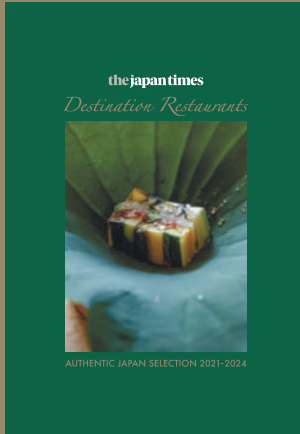
A list of the best restaurants in Japan, selected by Japanese experts with international diners in mind.

In 2021, The Japan Times created the Destination Restaurants list around the idea of Japanese experts uncovering top local restaurants for people around the world — hidden gems that not only offer unique culinary experiences but also contribute to community revitalization, sustainable food and the promotion of natural resources.

We aim to differentiate ourselves from other selections by bringing countryside talent proper recognition.

This book, marking the fourth anniversary of the Destination Restaurants project, is a compilation of the finest restaurants we have selected so far.

the japan times PUBLISHING

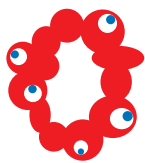


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<https://amzn.to/3w6M2FD>

AUTHENTIC JAPAN SELECTION 2021-2024



OSAKA, KANSAI, JAPAN
EXPO
2025



EXPO 2025 OSAKA, KANSAI, JAPAN

Japan Pavilion: A symbolic representation of the expo theme as the host country

The Japan Pavilion serves as the base for the host country to hold presentations on the theme of Expo 2025 Osaka, Kansai, Japan: “Designing Future Society for Our Lives.” The pavilion’s theme is “Between Lives.” Biogas power generation using food waste from the expo site and other globally important cutting-edge technologies from Japan will be utilized to create a cycle of life. We hope that, through the experiences offered at the Japan Pavilion, visitors realize that they themselves are part of this cycle of life and that the actions of each and every one of us are a vital part of achieving a sustainable society.



Provided by: Ministry of Economy, Trade and Industry

Japan Day

On Thursday, July 3, Japan Day, the National Day for Japan at the expo, will be held at the expo site. On the day, the Japan Day official ceremony and event will be held at the EXPO Hall “Shining Hat.” The theme for the official ceremony and event is “LIFE WILL BLOOM.” The stage programs will feature collaborations between performers of *gagaku* (Japanese imperial court music) and modern music, a fusion of Japanese manga and contemporary dancing, and other performances that will provide the audience with an opportunity to experience the tradition, innovation, diversity and creativity of Japanese culture. Furthermore, MISIA — a renowned Japanese singer who continues to fascinate people across the country — will appear on stage for her special live performance. The official ceremony and event will be live-streamed on the “VIRTUAL EXPO” and the official YouTube channel. Moreover, a lot of special events — including a parade — will be held all over the expo site. You can experience various aspects of Japanese culture throughout the day. For more information, please check the website.



National Days/Special Days

During the expo, each official participant will hold a National Day (for countries/regions) or a Special Day (for international organizations) on a designated day. On these days, distinguished guests from Japan and abroad, as well as general visitors, will be invited by the official participants to attend the ceremonies and cultural events, allowing them to experience and enjoy diverse cultures and traditions.

Day	Apr.	May	Jun.	Jul.	Aug.	Sep.	Oct.
1		ND North Macedonia	ND Palestine	ND Lesotho	ND Central African Republic	ND Uzbekistan	ND Poland
2		ND Bhutan	ND Norway		ND Mali	ND Sudan	ND Solomon Islands
3		ND San Marino	ND Eswatini	ND Japan	ND Belize	ND Australia	ND Ethiopia
4			ND South Sudan	ND Rwanda	ND Burkina Faso	ND Marshall Islands	ND Somalia
5		ND Portugal	ND Azerbaijan	ND Cambodia	ND Ukraine	ND Armenia	ND Djibouti
6			ND Kyrgyz Republic	ND Lithuania	ND Jamaica	ND Panama	ND Uganda
7		ND Jordan	ND Philippines	ND Zambia		ND Seychelles	
8		SD International Red Cross and Red Crescent Movement	ND Samoa	ND Qatar	SD ASEAN Secretariat	ND Malaysia	
9		Europe Day	ND Guatemala	ND Lao People's Democratic Republic	ND Peru	ND Viet Nam	ND Honduras
10		ND Guinea Bissau	ND Guinea	ND Algeria	ND Kazakhstan	ND Slovakia	ND Republic of Cabo Verde
11		ND Bangladesh	ND Kosovo	ND China	ND Trinidad and Tobago	ND Ghana	ND Haiti
12		ND Chile	ND Finland	ND Mauritania	ND Comoros	ND Italy	Bureau International des Expositions
13		ND Republic of Korea	ND Côte d'Ivoire	SD ITER	ND Tunisia	ND France	
14	ND Turkmenistan	ND Sweden	ND Ireland	ND Mauritius	ND Pakistan	ND Belgium	
15			ND Burundi	ND Equatorial Guinea	ND India	ND Serbia	
16		ND Spain	ND Mozambique	ND Zimbabwe	ND Nauru	ND Cameroon	
17		ND Canada	ND Uruguay	ND Malta		ND Barbados	
18	ND Tonga	ND Bulgaria	ND Malawi		ND Thailand	ND Bahrain	
19	ND Grenada	ND Paraguay	ND Kuwait	ND United States of America	ND Gambia	ND United Arab Emirates	
20		ND Latvia	ND Germany	ND Colombia	ND Saint Kitts and Nevis	ND Oman	
21	ND Bolivia	ND Netherlands	ND Brazil	ND Papua New Guinea	ND Togo	ND Croatia	
22	ND Switzerland	ND United Kingdom of Great Britain and Northern Ireland	ND Suriname	ND Tuvalu	SD United Nations		
23	ND Türkiye	ND Austria		ND Egypt	ND Dominican Republic	ND Saudi Arabia	
24	ND Denmark	ND Hungary	ND Kenya	ND Czechia	ND Singapore	ND Saint Vincent and the Grenadines	
25		ND United Republic of Tanzania	ND Nigeria	ND Cuba	ND Senegal	ND Fiji	
26		ND Montenegro	ND Romania	ND Gabon	ND Liberia	ND Slovenia	
27	ND Guyana	ND Indonesia	ND Tajikistan	ND Mongolia	SD International Science and Technology Center	ND Sri Lanka	
28	ND Palau	ND Yemen	ND Monaco		ND Timor-Leste	ND Antigua and Barbuda	
29	ND Chad	ND Iceland	ND Holy See	ND Angola	ND Benin	ND Sao Tome and Principe	
30		ND Luxembourg	ND Democratic Republic of the Congo	ND Vanuatu	ND Saint Lucia	ND Madagascar	
31				ND Micronesia	ND Republic of Moldova		

As of May 26; subject to change