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when they used the coffee houses for entirely different, less mundane purposes. As students, they had spent hours every day in coffee houses, drinking in not just coffee but also the music of Beethoven, Mozart, Bach, Mendelssohn, and Brahms. At other times, they had let their coffee grow cold while heatedly exchanging views about Baudelaire, Aragon, Sartre, Goethe, Schiller, Mann, Kant, Schopenhauer, Whitman, O'Neill and Hemingway. Sometimes, the discussion turned to European art—impressionism, cubism, Fauvism—or their current affair of the heart.

Ask these men how many times a day they visit a coffee house. Two or three is probably the average.

Best-Selling Books

A large proportion of Tokyo's white-collar population lives so far away in the suburbs that it has to spend an hour or more each way commuting to work in the center of the city by train. The trains are crowded, but this does not discourage the people from using them as mobile reading rooms. Riders of both sexes are seen engrossed in reading newspapers, magazines, and books, oblivious to the crush of human flesh in the packed trains.

In Japan, as in other countries, TV tends to take much of the people's time which they used to use in the pre-electronic age for reading. Still, books are selling very well in Japan. A survey by the Japan Publication Science Institute revealed that 39,462 titles were published in 1980. They included a large number of Japanese translations of American and European novels, many of them in paperback. The total sales came to ¥1,163 million.

At the top of the best-seller list in 1981 was *Madogiwa-no Totto-chan* (Little Girl Totto-chan by the Window), written by actress-singer Tetsuko Kuroyanagi and published by Kodansha Publishing Co. Selling 4.5 million copies, the book established an all-time record. It is the story of Totto-chan (Kuroyanagi's childhood nickname), who often exasperated her primary school teachers by leaving her desk during class to stand by the window. Totto-chan found happiness when she was transferred to a progressive private school where she was able to develop her

BOOK REVIEW

Misunderstanding: Europe vs Japan

by Endymion Wilkinson

Economic friction is occurring in various modes between Japan and Europe. This book adopts a broad cultural approach to the problem and attempts to clarify the mutual prejudices and distorted images which lie behind the economic friction. The author is a former lecturer at the University of London who lived in Tokyo as a member of the EC Delegation from 1974, the year EC opened its office in Tokyo, until he was reassigned to the EC's Brussels headquarters in 1979.

More than half of the high school students in five European countries surveyed in 1978 said that "Japan is part of China." The European misconceptions of five centuries ago are still current.

The big Japanese trading companies alone have 6,000 staff members stationed in the EC countries, while scores at thousands of Japanese visit Europe every year on business. On the other hand, the number of Japanese visas issued to European businessmen was only 892 in 1964 and 1,033 in 1974. There are more missionaries coming to Japan than there are European businessmen. These statistics show that the situation is not much different from what it was in the 16th century.

Between 1920 and 1940, the only book on Japan which became a best seller in Europe was Arthur Waley's *Tales of Genji*.

Drawing upon facts such as these, the author gives a detailed exposition of the past 500 years of European attitude towards Japan, starting with the first visitors' reports on Japan as "topsy-turvy" land. He also discourses on the historical cycle of Japanese attitudes toward the West, starting with the initial rejection, evolving to absorption and assimilation, and ending, as a reaction to this, with repugnance.

The reader cannot but be amazed at the breadth and depth of Wilkinson's interests and knowledge, stretching from the past to the present. His evaluations are very much to the point. The Japanese reader will doubtless learn new things about himself as seen through European eyes. For instance, we cannot suppress a

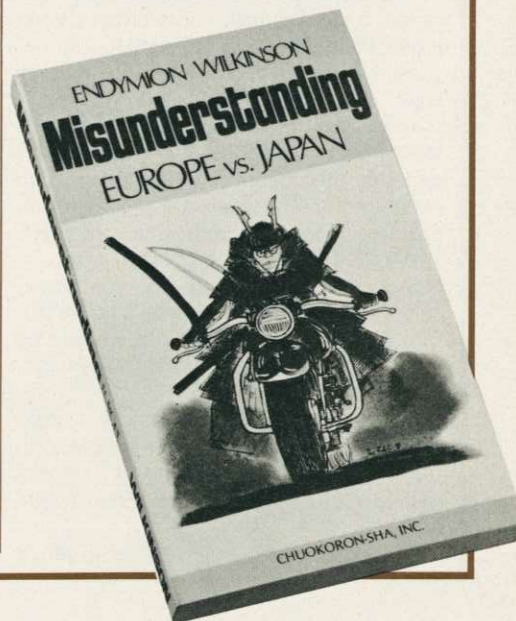
laugh—at ourselves—on reading of how the waiter in a common restaurant opened a bottle of wine for him with all of the flourish and ceremony one expects only at a black-tie dinner. This episode makes us think because of what it reveals about the way Japanese import knowledge and culture.

The author looks on Japan with warmth and courtesy. But he is strict with Europe. He is absolutely correct in saying that Japan, having caught up with the advanced countries of the West, must herself become a model. Japan's obligation includes telling the rest of the world about her experiences. As he notes, Japan must increase meaningful contacts with the world, broaden the avenues of communication, and make positive efforts to express herself.

Today, Japan has more to lose than to gain by sticking to the low posture which served her so well until now. Japan and Europe are at the same time allies and rivals. We must turn our attention to our similarities, not just to our dissimilarities. We should listen to this admonition offered by the author.

The book is a thoroughly intellectual and sincere comparative study of Japanese and European cultures. I recommend it strongly.

By Shozaburo Kimura
Professor, University of Tokyo



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personality without any restraints. Parents and students who are dissatisfied with the "standardized and stereotyped education" given in today's public schools gobbled up the book.

Although non-fiction sells better than fiction these days in Japan, a notable exception in 1981 was *Kiri Kiri Jin* by Hisashi Inoue. It sold 352,000 copies. It tells about events during a 40-hour span from the

time a poor village in northeastern Japan declared independence until the time it had to give up that independence. The author uses this imagined incident to highlight in a humorous way the problems which economic-superpower Japan faces in politics, economy, medicine, defense, and language. It is written in country dialect. Its publication was timely because the Japanese people are now reflecting

on urbanism and reassessing regional culture.

The 10 best-selling translations of foreign books at Sanseido Bookstore in Tokyo in 1981 were as follows:

Book Title	Author
1. <i>Masquerade</i>	Kit Williams
2. <i>Rainbow Goblins</i>	UI Derice
3. <i>Wealth and Poverty</i>	George Gilder
4. <i>The Right Brain</i>	Thomas R. Blakelee
5. <i>How to Make Money without Doing Time</i>	Raymond Mungo
6. <i>Unfinished Woman</i>	Lillian Hellman
7. <i>I, etcetera</i>	Susan Sontag
8. <i>The Ring World Engineers</i>	Larry Niven
9. <i>Paper Money</i>	Adam Smith
10. <i>Japan's Choice</i>	— <i>Conflict or Cooperation</i> Mark A. Zimmerman

Suehiro—Good Steak at Reasonable Prices

Tokyo is a steak lover's paradise. Good steak restaurants abound, ranging from the popularly priced Chaco and Misono of Kobe origin to the exclusive Aragawa.

Three years ago, I went with a friend to Aragawa, recommended as the best steak-house in Tokyo in a steakhouse guide. It was a small, unpretentious looking place located near Shimbashi Station, within walking distance of the Imperial Hotel.

Aragawa's 250-gram steak, broiled slowly over a fire of special charcoal, was certainly delicious and equal to our high expectation. But when the time came to pay the bill, we were dumbfounded: ¥42,000! This included tax and a service charge, but all we had was the steak, salad and two bottles of beer. The restaurant did not have a menu, so we had no advance warning how much this was going to be.

Of the dozens of good steak experiences available in Tokyo, I would recommend the 500-gram offering at Suehiro, behind the Matsuzakaya department store in Ginza.

For taste, price, and service, Suehiro



gives you the most for your money.

The beef comes directly from Suehiro's own ranch. It is flavored with salt and pepper and marinated in a special preparation of soybean sauce, salad oil, *sake*, seasoning, and vegetable essence such as onion and celery. It is then broiled slowly over a charcoal fire, a special method which Suehiro has been using for more than 50 years to bring out the inner taste of the beef. It is marvellously delicious. And the cost per person is ¥9,600 including salad, coffee, ice cream, fruit, tax and

service charge. For a 400-gram steak, the bill is ¥7,800.

Suehiro is a five-story restaurant. The first and second floors serve the smaller 200-gram steaks. Moderately priced at ¥1,000, these steaks are very popular with office workers and businessmen. The fifth floor is the place for relaxed dining in a refined atmosphere.

It should be worth adding that Suehiro hasn't raised its prices for five years, and yet has maintained its very high standards.

