

Hanada," specializing in Italian food.

Luigi proudly says that French cuisine, regarded by many to be the world's gastronomic apex, owes its present-day reputation to the Italian chefs who accompanied Princess Catherine de Medici of Florence to France when she married Henry II in 1533. The Italian chefs imparted an Italian flavor to French cooking, which was then still in its infancy. In time, the French refined what they learned from the Italians into today's sophisticated French cuisine.

As for "Hanada," it is a comfortable restaurant with a casual atmosphere. Its wonderful Italian dishes do full justice to the three major elements in Italian gastronomy—tomatoes, spices and olive oil.

And the prices are very reasonable.

Luigi seems to have used his ingenuity to modify the original Italian cuisine. I do not hesitate to give him top marks for his wonderful dishes.

"Hanada" offers four lunchtime menus, A to D. Picking menu C, you are treated to the soup of the day, tongue stew with Marsala sauce, salad, dessert and coffee. The cost is only ¥4,500 per person.

For dinner I recommend the *spaghetti pescatore* (¥1,800), *spaghetti vongole* (¥1,500), *spaghetti basilico* (¥1,500), *ossobuco* (¥3,800), *saltinbocca* (veal topped with raw ham; ¥3,600), grilled lamb shoulder with mint sauce (¥3,500), and broiled spiced seabream (¥4,000). A bottle of wine averages ¥5,000.

"Ristorante Hanada" is open from noon to 2:00 p.m. for lunch and from 5:30 p.m. to 10:00 p.m. for dinner. Closed on Sundays and national holidays.  
Tel: (03) 572-1675.

(Yoshimichi Hori)



## BOOK REVIEW

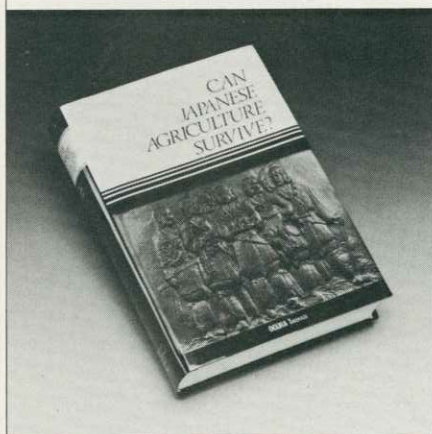
By Masaoki Kojima

Senior managing director,  
Marubeni Corporation

### Can Japanese Agriculture Survive?

—A Historical and Comparative Approach—

By Takekazu Ogura; Agricultural Policy  
Research Center, Tokyo; 880 pages; US\$80



Japan-U.S. trade friction, in particular the question of liberalized Japanese imports of American agricultural products, keeps escalating year after year, and now poses a serious threat to Japan-U.S. economic relations. As one engaged in the business of foreign trade, this reviewer cannot but pray that the issue of agricultural imports will be settled smoothly. *Can Japanese Agriculture Survive?* addresses this crucial issue by returning to the fundamentals of Japanese agricultural administration, and is a valuable document indeed.

The author is one of Japan's foremost authorities on agricultural administration,

having served as vice-minister of the Agriculture, Forestry and Fisheries Ministry and as chairman of the Agricultural Policy Study Council. He also holds a doctorate in agriculture and has published many theoretical studies on agricultural problems. The book, a compilation of his work in the field, is the first systematic overview of Japan's agricultural problems ever written in English.

The author has told this reviewer that his original motivation for writing this book was a suggestion from a friend. "The friend," Ogura says, "suggested that I write a memoir as one who had played a role in agricultural administration before and after World War II through my involvement in land reform and the drafting of the Agricultural Cooperative Associations Law and the Agricultural Basic Law. I also felt somewhat responsible for the state Japan's agriculture is in today, and thought the book might serve as a sort of atonement."

This is no mere memoir, however. It is a major work of 880 pages. And especially valuable, it even touches on the current problem of liberalizing agricultural imports.

The author has divided his subject into seven chapters:

1. Development of Basic Thoughts on Agricultural Policy
2. From the Feudal Land Tax to the Property Tax
3. The Food Situation and Food Policy
4. The Agricultural, Rural and Administrative Organizations
5. Agrarian Problems and Agricultural Policy
6. Analysis of Agricultural Structure
7. Proposals on Japanese Agricultural Policy

As indicated by the sub-title, "A Historical and Comparative Approach," the book examines Japan's agricultural industry and agricultural administration since the Meiji era (1868–1912) by theme and

through comparison with agriculture in Europe and the United States. This makes it easy to read and understand, even for readers who are not well-versed in agricultural problems.

Of special interest to this reviewer was the chapter on "Proposals on Japanese Agricultural Policy." The author suggests three basic courses Japan can follow with respect to agriculture: (1) minimize administrative intervention and let things develop as they will; (2) withdraw from the agricultural industry and depend on imports for all farm produce; and (3) drastically reform the structure of agriculture in Japan and rejuvenate the industry. The author contends that course (3) is the one Japan should take, although it is of course fraught with tremendous difficulties.

From this basic premise, the author goes on to give his personal views on such concrete problems as the self-sufficiency rate, agricultural products prices policy and the farmland system. For instance, he says a realistic target regarding food supplies for the nation on an original calorie basis would be 50% domestic source and 50% foreign source. In his opinion, price levels should be based on international prices (aiming for the common agricultural policy followed in the EC), which would require both structural reform and the widespread adoption of a deficiency payment system. And as for import liberalization, he writes, "Although liberalization may not be possible at once, it should be attained gradually on the basis of the above premises."

Whether or not the reader agrees with the author's conclusions, the important thing is to obtain an accurate understanding of the actual state of agriculture in Japan. This reviewer is convinced that *Can Japanese Agriculture Survive?* is the best tool available for people of other countries to gain this essential understanding.