

ing trouble on the financial and capital markets. This was the lesson of Black Monday in October 1987. The policy coordination started with the G-5 Plaza Agreement must be an ongoing drama. As the Bush administration prepares to take office in January 1989, Baker returns to center stage as the secretary of state, and many of the other players are still in place. I look forward to Funabashi's sequel.

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Outside Tokyo

Sado-ga-shima: Historic Drumbeat

Sado is an island guaranteed to please any kind of traveler, whether seeking history, culture, arts, outdoor recreation and nature, or a look at old Japan. Located just off the coast of Niigata Prefecture, Sado is the largest island in the Japan Sea. It is the sixth-largest island in all of Japan, its 857 sq. kilometers making it just smaller than Okinawa. The island remains relatively free of heavy industry, big buildings and mature cities to hold onto Japan's cultural heritage of fishing, drumming, dancing and pottery making. Being an ancient island of exile primarily for those of the upper classes who were resisting the government in Kyoto, the island shares some of the traditions, architecture, food, dance and language of that ancient capital.

Sado island, the "Island of Distant Waves," was not only for criminals. Then as today, the popular culture was strong. Activities and sights abound. Near the town of Ogi is the Rengebuji temple built by the great 8th-century Buddhist priest Kobo Daishi (or Kukai), founder of the Shingon sect of Buddhism. The temple

gardens are immense. A lily pond is located at the foot of a small hill just across from the living area of the priests. Up the hydrangea-lined path are various temples, each set into its own world. The most significant building in the complex can be reached only by passing over a small stone bridge and walking up ancient stone steps which, long ago, women were forbidden to walk.

Another temple to see is Myosenji, built by Nittaku, the first disciple of Nichiren (a great 13th-century priest who founded the Nichiren sect; also a man of exile) on Sado. The featured structure here is the five-storied pagoda, the only pagoda in Niigata Prefecture and modeled after the one in Nikko. Many other historical and beautiful temples speckle the island.

Gold of Edo

The island was, until just 100 years ago, rich in gold. The major gold mine, mined by the exiled criminals, was the best-equipped gold mine in the Edo period and produced enough wealth to finance the government of the Tokugawa Shogunate for nearly 300 years. Today, the original mine is preserved and set up much as it was during its most productive age. Visitors can walk down into the mine to witness the technology used in Edo Japan and to get a small glimpse of the lives of the mining prisoners.

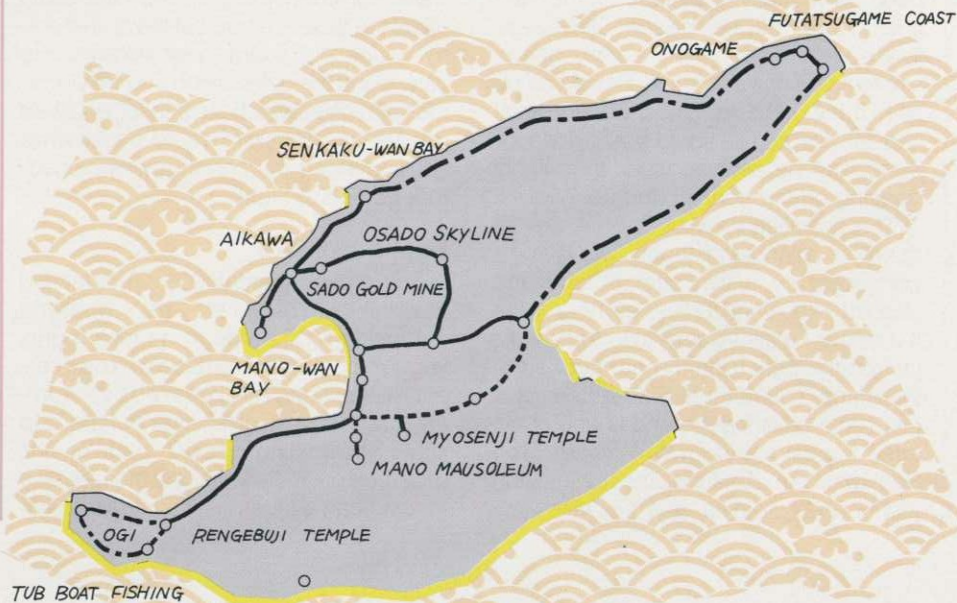
People on Sado island worship Jizo-bosatsu, the guardian deity of children.

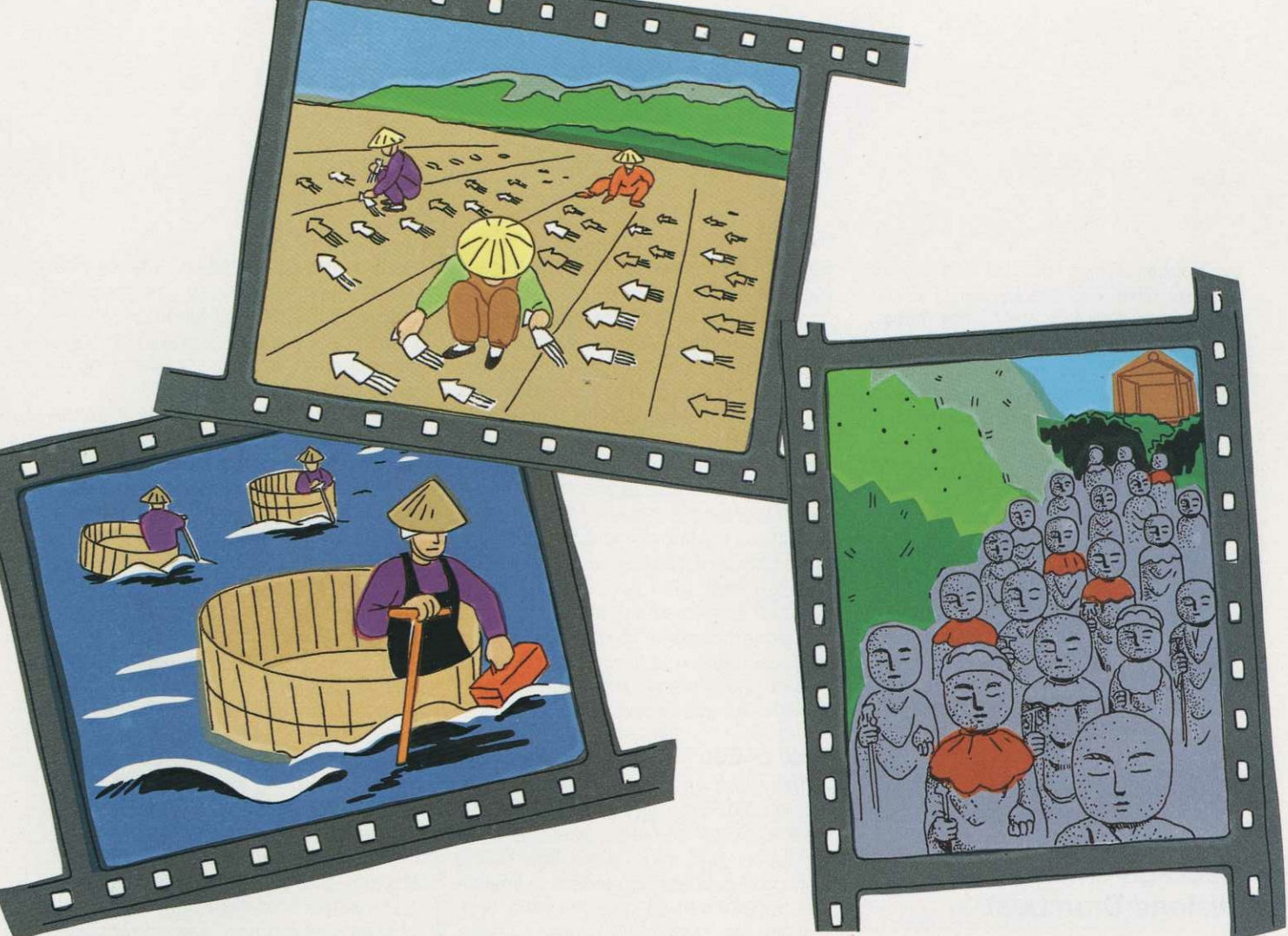
Several towns, especially Mano, hold yearly events to show the people's praises of this deity. In Mano, the townspeople dance in a circle while carrying a stone figure of Jizo-bosatsu, weighing up to 60 kilograms.

Sado also has much to offer in the artistic world. Near Mano is Togei-en, which displays and sells the beautiful red pottery of Sado. The clay on Sado is a distinct amber red because of its high iron content. Visitors are offered the opportunity to try their hand at the potter's wheel. You can have your original creation mailed to your home after it has been fired—a great souvenir of your journey.

In the town of Ryotsu, nearly nightly, guests can watch the *taiko* drummers beat out the devil's drum dance (Onidaiko) for the lively, colorful devils and dragons. The Okesa dancers are also there performing in Sado's traditional style. In blue kimono splashed with white waves, wearing straw bonnets, the dancers move to the rhythm of Sado's music. Rhythm and sound are important here. Sado is the home of Kodo, literally "the children of the drum," a world-renowned group of *taiko* drummers.

Those searching for a different beat, namely food and drink, will find Sado does not disappoint. This area is famous for its high quality of rice, Koshihikari. It is also well-known for its fine sake. Tours which take you back into the wooden, dark and musty brewery end with a beau-





tiful display of the different *sake* and their containers, plus ample chance to taste any or all.

Sado still concentrates whole-heartedly on its fishing industry. The largest fish market on the island is in Ryotsu. All around the island, particularly in the gulf off Mano, are farms and farms of oyster beds. In Mano, the oysters-on-the-half-shell should not be missed. Other seafood specialties of Sado are crab, shrimp, seaweed dishes and squid. Squid can be seen hung out to dry in nearly every small coastal village. The squid boats, *ikatsuri-bune*, can be seen at night, their lights dancing on the horizon north of Aikawa.

The coastline view of Sado is one of the most splendid in Japan. Two islands, connected by a thin strip of land and shaped like giant turtles, earning them the name Futatsu-game (two turtles), lie just off the beach on the northern tip of the island. A third turtle, Ono-game, rests just south of its friends and is one of the three largest rocks in all of Japan. The Senkaku-wan, south of the turtles and just north of Aikawa, is a bay with high

rocky cliffs dipping down into the greens and blues of the sea. Here the view both up the cliffs and down into the sea is so exquisite that glass-bottom boats are used for tours of the bay.

For those who snorkel and scuba dive, Sado offers sandy beaches, beautiful sea life and various kinds of fish. The warm current coming up from the south gives the waters a tropical flavor. In the tiny village of Yagara, near Aikawa, one can spend the days diving and playing in the calm seas, watch the sunset, and then ponder the flickering squid boats while strolling along the beach past thatched-roof homes at night.

Boat adventure

For those searching for something new, the town of Ogi may have what you are looking for: a ride in a small round, keg-like boat called *tarai-bune*. The boats are maneuvered and powered by a woman dressed in a distinctive *yukata* and straw hat, holding just one paddle. This may look quite easy, but it is the rare visitor who can successfully control the ves-

sel. These boats are still used for fishing by the islanders and make for a fun, if not challenging adventure for visitors.

Places to stay in Sado are as adventuresome as the day's events. The most popular places to stay are in *minshuku*, simple Japanese B & Bs serving two great meals (dinner and breakfast) for a mere ¥4,500-¥5,000 (\$36-\$40 at the rate of ¥125/\$) a person. One such place in Ogi, Tennen-so (Tel: 0252-86-2003), is a converted *miso* (soybean paste) factory. In the cafeteria the original high ceilings and wooden beams highlight your meal featuring the tastes of Sado. There are larger, fancier hotels in Ryotsu, or one can rough it in the camping facilities all around the island. Tents can be rented near Ogi in the summer months for ¥1,000 (\$8), and places to set them up, complete with an ocean view, cost only ¥200.

Getting to Sado is simple and fun. Just take the ferry from Niigata port—about two hours by Joetsu Shinkansen from Tokyo's JR Ueno station. There are two kinds of ferries. One is the car ferry which takes about two hours to get to Ryotsu port.

Reservations are necessary during the summer months for those taking their own cars or motorbikes. The more spectacular way to get to Sado is the jetfoil: a high-speed boat which practically flies you to Ryotsu in just 60 minutes. The jetfoil is for passengers only and reservations are recommended. Either way, your ride will start with the sounds of the mainland and, as the skyline fills with Sado's coastline, as you near the beautiful port, you will be greeted by the unique music of Sado. You have indeed entered a new world.

Once you get to Sado, there are many options for transportation. Cars can be rented in Ryotsu and Sawata. Public

transportation via bus is convenient and inexpensive. Tour buses are also popular. Some tours start in Niigata city. On the island, daily tours leave from Ryotsu and Ogi.

The best time to go to Sado island is in the spring through the fall if you wish to take advantage of the water sports, beachcombing, cycling or the gorgeous drive on Osado Skyline. On this drive, nearly the whole landscape of the island can be seen; spring flowers or fall foliage, lush green forests and rice fields, and the crystal blue coast line. Winter is the time for sake brewing, as the temperatures are consistent and the air clean. Thus, during the winter months, with the snow so char-

acteristic of Niigata Prefecture, wonderful sake and superb seafood can be enjoyed. Photographers too can find a rare chance to capture images of Japan not found in most areas: thick thatched roofs with hanging snow drifts; an angry sea crashing against snow-topped cliffs.

Sado island is a quiet yet spectacular and active spot where visitors with a wide range of interests can come to enjoy nature and food, to relax, and to leave the hustle and bustle of big-city life.

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Table Talk

Italian Restaurant Carmine

In Hibiya Park, right in the middle of Tokyo, there is a beautifully tended lawn. Yet alluring as this swath of green may be, nobody stretches out on it to sunbathe nor sits on it for picnics, and there are no ball games or people practicing their golf strokes. In Japan a lawn is still regarded as a rare luxury, and a solemn line separates grass and people. People may feast their eyes on the lawn from a distance, but that invisible line may not be crossed.

Nobody complains about this situation. In Japan, it seems to me that in some ways respect for the rights of individuals is lacking. It is the same attitude that prevents the consumer movement from growing into a powerful political force. And it is probably the attitude which allows some Tokyo restaurants to prosper despite charging inordinately high prices for thoroughly unexceptional food.

What a pleasure, then, to find a restaurant like Carmine. The dishes it serves are first class. Yet its prices can only be de-

scribed as popular. It is a splendid restaurant with a home-like atmosphere.

Carmine's owner-chef Carmine Cozzolino was born in the province of Calabria, near Sicily in southern Italy. He is 33 years old, and has a Japanese wife. After receiving his early training at Sabatini, a restaurant in Florence, he worked in London for three years and in Japan for eight, further polishing his culinary skills before opening Carmine in July 1987.

Cozzolino firmly believes that the home cooking of southern Italy is the most delicious in the world. He makes abundant use of tomatoes and fragrant leaves to prepare genuine south Italian dishes which are piquant and deceptively plain. Uncompromising in his principles, he refuses to modify his cooking to please customers, saying that the kind of customers he wants are people who will come to his restaurant because they like his brand of cooking. The fact that Restaurant Carmine is always full for both lunch and dinner is the best proof possible of his culinary prowess. His recommendations, among others, are: *Antipasto misto del Giorno* (¥1,000); *Penne al Gorgonzola* (¥1,000); *Pesce del Giorno* (¥1,800-2,000); and *Saltimbocca alla Romana* (¥1,850).

The modern and chic interior, reminiscent of restaurants in New York, was designed by a friend, a French artist. The

black and white dining room is cozy, seating only 36 guests. Even the pleasant attitude of the waiters evokes a home-like atmosphere.

"A really good restaurant is one which does not have a printed menu," says Cozzolino. To find out what he means, I recommend you try his restaurant, taking a friend along with you.

(Yoshimichi Hori, editor-in-chief)

Address: 21 Nakamachi, Shinjuku-ku

Tel: (03) 260-5066

Business hours: Noon-2:30 p.m.;

5:30 p.m.-11 p.m.

Reservations recommended for dinner. Closed Sundays; Dinner only on national holidays.

