Although the Tsukiji Fish Market has relocated to Toyosu, the outer market at Tsukiji is still open for tourists and shoppers. Walk along the narrow lanes where you can find fresh seafood and food-related goods such as knives. The Sushi making class is at the very popular 'Tamasushi' restaurant just 3 minutes walk from the Tsukiji Fish Market.

Not only will you experience making sushi, the chef will explain the function and history of each kitchen utensils and teach you the proper way of eating sushi. After the Sushi experience, we will walk to the Ginza Shopping District. We will make several stops along the way.

Kabuki Theater is distinguished by its Japanese castle and shrine style architecture, as well as by the ultramodern skyscraper that emerges from out of it. We won't have time to actually see the Kabuki but if you are interested, you can take a look at the basement gift shop. For only in Japan shopping experiences, Mikimoto, the elegant boutique of pearls, Nissan showroom that displays rare and unique vehicles, and world's largest UNIQLO shop are all located in the same area.

Let's enjoy deserts at the Tsukiji Green Tea shop (https://www.kataoka.com/tsujiri-ujihonten/ginza/) in Ginza Six Department Store. Relax with a glass of green tea and green tea sweets.

This tour ends at the Bonsai Gallery where you can see and learn about the fascinating Bonsai culture.

"Activity 1"-Tsukiji & Sushi Making - ¥10,000
Hosted by Mr. Kirk Inayama (Class of '01)

**Meeting Location**
Imperial Hotel Lobby https://www.imperialhotel.co.jp/e/tokyo/

**Schedule**

9:00: Meet at Imperial Hotel Lobby
9:15 - 9:30: Train/short walk to Tsukiji
9:30- 10:15: Walk around the Tsukiji Fish Market
10:30 -12:00: Sushi Making Experience at Tamasushi Restaurant
12:00 -14:00: Walk to Ginza, the 5th Ave. of Tokyo and tour/shop the area.
We will stop by at the Kabukiza Theater, enjoy green tea deserts at Ginza Six, and end the tour at the Bonsai Gallery.
14:00: End of tour -Continue Exploring/Shopping in Ginza
Ramen, one of the best-known and most popular Japanese foods, is presently taking the world by storm. There are four major types of Japanese ramen, decided by the tare, or base flavour: shio (salt-based ramen), shoyu (soy sauce-based ramen), miso (soybean paste-flavoured ramen), and tonkotsu (pork bone broth ramen). While it’s possible to find any of these ramen flavours pretty much anywhere you go in Japan, different areas have become known for their own unique regional variations.

There is no better place in the Tokyo area to experience the multitude of regional varieties in one place than at the Shin Yokohama Ramen Museum. Deep below street level, the museum offers a multi-level ramen paradise; a replica of a traditional Showa era Tokyo neighbourhood lined with nine different ramen restaurants, each featuring a ramen dish from a different region of Japan. After some serious ramen over-eating, we will make our way to the iconic Yokohama waterfront for a leisurely stroll and plenty of photo taking opportunities.

The tour will end at Yokohama’s famous China Town, where an entirely new culinary adventure awaits!

"Activity 2"-Ramen Yokohama Tour - ¥3,000
Hosted by Mr. Jeff Sobel (Class of ’09)

【Schedule】
9:45: Meet at Imperial Hotel Lobby
10:00 -11:00: Train/short walk to Yokohama
11:00: Arrive at Shin Yokohama Ramen Museum
11:00 -12:30: Ramen Museum
12:30-13:00: Subway/short walk to Yokohama waterfront
13:00-14:30: Walking tour from Yokohama Waterfront to China Town/ Group Photo at Waterfront
14:30: End of Tour -Continue Exploring/Shopping in Yokohama
A Judo master has arranged a special class just for Thunderbird alumni.

Judo is a dynamic combat sport that demands both physical power and mental discipline. Also, it teaches the values of perseverance, respect, loyalty and many other wonderful values. This would truly be an awesome experience to get to know the culture and the inner soul of Japanese people. Beginners to advanced - all levels are welcome.

The lunch is at a Wagyu BBQ restaurant, ‘Manpuku’ near the judo gym.

Each table has its own grill on the table so you may grill the beef just the way you like it done. It is called ‘Yakiniku’ in Japanese. The carefully selected wagyu beef will definitely be one of the best dining experiences in Tokyo! (The fee includes judo lesson, full course lunch and a drink)

"Activity 3"-Judo & Wagyu Beef BBQ lunch - ¥8,500
Hosted by Ms. June Inayama

<Schedule>
9:00: Meet at Imperial Hotel Lobby
9:20 - 9:50: Train to Oyamada Station
10:00: Arrive at Setagaya Judo Club
10:00 - 10:30: Change to Judo-gi & Brief Lecture
10:30 - 12:00: Judo Practice
12:00 - 12:30: Group Photo and Change Clothes – Train/short walk to the restaurant
13:00 - 14:30: Very tasty wagyu beef BBQ Lunch
Tour and tasting at what is considered by many to be Kyoto’s best sake brewery (established 1781) in Fushimi.

The brewery compound will be opened especially for our group on this national holiday (Respect for the Aged Day), with the tour being led by the CEO, himself. We will visit their traditional feudal-era guest house once used for high-ranking buyers, including a tea ceremony room and Japanese garden. This particular building is not usually open to the public. (Note: You'll be required to remove your shoes inside the main building before walking on the tatami mat floors.)

The tour will continue to the sake brewing facility (kura) for an explanation of the production process and a special tasting of select sakes.

This is a great opportunity to not only learn about sake production and taste the best from Fushimi, but also see a real glimpse of the past. It is highly encouraged to purchase some sake during the visit.

"Activity 1 in Kyoto" - Matsumoto Shuzo - ¥6,000
Hosted by Mr. Adam Schneider (Class of ’96)

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<th>Schedule</th>
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<tr>
<td>10:45: Meet at the front entrance of Matsumoto Shuzo</td>
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<tr>
<td>11:00-11:45: Tour feudal era buildings on the estate used for high ranking guests and a private garden</td>
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<tr>
<td>11:45 - 13:00: Visit sake production area and taste select sake</td>
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<tr>
<td>13:00: End of Tour</td>
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[Meeting Location]
Matsumoto Shuzo/MATSUMOTO Sake Brewing Co.,Ltd.
Address: 7 Yoko-oji Misu Daikoku-cho, Fushimi-ku, Kyoto
Phone: 075-611-1238
松本酒造：京都府伏見区横大路三栄大黒町7

http://www.facebook.com/groups/Thunderbird.Tokyo.2019

Walking tour and sword performance with the famous "last samurai of Japan", Samurai Joe Okada.

You will visit various shops specializing in traditional Japanese arts and techniques which Samurai Joe will explain in detail. This will be followed by a sword performance at the 1000+ year old Shimo Goryo Shrine, showcasing a true master's skill and the opportunity to participate (if you are brave enough).

Samurai Joe’s performance has been featured on the David Letterman Show, among many others.

The tour includes a gourmet kaiseki lunch at Nishimura restaurant near Nijo Castle. (beverages not included) This tour is guaranteed to please everyone.

"Activity 2 in Kyoto"- Traditional Kyoto Walking Tour & Sword Demonstration with the "Last Samurai" of Japan - ¥7,000 (Max Capacity 25)
Hosted by Mr. Adam Schneider (Class of ’96)

【Schedule】
10:30: Meet Samurai Joe in front of Kyoto City Hall
10:45-13:00: Walking tour of Kyoto with an emphasis on traditional shops. (washi paper, pewterware, lacquerware, calligraphy, vintage kimonos, antiques, etc.)
13:00-13:45: Sword performance by your tour guide (a registered professional) at Shimo Goryo Shrine
14:00-15:30: Kaiseki (Gourmet Kyoto Style Japanese meal) lunch at Nishimura near Nijo-jo (castle)
15:00: End of Tour

【Meeting Location】
Kyoto City Hall 京都市役所
Address: 488 Kamihonnaojimae cho, Teramachi-dori Oike Agaru, Nakagyo-ku, Kyoto
京都府中京区寺町通御池上上本能寺前町 488