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Slovenia.

Land of Poetry and Wine

Kamikatsu Irodori
Decorates with Flowers & Leaves

Chongqing, China
Heaven in a Hotpot

上胜町之“彩”
花叶陪衬 料理点睛

富山市民俗民艺村
重现文化精髓



🌐 Entertainment, Travel & Adventure in Slovenia



Land of Poetry and Wine

Story by Jennifer Wallace
Photographs by Robert Wallis







Slovenia is a tiny country. Its inhabitants are fond of telling you that they can cross the nation by car in three hours.

They can be in the Alpine mountains in the morning, on the Mediterranean coast in the afternoon, and in the sophisticated capital Ljubljana by night. They can climb up to the summit of Mt. Triglav (2,864 meters) one day and the next scramble down into the abyss of Škocjan Cave, one of the world's largest underground canyons and

supposedly the inspiration for Dante's *Inferno*. Tucked in between Italy, Austria, Hungary, and Croatia, the country is only 20,000 square kilometers with a population of two million.

Yet this small size and variety of terrain are crucial for the wine and food revolution that Slovenia is currently enjoying. As Breda Petelin-Durcic, owner of a farm and vineyard in Pliskovica, in the southwest Karst region, explains while chopping her highly cherished peppers, "our farms are so small compared to other coun-



View of Ljubljana's old town and castle (overleaf) hints at sophisticated life below in Slovenia's capital, from which natural and agricultural wonders are a few hours' drive away. One is Movia Vineyards, run by Aleš and Vesna Kristančič, Aleš here decanting their flagship wine, Lunar, among the biodynamic wines they grow with passion. Another is Škocjan Cave, southwest Slovenia, one of the world's largest underground canyons and said to be the inspiration for Dante's *Inferno*.

tries that it means we have no need to spray. Everything is organic." Increasingly, farms such as Klinec in Medana and Lenar in Logarska Dolina (see sidebar) are opening themselves up for tourism, offering bed-and-breakfast and natural, traditional meals: home-cured prosciutto, fresh ricotta cheeses and yogurts, herbal teas gathered from meadows and mountain slopes.

Meanwhile, the variety of terrain can be seen not only within the one country but within individual vineyards. Marjan and Valeria Simčič own 18 hectares on the Slovenian-Italian border, in the Goriška Brda region: 12

hectares in Slovenia and six in Italy. "We have so many different varieties of grape because of the location and the different altitudes," Valeria says as we look at the vines zigzagging across the green hills below her terrace. "It's only 25 minutes to the seaside in one direction and 25 minutes to the Alps the other. Like Slovenia in microcosm." The results are some exquisite wines: a perfectly balanced Chardonnay, a complex, harmonic Merlot and the particularly outstanding Rebula Opoka, a golden nectar from carefully selected grapes. "When I taste the Opoka, I sense the terroir, the soil vaporizing in the sun after the rain," says the quietly spoken, thoughtful Marjan.

In the same village of Ceglo is the more flamboyant couple behind Movia wines: Aleš and Vesna Kristančič. The family has been making wine here for eight generations. Aleš, a cross between rock star and mafia boss in appearance, is an evangelist for biological, biodynamic, wild wines, naming two of his flagship wines Puro and Lunar. His conversation over our degustation on his terrace is a bravura performance: electric, poetic, scattergun, funny. "We have to capture the moment when the wine decides to accept the bottle. It's still alive in the bottle, but it's calm. Like marriage: there's less sex, but it's better!" Vesna blushes and pours us Movia's premier wine and best





The pleasures of savoring wine as well as poetry are many and varied. In the western region of Goriška Brda, Marjan (left) and Valeria Simčič work vineyards in Slovenia and Italy for their Simčič Wines, while in the east a tasteful buffet lunch is served at Hlebec Winery. The Days of Poetry and Wine festival in Ptuj brings in poets and musicians from around the world for readings, concerts and wine tastings, filling the town square each festival evening with citizens eager to hear international poets read their poems with translations projected on a screen.

export, the red Veliko, a blend of Merlot, Cabernet Sauvignon and Pinot Noir, and we settle into its velvety depths.

Holy Land

While there is a great range offered by each vineyard, particular regions in Slovenia have developed a reputation for particular wines. Goriška Brda on the Italian border is renowned for its Merlot (look out also for Kramer's Merlot and that of Bagueri 2009). The southwest Karst region, on limestone that results in amazing sinkholes and caves, produces Teran, a blood-red earthy wine best consumed with the local, ubiquitous prosciutto. The Dolenska region in the southeast offers the sweet Rumeni Muskat. And the Štajerska region in the northeast





DAYS OF POETRY AND WINE

“I want to show that you mustn't be too timid to speak out about what you believe in and what you love,” says Aleš Šteger, 42, the leading Slovenian poet of his generation (www.alessteger.com/en). For the last 18 years, he has organized the Days of Poetry and Wine festival in the last week of August, inviting leading poets from around the world to read, mingle with local audiences and writers, and drink excellent Slovenian wine.

Since 2010, the festival has been held in the medieval town of Ptuj, in the eastern Štajerska region of the country, famed for its white wines. “Ptuj is becoming the European capital of poetry,” smiles Šteger, pleased to have been awarded a big European grant to support the festival for the next three years. “And it even has an ancient Roman monument to Orpheus, the god of poetry, in the town square.”



STONE

No one hears what the stone holds in.
Insignificant, all its own, an affliction
Caught between the foot's sole and the shoe.

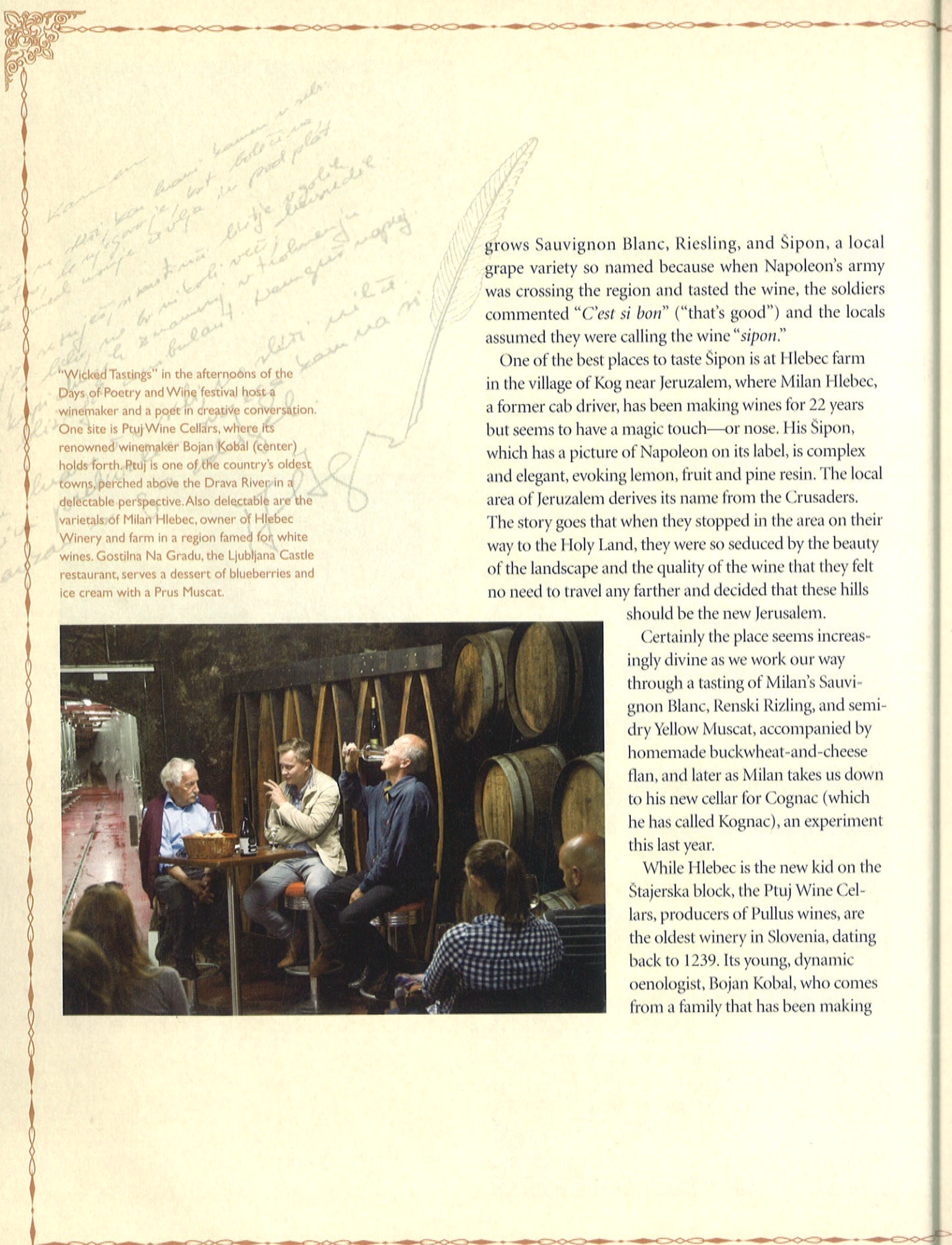
When you release it, leaves whirl in the bare avenues.
What once was will never be again;
And piles of other decomposing meanings.
The smell of clinics nearby, Mute, you continue.

No one hears what you hold in.
You're your own stone's sole occupant.
You've just thrown it away.

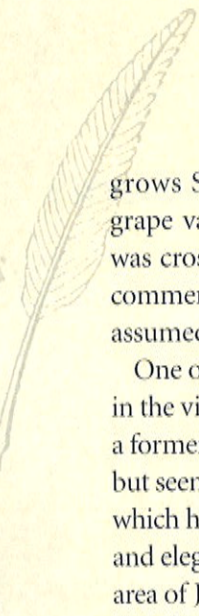
— Aleš Šteger

Translated by William Martin and the author

(reprinted, with permission, from author's website, noted above)



*Kampan
ne deli, kon havi kovan v rli.
le ryzom je, kot belica
med vone sviga in pod plat
repujo, v mostna. Lijfe v goli
le, ne to mikol. vci, kmeti
le zvanj, v traherju
bulant. Kavgus napuj
rli, mila.
kam na n*



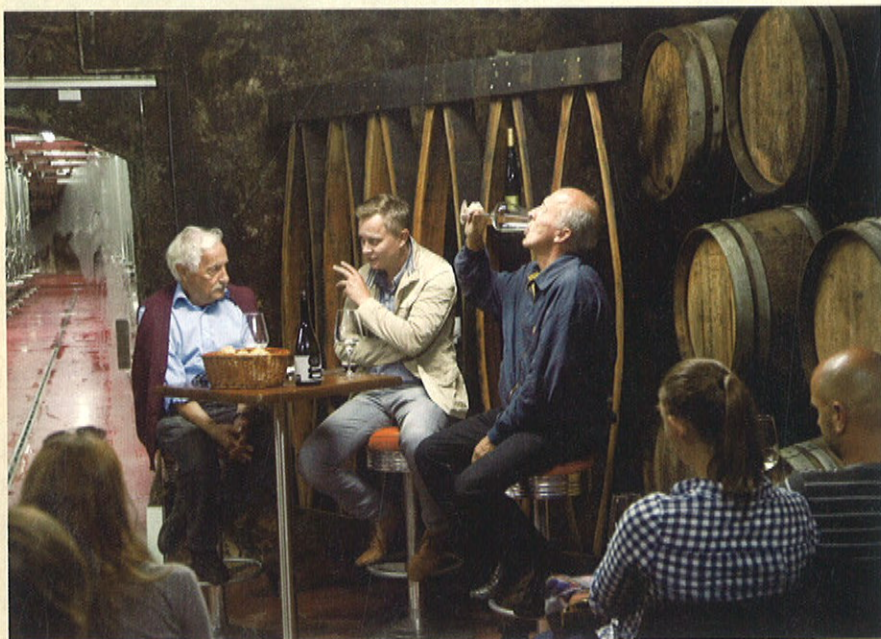
"Wicked Tastings" in the afternoons of the Days of Poetry and Wine festival host a winemaker and a poet in creative conversation. One site is Ptuj Wine Cellars, where its renowned winemaker Bojan Kobal (center) holds forth. Ptuj is one of the country's oldest towns, perched above the Drava River in a delectable perspective. Also delectable are the varietals of Milan Hlebec, owner of Hlebec Winery and farm in a region famed for white wines. Gostilna Na Gradu, the Ljubljana Castle restaurant, serves a dessert of blueberries and ice cream with a Prus Muscat.

grows Sauvignon Blanc, Riesling, and Šipon, a local grape variety so named because when Napoleon's army was crossing the region and tasted the wine, the soldiers commented "C'est si bon" ("that's good") and the locals assumed they were calling the wine "šipon."

One of the best places to taste Šipon is at Hlebec farm in the village of Kog near Jeruzalem, where Milan Hlebec, a former cab driver, has been making wines for 22 years but seems to have a magic touch—or nose. His Šipon, which has a picture of Napoleon on its label, is complex and elegant, evoking lemon, fruit and pine resin. The local area of Jeruzalem derives its name from the Crusaders. The story goes that when they stopped in the area on their way to the Holy Land, they were so seduced by the beauty of the landscape and the quality of the wine that they felt no need to travel any farther and decided that these hills should be the new Jerusalem.

Certainly the place seems increasingly divine as we work our way through a tasting of Milan's Sauvignon Blanc, Renski Rizling, and semi-dry Yellow Muscat, accompanied by homemade buckwheat-and-cheese flan, and later as Milan takes us down to his new cellar for Cognac (which he has called Kognac), an experiment this last year.

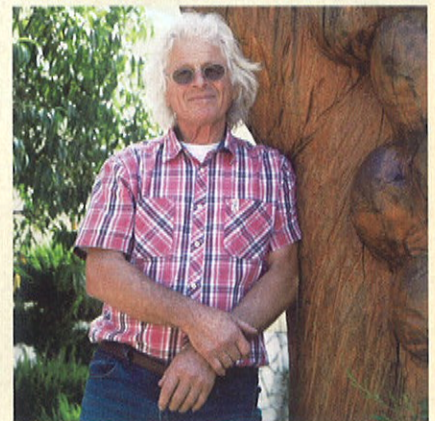
While Hlebec is the new kid on the Štajerska block, the Ptuj Wine Cellars, producers of Pullus wines, are the oldest winery in Slovenia, dating back to 1239. Its young, dynamic oenologist, Bojan Kobal, who comes from a family that has been making

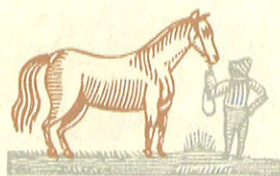




wine for generations in southeast Slovenia, points out that while they now use modern technologies, such as stainless steel tanks, the concept of winemaking remains the same as it has been for centuries. His Sauvignon Blanc has just won two Decanter World Wine Awards. “Wine is the most noble beverage in the world,” says Kobal. “The taste comes from the vineyard itself, you can’t add anything. It’s very sincere. What you can see, you can feel.”

But he admits that what he calls the philosophy of the winemaker plays a role in the production. Almost like Plato, he argues that “the winemaker has an Idea of the taste. Then he goes to cut the grapes and makes the wine and sees if it is close to the Idea.” But if he’s a philosopher, he is also a poet. “Wine is like a book. Just as you can sense the voice of the author, so it’s





MYSTICAL MOUNTAINS

They say that nobody is a true Slovenian until he or she has climbed Mt. Triglav (2,864 meters), the country's highest peak, and indeed the silhouette of the mountain's summit appears on the national flag. But to clear the mind after much wine and poetry, there is nowhere better than Logarska Dolina, ringed by the formidable Kamniško-Savinjske Alps near the Austrian border.



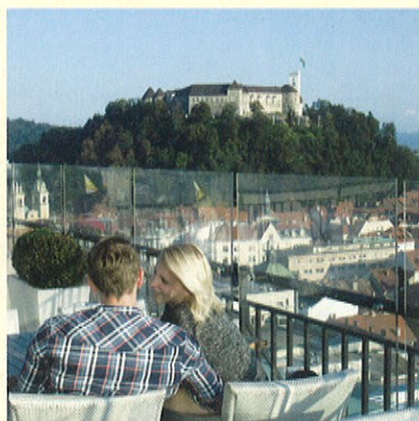
This hidden valley, now just 90 minutes' drive from Ljubljana, was only made accessible by road in 1894 and still retains a mystical, Edenic quality. Green meadow pasture, thick fairytale forest through which bears still roam, gushing waterfalls and ancient farms, some located at dizzying heights up twisting roads, give way to what looks at first like an impenetrable wall of mountain: the peaks and

pinnacles of Ojstrica (2,350 meters), Planjava (2,394 meters), and Turska Gora (2,251 meters).

August Lenar, whose family has farmed in the valley for generations and who owns the forest on the high eastern slopes, has climbed them all and considers each peak an old friend. He and his wife, Minka, who grew up in the adjacent valley Robanov Kot, and daughter, Ursa, take guests to stay at their farm with a welcoming glass of homemade schnapps and can give hiking advice as well as tales of the region's history. If you don't feel like summiting, there are walks to the traditional mountain huts, where shepherds live during the summer months and hikers can sleep overnight between peaks.

We hiked to the hut at the top of Robanov Kot, where Andraž Grudnik cooked us some fresh wild mushroom soup. A picture of local poet Joža Robanov (1900–1973) looked down at us as we ate. "He was a great poet and naturalist who loved nature and loved these mountains," Rebernik grew quite emotional as he told us. "My great-grandmother used to cook for him in this hut each summer."

the same with wine. The taste tells you the story: of the terroir, the grape, the winemaker.”



City of Philosophy, Poetry and Wine

Bojan Kopal's recourse to philosophical and poetic metaphors is not surprising, since Slovenia is a very literary, cultural country. "We are a nation of writers and poets," says poet and stand-up comedian Boštjan Gorenc. "It's one of the myths of our national identity. Out of a population of two million people, we publish three hundred books of poetry each year and one-hundred twenty novels." Then he adds, with typical Slovenian self-deprecating humor, "Ninety percent of it is crap, of course!" Meanwhile, the country is home to world-

This land of poetry and wine has a vibrant culture felt just about everywhere, from a popular Ljubljana cafe and cocktail bar atop 13-story Nebotičnik, a 1933 art deco building overlooking the capital's old town and Ljubljana Castle, down to Prešernov trg, the city's central square with a statue honoring Slovenia's revered poet France Prešeren (1800–1849) and the 17th-century Franciscan Church of the Annunciation in the background.





While conversations in Ljubljana's old town restaurants offer food for thought, delightful Slovenian dining includes venison medallions accompanied by *štruklji* with tarragon and a Kramer vineyard Merlot (below), served at Ljubljana Castle's Gostilna Na Gradu restaurant; cod fillet with asparagus and cherry tomatoes on carrot puree served at Špajza, one of the old town's top restaurants (opposite top); and, in the Goriška Brda region, Dobrovo Castle's traditional Slovenian dessert.



famous postmodern philosopher Slavoj Žižek, leader of a group of thinkers known as the Slovenian Lacanians.

This heady mixture of lyric and logic is palpable in the nation's capital, Ljubljana, where numerous cafes under willow trees along the banks of the Ljubljanica River are filled with young people reading or discussing books. The city has the romance of Paris, without that city's traffic, a throwback to Jean-Paul Sartre and *À Bout de Souffle*. Above it all, the ancient castle casts a magical spell while those who want 1930s art deco can take an elevator up the 1933 building Nebotičnik ("skyscraper") to the stunning newly renovated rooftop cafe and cocktail

bar. Ljubljana's top restaurants are leading the country's slow-food revolution, buying in the best ingredients and wines from the different regions.

While the food in the countryside is traditionally hearty—*jota* or thick soup with sauerkraut, dumplings sprinkled with bacon flakes, meat such as veal, venison, or even horse and bear—Ljubljana is taking those traditions and giving them a modern—or postmodern—twist.

Gostilna Na Gradu, the restaurant in Ljubljana Castle, which only uses ingredients sourced directly from Slovenian farmers, serves us melt-in-the-mouth sea bass carpaccio, washed down with a Malvazija wine from Istria, near the Karst region, and small medallions of venison accompanied by *štruklji* with tarragon (traditional savory roulade), together with a Merlot (from the Kramer vineyard) to die for.

Another evening, we dine at the intimate, old restaurant Špajza, on more carpaccio, gnocchi with nettle sauce, and lamb fillet with mashed parsnip. We walk back from the restaurant along the cobbled streets beside the river under a full moon, buoyed along by one of the best Pinot Noirs I've ever tasted (Tilia 2012, from Vipavska). It's a perfect combination of beauty, romance, Bacchus, and poetry which lyric poets dating right back to Anacreon in the sixth century BC have rightly celebrated. 



With special thanks to Slovenia tourist board (www.slovenia.info), Lenar Farm (www.lenar.si/en/), and Days of Poetry and Wine festival (www.versoteque.com/en/2015/).

Getting There

ANA serves Munich with daily flights from Tokyo (Haneda). Flights from Munich to Ljubljana take one hour.

上胜町之“彩”

Japanese Things—Kamikatsu Irodori

DECORATES WITH FLOWERS

With just under 2,000 residents, Kamikatsu is one of the smallest towns on the island of Shikoku. It is also one of the most rapidly aging: nearly half the population is over 60. And, an hour's drive from Tokushima city proper, some 90 percent of Kamikatsu is mountainous. In Kamikatsu, homeowners don't speak of neighbors being next door or nearby. They refer to "up" and "down."

Kamikatsu faces a similar social and economic plight to many Japanese rural towns. For generations, young people have been moving to the big cities, leaving communities isolated and aging. But Kamikatsu is no ordinary rural town. It is famous across Japan thanks to an enormously successful

initiative launched almost three decades ago.

Seventy-seven-year-old Yukiyo Nishikage is one of the farmers selling produce via Irodori, a company whose name comes from the Japanese word for color. On this weekday afternoon, she is sitting at a computer in her small office and staring intently at the screen.

Suddenly, an order comes in online for "jumbo" Japanese maple leaves. With a huge smile on her face, Nishikage springs into action. She leads us outside, down the drive of her farmhouse, to a small field with a few maple trees.

Rising from the Freeze

Deftly wielding a pair of pruning shears on a long pole, Nishikage snips off a few maple springs, places them in a white polystyrene box, and heads back to the house with us in hot pursuit. After a few minutes preparing the leaves for sale, we follow her little white truck as she zips off to deliver the leaves to the local agricultural cooperative.

Maple leaves are just one of over 300 kinds of leaves and flowers grown in the town of Kamikatsu, mostly by elderly farmers. The leaves and flowers are used as decorative accompaniments to Japanese food, serving to evoke the passing seasons. In Japanese, these

& LEAVES

花叶陪衬 料理点睛

Story & Photographs by Tony McNicol

文/图 汤尼·麦克尼科

A meal served with a leaf produced by the Irodori Project is possible thanks to elder farmers in the mountain town of Kamikatsu, like Yukiyo Nishikage (harvesting maple leaves), who grow leaves and flowers for decorating meals in restaurants and hotels across Japan.

点缀着“彩”计划生产的花叶的美味料理，其背后藏着西荫幸代（她正在摘取枫叶）这样的上胜町山村老农民的辛劳。西荫她们种植点缀料理的花叶，日本各地的很多餐厅和酒店都是她们的客户。



Irodori Project founder Tomoji Yokoishi works his desktop computer, as do many project farmers in an area of terraced rice paddies and traditional farm buildings thick with profuse greenery like maple leaves (opposite).

decorative leaves have the rather old-fashioned name of *tsumamono* (“wife things” or “edge things”).

For many years, the farmers of Kamikatsu mainly produced mandarin oranges, but in 1981 the town was struck by a brutally cold winter that killed virtually all the mandarin orange trees.

It fell to a 23-year-old employee of the agricultural cooperative, Tomoji Yokoishi, to come up with a new income source for the town. Initially, he helped farmers produce mushrooms and other new crops. But before long he came up with an unusual idea.

“I tried to think of some kind of work that women in particular could do—all year round,” he recalls.



Leaping with Leaves

Although leaves and flowers had been used in traditional Japanese food for centuries, typically chefs had picked them in the mountains themselves. The idea of farming and selling them was so strange that no one would take Yokoishi seriously. How could they make money from selling the leaves from trees? Yet by 1986 Yokoishi had convinced four farmers to come on board. They started with maple leaves.

Initially, Yokoishi’s idea was a complete failure. The farmers simply packed the leaves in boxes, paying little attention to their size or condition. The leaves barely sold at all. Yokoishi realized that he had to find out exactly what the chefs needed. So, he started making regular visits to traditional Japanese restaurants as a customer to see how the leaves and flowers were used.

Over the course of two years, on average he visited seven or eight exclusive eateries a month, eating up almost all his salary in the process. A single meal could cost ¥30,000. And it wasn’t just his wallet that made sacrifices for the Irodori Project. Yokoishi ate so much rich food that he put on around 20 kilograms and was briefly incapacitated by gout.

But thanks to their efforts, Yokoishi and the farmers together created an almost completely new market in Japan. By 1988, 44 farmers had come on board. Many of them were elderly women, for whom the work was ideal. It was far less physically demanding than other kinds of farming, and the attention to detail suited them well.



上胜町人口不到2000，是四国岛上最小的村子之一，也是正以最快速度“变老”的地区之一——接近半数的居民是60岁以上的老人。从德岛城出发到上胜町驱车需要一个小时。这里有90%的面积是山区，房主们提到邻居，用的不是“隔壁”或者“附近”，而是“上面的”、“下面的”这些词。

上胜町面临的社会和经济困境与日本很多乡村类似。年轻人流向城市的趋势已经持续了几个世代，这使得村镇的衰落和老化越来越严重。不过上胜町也有不同寻常之处，在这里，一个约30年前诞生的产业大获成功，让这座小村驰名全国。

77岁的西荫幸代是通过株式会社（股份公司）“彩”销售产品的农民之一。这家公司的名字来自日文的“色彩”一词。在这个工作日的下午，西荫坐在小小的办公室里，面对电脑，双眼紧盯着屏幕。

就在此时，一笔订单从网上发了过来，要的是“特大”型日本枫叶。西荫一边开心地笑着，一边立刻行动，带着我们走出室外，走下她的农舍小路，来到一小块地边——在那里，种着属于她的几棵枫树。

严寒中诞生

西荫手持一把带着长柄的剪子，熟练地剪下了几条枫树枝，将它们放到一个白色的塑料泡沫箱中，又风风火火地带着我们回到办公室里。经过几分钟的处理，枫叶已经可以作为商品出售。我们跟着她，开着她的白色小卡车，马不停蹄地把枫叶送到了当地的农业合作社。

枫叶只是上胜町中种植的300余种花叶植物之一，大多数种植户都是老人。各种花、叶被用作日本料理的点缀，烘托季节的气息。在日本，这些装饰性的花、叶有一个古老的名字——“妻物”。

过去，上胜町的农民主要靠种植蜜橘谋生。1981年冬天，一场酷寒袭来，让这里的蜜橘遭到了毁灭性打击。

当年只有23岁的农业合作社员横石知二，开始为这个小村思索新的收入来源。开始他帮助农民种植蘑菇和其他谷物，不久他就有了一个新主意——

“我试着构想一种让这里的妇女一整年都能干的活”，横石如此回忆当年。

枫叶促新生

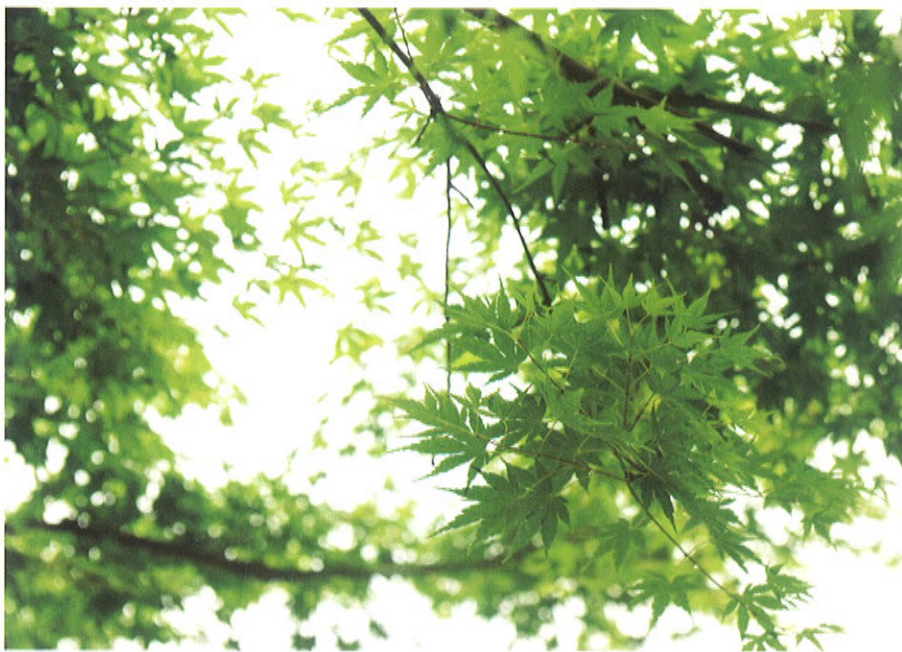
虽然日本料理搭配花叶装饰的历史已有数百年，它的来源基本上靠厨师自己上山摘取。专门种植、出售料理用花叶的点子太过奇特，以致于没人把横石的话当真——谁会想到光卖树上的叶子就能赚钱？而到了1986年，横石已经说服了四位农民加入他的计划，就从生产枫叶开始。

刚开始横石的想法遭遇了惨败。农民只是把叶子装进箱子，几乎不管叶子的大小和质量。结果当

然是卖不掉。横石发现他需要明确把握厨师的需要，于是就开始以客人的身份频繁去往各家传统日本料理店，观察花与叶是怎么使用在料理上的。

在两年时间里，他平均每个月要去7、8家有特色的料理店，几乎花光了所有的工资——一顿饭有时候要花上3万日元。在“彩”项目实施的过程中，横石不但是囊中羞涩，还足足增重了20公斤，甚至有段时间差点被痛风拖垮身体。

正是因为横石和农民们的艰苦努力，他们在日本几乎从零起步，开辟了一个全新的市场。到1988年，总共有44位农民加入该项目，大部分都是老年妇女——对她们来说这是一种理想的工作。这个工作比起其他的农活要轻松许多，而女性的细心也让她们能够胜任。



故事上银幕

这样过了不久，上胜町的收入就赶超过了1981年冬天前的水平——那个受到严寒重创的冬天。如今，一部分农民的收入甚至堪比东京的成功商务人士。

现在通过“彩”销售产品的农民大约有200人，80%是女性。2012年，“彩”的故事被搬上银幕，在日本全国上映。电影海报用了三名面带微笑的农妇的照片，手上的篮子里满载着通红的枫叶。这部电影不但由众多多年长女星出演，观众群也大多是老年女性。

这个项目最大的成功也许就是它引发了大规模的媒体报道。横石说印出来的文章和电视报道已经多得数不过来。据他的估算，在2005年，当媒体的关注达到顶峰的时候，平均每隔一天就有一篇关于上胜町事迹的报道。

这些年来也出现了很多竞争对手，而上胜町却得以继续保持天然花叶市场的王者宝座，这里的产

“彩”计划的创始人横石知二正在他的电脑前工作，在这片梯田层层、农舍座座、绿意盎然（枫叶的鲜绿也在其中，侧页图）的山区，很多属于该计划的农民都像他一样。



The presence of Irodori Project greens in Tokyo includes Ginza Hyakuraku restaurant and its dish using project maple leaves and Tsukiji Market. Other beneficiaries are young people on a study trip at the cooperative.

In the Spotlight

Soon the town's income rose higher than before the disastrous winter of 1981. Today, some of the farmers have incomes to rival successful businesspeople in Tokyo.

Around 200 farmers now sell produce via Irodori, 80 percent of them are women. In 2012, a movie dramatization of Irodori's story was shown at cinemas across Japan. The poster for the film pictured three smiling elderly ladies with baskets of bright red maple leaves. Unusually, not only were the film's main stars elderly women but also most of the audience.

Perhaps the project's most remarkable success is the incredible amount of media coverage generated. Yokoishi says that there have been more print articles and TV reports than he can count. In 2005, when media attention was at its peak, he estimates that, on average, an article on the project appeared every other day.

Many competitors have appeared over the years, but Kamikatsu still has the lion's share of the national market for leaves and flowers, and its produce is sold at wholesale markets all over Japan—including the famous Tsukiji Market in Tokyo.

Taste of Tokushima

Chef-owner Tomiya Hirota of Ginza Hyakuraku restaurant, in Tokyo, has a special connection with Tokushima Prefecture. He lived in Tokushima until high school, and his mother is from Kamikatsu. He uses

Tokushima ingredients in his restaurant's dishes, including leaves and flowers produced by Irodori.

Locating his tiny and exclusive restaurant in the exclusive Ginza area of Tokyo is not easy. (Although that may well be deliberate.) But inside, Hirota is keen to explain about the dish on the Japanese cypress wood counter before us. It is red snapper sashimi on a bed of ice and decorated with a perfectly formed green maple leaf.

The dish is part of a modern take on *chakaiseki*, which features various food courses served prior to a tea ceremony and can last up to half a day. The sashimi is cool, deli-



品销往日本全国的批发市场，包括著名的东京筑地市场。

德岛风味美

广田福也是东京“银座百乐”料理店的主厨兼老板，和德岛县有一种特殊的联系。他曾经住在德岛，直到高中，而他的母亲就是上胜町人。他在料理中使用德岛食材，也包括来自“彩”的花叶。

在东京银座的昂贵地段找到这家小小的专业餐厅并不是一件容易的事（尽管这也许是经过深思熟虑的）。当我们进入店中，料理被端上日本柏木做成的餐台时，广田热情地为我们介绍菜品——碎冰上铺着红鲷鱼刺身，一片形状美丽的翠绿枫叶，恰到好处地衬托出料理的天然与新鲜。

这道菜是现代版“茶杯石”料理中的一品——“茶杯石”是茶道仪式前享用的料理的总称，上完一套“茶杯石”可能会用上半天时间。刺身清冷美味，风味细腻，与广田给我们选的清酒堪称绝配。

“日本料理有一个很大的特色就是对季节感觉的表达”，他告诉我：“没有叶子就不可能表达，如果你把叶子拿走，这道菜就会变得臃肿无趣。”

“你能在山上看到这些叶子”，他继续说道：“它们会不会让你回想起上胜町潺潺的小河？”

餐桌上学习

当“彩”的事业越做越大，横石开始把上胜町的农民带到大阪和京都的一流餐厅。一方面是对他们的辛勤工作表示感谢，一方面也让农民知道“彩”的产品到底是怎么用的，厨师的需求又是什么。

而与此同时，到访上胜町的人也越来越多，他们分别来自日本国内和海外30多个国家。小小的



村镇每年要接待大约2500人来参观“彩”公司和它的创业过程，大大超过村里的常住人口。来访者大多来自日本的各个地方，它们都面临着与上胜町一样的挑战。

“他们想知道如何运用当地特色资源或如何解决老龄化社会的问题”，横石说。不过虽然模仿上胜町的项目在各地层出不穷，但没有哪一个能做得长久的。

“我们非常关注时代变化，努力顺应潮流”，横石如此总结。

一个典型的例子就是“彩”公司对科技的灵活运用。30年前，在这个项目启动的时候，所有的工作都要通过电话、传真和纸张传达。而在大约16年前，横石开始用电脑来帮助处理订单。尽管在起步过程中也出现了一些问题（比如电脑坏了的话，很多老农民就不用了），横石最终完成了一个系统，让农民可以自己监控订单，并都争着率先完成订单。他说农民们不但很享受竞争，也充满拼劲。

目光向未来

我们要把眼光朝向未来。如今最关键的就是找到新生代继承这项事业——农民们的平均年龄已近70。日本各地的年轻人因为听说这个项目而聚集到上胜町，这让这项事业看上去后继有人。

“很多年轻人想要做奉献社会的工作”，横石说：“他们来到这里，为生活有了目标而感到幸福”。“彩”公司已经设立了实习计划，主要针对20多岁的年轻人，让他们能来这里和农民们共同生活劳作。

西荫女士已经接待过很多实习生，很多都是利用暑假前来。她说她更希望他们能在年底来，因为从年底到新年的日子是“彩”公司最忙的时期。

就在我们聊着的时候，西荫仍不时偷瞟一眼办公室的电脑屏幕——无疑这一整天她应该都很忙。

我不禁想象，另外200位农民中，此时此刻又有多少在盯着屏幕的变化，等待下一个订单。在日本这座偏远的山村，农民们没有闲瑕退休。西荫已经为“彩”工作了18个年头，她告诉我，她仍然不打算停下。

“我要一直做到100岁！”她说得干脆，目光炯炯有神。

“彩”计划生产的花叶不仅是在诸如东京“银座百乐”一样的餐厅以及其使用枫叶的料理中，抑或是在筑地市场，都扮演了不可或缺的角色。而来到农业合作社实习的年轻人也是该计划成功的受益者。



ciuous, and has an exquisitely delicate flavor. It goes perfectly with the sake Hirota serves me.

"The great attraction of Japanese food is how it expresses the seasons," he tells me. "It is impossible to do that without using leaves. If you took the leaves away, the dishes would be flat and boring.

"You can see these up in the mountains," he adds. "Don't they remind you of the river running through Kamikatsu?"

Study Trips

As Irodori went from strength to strength, Yokoishi started taking farmers from Kamikatsu to top-class restaurants in Osaka and Kyoto. As well as being a delicious reward for their hard work, the visits showed the farmers exactly how Irodori products were being used and what chefs needed.



There have also been plenty of visitors to Kamikatsu: from Japan and more than 30 other countries. The town welcomes around 2,500 people a year—considerably more than its population—to see Irodori and learn how it was set up. Most are from other local areas in Japan that face similar challenges.

"They want to learn how to use their own distinctive regional resources or how to deal with an aging society," says Yokoishi. But while there have been many copycat projects, he says, virtually none have lasted.

"We've kept an eye on things as times change, and have adapted," Yokoishi says.

An example is Irodori's ingenious use of technology. Thirty years ago, when the project started, everything was done by telephone, fax, and slips of paper. But about 16 years ago Yokoishi introduced a computer



system to coordinate orders. Despite some teething troubles (many elderly farmers wouldn't use the computers if they broke them), Yokoishi set up a system by which the farmers themselves could monitor orders and compete to be the first to fulfill them. He says that the elderly farmers not only enjoy but thrive on competition.

Wave of the Future In the Twinkle of an Eye


Looking to the future, the key task now is to find a new generation to take over. The average age of farmers is around 70. They have had some success, since young people from across Japan hear about the project and are drawn to Kamikatsu.


"A lot of young people want to find work that contributes to society in some way," says Yokoishi. "They come here and are delighted to have a role in life." Irodori has set up an intern program for people—many in their 20s—to come and work with the farmers.

Nishikage has hosted a number of interns, mostly over the summer holidays, although she says that she'd rather they came in the run-up to New Year, which is the busiest time of year for Irodori farmers.

As we talk, Nishikage steals glances at the computer screen in her workroom. No doubt she's busy most of the year.

How many of the other 200 farmers are also watching their screens, waiting for the next order right now, I wonder? No leisurely retirement for farmers in this part of Japan. Nishikage has been working with Irodori for 18 years now and, as she tells me, she has no intention of stopping.

"I'd like to keep going until I am 100!" she says, with a twinkle in her eye. 



Nishikage enjoys a busy workday, happily checking orders via the Irodori computerized system or talking on the grounds of the cooperative to locals with cell phones and tablets firmly in hand.

农民西原喜欢工作繁忙的日子。不论是通过“彩”的电脑系统喜洋洋地检视订单，还是在农业合作社与拿着手机或平板电脑的本地人交谈，都是她的乐趣所在。



COVER STORY

Photo Gallery by Miyoko Fukushima

Manhole covers reveal local culture and aesthetics because these iron necessities of city life comprise art and craft, history or legend, symbol or emblem. This colorful sampling from around Japan displays what each place values with singular design.

Saitama, Saitama Prefecture

City known for soccer; Japan's largest football-only stadium, and two pro teams



Bunkyo Ward, Tokyo

Ginkgo, ward tree, and azalea, ward flower; hover ward emblem (bottom left).



Nara, Nara Prefecture

Yaezakura double cherry blossoms surround park deer and city emblem (center).



Osaka, Osaka Prefecture

City emblem sits above Osaka Castle and the city flower of cherry blossoms.



Kawagoe, Saitama Prefecture

Kawagoe, dubbed "little Edo," with city symbol of Toki no Kane bell tower



Kawagoe, Saitama Prefecture

Bell tower, chiming four times daily, is seen with city emblem (top right).



Kawagoe, Saitama Prefecture

Firemen standards with *kawa* (left) and *goe* characters plus city emblem (center)



Kobe, Hyogo Prefecture

Ijinkan house and weathervane, port, tower; maritime museum and other symbols



Matsue, Shimane Prefecture

Entrance to famed samurai residence in this castle town and cobblestone street



Matsue, Shimane Prefecture

Stone lantern by Lake Shinji with camellia, city flower, and pine, city tree



Matsudo, Chiba Prefecture

Public ferry transport links Matsudo's Yakiri and Katsushika Ward's Shibamata.



Tokorozawa, Saitama Prefecture

Colorful depiction of Tokoron, city mascot, and hook-and-ladder fire truck



Tokorozawa, Saitama Prefecture

Emblem of city, birthplace of Japanese aviation, and ginkgo leaves (city tree)



Tokorozawa, Saitama Prefecture

Farman III biplane's maiden flight with city's ginkgo, skylark, and tea plant



Shirataka, Yamagata Prefecture

White hawk town emblem (center), magnolia, papermaking, trout, and weaving



Zama, Kanagawa Prefecture

Over half a million sunflowers (city emblem) welcome visitors to festivals.



Miyazu, Kyoto Prefecture

Edo lantern, ring of Manjusri's wisdom, guided boats across Monju waterway



Miyazu, Kyoto Prefecture

Amanohashidate, one of Japan's three scenic views, and Miyazu Bay sandbar pines



Cultural Restoration

Story & Photographs by Rob Gilhooly

Toyama is a city that has become almost synonymous with glass, earning it the moniker “Venice of the East.” It’s a relatively recent appellation for the pretty Sea of Japan coastal city, bolstered over the past few decades by an internationally acclaimed glass art academy and thriving community of glass artisans.

Yet, Toyama’s glass culture predates all of them by over three centuries to a time when



portside workshops produced millions of glass receptacles for a very different industry.

“They produced bottles for a thriving pharmaceuticals industry,” said glass artist and chief professor at the Toyama Institute of Glass Art, Ryoji Shibuya. “This formed a base for the arts and folk crafts that have since evolved in Toyama.”

To find out more about that craft and the restorative powers of culture, I made my way to the Toyama Municipal Folkcraft Village, an eclectic collection of museums dedicated to the city’s cultural history dotted along the lower reaches of the verdant Kureha Hills overlooking downtown.





In the Province of Medicine

Alighting from the courtesy bus, there is a distinct feeling of having stepped back in time. The angular roofs of traditional wood buildings known as *minka* peep out above the dense forest of pine and cedar, the morning sunlight adding a gilded tinge to the dense thatching.

On the windy road that passes through the village, the first building I come to is the Museum of Medicine Peddlers, which houses a fascinating collection of paraphernalia relating to Toyama's pharmaceutical industry, which dates back to the mid 17th century. Legend has it that the springboard

for the industry was an incident involving the second lord of the Toyama domain, Masatoshi Maeda, who on a visit to Edo Castle (in present-day Tokyo) treated a fellow lord with a stomach ailment using *hangontan*, an herbal remedy that had recently made its way into Japan from China and that Maeda always carried with him. The recovery was swift, and as rumor spread, Maeda found himself flooded with orders from fiefdoms far and wide.

Toyama quickly became known as the "province of medicine." Soon a network of pharmaceuticals sellers, who numbered in the thousands by the 19th century, delivered locally concocted medicines throughout the



country using a unique system known as *senyo-kori*: “use first, pay later.”

Warming to Folk Art

A little farther up the road and set back among the greenery, the Folk Art Museum and museums dedicated to folklore and ceramic art are each set inside spectacular thatched structures and sumptuously understated grounds.

At the center of the Folk Art Museum, smoke meanders from a traditional *irori* (sunken hearth) and up into the upper reaches of the two-story structure: an excellent way, says one of the museum staffers, to heat the building and strengthen the beams, while also keeping termites at bay.

The Museum of Ceramic Art features a local architectural style known as *azuma-dachi*, elegant but simple farmhouses originally modeled on samurai residences. The interior features what was once a tearoom sporting a



tall latticed atrium whose deep red Tateyama cedar crossbeams contrast sumptuously with white panels.

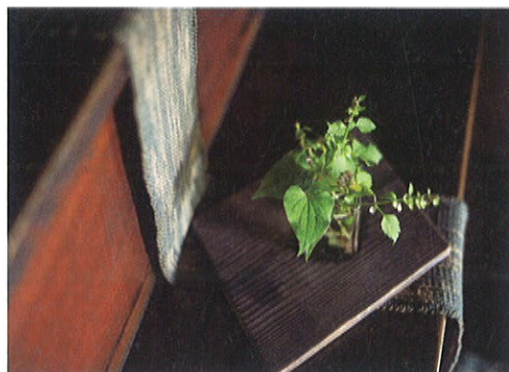
Spirit Revival

Still farther up the hill is a pleasantly situated teahouse and studio producing beautiful clay dolls, which originated in the mid Edo period (1603-1868) at the behest of another member of the Maeda clan, Toshiyasu. Here you can try your hand at decorating the dolls, some of which are shaped into the *ohina-sama* dolls traditionally displayed during Girl's Festival in early spring.

The village is located in a historic part of the city, where excavations in the 1960s unearthed a series of sixth-century tombs inside the Banjin-yama cave. It is also the location of a unique landscape known as the Gohyaku Rakan—more than 500 stone statues depicting arhats—disciples of Buddha who have attained nirvana. Each sculpture is draped in colorful sashes and lined up on a steep hillside within the temple grounds of Chokei-ji as if attending some reverential vigil. It is said that not one is alike, though some are too weather-beaten to verify.

Back in the center of the city, I alight from

the bus near Ikedaya Yasubei Shoten, which is believed to be the first pharmacy to sell Toyama medicines. Even today, hangotan is produced here, and a shop assistant tells me that the origin of the name “hangotan” is “a wonder drug that revives the spirit.” As I enjoy the delights of the second-floor restaurant specializing in dishes using a variety of herbal extracts, I can't help feeling the description is entirely apt to the restorative powers of such a peaceful place. W



Getting There

ANA serves Toyama City with daily flights from Tokyo (Haneda). The Toyama Museum Bus (“Mt. Kureha route”) runs hourly from 10:30 a.m. (Apr. to Nov. 2015) from the south side of JR Toyama Station.



重现文化精髓

文 / 图 罗勃·基尔呼里

“富山市”几乎是玻璃工艺的代名词，它也因此享有“东方威尼斯”的美名。这座毗邻美丽的日本海之滨的城市，相对来说是最近才得到如此美誉的。在最近几十年里，凭着拥有国际声誉的玻璃工艺研究所以及玻璃工匠们的不懈努力，富山的玻璃艺术在国际上的声望正越来越显赫。事实上，富山市的玻璃文化在广受关注之前早已存在，它的历史可以追溯到300多年前，那时港边的玻璃铺子曾打造了数百万个玻璃器皿，形成了一个与现在截然不同的产业。

“工匠们为当年蒸蒸日上的制药业打造药瓶”，富山玻璃造型研究所的主任教授、玻璃艺术家涩谷良治说：“他们建立了富山玻璃艺术和民俗工艺的基础，并一直发展到现在。”

为了寻找更多玻璃工艺发展的足迹和文化重生的活力，我将目的地锁定在了富山市民俗民艺村。苍翠葱郁的吴羽山俯瞰全城，在它广阔的山麓，几座美术馆以兼容并包的立场收集得来的藏品丰富多彩，刻画出这座城市文化的厚重历史。

药县之珠

从免费接送的巴士上下来，突然有一种奇异的感觉袭来，让人仿佛置身过去。日本传统的三角屋顶木屋“民家”从郁郁葱葱的松树与杉树林中隐约现身，茅草房顶沐浴着早晨的阳光，宛如镀上了一层轻盈的色彩。



走过穿越村庄的蜿蜒路径，我首先来到了“卖药资料馆”，这里收藏的精美的药品器具可以追溯到17世纪中期，堪称是对富山制药历史的一大展示。传说中富山制药工业的诞生要归功于一个偶然——富山藩第二代藩主前田正甫在一次造访江户城（现在的东京）的时候，用随身携带的“反魂丹”治好了另一位藩主的胃病。反魂丹是一种当年刚从中国传到日本的草药，其快速的疗效在坊间一经传开，如潮水般的需求便从远近各藩一下子涌向了前田。

从此，富山成了著名的“药县”，一张售药网络也在各地铺开。到19世纪，药商已有数千人，他们将本地调制的药品送往全国，并采用“先用后利”这种特殊的买卖方式，也就是先使用、后付款，得以在短期内做大做强。

民俗工艺

离马路稍远，靠近树林的地方有一座“民艺馆”及数家展示民俗和瓷器艺术的美术馆，同样拥有雄浑古朴的茅屋顶建筑和不事张扬的环境。



在民艺馆中央，袅袅青烟正从日本传统的“围炉里”冉冉升起，飘至两层建筑的上方。一位美术馆工作人员说，这种古老的方法效果非凡，既能让整座建筑保持温暖，又可加固房梁，驱除白蚁。

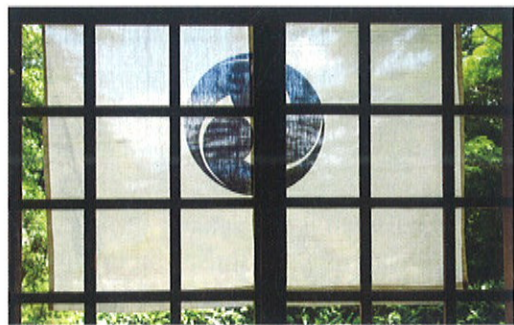
“陶艺馆”采用一种叫“东建”的本地建筑式样，是造型优雅而简约的村居，其原型来自武士的居所。建筑内部过去是一间茶室，天顶很高，格子状的梁柱围出一个宽敞的空间。交叉的梁柱用的木材是深红色的“立山杉”，与洁白的墙板产生鲜明的对比。

灵魂复甦

在吴羽山上，有一家闲适的茶屋兼美丽泥人偶的作坊。它是在江户时代（1603-1868）中期，由前田家的另一位重要人物——前田利保下令建造。在这里，你可以试着打扮人偶，看自己的手够不够巧。有些人偶做成“雏样”（小公主），依照日本传统，每年早春女孩节之际要将其摆放在家中，为孩子祈福。

这座村子位于富山市历史悠久的地区，1960年代，在番神山洞穴的考古发掘曾经出土过数座6世纪的古墓。这里也是“五百罗汉”这一独特景观的所在——罗汉是达致涅槃的佛陀的弟子。五百多座石像堪称壮观，每座石像都披着色彩缤纷的饰带，排列在长庆寺内倾斜的山坡上，为佛陀护法。据说没有一座石像的样子是相同的，不过有些因为常年的风雨侵蚀，形态已难以辨认。

回到市中心，我在池田安兵卫商店附近下车——据说这是第一家販售富山药的药店。如今这里仍然在生产反魂丹，一位店员告诉我“反魂丹”的意思就是让人起死复生的灵药。当我在二楼的餐厅品尝着搭配各种药草的健康菜肴，不禁遐想，“反魂丹”这个名字，与这片祥和土地中蕴藏着的重生的力量，简直是珠联璧合。

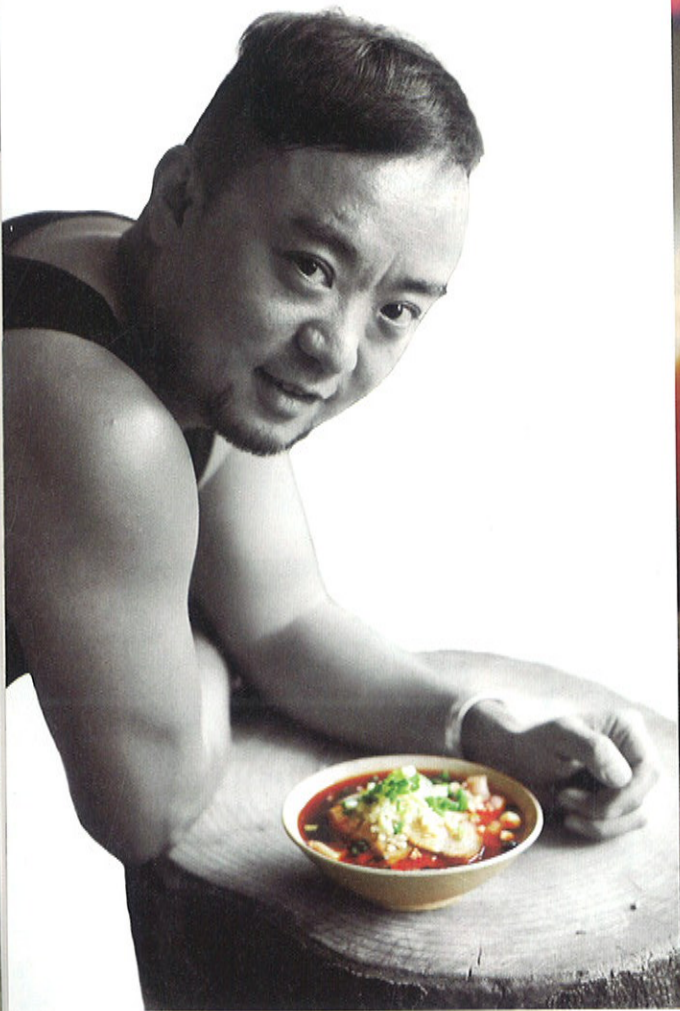


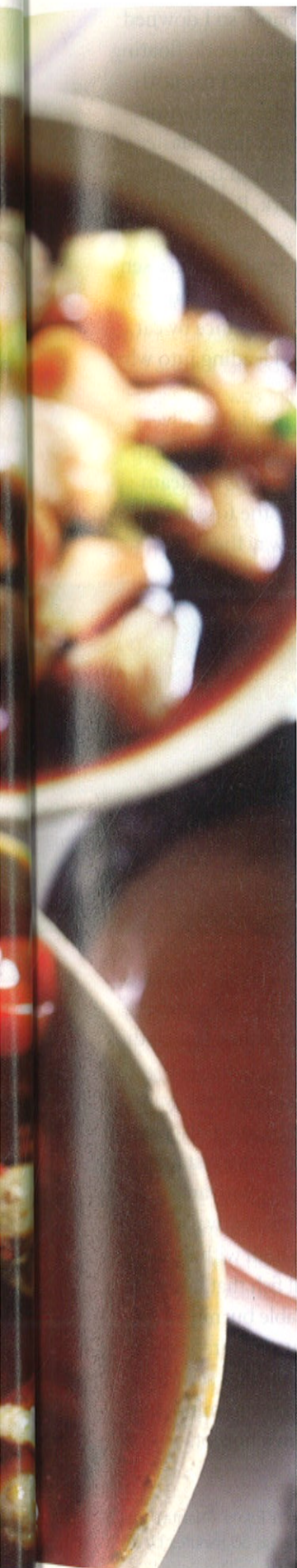
交通

ANA 每日都有航班从东京（羽田机场）飞往富山市。“富山市美术馆巴士”（“吴羽山路线”）从上午 10:30 起（2015 年 4 月 - 11 月），每小时都有巴士从 JR 富山车站南侧出发。

HEAVEN IN A HOTPOT

Story & Photographs by Scott Lynn Riley





Beware of one of the spicy seductions of Chongqing: its hotpot. This comes from the voice of experience—having gulped down several unknowns from the peppery broth, I shot up from my chair, tongue and lips ablaze. Perspiration flowed and tears streamed from my reddened eyes. Inside this local backstreet hole-in-the-wall, some 20 Chongqing faces, breaking off momentarily from thunderous chitchats, gazed at me with glee, mouths agape.

“Take *huaguo* slow, brother!” called out a friendly stranger sitting close, raising high a cup of potent white lightning *baijiu* and giving me one. I drained the glass with a cough, waves of cool warmth sloshing down throat and veins as a cheer rose up from the friendly onlookers. One fire extinguishes another, I reasoned, back to my meal, tongue and lips numb for hours more.

Visions of *huaguo* (“pots of fire”) filled my dreams that night. Into steaming soup stock went an array of bizarre ingredients, some of which I’d never heard: peppers by the bucket load, strips of cow tripe, trachea of pig, duck intestines, hog brain, tendons, sliced lotus root, sea cucumber, bean curd, carp, scallions, and mushrooms. On the tabletop sat



shallow dipping bowls of sesame oil, into which garlic, onion, coriander, ginger, and peppercorns had been added, all superimposed with my fiery visions.

BOATMEN FUEL AMID NATURAL BEAUTY

Sleep proved healing and kind, and after rising I found myself on a crowded cable car near Chongqing’s teeming hub, Jiefangbei, and got off to peer out over the Yangtze River, at cruise boats and riverbanks far below.

For untold ages, two immense rivers, the Yangtze and Jialing, spawned and nourished Chongqing life. Here, poor boatmen first invented the communal, spice-charged, rocket fuel hotpot to sustain themselves through cold winters. The Chongqing hotpot was born, people say, “of optimism, energy, and enthusiasm,” and as the pots began to be consumed on every corner and in every season, so, it would seem, did the boatmen’s vigor catch on in the hearts and minds of Chongqing people.

Poking around the city at night, on another day, I noticed friends on a spirited outing at Yi Ke Shu, “One Tree” pavilion, a panoramic overlook. And while taking in the gorgeous evening river scene, along picturesque Nanbin road, I was astonished by the sheer glee and euphoria of youngsters splashing wildly



around with their agile moms in gushing water fountains.

The next day saw another form of natural beauty in a classy shopping mall, Tian Di (“Heaven and Earth”), when a young woman, Wang Yi Lai, was strolling along with a bouquet of flowers. My inner photographer suddenly took over, asked and got permission for a shutter snap or two.

ULTIMATE HOTPOT IN A HOT SPRING

Back to my search, once again, for the ultimate hotpot, I stepped into Fanbator (“Crazy Food”). This popular Jiefangbei rendezvous with an idiosyncratic cooking style blends local tastes with those of neighboring prov-



inces. No hotpot was on hand, so I downed a great dish of succulent sliced pork, floating in a bed of garlic sauce. “Where’s the tastiest hotpot of all?” I asked the owner, Anji, his humorous honorific meaning “Master of Calm.” But my words got lost in translation. “Northern Hot Springs Park, Bei Wenquan,” he replied enthusiastically.


Realizing that a hot spring would be a sensational place to wrap up my short journey, I traveled the 35-kilometer distance by car, arriving soon at a trailhead leading into what looked like paradise.

Inside a tranquil wood beside the silvery waters of the Jialing River, birdcalls issued from treetops, and gentle clouds of steam wafted from water pools in the forest floor. Strolling about, I whiled away the time



visiting Wenquan Si, the lovely Hot Springs Temple, with its ancient halls and sweeping roofs. Everything was fascinating, but all the walking made me ravenous.

My most delectable pot of fire ever was fortunately about to materialize. I discovered Jin Yao Xuan, a famous specialty restaurant situated within the gorgeous Banyan Tree Beibei Hotel, just a few minutes’ walk away.

The hotpot sprouted so high with lobster, scallops, prawns, and local fish that it took two waiters to carry the moveable burning feast to my table. The marvelous preparation—a special innovation still retaining a scrumptious traditional broth—came to mind, too. I had finally found heaven in a hotpot. 

Getting There


ANA serves Chengdu daily from Tokyo (Narita). Travel time from Chengdu to Chongqing is 50 minutes by air; 2 hours by train, and 3.5 hours by bus.

As the westernmost "bump" of Japan's main island, Honshu, Yamaguchi Prefecture is surrounded by the sea. And loaded up with mountains. It may come as no surprise, then, that Yamaguchi is rich in culture and traditions, from Shimonoseki Port's blowfish and Iwakuni's wonderful arched bridge to the charming castle town of Hagi and its famed stoneware.

Hagi ware was initiated in the early 17th century by the local *daimyo*, an avid tea master, and is today considered one of the finest tea ceremony ceramics. It is identified by its soft, beige color, often showing a soft pink flush. There is quite sparse surface decoration; like *raku* ware, it is quiet, austere, and minimalist, the epitome of the tea ceremony's aesthetic of elegant simplicity.

Unique among Japan's stoneware, Hagi ware is known for its permuting surface tints. Tea ceremony people speak of the "seven permutations of Hagi." This refers to the fact that the interaction of the ware's clay and glaze results in pinholes and some crazing in the feldspar-ash glaze, which is porous enough to allow moisture to effect the clay's color. The soft, gentle color changes of Hagi ware with use over time—soft pinkish to purplish blushes, primarily—are one of Hagi's endearing and attractive features.

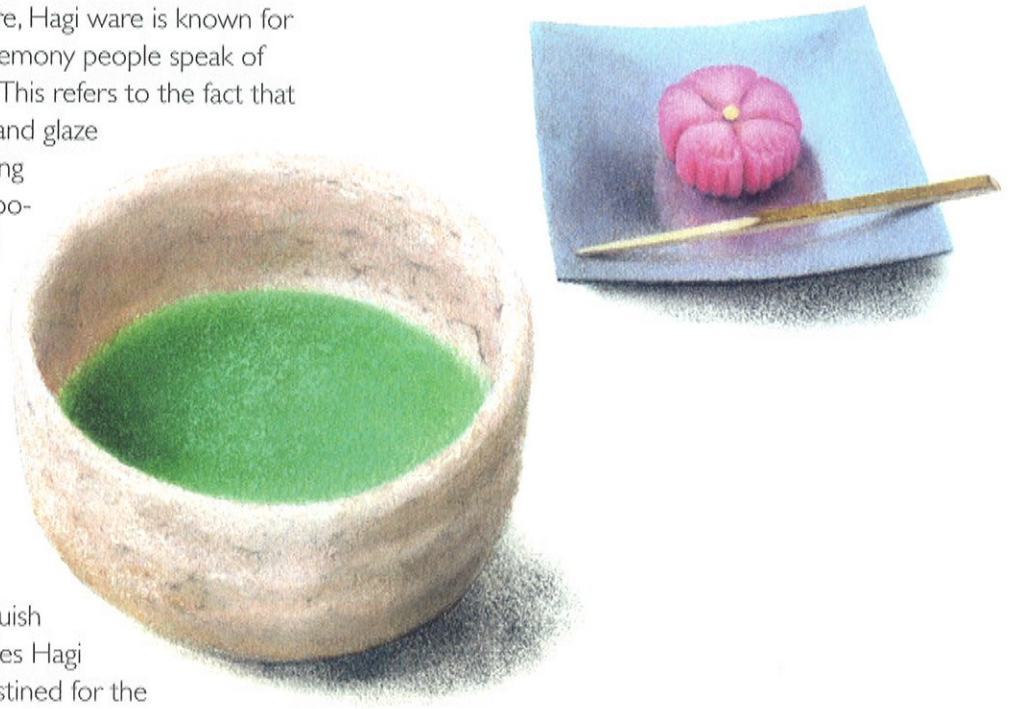
Hagi shapes are also gentle and simple, based on utilitarian, daily needs. A triangular notch cut into the foot, originally made to distinguish the vessels for general use, identifies Hagi bowls; the perfect pieces were destined for the lord of the domain.

The Miwa lineage of Hagi potters (now in its 12th generation) is known now both for its innovative, sculptural work and for the beauty and quality of its tea ceremony bowls. 

Hagi Ware

by Kim Schuefftan

Illustration by Yumiko Nakazawa



To the perfect blue sky.



ANA Inspiration of JAPAN

A STAR ALLIANCE MEMBER 

Tastes of JAPAN by ANA

Tastes of JAPAN by ANA

Regional Feature (Jun.–Aug. 2015): Toyama, Nara, and Fukuoka prefectures

To showcase the appealing values of Japan, we present "Tastes of JAPAN by ANA." From Jun. to Aug. 2015, we introduce onboard and in other ANA Group settings the food, sake and liquor, sweets, and culture of the following three prefectures.



地方巡礼 (2015年6月至8月): 富山县、奈良县及福冈县

为尽显日本魅力，我们在机内餐饮服务中推出了名为“Tastes of JAPAN by ANA”的日本美食推介活动。自2015年6月起至8月，无论是在ANA的航班内，还是在ANA的其他服务中，我们都将着重推介以下三个地区的美食、美酒、甜点及文化，凸显其独特的魅力。

Toyama Prefecture 富山县

Serving Toyama food

- Scallop, ham and vegetables wrapped in crêpe with Hokuriku wine sauce (international First Class)
- Dry curry of Toyama summer vegetables (Jul. only) ("DINING h" in ANA SUITE LOUNGE at Haneda international terminal)

提供富山县的美食

- 帆立贝、火腿和法式蔬菜薄饼搭配北陆红酒奶油沙司 (国际线头等舱)
- 选用富山蔬菜为原料制作的咖喱炒

饭 (仅限7月) (羽田机场国际线 ANA SUITE LOUNGE 贵宾休息室的 "DINING h" 餐饮区)

Serving Toyama sweets

- Berry compote panna cotta with Toyama red wine sauce (ANA SUITE LOUNGES at Haneda and Narita international terminals)

供应富山县的甜点

- 意式果酱奶酪搭配富山红酒酱汁 (羽田及成田机场国际线 ANA SUITE LOUNGE 贵宾休息室)



Berry compote panna cotta with Toyama red wine sauce (ANA SUITE LOUNGES at Haneda and Narita international terminals)

意式果酱奶酪搭配富山红酒酱汁 (羽田及成田机场国际线 ANA SUITE LOUNGE 贵宾休息室)

Serving Toyama sake

- Local Japanese sake (ANA LOUNGE at Haneda international terminal)

提供富山县的当地清酒

- 当地清酒 (羽田机场国际线贵宾休息室)



A sake booth at an airport lounge
机场贵宾休息室的清酒展示台

Introducing Toyama culture

- Inflight entertainment program SKY EYE featuring scenes of Toyama Prefecture

Note: Viewable on domestic flights in Jun. with odd-numbered flights, and international flights through Aug.

介绍富山县的文化

- 机内电视节目SKY EYE介绍富山县景色
备注: 6月国内航线 (奇数航班) 乘客及截至8月的国际航班乘客可以观看。



Multicopter used for shooting SKY EYE from the sky
SKY EYE 利用新型遥控直升机 "Multicopter" 从天空拍摄



Dry curry of Toyama summer vegetables (Jul. only) ("DINING h" in ANA SUITE LOUNGE at Haneda international terminal)

选用富山蔬菜为原料制作的咖喱炒饭 (仅限7月) (羽田机场国际线 ANA SUITE LOUNGE 贵宾休息室的 "DINING h" 餐饮区)

Nara Prefecture 奈良县

Serving Nara food

- Sautéed sea bass and Nara himoutougarashi peppers with chorizo and basil Balsamy Apple vinaigrette (international Business Class)
- Nara black Wagyu sirloin steak (Jun. only) ("DINING h" in ANA SUITE LOUNGE at Haneda international terminal)

提供奈良县的美食

- 油煎日本花鲈、西班牙辣香肠及奈良县产绿色尖辣椒，并搭配香脂苹果醋及兰香 (国际线商务舱)

- 选用奈良县黑毛和牛制作的西冷牛排 (仅限6月) (羽田机场国际线 ANA SUITE LOUNGE 贵宾休息室的 "DINING h" 餐饮区)



Nara black Wagyu sirloin steak (Jun. only) ("DINING h" in ANA SUITE LOUNGE at Haneda international terminal)

选用奈良县黑毛和牛制作的西冷牛排 (仅限6月) (羽田机场国际线 ANA SUITE LOUNGE 贵宾休息室的 "DINING h" 餐饮区)

Fukuoka Prefecture 福冈县

Serving Fukuoka food

- ANA original local cuisine (international Business Class)
- Grilled spicy cod roe over steamed rice in soup stock (international First Class)

提供福冈县的美食

- ANA 原创福冈县本土料理 (国际线商务舱)
- 明太子茶渍饭 (国际线头等舱)



ANA original local cuisine (international Business Class)
ANA 原创福冈县本土料理 (国际线商务舱)

Note: Images for display only. Services are available on selected routes departing Japan and in specific airport lounges, and are subject to change without notice.

备注: 图片仅供参考, 请以实物为准。于日本出发的指定航线及特定贵宾休息室中可享用以上服务。服务项目可能会有变动, 届时不再另行通知, 敬请谅解。

✈️ STAR WARS™ Project Liftoff: World's First R2-D2 Livery

ANA proudly launches the exciting ANA STAR WARS Project in collaboration with the production group of the film. The project will include operation of aircraft decorated in special livery for five years, commencing 2015.

Making its first public appearance on Apr. 16, in Anaheim, California, was our lively and colorful R2-D2 Jet, dressed in its unique, world-first livery.

Fans of the series came out in huge numbers and were delighted by the show.

Below you will find a brief description of aircraft design and information about the new website. For entertaining travel around the world or on the final frontiers of space, buckle up and enjoy the ANA STAR WARS Project.

Introducing ANA's R2-D2 Jet

- 1) Specially painted livery of the R2-D2 Jet, scheduled this autumn for international service on Boeing 787-9 aircraft
- 2) Concept of special livery design
The motif of the popular R2-D2 film character, known for its reliable service and similar in color to ANA's blue logo, is used in the overall design.
- 3) ANA STAR WARS website
Varied information including project intro and a video of the R2-D2 Jet are among the fun-filled choices on our special site at www.ana-sw.com.

“星战计划™” 启动：世界首款 R2-D2 客机涂装亮相

ANA与星战制作团队合作推出激动人心的“ANA星战计划”。该计划从2015年起连续五年使用星战主题涂装。

4月16日，鲜艳活泼、造型独特的首款R2-D2涂装客机在加利福尼亚州阿纳海姆市初次亮相。

大批星战迷涌入现场，为新涂装客机的亮相欢呼雀跃。

您可在下文获悉客机涂装设计和“星战计划”网站的相关信息。无论您是乐于周游世界或是喜于翱翔天际，都请系好安全带，开始享受“ANA星战计划”吧！

ANA R2-D2客机介绍

- 1) 使用R2-D2涂装的787-9波音客机将于今秋开始执飞国际航线。
- 2) 独特涂装的设计理念
电影中的R2-D2机器人，因值得信赖的工作表现，及身着与ANA标志相近的亮丽蓝色而广为人知。涂装客机的原型便来自这个受人喜爱的R2-D2。
- 3) “ANA星战计划”网站
“星战计划”官网www.ana-sw.com为您提供该计划详情，以及R2-D2客机视频等诸多有趣内容。



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✈ Fun-Filled Service on Honolulu Route with Hilton Hawaiian Village

From Jun. to Aug., ANA in collaboration with Hilton Hawaiian Village Waikiki Beach Resort offers a variety of fun-filled services both onboard and at airport departure lounges so you can enjoy the refreshing feeling of being at a resort before you will arrive.

The Hawaiian menu is prepared as our Western meal service onboard and at ANA LOUNGES at Haneda and Narita airports.

Economy Class passengers get another treat: the chance to win a surprise gift for use at Hilton Hawaiian Village by claiming a winning lottery ticket set in your meal tray. Other fun-filled services include inflight entertainment, sightseeing guidebooks, and more.



Fly ANA for a travel experience you won't soon forget.

趣味服务伴您飞往夏威夷

6月至8月，ANA将与位于威基基海滩风景区的夏威夷威基基海滩希尔顿度假村合作，向火奴鲁鲁航线机内乘客及机场候机室的客人提供多种趣味服务，让乘客抵达夏威夷之前就能体会到夏日的清爽。

在羽田机场与成田机场的ANA LOUNGE贵宾休息室以及机内西餐服务中，都将为您提供夏威夷菜单。



经济舱乘客还可能收获意外之喜：每位乘客都有机会在自己的餐盘中获得奖券，在夏威夷希尔顿度假村使用。其他趣味服务还包括提供机内娱乐、观光指南等等。

选择ANA航空，定将为您带来难忘的飞行体验。

Note: Images for display only. Collaboration menu available also on Japan inbound flights. Service content subject to change.

备注：飞往日本的航线也提供该菜单。内容和服务如有变化将不予事先通知。

Bonus Miles Campaign!

Register your campaign participation and stay at Hilton Worldwide hotels, and you'll get a maximum of triple bonus miles! For campaign details, see ANA SKY WEB (www.ana.co.jp/amc).

- Hotel stay in Japan or Hawaii: Triple miles (3 miles per US\$1.00 spent)
- Hotel stay other than Japan or Hawaii: Double miles (2 miles per US\$1.00 spent)

Note: 100 miles (maximum) per stay at Home2 Suites by Hilton. Applicable Stay Period: May 1-Aug. 31, 2015

机内餐作纪念特别企划：里程奖励特别优惠活动

登记参加此次特别活动后，若入住希尔顿酒店，则您可以获得最多3倍里程奖励。欲知活动详情，请参见ANA SKY WEB(www.ana.co.jp/amc)。

- 入住位于日本或夏威夷的酒店：3倍里程奖励（每消费1美元获赠3里程）
- 入住位于日本或夏威夷以外的酒店：2倍里程奖励（每消费1美元获赠2里程）

备注：若您入住Home2 Suites by Hilton，一次入住最高可获得100里程。入住时期：2015年5月1日至8月31日。

✈ Select Drinks for Enjoyable Travel

From Jun. 1 to Aug. 31, First Class passengers traveling between Japan and the U.S., Europe, and Singapore are treated to select drinks. Sit back and enjoy your flight with the tangy fruit juice and mellow tea described below.

Satsuma Mandarin Fruit Juice

A rich juice brought to you by Nihonbashi Sembikiya, Japan's historic fruit purveyor, exhibiting harmonies of delightful sourness and silky sweetness and made with Dejima no hana, the highest-quality Sasebo satsuma mandarin oranges from the balmy orchards of Saikai, Nagasaki.

For an added treat, why not try banana-flavored Sembikiya ice cream, too?

Miyazaki Sencha

An extraordinary brew of 100% Miyazaki tea from the renowned green tea specialty shop Shinryokuen. The youngest, choicest tea buds are roasted with great attention and yield generous aromas with sweet, round flavors.

Note: The tea shop won the top prize—Minister's prize of the Japanese Ministry of Agriculture, Forestry and Fisheries—at the 68th National Tea Fair of Japan (2014).

精选饮品伴您开启愉悦之旅

从6月1日开始到8月31日，我们将为往来日本与美国、欧洲和新加坡的头等舱乘客奉上精选饮品。下文为您介绍的味道浓郁溢香的果汁和煎茶，将伴您度过轻松愉快的机内时光。

温州蜜柑汁

位于日本桥的老字号水果店千足屋为您献上浓郁溢香的温州蜜柑汁，可谓顺滑甜味与可口酸味的完美融合。此蜜柑汁所用的蜜柑为“出岛之华”——一种产自位于长崎西海的果园中的佐世保温州蜜柑。

品尝过后，不妨再尝尝千足屋的香蕉味冰淇淋。



宮崎
新緑園
日本茶専門店

宫崎煎茶

我们还为您提供享誉日本的饮品——100%用新绿园宫崎煎茶做成的绿茶。饮品所用茶叶都是初产时精心挑选的，您可以尽情享受该茶饮为您带来的融清香、甘甜、顺滑于一体的口感。

备注：新绿园荣获第68届全国茶品评会农林水产大臣奖第一名。

✈ Inflight Meals Designed by "THE CONNOISSEURS"

Food and beverages on international flights departing Japan have been designed by "THE CONNOISSEURS": internationally renowned chefs from inside and outside Japan, beverage specialists of wine, coffee and alcohol, and ANA chefs boasting world-class standards among leading airlines.

Savor the heartfelt cuisine and special dishes selected exclusively for our passengers.

THE CONNOISSEURS 美食大师为您奉上美味机内餐

ANA "THE CONNOISSEURS" 美食大师团队由日本国内外知名的酒类、咖啡等饮品大师和ANA顶级厨师组成。该团队为从日本飞往世界各地的ANA国际航班提供优质机内餐饮。

敬请品尝ANA精心甄选的特色菜品，使您的机内时光更加高质舒适。

THE CONNOISSEURS

Menu Examples from Jun. to Aug. 2015 2015年6月至8月部分菜单



French cuisine by "Ryuzu"
"Ryuzu" 的法式菜肴



Japanese cuisine by "Tsujiyome"
"辻留" 的日式菜肴



Fusion cuisine by "Restaurant Yonemura"
米村饭店的无国界融合菜肴

Notes: Images for display only. Content and service are subject to change without prior notice.
备注：图片仅供参考。服务内容如有变动将不再另行通知，敬请谅解。

✈ Welcome to ANA's Global Social Media Platforms!

ANA offers you different ways of communication on our social media platforms in Facebook, Twitter, Instagram, LinkedIn and Google+. Product and promotion updates will be constantly provided through these channels, and you can also network with ANA and other ANA fans by sharing your photos and information. Follow us now and be the first to know all about ANA.

ANA Global Facebook: <https://www.facebook.com/flyworld.ana>

Twitter: https://twitter.com/FlyANA_official

Instagram: http://instagram.com/allnipponairways_official

LinkedIn: <https://www.linkedin.com/company/all-nippon-airways>

Google+: <https://plus.google.com/+AllNipponAirways>

ANA Weibo, HK Facebook & More

In addition to the above platforms, you can find ANA Weibo at www.weibo.com/allnipponairways, the ANA Hong Kong Facebook page at www.facebook.com/ana.hongkong and the ANA Global Facebook page in traditional Chinese at www.facebook.com/ana.ch.traditional.

欢迎来到 ANA 的全球社交媒体平台!

ANA 分别在脸书、Instagram、推特 (Twitter)、领英 (LinkedIn) 及谷歌+(Google+) 上开设了专用网页，为大家提供多种交流方式。通过这些媒体平台，我们将不断提供产品及活动的最新信息。乘客也可以与 ANA 及其他 ANA 粉丝互动，分享照片及动态。请关注我们，以获得关于 ANA 的最新动态。

ANA 微博、香港脸书等

除了以上交流平台，还可在 www.weibo.com/allnipponairways 上找到 ANA 的微博，在 www.facebook.com/ana.hongkong 看到 ANA 的香港脸书，或者在 www.facebook.com/ana.ch.traditional 上看繁体中文版的 ANA 全球脸书。



✈ Enhanced Services on Asian Routes

In accordance with expansion of ANA's international network, inflight services offered on our Europe and U.S. routes will be available on flights serving Singapore, Bangkok, and Jakarta. Your onboard travel will be more comfortable, as inflight meals in First and Business classes will be changed to the service style of our Europe and U.S. routes, and one after another amenity will be changed.

In addition, following First and Business class service on our Europe and U.S. routes, Business Class service on our Bangkok, Singapore and Jakarta routes, Hakata Ippudo miso ramen Daichi is now available in Business Class service to Delhi and Mumbai on our India routes.

Enjoy ANA's ongoing enhanced inflight services.

亚洲航线机内服务更上一层楼

随着ANA国际航空网络的扩展，在飞往新加坡、曼谷及雅加达的航线上，将加入原属欧美航线的机内服务项目。头等舱及商务舱的机内餐饮将转而采用欧美航线上的服务模式，且配套用具也会随之更新。期待广大乘客的空中之旅更为舒适惬意。

此外，除欧美航线头等舱、商务舱，以及曼谷、新加坡与雅加达航线的商务舱之外，您同样可以在飞往印度德里或孟买的商务舱中品尝“博多一风堂”味噌拉面——“大地”——的美味。

ANA将不断追求更高质量的机内服务，以期令您的空中旅途体验愈臻完美。

Route 航线	Class 舱别	Flight Number 航班号	Starting Period 开始日期	Services Offered 服务内容
Narita-Singapore 成田-新加坡	FIRST CLASS	NH801/802	from Mar. 29 3月29日起	<ul style="list-style-type: none"> Course-style inflight meal (each dish served in order) and amenities as on Europe and U.S. routes Japan outbound: Western meals from a collaboration menu with restaurant Ryuzu Singapore outbound: Western meals from a collaboration menu with Regent Singapore, A Four Seasons Hotel 机内餐（按序上菜品）及配套用具与欧美航线相同 日本出发航班：与“Ryuzu”合作的西式料理 新加坡出发航班：与四季酒店下属的新加坡丽晶酒店合作的西式料理 
	PREMIUM ECONOMY	NH801/802 NH845/846	from Mar. 29 3月29日起 from Jun. 11 6月11日起	<ul style="list-style-type: none"> Inflight meals and amenities equivalent to those on Europe and U.S. routes 机内餐及配套用具与欧洲航线的级别相同
Narita/Haneda-Singapore, Bangkok, Jakarta 成田/羽田-新加坡、曼谷、雅加达	BUSINESS CLASS	Singapore 新加坡 NH801/841/ 842 Bangkok 曼谷 NH805/847/ 848 Jakarta 雅加达 NH835/855	from Mar. 1 3月1日起	<ul style="list-style-type: none"> Course-style inflight meal (each dish served in order) as on Europe and U.S. routes, with pillow and headphone amenities Onboard pajamas (rental) Japan outbound: Japanese meals from local cuisine and Western meals from ANA chefs Singapore outbound: Western meals from a collaboration menu with Regent Singapore, A Four Seasons Hotel Bangkok outbound: Thai meals from a collaboration menu with restaurant Spice Market in Anantara Siam Bangkok Hotel 机内餐（按序上菜品）与欧美航线相同，并提供头枕、耳机等配套用具 机内可租借舒适惬意的机内衣物 日本出发航班：日本“乡土料理”，或ANA大厨原创的西式料理 新加坡出发航班：与四季酒店下属的新加坡丽晶酒店合作的西式料理 曼谷出发航班：与安纳塔拉暹罗曼谷水疗酒店内的“香料市场（Spice Market）”合作的泰式料理 
Narita-Bangkok 成田-曼谷	PREMIUM ECONOMY	NH807/808	from Aug. 1 8月1日起	<ul style="list-style-type: none"> Inflight meals and amenities equivalent to those on Europe and U.S. routes 机内餐及配套用具与欧洲航线的级别相同
Haneda-Jakarta 羽田-雅加达	PREMIUM ECONOMY	NH855/856	from Aug. 1 8月1日起	<ul style="list-style-type: none"> Inflight meals and amenities equivalent to those on Europe and U.S. routes 机内餐及配套用具与欧洲航线的级别相同
Narita-Mumbai, Delhi 成田-孟买、德里	BUSINESS CLASS	All flights 所有航班	from Mar. 1 3月1日起	<ul style="list-style-type: none"> Inflight meals include Hakata Ippudo miso ramen Daichi 机内餐包括“博多一风堂”味噌拉面“大地” 

Notes: Inflight meal menu is for Jun.-Aug. period. Late-night and early-morning services may differ, and services are subject change without notice. Images for display only.
备注：以上为6月-8月提供的机内菜单。深夜及凌晨的服务内容或有不同。服务内容的变动将不再另行通知，敬请谅解。

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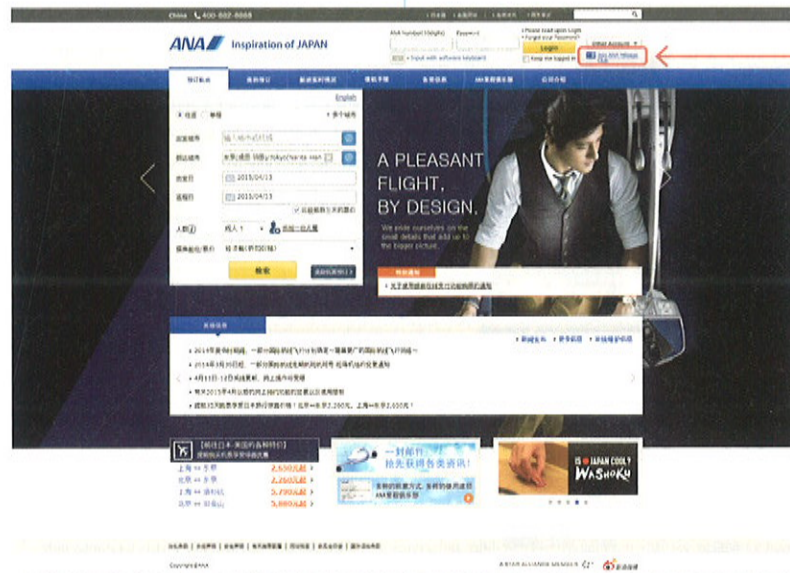
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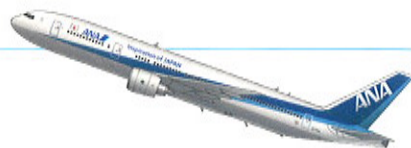
ANA 航空集団航班客机指南

B777-300



- * 全幅 Wingspan 全宽 / 60.9m (-300ER: 64.8m)
- * 全長 Length 全长 / 73.9m
- * 全高 Height 全高 / 18.5m
- * 航続距離 Range with full load 持续飞行距离 / 3,760km (-300ER: 13,920km)
- * 標準座席数 Standard number of seats 标准座位数 / 514 (-300ER: 212; 247; 250; 264)

B777-200



- * 全幅 Wingspan 全宽 / 60.9m
- * 全長 Length 全长 / 63.7m
- * 全高 Height 全高 / 18.5m
- * 航続距離 Range with full load 持续飞行距离 / 4,300km (-200ER: 13,400km)
- * 標準座席数 Standard number of seats 标准座位数 / 405 (-200ER: 223; 306)

B787-9



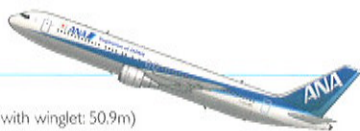
- * 全幅 Wingspan 全宽 / 60.1m
- * 全長 Length 全长 / 62.8m
- * 全高 Height 全高 / 16.9m
- * 航続距離 Range with full load 持续飞行距离 / 10,130km
- * 標準座席数 Standard number of seats 标准座位数 / 395

B787-8



- * 全幅 Wingspan 全宽 / 60.1m
- * 全長 Length 全长 / 56.7m
- * 全高 Height 全高 / 16.9m
- * 航続距離 Range with full load 持续飞行距离 / 4,480km (INT: 13,610km; 11,560km)
- * 標準座席数 Standard number of seats 标准座位数 / 335 (INT: 158; 169; 222)

B767-300



- * 全幅 Wingspan 全宽 / 47.6m (-300ER with winglet: 50.9m)
- * 全長 Length 全长 / 54.9m
- * 全高 Height 全高 / 15.9m
- * 航続距離 Range with full load 持续飞行距离 / 3,370km (-300ER: 10,030km; 10,820km)
- * 標準座席数 Standard number of seats 标准座位数 / 270 (-300ER: 202; 214)

B767-300F / B767-300BCF



- 貨物専用機 freighter 货运专机
- * 全幅 Wingspan 全宽 / 47.6m
 - * 全長 Length 全长 / 54.9m
 - * 全高 Height 全高 / 15.9m
 - * 航続距離 Range with full load 持续飞行距离 / 5,970km (B767-300F); 5,750km (B767-300BCF)

B737-800



- * 全幅 Wingspan 全宽 / 35.8m
- * 全長 Length 全长 / 39.5m
- * 全高 Height 全高 / 12.5m
- * 航続距離 Range with full load 持续飞行距离 / 3,670km
- * 標準座席数 Standard number of seats 标准座位数 / 166; 167; 176

B737-700



- * 全幅 Wingspan 全宽 / 35.8m
- * 全長 Length 全长 / 33.6m
- * 全高 Height 全高 / 12.5m (-700ER: 12.6m)
- * 航続距離 Range with full load 持续飞行距离 / 4,900km (-700ER: 9,240km)
- * 標準座席数 Standard number of seats 标准座位数 / 120 (-700ER: 38; 44)

B737-500



- * 全幅 Wingspan 全宽 / 28.9m
- * 全長 Length 全长 / 31.0m
- * 全高 Height 全高 / 11.1m
- * 航続距離 Range with full load 持续飞行距离 / 2,780km
- * 標準座席数 Standard number of seats 标准座位数 / 126

BOMBARDIER DHC-8-400



- * 全幅 Wingspan 全宽 / 28.4m
- * 全長 Length 全长 / 32.8m
- * 全高 Height 全高 / 8.3m
- * 航続距離 Range with full load 持续飞行距离 / 2,020km
- * 標準座席数 Standard number of seats 标准座位数 / 74

AIRBUS A320



- * 全幅 Wingspan 全宽 / 34.1m
- * 全長 Length 全长 / 37.6m
- * 全高 Height 全高 / 11.8m
- * 航続距離 Range with full load 持续飞行距离 / 2,380km
- * 標準座席数 Standard number of seats 标准座位数 / 166

ミレニアム・ファルコン Millennium Falcon



- * 全幅 Wingspan 全宽 / 25.6m
- * 全長 Length 全长 / 34.75m
- * 最高速度 Maximum speed 最大速率 / 1,050km/h
- * ※銀河系で最速 Fastest in the galaxy 最快的星系
- * 標準座席数 Standard number of seats 标准座位数 / 6

※機体サイズの比較として掲載しています。 Comparison scale for aircraft 对比飞机规格
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海外定期便就航地 ANA Overseas Destinations 海外定期航班目的地

空港 Airport 机场			市内への距離 Distance to Town 至市中心距离	所要時間(分)と料金 Time (Minutes) & Fare 所需时间(分)及費用	
ロサンゼルス	Los Angeles	洛杉矶	25.0 km	40~60 min. (US\$7~16)	30~45 min. (US\$50~70)
サンフランシスコ	San Francisco	旧金山	30.0 km	40~60 min. (US\$4~10) 30~40 min. (US\$7~10)	20~30 min. (US\$30~45)
サンノゼ	San Jose	圣何塞	3.0 km	40~50 min. (US\$21) 40~60 min. (US\$2~4)	10~20 min. (US\$20~30)
シアトル	Seattle	西雅图	20.0 km	30~40 min. (US\$2.25~3) 35~40 min. (US\$2.75)	30~40 min. (US\$45~50)
ワシントンD.C. (ダレス)	Washington, D.C. (Dulles)	华盛顿特区 (杜勒斯机场)	43.0 km	50~60 min. (US\$9~14)	45 min. (US\$60~65)
ニューヨーク	New York (JFK)	纽约	24.0 km	45~70 min. (US\$15)	40~60 min. (US\$52.5 + US\$7.50*)
シカゴ	Chicago	芝加哥	28.0 km	30~60 min. (US\$25~40) 60 min. (US\$2.25)	30~60 min. (US\$30~50)
ヒューストン	Houston	休斯顿	40.0 km	45 min. (US\$23~25) 80 min. (US\$1.25)	30 min. (US\$55)
ホノルル	Honolulu	檀香山	11.0 km	40~60 min. (US\$2~9)	20~30 min. (US\$30~40)
バンクーバー	Vancouver	温哥华	10.0 km	30 min. (C\$4) 25 min. (C\$9)	30 min. (C\$34~36)
北京	Beijing	北京	23.0 km	60 min. (RMB 16) 30 min. (RMB 25)	30 min. (RMB 70~110)
大連	Dalian	大连	13.0 km	—	30 min. (RMB 30)
青島	Qingdao	青岛	32.0 km	60 min. (RMB 15)	45~60 min. (RMB 80~100)
上海(浦東)	Shanghai (Pudong)	上海(浦东)	45.0 km	50~90 min. (RMB 16~30) 8 min. (RMB 50)	50 min. (RMB 150)
上海(虹橋)	Shanghai (Hongqiao)	上海(虹桥)	15.0 km	30 min. (RMB 4)	25~40 min. (RMB 70~90)
杭州	Hangzhou	杭州	27.0 km	45~60 min. (RMB 20)	30~40 min. (RMB 70~100)
広州	Guangzhou	广州	28.0 km	60~90 min. (RMB 13~32) 45~55 min. (RMB 12~13)	40~50 min. (RMB 100~120)
廈門	Xiamen	厦门	10.0 km	45 min. (RMB 6)	30 min. (RMB 40~50)
瀋陽	Shenyang	沈阳	25.0 km	45~60 min. (RMB 15)	30 min. (RMB 70~100)
成都	Chengdu	成都	15.0 km	30 min. (RMB 5)	30 min. (RMB 60)
香港	Hong Kong	香港	37.5 km	45 min. (HK\$39~48) 24 min. (HK\$100)	40~60 min. (HK\$285~350)
ソウル(金浦)	Seoul (Gimpo)	首尔(金浦机场)	25.0 km	60~80 min. (₩ 1,250~2,100) 40~45 min. (₩ 1,250)	40~60 min. (₩ 16,000~30,000)
台北(桃園)	Taipei (Taoyuan)	台北(桃园机场)	40.0 km	45~60 min. (TW\$110~150)	45~60 min. (TW\$1,200~1,300)
台北(松山)	Taipei (Songshan)	台北(松山机场)	5.0 km	10 min. (TW\$20)	15~20 min. (TW\$120~160)
マニラ	Manila	马尼拉	10.0 km	—	20~60 min. (PHP 700)
バンコク	Bangkok	曼谷	32.0 km	15 min. (฿ 150)	30~60 min. (฿ 300~400)
ホーチミンシティ	Ho Chi Minh City	胡志明市	8.0 km	—	30~60 min. (VND 100,000~200,000)
ハノイ	Hanoi	河内	35.0 km	40 min. (VND 40,000 or US\$2)	40 min. (VND 300,000~400,000)
ヤンゴン	Yangon	仰光	15.0 km	—	30~40 min. (US\$10)
シンガポール	Singapore	新加坡	20.0 km	60 min. (S\$2) 35 min. (S\$2)	20~30 min. (S\$18~38)
ジャカルタ	Jakarta	雅加达	30.0 km	60~90 min. (RP 30,000~55,000)	60~90 min. (RP 200,000~250,000)
ムンバイ	Mumbai	孟买	32.0 km	—	75~150 min. (Rs 430~500)
デリー	Delhi	德里	21.0 km	—	40~60 min. (Rs 320~350)
ロンドン (ヒースロー)	London (Heathrow)	伦敦 (希思罗机场)	24.0 km	15 min. (£18)	40 min. (£45~70)
パリ (シャルル・ド・ゴール)	Paris (Charles de Gaulle)	巴黎 (戴高乐机场)	23.0 km	45~60 min. (€9.40)	45~60 min. (€50~60)
フランクフルト	Frankfurt	法兰克福	10.0 km	14 min. (€1.25)	20~30 min. (€25)
デュッセルドルフ	Dusseldorf	杜塞尔多夫	8.0 km	27 min. (€2.50) 12 min. (€2.50)	15 min. (€20~25)
ミュンヘン	Munich	慕尼黑	28.0 km	45 min. (€10.50) 38~48 min. (€10)	40~50 min. (€50~60)

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注: 時間、料金等は平均値を表示しております。(2015年5月1日現在) 道路事情により、所要時間が大幅に延びることがございます。

Note: Approximate fares as of May 1, 2015, and travel times may vary due to road conditions.

注: 标注的时间、费用等为平均值。(截至2015年5月1日) 根据不同交通路况, 所需时间有可能大幅增加。

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