



# WINDS FROM JAPAN

Licensing Executives Society Japan

## NEW YEAR GREETINGS

By **Masataka Hashimoto**

A happy New Year to all members! It seems only yesterday that we celebrated the opening of the new century, but now we are already in its second year.

This is an extraordinary year for LES Japan for two reasons. One, this year we celebrate LES Japan's 30th anniversary, and two, the LES International Conference 2002 will be held in Osaka from 7 April to 10 April. As the members may be aware, it has already been 17 years since a LES International Conference was held in Japan, and as the host society, I hope to make this Conference a huge success by dedicating LESJ's efforts and by gathering a large number of participants from other chapter societies.

Since we have been able to establish the Organizing Committee in charge of preparation for the LES International Conference at an early stage, we are confident that we have prepared an attractive and well-balanced program, comfortable accommodations and attractive optional tours, as announced to all members of LES International in the September issue of *les Nouvelles*. All that remains is the participation of a large numbers of members both from Japan and from other chapter Societies.

While I am personally looking forward to seeing many members participate in this Conference, I encourage particularly the participation of LES Japan members, since this is an occasion to deepen professional knowledge as well as an occasion to meet old and new friends, strengthening personal ties.

About two years ago, when I became President of LES Japan succeeding Mr. Yamagami, I proposed the following points to be considered in planning for our Society's future program: (1) Selection of attractive subjects, (2) Efficient activity, (3) A healthy financial status, and (4) the 2002 LESI Conference in Osaka. I asked for the member's cooperation in the preparation for this Conference, so that we could make it successful. If I were asked whether such points had been fulfilled in the actual activity of our Society so far, I would say yes, we are making progress, although a step-by-step one. I firmly believe that this was only made possible thanks to the efforts of individual members of our Society.

The steady increase of the number of our Society's members, which is expected to surpass 600, the increase of information flow to and from outside

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The 2002 LESI Conference in Osaka  
April 7-10, 2002

our Society, the increase of requests, expectations toward our Society, all these facts underline our progress. I also feel a heightened presence of our Society in the relationship with other Japanese organizations.

Turning our eyes to the relationship with LES International, they have shown their intention of give more weight to activities in Asia, by the resolution at the Delegates Meeting in November last year at Palm Desert in California, U.S. to establish a new Pan Asian Committee. Mr. Kim, President of LES Korea was elected Chairman of the Committee, Mr. Kurose, Vice President of our Society, and Mr. Ancheta of LES Philippines were elected Vice Chairman of the Committee. While our Society has been making large contributions toward the activity of LES International, I am hoping to contribute to the

activity of the Pan Asia Committee through an increased activity of the East Asian Working Group.

In February this year, Mr. Chikao Fukuda will become President of our Society. It is my hope that under his leadership, the LES International Conference will be successful, and as I stated earlier, since this year's fall the 30th anniversary of our Society will be celebrated, I would like to take this opportunity for us to thank our predecessors for their contribution to the LES Japan, and to make further efforts to contribute to our Society's growth.

Let me conclude my greetings with the message: SEE YOU ALL IN OSAKA SHORTLY.

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*Past President, LES Japan*  
*Japan Ethanol Co., Auditor*

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## 2002 LESI Conference in Osaka

### ---Profiles of Japanese Speakers---

#### By **Jinzo Fujino**

Preparation for an international conference is usually laborious and time-consuming. One of the difficulties is the arrangement of speakers.

LES Japan has been successful in this respect. Largely owing to the labor of the Programming Committee, we were able to finalize the guest speakers who are outstanding in business circles and academia.

Here is a brief introduction of each Japanese guest speaker and a topic to be presented for the 2002 LESI Conference in Osaka.

#### **Takeo SHIINA**

**Mr. SHIINA** is ex-president and chairman of IBM Japan. He took the helm of IBM Japan, which is the largest as a manufacturer of computers in Japan, for 18 years. He is currently Senior Advisor of IBM Japan, Ltd. and Chairman of IBM Japan Advisory Council. He has spent most of his career with IBM Japan, Ltd., having joined the company in 1953. He was appointed as a board member in 1962 and held directorial positions in manufacturing, personnel, marketing and corporate headquarters before being elected to President in 1975 and to Chairman in 1993. He assumed his current

position as Senior Advisor of IBM Japan, Ltd. in December 1999. He is active as officer and/or director in many other organizations, including Japan Productivity Center for Socio-Economic Development, HOYA Corporation, Mitsui O.S.K. Lines, Meiji Seika Kaisha, Ltd., Keio University, and International University of Japan.

Mr. Shiina holds degrees in mechanical engineering from Keio University (1951) and Bucknell University (1953). He received the Blue Ribbon Medal Award in May 1990, the Trade Award in October 1994, and the Grand Cordon of the Order of the Sacred Treasure in November 2000, all from the Japanese Government.

**At the Monday Morning Plenary (PL I), Mr. Shiina** will touch upon the changing role of corporate strategy and intellectual property rights in the age of IT.

#### **Shosaku YASUI**

**Mr. YASUI** is currently CEO of Teijin Limited, which is one of the largest manufacturers of fibers, plastics, and medical products. He was born on Jan. 16, 1935 in Kyoto, Japan. Graduated from Kyoto University, Mr. Yasui joined Teijin Limited in 1957. At Teijin, he has supervised various business units such as the Overseas Project Dept. (1981) and the Films Sales Dept. (1982). In 1988, he assumed the

position of director and president & CEO at P.T.Teijin-Indonesia-Fiber-Corp. (JV). He returned to the headquarters of Teijin itself in 1992 and his promotion since then was outstanding. In 1992, in his capacity as a board member, he supervised the New Business Development Group and System Business Development Division. In 1993, he became Managing Director and, in 1994, Senior Managing Director. During the period when he was managing director, he supervised the Film Group & Information Systems & Recording Media Business Division. In 1997, he was elected to President. Mr. Yasui has been Chairman of the Japan-Thailand Trade and Economic Committee since 2000, and Vice President of the Japan Chemical Fibers Association since 2001.

**At the Tuesday Morning Plenary (PL III),** Mr. Yasui will cover the topics of international alliance (I/A) and technology transfer (T/T) in view of operations by subsidiaries abroad; transactions of equipment supply and licensing; the policy making process within the Teijin Group; key factors in doing business in Asia; and characteristics of Japanese-style T/T.

## **Masaya HIJIKIGAWA**

**Mr. Hijikigawa** is well known as a pioneer of liquid-crystal display products. He is now corporate executive director & group general manager of Display Technology Development Group of Sharp Corporation. After joining Sharp in 1969, he has made a significant contribution to the development of TFT color LCDs and showed a great leadership in establishing the technology for their mass production. He received the Special Recognition Award from the Society for Information Display in 1995, and the Achievement Award from the Japanese Liquid Crystal Society in 2000.

**At the Tuesday Morning Plenary (PL III),** Mr. Hijikigawa will focus on the world of liquid crystal display. The recent evolutions in both the infrastructures and technologies of digital communication networks are making a big paradigm shift in the LCD world. He will summarize the progress of the liquid crystal displays and the paradigm shift.

## **Michihiro MATSUMOTO**

**Mr. MATSUMOTO** is a well-known professor and prolific writer in the art of trans-cultural communication. He was born in Osaka in 1940 and graduated from Kansei Gaku-in University in Kobe in 1962 with a B.A. in commerce. He has been active as an advocate for the art of debates and a moving force behind the Inter-Cultural English Exchange (ICEE), an English language cross-cultural communication skill test. He is now a professor at Honolulu University. His wide-ranging career includes teaching English through thought-provoking methods and publication of more than one hundred books. He is strongly committed to a spiritual approach to English learning called “*Eigodo*” (English as a way of life), which is associated with traditional Japanese martial arts and cultural pursuits.

**At the Wednesday Morning Plenary (PL V),** Mr. MATSUMOTO will talk on the interesting topic of "Japanese Legal Mindedness" and analyze the Japanese way of legal thinking which can be categorized as being: 1) Ant-thinking - reactive, 2) Bee-thinking - active, 3) Spider-thinking - proactive, and 4) Scorpion-thinking - retroactive.

## **Heita KAWAKATSU**

**Mr. KAWAKATSU** is a well-known author and professor of comparative studies in economic history. He was born in Kyoto in 1948, received D.Phil. from the University of Oxford, U.K. in 1985. He was Professor at Waseda University, Tokyo (1990-98) and now is Professor of Economic History at the International Research Center for Japanese Studies, Kyoto. His publications in English include "International Competition in Cotton Goods in the late Nineteenth Century", in *W. Fischer et al.* (eds.), "The Emergence of a World Economy, 1500-1914" (1986), "The Lancashire Cotton Industry and Its Rivals" in *K.Bruland and P.O'Brien* (eds.), and "From Family Firms to Corporate Capitalism" (1998). He was a co-editor of *Japanese Industrialization and the Asian Economy* (1994). His publications in Japanese include "Japanese Civilization and the Modern West", "A Treatise on the Wealth and Virtue of Nations", "A Maritime Historical View of Civilizations", and others.

**Being another guest speaker for the PL V, Mr. KAWAKATSU** will elaborate on the emergence of modern civilization with a particular emphasis on a maritime perspective of Asia.

## **Shunsaku TASAKI**

**Mr. TASAKI**, is the founder and President of Tasaki Shinju Co., Ltd., which makes and trades cultured pearls and has many retail shops in Japan and abroad. He was born in 1929, graduated from Nagasaki College of Economics (Currently Nagasaki University). He is now President and Representative Director of Tasaki Shinju (Pearl) Co., Ltd. He started Tasaki Shinju Shokai, Ltd., as President in 1956, and the company was changed into Tasaki Shinju Co., Ltd in 1959. He also established Omura Pearlheim Social Welfare Corporation and was elected Chairman of its Board of Directors in 1975. He was elected President of Japan Pearl Promotion Society in 1983, and President and Representative Director of Akoya Shoji Co., Ltd. He was awarded the Medal with Blue Ribbon in November 1984 and awarded Third Class of the Order of the Sacred Treasure in May 2000.

**At the Monday luncheon**, Mr. Tasaki will highlight the charms of pearls.

## **Yuzuru FUJIWARA**

**Mr. FUJIWARA** is a professor of information science at Kanagawa University. He was born in 1933, studied physics at University of Tokyo (honored with a Ph.D. ) From 1957 to 1976, he worked for KURARAY CO., LTD., one of major chemical companies in Japan. He engaged in the establishment of the Institute of Information Sciences and Electronics at University of Tsukuba where in 1977 he became the first Chairman. He served as Chairman of Graduate Course in Science and Engineering at University of Tsukuba 1994-96. In 1997, he moved to Department of Computer Science at Kanagawa University. He is now Chairman of the Expert Committee of Scientific Document Information of Japan Science Society, Vice-chairman of Journal of Japan Society of Information and Knowledge, and Vice-chairman of International Forum of Information and Documentation. He is Chairman of the National Center for Industrial Property Information (NCIPI).

**At the Wednesday Luncheon**, Mr. Fujiwara will focus on new form of patent information service and cooperation between industry and academia.

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*Editor-in-chief, WINDS from Japan*  
*NGB Corporation, IP Research Institute*

# **Tips on Surviving in Japan**

## **By Yoichiro IWASAKI**

The first thing to remember about Japan, is that it is a agglomerate of busy cosmopolitan cities. True, we still maintain a few cities, like Kyoto and Nara, that display the charms of traditional Japan, but the great majority of its people and cities live in the modern world. At a glance, Japan looks like its counterparts, New York, London or Paris.

But a closer examination will reveal that the surface resemblances cover a more subtle divergence with the Western world, which Japanese embrace with such ardor.

1) No tipping: In Japan, one can say the tipping system has been eliminated altogether. Or more correctly, it never took root. So when you take a taxi or eat at a restaurant, do not even think about

how much to tip. In major hotels and high class restaurants, a service charge of 10-5% is automatically charged. But other than that, only the mandatory Consumption Tax (a sales or excise tax, levied on all commercial transactions) of 5%, is added to or included in your bill.

2) In a nutshell, Japan occupies an area of 143,000 square miles, or 366,000 square meters, making it the size of the state of Montana, USA. Into this area, half the population of the USA is squeezed in, and to make things worse, only 20% of the land is on flat plains.

This makes for very crowded living, which is why Japanese houses are smaller than in other countries, and tend to be built in close proximity to each other. To a foreigner, it seems that Japan is made of one continuous residential area, from Tokyo to Osaka and beyond.

3) Getting about in Japan is easy, because so many top notch means of public transportation are readily and cheaply available.

All stations have signs in English, and in most cases are color-coded by lines. Traffic is driven on the left hand side of the way, and legacy from the samurai days, because they wore their swords on their left hip and did not wish to accidentally bump their swords to another samurai's sword, a mortal affront atoneable only by fighting a duel.

(1) **Surface trains and subways** (Undergrounds) lines are abundant and go to almost anywhere one desires to go. The trains run frequently and are safe and clean.

One feature that may be different from your local trains is that a person buys a ticket at the station from a machine, then goes through a wicket gate by depositing the ticket into a machine, which after punching it, returns it to you. You must keep the ticket, because at your destination, you must once again put the ticket into the wicket machine to get out.. The ticket will not be returned to you.

Train tickets are reasonable, but during rush hours, you may be swamped by people going or returning from work. So, beware!

(2) **Taxis:** Doors at the curb-side are automated, and opened by a lever by the driver. No tipping is required.

4) The temperature in April is quite pleasant, causing many flowers to bloom. The average high temperature in Osaka for April is 19.5 degrees and the low is 10.2 degrees. Average rainfall in Osaka for the month is 133.8 millimeters.

The rest of Mainland Japan tend to be quite similar to Osaka in its climate.

5) **Drinking water:** Water in Japan is soft water, so generally one is able to drink tap water without any problems. It may have a faint chlorine taste, because chlorine is still used in many cities to sterilize water. (Some cities use fluorine). Bottled water and tea are sold everywhere, even by vending machines.

6) **Shop hours:** Most stores open at 10 AM (some stores, including department stores open at 11 AM). They tend to close at 6 or 7 PM. To meet demand for off-hours shopping for incidentals,

there are the convenient stores, which are open from 7 AM to 11 PM, or at some 24 hours.

7) **What the Japanese eat at home:** To get a glimpse of what ordinary Japanese eat at home, take a stroll through the basement floor of department stores. Here are on display (and sold), the raw ingredients and also ready-made palates of what we normally consume at home.

If you wish to sample, some shops have little dishes for tasting. Also, one can buy *Bentos* (box lunches) to take out.

8) **Credit cards:** Japan is a credit card nation, but with certain limits. A lot of the small shops and restaurants do not accept credit cards, because they do not wish to pay the commission to card companies. Even those who do, require a minimum payment (above 2,000 yen or so, depending on the case), for the use of a credit card. So it is better to carry some amount of cash in Yen to get around.

9) **English capabilities:** Japanese start to learn English from their first year in Middle School (junior High School), or at the age of 13 or so. However, the number of Japanese, who are able to understand spoken English and to speak it are very few indeed. Most of the English taught at school is reading text and translating into Japanese. This is due to the fact that reading Western publications was the window to the modern world. Now visual images prevail, so verbal communication with foreigners is at a minimum.

So my suggestions to a foreigner who wishes to talk to a Japanese on the street, for instance, asking directions or other sundry items are as follows:

- (1) Get hold of a young person in his 20s or a student in school uniform, who may be more exposed to Western ways.
- (2) Write down your questions on a piece of paper, rather than trying to communicate orally. Japanese can read English and understand the written text much better than receiving a message by ear.
- (3) If no paper is handy, use Words, rather than Sentences. When used with some simple Japanese words, it can be quite effective.

Example: *Doko?* (Where is?) --  
"Kita Doko?" (where is Kita-North)

Example: *Nani?* (What is?) -- pointing at an object, say "Nani?"

Example: *Douzo!* (Please!. After you. Go ahead!" It is used like the Italian word "Prego!", and is very convenient to know.

Example "*Doumo*" (Not at all. You are welcome. Excuse me) This is kind of a catch-all word. When another person says "thank you" (ari-ga-tou, you can use this in return.

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Editor, *WINDS from Japan*  
Consultant

## Welcome to the "City of *Kuida-ore*" --- the place to eat lavishly until all wealth is lost---

By **Shoichi OKUYAMA**

**OSAKA** is well known as "City of *Kuida-ore*." You can definitely enjoy a wide spectrum of food, starting at the low end with the down-to earth but tasteful *Okonomiyaki* and *Takoyaki*, sold in small shops and stalls along its boulevards. But it cumulates in the most elaborate Japanese haute cuisine *Kaiseki*, presented at the most exquisite Japanese Inns. Being a port open to the world, Osaka boasts a great variety of Western and Oriental cuisines.

Blessed with an abundance of delicious products from the sea and the mountains since ancient times, Osaka has been well known as a gourmet town. Sushi, blowfish (*fugu*), eel and *udon* (wheat noodles) are just a few examples of the varied and pleasing flavors one can enjoy in original and distinct Osaka cooking styles, which are quite different from those found in Tokyo or the eastern part of Japan.

### Osaka *Sushi*

Many special foods not available in Tokyo can be found in Osaka. Among them are pressed sushi, *battera*, steamed sushi, and other types of Osaka-style sushi. They are more traditional than the sushi you probably associate with the word Sushi. Traditional sushi was developed for preserving fish by fermentation or marinated with vinegar. Modern sushi of sushi bar fame, using raw fish, which we find in Tokyo and everywhere else in Japan and worldwide, is relatively new, because it gained popularity only with the development of modern refrigeration technology. Also, *Kanto-daki* (vegetables, meat dumplings, and all kinds of Tofu derivatives

cooked in a broth) and *negima kushi-yaki* (leek and tuna grilled on a stick) are both taste that originated in Osaka.

### *Okonomiyaki*, local food

Local *Okonomiyaki*, which is a Japanese style pancake, made using a batter of flour, water and egg with shredded cabbage, meat or squid, grilled on a hot plate and topped with special sauce and mayonnaise, is popular. It is by no means elegant cooking, but fun and dynamic. Most restaurants let you cook it yourself over an iron hot plate set in your table. *Takoyaki* may be viewed as a small-sized ball-shaped variant of *Okonomiyaki* with a single piece of octopus meat inside.

### Dos and Don'ts at a Japanese table

- Try to go native by saying "*Itadakimasu*" before eating like *Buono Appetit*, and "*Gochiso Sama*" when you finish. Your Japanese host will love it.
- Do not mind if you handle your chopsticks poorly, as you are not supposed to be a master of manipulating two little pieces of wood.
- Don't pour soy sauce over rice. Soy sauce has too much salt and that is not good for your health. And more importantly it just does not look nice to Japanese eyes. Rice normally is cooked by itself, and does not have much of a taste. You are expected to eat some *Okazu* (meat, fish, vegetable etc) and rice alternately, which will dilute the stronger taste of the *Okazu*.
- It is allowed or even encouraged to hold up a bowl, for rice, soup or others, in your hands

and place it near your mouth to eat. It is a perfectly normal thing to do and will be easier to eat and drink when one has only chopsticks. No kidding here.

- Don't ask too many questions about the identity of the food on the table, because your host simply may not know in English what he or she has been eating for more than half a century, or there are so many varieties of fish and vegetable not available outside Japan, and translation is not possible. Also, some of the dishes are made of soybeans, for example, but are designed to look as meat or fish, as some Buddhist sect did not allow any living creature to be served. We can assure you everything on the plate in front of you is edible.

- Try *fugu* or blowfish. It's a delicacy that does not have very much taste in itself, but you can tell your friend when you get home how nice it was and how courageous you were. *Fugu* is safe, most of the time. Only a few people fall with the poison *fugu* has each year in entire Japan, when they try to cook *fugu* themselves and make mistakes. If you are eating at a restaurant, you are safe, well, most of the time.

Eat and drink well and have fun! These are definitely one of "things to do" in Osaka.

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*Editor, WINDS from Japan*  
*PhD, Okuyama & Co., Patent Attorney*

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## Attractions in Osaka and its vicinities

### By Yuzuru HAYASHI

Here are some examples of sightseeing spots which you might be interested in visiting during your stay in *Kansai* area. Even for busy conference participants, they are really worth considering for the time of rest and relaxation.

#### [Osaka]

##### **Osaka-jo Kastle**

*Osaka-jo*, the Osaka Castle, is the symbol of Osaka city. It was founded by *Toyotomi Hideyoshi* in 1583 on the ruins of *Ishiyama Hongan-ji*, a Buddhist temple which was the headquarters of the *Ikko* sect, a group of bellicose, armed priests. Although much of its structure is the result of recent reconstruction, some of the original structures remains, including the massive stones that form its stone walls. In some places, these stones bear various marks carved on it, which show the place of origin of the stone, or the family crests of feudal lords who were responsible in procuring the stones for reconstruction of the stone wall during the Tokugawa government.

##### **Shitenno-ji Temple**

One of the oldest Japanese temples, founded by *Shotoku Taishi* a crown prince and a

regent in 593, is dedicated to the four deities guarding the four cardinal points. Like the Osaka Caste, this temple is also a reconstruction in concrete, but preserves its original layout called the Kudara style, one of the earliest formal temple plans in Japan. It is characterized by the main buildings aligned on a north-south axis, and the whole layout enclosed within a cloister.

##### **Imamiya Ebisu Jinja Shrine**

Better known to people in Osaka as "*Ebessan* of Imamiya", this shrine is believed to have been built as the west guardian shrine of *Shitenno-ji*. Originally, *Ebisu*, the god of fishing was worshipped, but gradually *Ebisu* became more associated with business and commerce, and nowadays is a place of worship for merchants. Its annual festival in January is a highlight of the New Year season in Osaka, characterized by the shout of shrine maidens (*fukumusume*), "Bring you bamboo branches here!" while they hang lucky charms to bamboo branches brought by worshippers, believed to bring luck and prosperity.

##### **Sumiyoshi-Taisha Shrine**

Around 2000 *Sumiyoshi* chapter shrines are said to be located in all parts of Japan, but this is the most prominent one. Other than being a place for worship by *waka* poets and martial arts

students, this is a place of worship for sailors and fishermen, who believe the shrine deities protect them from danger at sea. The numerous stone lanterns (well over 600) found in the shrines place are offerings from such worshippers. It also features the *Taikobashi*, an arched bridge, said to be a donation by *Toyotomi Hideyoshi*.

## [Kyoto]

### **To-ji Temple**

Originally built as a guardian temple of Kyoto, *To-ji* became a theological university under *Kukai* (a.k.a. *Kobo Daishi*), founder of the *Shingon* sect. Since this sect is a distant cousin of Tibetan Buddhism, it has incorporated some characteristics of the rituals of it. Among them is the mandala, a complex diagram used to depict the universe as interpreted in Buddhism. In the *Kodo* (the Lecture Hall) a three-dimensional expression of the mandala can be seen. *Kukai* used sculptures of deities placed purposely to represent the mandala in the most impressive way. Other than this building, there are also attractive buildings, like the *Kondo* (Golden Hall) and the five-tiered pagoda (*Goju-no-to*), which is an evolved style of the Indian Stupa, where relics of Buddha were entombed. In this sense, the pagoda is a common building to many temples in Japan. The pagoda of *To-ji*, however, is the tallest one, 57 meters high.

### **Sanjusangen-do Temple**

This temple was built by *Taira-no-Kiyomori*, a great general. In the period when this temple was built, it was believed that the world was entering the *Mappo* period, where teachings of Buddha would vanish, and salvation would only be available through the mercy of *Amida Buddha*. The impressive scene of the 1001 statues of *Senju-Kannon* (*Kannon-Bosatsu*, the agent of *Amida Buddha*, having 1000 hands to express its infinite compassion) can be seen in the Main Hall, which is 118 meters "wide" and 18 meters deep. *Sanjusangen-do* means 33 *ken* (or *gen*) Hall, where *ken* was the then standard width.

### **Kiyomizu-dera Temple**

*Kiyomizu-dera*, meaning "the temple of pure water" received its name from a sacred fall nearby. Built on a slope of a mountain, it has the original structure of being supported by wooden pillars, overlooking Kyoto below. Due

to this characteristic, there is an old saying in Japan, "Jump from the terrace of *Kiyomizu*," when one is determined to throw himself into an all-or-nothing struggle.

## [Nara]

### **Todai-ji Temple**

Famous as the temple of the Great Buddha, it was originally built in 752 A.D. when Nara was the capital with the imperial court situated there. Among the numerous religious monuments, the *Daibutsu-den* (Great Buddha Hall) housing the *Daibutsu* (Great Buddha) is the largest wooden structure in the world (47.5 meters high, 57 meters wide, and 50 meters deep). Though artistically a mixture of restorations, the Great Buddha indeed impresses people with its size. One must not forget the *Shoso-in* (Imperial Repository) which has kept fabulous collection of artifacts and religious items in an astounding state of preservation for about 1200 years, despite its deceptive look of a "log house".

### **Horyu-ji Temple**

First founded as a seminary for *Shotoku Taishi*'s followers, *Horyu-ji* contains the oldest wooden structures in the world, as well as preserving early Buddhist art. Among these, the bronze images of *Yakushi* and Shaka Trinity have various characteristics that are similar to some Chinese stone statuary, including the "archaic smile". The *Kudara Kannon*, a wooden sculpture unique in Japanese art but of obscure origin, the statue of *Miroku Bosatsu*, claimed to be of Japanese origin but remarkably similar to a statue in Kyoto acknowledged to be Korean, all these piece of early Buddhist art show heavy influence of the continental Asia.

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*Editor, WINDS from Japan*  
*Nikon Corporation*

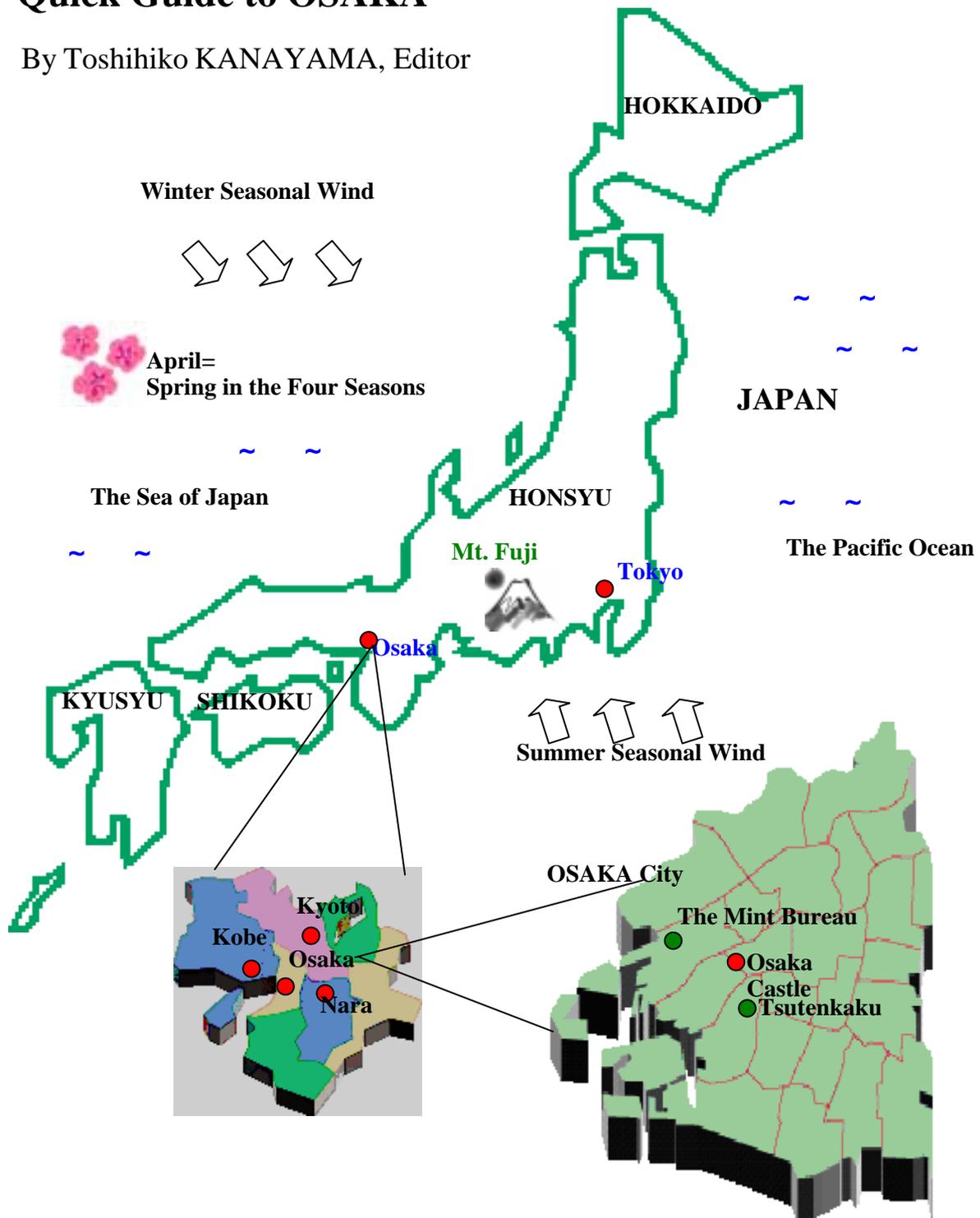
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## **Editor's Note**

This issue of *WINDS from Japan* is a special edition for the 2002 LESI Conference in Osaka. The editors hope that information contained in this issue is practical and of help for participants from abroad. Do not forget to register in the earlier time. We look forward to seeing you in Osaka. (J. Fujino)

# Quick Guide to OSAKA

By Toshihiko KANAYAMA, Editor



|                  |         |   |             |
|------------------|---------|---|-------------|
| About 40 minutes | / OSAKA | KOBE ( the second biggest trading port) | By Railroad |
| About 30 minutes | / OSAKA | KYOTO (capital of Japan in 794-1869)    | By Railroad |
| About 50 minutes | / OSAKA | NARA (capital of Japan in 710-793)      | By Railroad |

Please visit the following websites for detailed information:

OSAKA Tourist Guide <http://www.kanko-osaka.or.jp/eng/top/index.cgi>

OSAKA City Web Site: <http://www.city.osaka.jp/english/index.html>

OSAKA Tourist Guide Web Site: <http://www.tourism.city.osaka.jp/en/>

Kyoto : [http://www.pref.kyoto.jp/index\\_e.html](http://www.pref.kyoto.jp/index_e.html)

Nara: <http://www.pref.nara.jp/index-e.html>, [http://www.pref.nara.jp/nara/kaido/kaido\\_e.htm](http://www.pref.nara.jp/nara/kaido/kaido_e.htm)