How to use the Japanese toilets

In Japan, there are western-style toilets and Japanese-style toilets.

Use the western-style toilets by sitting down.

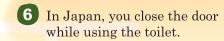




Some Japanese style toilets are equipped with a bidet toilet



The bidet functions by blowing warm air after rinsing with warm water to clean one's backside.



Sit as illustrated after opening the toilet lid. (For automated toilets, press the button marked 1 to lift the lid)



8 Finish vour



On bidet toilets, you can clean your backside by pressing the button marked "大". After cleaning, press the button marked 3 to stop.



Wipe with toilet paper.

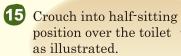
Japanese manners and etiquette in the state of the state

How to use the Japanese toilets





12 Please flush the toilet.





To flush, 1. Hold the lever down, 2. Turn the lever toward "大", 3. Press the button, or 4. Wave your hand over the sensor.





Attention

- 1 Flush the toilet paper into the toilets.
- Please do not use anything other than the paper provided.
- 3 Please do not flush garbage into the toilets.



4 Please do not smoke in the restroom.

How to use the Japanese bath

Please bring the towels (two towels, large and small) from the room.

Please bring your small

towels into the bath.

- The entrance to the bath is separated into male and femaleentrances.
 Please use the "Men's Bath" if you are male and "Women's Bath" if you are female.
 - you are male and "Women's Bath" if you are female.

 Please pour hot water over your body 2~3 times before



Please pour hot water over your body 2~3 times before entering the bathtub.(In order to clean the body and to warm up the body in hot water)



Wash your body or hair outside of the bathtub.
Enter the bathtub after rinsing soap off.
Take care not to splash water on other bathers.



Please undress in the changing room, and put yourclothes in the locker or the basket.

Please use the lockable box provided for safe keeping of your personal belongings.



Remember not to bring anything into the bathtub, not even a towel. Place the towel outside of the bathtub and soak yourself into the hot water. For customers with long hair (from shoulder and below), use hair clips or shower caps to prevent the hair from touching the bathtub the water.



Before returning to the changing room, wipe the water from your body with thehand towel.

Before entering the changing room, ring out your bath towel.



Attention

- 1 Please refrain from bathing after drinking alcohol.
- Do not wear a swimming costume.
- 3 Please do not bring food or drink into the baths.
- 4 Please do not take your towel into the bathtub.
- 5 Please do not swim in the bathtub.





How to use chopsticks

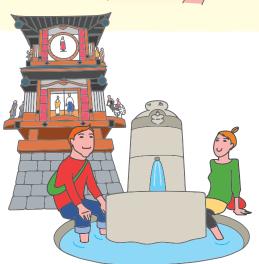
A set of chopsticks are formed by two individual chopstick pieces.



Chopsticks stuck together are called "Wari-bashi"

Wari-bashi can be pulled apart by holding the chopsticks sideways and pulling the individual chopstick vertically.





How to hold chopsticks

Hold an individual chopstick between your thumb and fingers, supporting the end with your ring finger and your pinky finger.



Hold the other individual chopstick with your thumb, index finger and middle finger as if it is a pen.



Bring the two chopstick tips together and close.



Pick up the food by opening and closing the tips of the chopsticks.



How to pick up chopsticks

When picking up chopsticks, pick up the center of the chopsticks with your right hand. Support the underside of the chopsticks with your left hand, and position the chopsticks with your right hand.



How to put chopsticks down.

When putting down chopsticks. align your left hand at the tip of the chopsticks, switch your right hand and position them in the middle of the chopsticks, and place the chopsticks on top of chopsticks holder with your right hand.







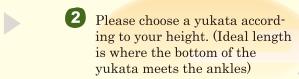


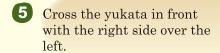
How to put on your yukata (light cotton bathrobe)

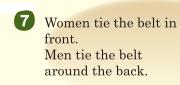
1 Yukata is indoor clothing worn after bathing.
However, you can go outside in the hot spring town in your yukata.

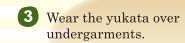


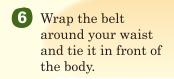
4 First, put your arms through the sleeves.

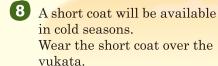


















1 Make sure that the left side of the yukata is on top. (If the right side is on top, it signifies death, in Japan)



2 Make sure that the collar is not open wide.



Make sure that the hem is not open.

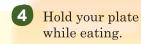


How to eat sashimi

- 1 Sashimi is thinly sliced, fresh raw seafood.
- 2 Take a small amount of wasabi and spread it on the sashimi.



Pick sashimi up with chopsticks and dab on a small amount of soy sauce from the small plate.





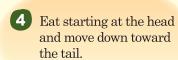
How to eat grilled fish

Grilled fish are prepared by flavoring a single fish or sliced fish with salt.





3 If a grated radish comes with the dish, place a small amount of grated radish on top of the cut off portion of the fish and eat.

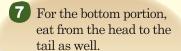




5 After eating the top half of the fish, remove the backbone.



6 Place the backbone to the edge of the plate.





How to eat tempura

- 1 Tempura is vegetables or seafood dipped in a batter of wheat flour dissolved in water, and deep-fried.
- 4 Put the grated Japanese radish into the tempura sauce. The broth has a nice simple taste and it promotes digestion.



- 2 Tempura will be served with tempura sauce, salt and grated radish.
- Hold the sauce bowl and eat tempura by dipping it in the sauce.



- 3 Eat tempura by dipping in tempura dip or salt.
 - 6 In addition, tempura can be eaten by dipping it in salt as well.

How to eat zaru-soba and zaru-udon

- 1 Udon is a thinly-cut noodle made by kneading wheat and water, while soba is a thinly-cut noodle made by kneading soba powder, wheat and water.
- Hold the soup bowl and pick a bite-sized portion of noodles.

- 2 It is a dish prepared by serving the noodles on a small bamboo basket after boiling the noodles and cooling it with water.
- 6 Dip the noodles into the soup and eat.



- 3 It will be served with noodles and soup.
- 7 If the hot water that was used for boiling the noodles is served, dilute the soup and drink the soup.
 We drink the hot water that soba is cooked in because nearly half of the nutrients of the buckwheat flour go into this water.



It comes with

condiments such as

green onions and

wasabi which are

put into the soup.